



A Tradition of Stewardship
A Commitment to Service

file No P15-00071

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification

Date Submitted: _____ Resubmittal(s): _____ Date Complete: 3-5-15

Request: _____

*Application Fee Deposit: \$ 5,000 Receipt No. 106621 Received by: 82 Date: 3/5/15

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Materra, Cunat Family Vineyards

Assessor's Parcel No: 036-160-003 Existing Parcel Size: 50 acres +/- _____ ac.

Site Address/Location: 4326 Big Ranch Road Napa CA 94558
No. Street City State Zip

Primary Contact: Owner Applicant Representative (attorney, engineer, consulting planner, etc.)

Property Owner: Cunat Premium Vineyards, LLC

Mailing Address: 4326 Big Ranch Road Napa CA 94558
No. Street City State Zip

Telephone No: (815) 385 - 3871 E-Mail: bgcunat@gmail.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: (____) _____ - _____ E-Mail: _____

Representative (if applicable): Balanced Planning, Beth Painter

Mailing Address: 1455 First Street, Suite 217 Napa CA 94559
No. Street City State Zip

Telephone No: (707) 287- - 9089 E-Mail: beth@bpnapa.com

USE PERMIT MODIFICATION: PROJECT STATEMENT
Materra Winery
4326 Big Ranch Road, Napa

APPLICANT/OWNER

Cunat Premium Vineyards/Materra Winery
Brian Cunat
4326 Big Ranch Road
Napa CA 94558

APPLICANT/OWNER REPRESENTATIVE:

Beth Painter
Balanced Planning
1455 First Street Suite 217
Napa, CA 94559

APN: 036-160-003

ACREAGE: 50 ± acres

GENERAL PLAN DESIGNATION: AR, Agricultural Resource

ZONING DESIGNATION: AP, Agricultural Preserve

GENERAL PROJECT DESCRIPTION:

In 2009, a Use Permit to establish a 50,000 gallon per year winery (#P08-00428-UP) was approved for this property and a Very Minor Modification was approved in 2014 to allow minor changes to the production and hospitality areas (P13-00283 VMM). The winery is now complete and ready for production. Approximately 6,000 cases were produced off-site in 2014, so the owner is ready to put the winery into operation not only for the 2015 harvest, but also for 2014 aging. In conjunction with the construction of the winery, the owner began significant replanting of the onsite vineyard in 2008. The vines on the property were toward the end of their productive life, with a low overall yield averaging 2 tons per acre. In addition to the replant, the owner added another 2.5 acres of vineyard that was not in production. Today, with the new higher yielding vines and additional acreage, the estate property has approximately 46 acres of vineyard that has a significantly higher yield than the old vineyard.

The purpose of this modification is to request an increase in annual production from 50,000 to 85,000 gallons per year to ensure that all the onsite fruit and existing long term contracted fruit can be processed on site, even during the years when harvest is strong and yields may be higher than average. Materra has long term Napa County grape contracts for 189 tons per year. Therefore, on a strong year, the winery could be receiving up to 511 tons of fruit (long term contracts plus estate fruit). At an industry average of 160 gallons of wine per ton, this would be approximately 82,000

gallons. The request for 85,000 allows for continued processing of both contracted and estate fruit under an annual maximum that allows for a very minor amount of growth and flexibility.

The winery facility can accommodate the increase of its production from 50,000 gallons to 85,000 gallons without addition structures or modification to the existing production building. In accommodating the additional tonnage of grapes for the given increase there is adequate covered space within the current configuration for the additional grape processing. This can be done well within the current crush area for receiving, crushing and processing of increase of grape tonnage.

There is adequate indoor space within the current configuration to accommodate additional stainless steel tanks within the fermentation room if needed. There shall be no need to have tanks placed outdoors or outside of the existing fermentation room that is under roof and cover now. There is also adequate space and procedures within the barrel storage rooms to accommodate the extra barrel capacity as need for the given increase. This can be attained by increasing barrel stack density and increase stack height of the barrels while the wine is aging.

Applied Civil Engineering evaluated the water supply and wastewater systems for this additional production. As documented in their report, the site can accommodate this increase in production with minor improvements to the wastewater system.

There is no request for additional building or any increase in impervious surface. There is no request for marketing changes or employee levels.

There is no additional traffic, as the increase in production is from an increase in estate fruit. The delivery of fruit from other Napa County vineyards was accounted for in the original Use Permit. In fact, fruit that was delivered from the Cunat vineyard to offsite production will no longer be necessary, reducing the existing number of trucks that transport grapes offsite.

Cunat Vineyards has made a significant effort in the area of sustainable design and have already implemented environmental measures that have a direct correlation to overall GHG emission reduction goals. When the winery was built, the roof was engineered to accommodate solar and solar is planned for installation over the septic field. Cunat is working toward becoming certified as a Green Business (Napa Green Certified Winery) and certified Napa Green Land. In addition to solar facilities, Cunat Vineyards has undertaken other GHG emission reduction measures such as planting of native species along the Napa River, high efficiency irrigation and other water conservation measures within the landscape design, on-site waste water disposal, and infiltration methods for post-construction storm water. Although no new buildings are proposed, a summary of the voluntary measures that were completed with the existing winery and planned efforts are summarized on the Checklist of Voluntary GHG Reduction Measure.

Use Permit Information Sheet

Use

Narrative description of the proposed use (please attach additional sheets as necessary):

To expand production from the current approved level of 50,000 gallons per year to 85,000 gallons per year. The increase is needed to accommodate anticipated crops from the replanted estate vineyard. The existing facility can accommodate the added production without the need for any exterior tanks. There is no request to change number of employees and there is no change the marketing plan or visitation.

What, if any, additional licenses or approvals will be required to allow the use?

District _____ Regional _____

State _____ Federal _____

Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

Add septic tank capacity for the additional process waste flow. Refer to Applied Civil Feasibility Report for details.



March 4, 2015
May 2, 2015 (Revision #1)

Job No. 08-109

Kim Withrow, REHS
Environmental Health Division
Napa County Planning, Building and Environmental Services Department
1195 Third Street, Suite 210
Napa, CA 94559

Re: Onsite Wastewater Disposal Feasibility Study for the
Materra Winery Use Permit Modification
4326 Big Ranch Road, Napa County, California APN 036-160-003
P06-01275-UP

Dear Ms. Withrow:

At the request of Materra Winery we have evaluated the process and sanitary wastewater flows associated with the proposed Use Permit Modification. We have also analyzed the capacity of the existing process and sanitary wastewater system serving the winery facility to determine if it is adequate to serve the proposed changes in use.

It is our understanding that Materra Winery is currently permitted to produce 50,000 gallons of wine per year and they are proposing to increase production to a maximum of 85,000 gallons per year as part of this Use Permit Modification. Furthermore, we understand that the Use Permit Modification will not change the number of employees, visitors or marketing events which were previously permitted under P08-00428 and are summarized below:

- Employees:
 - Three (3) full-time employees
 - Three (3) part-time employees

- Marketing Plan:
 - Daily Tours and Tastings by Appointment
 - 18 visitors per day maximum
 - Private Food and Wine Events for Trade
 - 12 per year
 - 25 guests maximum
 - Private Food and Wine Events
 - 12 per year
 - 50 guest maximum
 - Harvest Events
 - 2 per year
 - 100 guests maximum
 - Portable toilets will be utilized

The remainder of this letter describes the existing process and sanitary wastewater system, its design capacity, peak flows associated with the proposed changes in use and our analysis and recommendations related to the system's capability to handle the anticipated wastewater flows

Existing Septic System

The existing process and sanitary wastewater disposal system consists of a standard gravity distribution leach field with a total of 4,200 lineal feet of trench with infiltrator chambers. The distribution boxes and leach line trenches were installed by M.C. Dixon, Inc. in the Fall of 2010, prior to the winery being constructed.

The design flow for the leach field is 3,111 gallons per day (gpd) and consisted of winery process and sanitary wastewater flows as well as a planned future residence as outlined in the Winery Septic System Design Calculations for Materra prepared by ACE dated October 14, 2010. The leach field is located immediately east of the winery building.

There are also several sanitary sewer and process wastewater septic tanks that were recently installed as part of the winery construction project being administered by Ledcor Construction. The location of the existing septic tanks is shown on the Materra Winery Wastewater System Plan prepared by Lescure Engineers, Inc. (attached).

Proposed Process Wastewater Design Flows

We have used the generally accepted standard that six gallons of winery process wastewater are generated for each gallon of wine that is produced each year and that 1.5 gallons of wastewater are generated during the crush period for each gallon of wine that is produced. Based on the proposed 85,000 gallon production capacity and the expectation that both white and red wine will be produced at the winery, we have assumed a 60 day crush period. Using these assumptions, the annual, average daily and peak winery process wastewater flows are calculated as follows:

$$\text{Annual Winery Process Wastewater Flow} = \frac{85,000 \text{ gallons wine}}{\text{year}} \times \frac{6 \text{ gallons wastewater}}{1 \text{ gallon wine}}$$

Annual Winery Process Wastewater Flow = 510,000 gallons per year

$$\text{Average Daily Process Wastewater Flow} = \frac{510,000 \text{ gallons wastewater}}{\text{year}} \times \frac{1 \text{ year}}{365 \text{ days}}$$

Average Daily Winery Process Wastewater Flow = 1,397 gallons per day

$$\text{Peak Winery Process Wastewater Flow} = \frac{85,000 \text{ gallons wine}}{\text{year}} \times \frac{1.5 \text{ gallons wastewater}}{1 \text{ gallon wine}} \times \frac{1 \text{ year}}{60 \text{ crush days}}$$

Peak Winery Process Wastewater Flow = 2,125 gallons per day (gpd)

Proposed Sanitary Wastewater Design Flows

The peak sanitary wastewater flow from the winery is calculated based on the number of winery employees, the number of daily visitors for tours and tastings and the number of guests attending trade and marketing events. In accordance with Table 4 of the Napa County Environmental Management Department "Regulations for Design, Construction, and Installation of Alternative Sewage Treatment Systems" we have used a design flow rate of 15 gallons per day per employee and 3 gallons per day per visitor for tours and tastings. Table 4 does not specifically address design wastewater flows for guests at marketing events. Since the applicant is proposing that food service may either be catered or prepared onsite, we have conservatively estimated 15 gallons of wastewater per guest at marketing events assuming that wastewater generation will be similar to that of a conventional restaurant. Based on these assumptions, the peak winery sanitary wastewater flows are calculated as follows:

Employees

$$\text{Peak Sanitary Wastewater Flow} = 6 \text{ employees} \times 15 \text{ gpd per employee}$$

Peak Sanitary Wastewater Flow = 90 gpd

Daily Tours and Tastings

$$\text{Peak Sanitary Wastewater Flow} = 18 \text{ visitors per day} \times 3 \text{ gallons per visitor}$$

Peak Sanitary Wastewater Flow = 54 gpd

Marketing Events

$$\text{Peak Sanitary Wastewater Flow} = 50 \text{ guests} \times 15 \text{ gallons per guest}$$

Peak Sanitary Wastewater Flow = 750 gpd

Total Peak Winery Sanitary Wastewater Flow

Assuming that daily tours and tastings and marketing events may occur on the same day and that portable toilets will be used for all events with more than 50 guests in attendance, the total peak winery sanitary wastewater flow is calculated as follows:

Total Peak Winery Sanitary Wastewater Flow = 90 gpd + 54 gpd + 750 gpd

Total Peak Winery Sanitary Wastewater Flow = 894 gpd

Combined Peak Winery Wastewater Flow

Combined Peak Winery Wastewater Flow = Peak Winery Process Wastewater Flow + Total Peak Winery Sanitary Wastewater Flow

Combined Peak Winery Wastewater Flow = 2,125 gpd + 894 gpd

Combined Peak Winery Wastewater Flow = 3,019 gpd

Residential Wastewater Flow

It was previously planned that a future new residence would be connected to the winery septic system. However, we understand that plans for a new residence have changed and that the future residence will not be connected to the winery septic system. Plans for a new septic system to serve the future new residence will be submitted for review concurrent with the residence building permit application at a future date.

Proposed Design Flow vs Existing Capacity

The predicted Combined Peak Winery Wastewater Flow for the proposed operational characteristics (3,019 gpd) is slightly less than the design capacity of the existing wastewater disposal field (3,111 gpd).

Recommendations

Wastewater Disposal Field

No modifications to the wastewater disposal field are required.

Septic Tanks

The total required septic tank capacity based on a minimum hydraulic retention time for peak flows of three days is 2,682 gallons for sanitary waste and 6,375 gallons for process waste. The existing sanitary waste septic tanks provide a total of 4,500 gallons of tank capacity and thus are adequate. The existing process waste septic tanks provide a total volume of 5,000 gallons and thus additional volume will be required. This additional process waste septic tank capacity can be accommodated by installing one new 2,000 gallon septic tank in series with the existing process waste septic tanks located just east of the winery building.

Reserve Area

The 100% reserve area will be located west of the winery building as originally designed. Since the design flow is within the original design capacity of the septic system no change in the reserve area is required.

Summary

The calculations presented above illustrate that the wastewater flows associated with the proposed Use Permit Modification can be accommodated provided one additional 2,000 gallon process wastewater septic tank is installed in series with the existing process wastewater septic tanks. No modifications to the disposal field are required.

Full design specifications for the required septic system improvements must be prepared for County review and permitting after the subject Use Permit Modification is approved and before any work to modify the septic system is started.

We trust that this provides the information you need to process the subject Use Permit Modification. Please feel free to contact us at (707) 320-4968 if you have any questions.

Sincerely,

Applied Civil Engineering Incorporated

By:

Michael R. Muelrath

Michael R. Muelrath RCE 67435
Principal



Copy:

Brian Cunat, Materra Winery (via email)
Beth Painter, Balanced Planning (via email)

DESIGNED DATE 3/17/14
 DRAWN DATE 3/17/14
 CHECKED DATE 4/17/14

REVISIONS
 1 - (1) CONT. SET

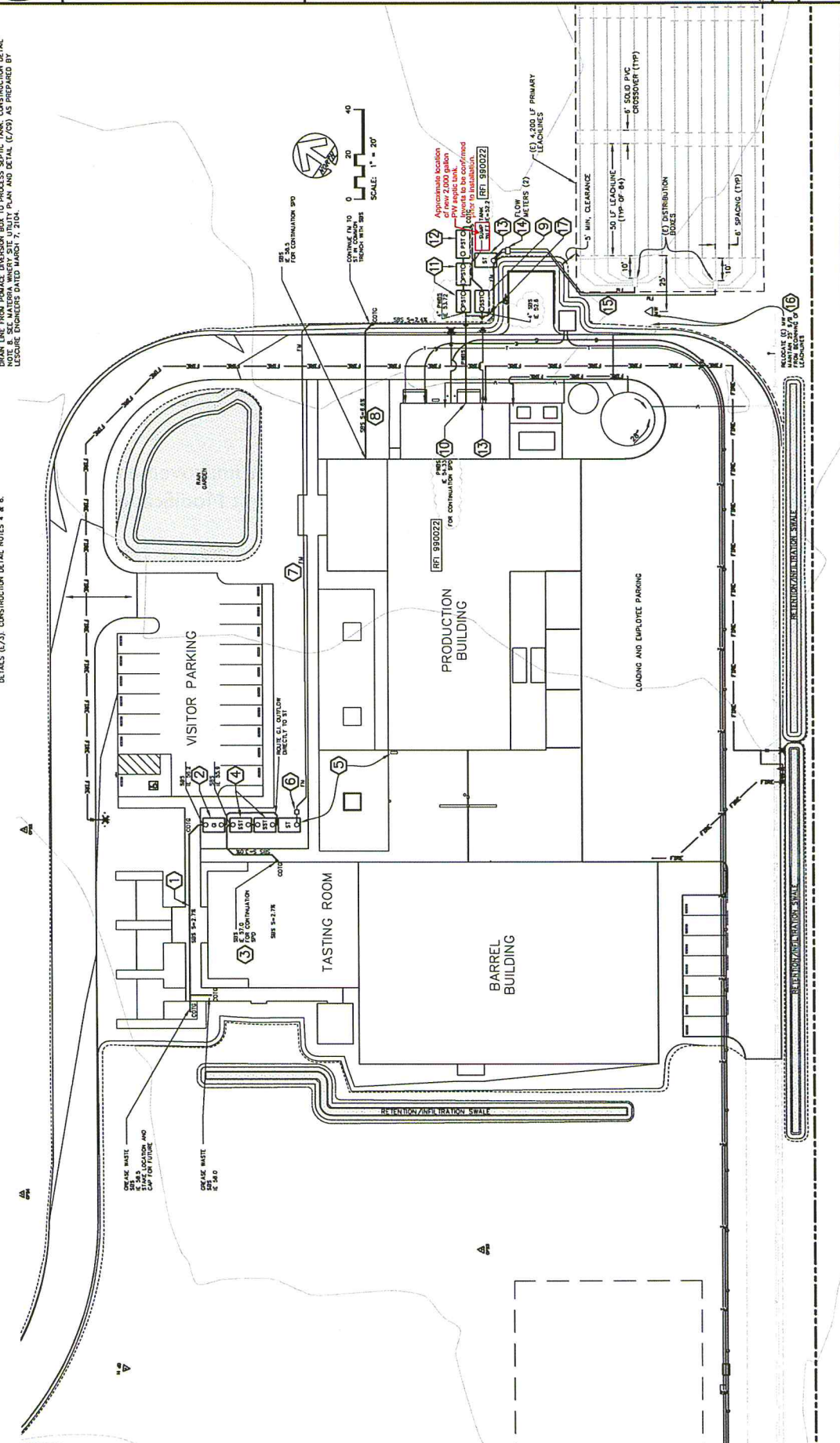


LESCURE ENGINEERS, INC.
 4635 OLD REDWOOD HIGHWAY SANTA ROSA, CA 95403
 (707) 542-2421
 lescure@lescure-engineers.com (707) 542-2573 fax

MATERA WINERY WASTEWATER SYSTEM
 PREPARED FOR: APN 036-160-003
 CUNAT PREMIUM WINERY, LLC
 13260
 PROJECT NO.
 SHEET NO. W2 of 4

WORK INCLUDED THIS SHEET

- 1 INSTALL SANITARY SEPTIC TANKS DETAIL (B/3) REFER TO CONSTRUCTION DETAIL NOTES 4 & 5.
- 2 INSTALL GREASE INTERCEPTOR DETAIL (A/3) CONSTRUCTION DETAIL NOTE 5.
- 3 INSTALL GREASE INTERCEPTOR DETAIL (A/4) & (B/4) CONSTRUCTION DETAIL NOTES 1, 2 & 3.
- 4 INSTALL SANITARY SEPTIC TANKS DETAIL (B/3) REFER TO CONSTRUCTION DETAIL NOTES 4 & 5.
- 5 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 6 INSTALL SUMP TANK DETAIL (C/4) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 7 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 8 INSTALL SUMP TANK DETAIL (C/4) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 9 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 10 INSTALL SUMP TANK DETAIL (C/4) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 11 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 12 INSTALL SUMP TANK DETAIL (C/4) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 13 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 14 INSTALL SUMP TANK DETAIL (C/4) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 15 INSTALL SUMP TANK DETAIL (C/3) CONSTRUCTION DETAIL NOTES 5 & 7. COORDINATE CONNECTION TO WINERY ELECTRIC - SEE.
- 16 RELOCATE MONITORING WELL MAINTAIN 25' SETBACK FROM BEGINNING OF LEACHLINES DETAIL (C/4).
- 17 INSTALL DRAIN LINE FROM PORMAX DIVERSION BOX TO PROCESS SEPTIC TANK. CONSTRUCTION DETAIL (C/4).



Improvements, cont.

Total on-site parking spaces: 24 existing no change proposed

Loading areas: 1 existing no change proposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

- Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 - Type IV H.T. (Heavy Timber) Type V 1 Hr. Type V (non-rated)
- (for reference, please see the latest version of the California Building Code)*

Is the project located in an Urban/Wildland Interface area? Yes No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): _____ acres

Employment and Hours of Operation

Days of operation: M-F (NH) existing no change proposed

Hours of operation: 7 am-5 pm (NH) existing no change proposed

Anticipated number of employee shifts: 1 (NH) existing no change proposed

Anticipated shift hours: 7 am-5pm (NH) existing no change proposed

NH = non-harvest

Maximum Number of on-site employees:

- 10 or fewer 11-24 25 or greater (specify number) _____

Alternately, you may identify a specific number of on-site employees:

other (specify number) no change

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

Cunat Premium Vineyards, LLC.

Brian G. Cunat, manager

Print Name of Property Owner

Print Name Signature of Applicant (if different)

B G Cunat - manager 3/5/15

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

* For reference please see definition of "Marketing," at Napa County Code §18.08.370 - <http://library.municode.com/index.aspx?clientId=16513>

Production Capacity *

Please identify the winery's...

Existing production capacity: 50,000 gal/y Per permit No: P08-00428-UP Permit date: Jan. 7, 2009
 Current maximum actual production: offsite 14,400 gal/y For what year? 2014
 Proposed production capacity: 85,000 gal/y

* For this section, please see "Winery Production Process," at page 11.

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>18 per day</u> existing	<u>no change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>40 per week</u> existing	<u>no change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>7 days</u> existing	<u>no change</u> proposed
Non-harvest Production hours ² :	<u>7 a.m.-5 p.m.</u> existing	<u>no change</u> proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

no change

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

no change

Initial Statement of Grape Source

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c),
I hereby certify that the current application for establishment or expansion of a winery
pursuant to the Napa County Winery Definition Ordinance will employ sources of
grapes in accordance with the requirements of Section 12419(b) and/or (c) of that
Ordinance.



Owner's Signature

Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>wells</u>	<u>wells/tank</u>
Name of proposed water supplier (if water company, city, district):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>1,200</u> gallons per day (gal/d)	
Current water source:	<u>wells</u>	<u>wells</u>
Anticipated future water demand:	<u>2,700</u> gal/d	<u>n/a</u> gal/d
Water availability (in gallons/minute):	<u>400</u> gal/m	<u>750</u> gal/m
Capacity of water storage system:	<u>10,500</u> gal	<u>52,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tank</u>	<u>tank</u>

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site septic</u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>894</u> gal/d	<u>1,667</u> gal/d
Anticipated future waste flows (peak flow):	<u>894</u> gal/d	<u>2,125</u> gal/d
Future waste disposal design capacity:	<u>894</u> gal/d	<u>2,125</u> gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at www.countyofnapa.org/dem.

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): n/a



A Tradition of Stewardship
A Commitment to Service

Department of Public Works

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Main: (707) 253-4351
Fax: (707) 253-4627

Donald G. Ridenhour, P.E.
Director

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	1.0 acre feet per acre per year
Mountain Areas	0.5 acre feet per acre per year
MST Groundwater Deficient Area	0.3 acre feet per acre per year

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
036-160-003	50 ± ac	1.0 af/yr	50 af/yr

Step #3:

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

EXISTING USE:		PROPOSED USE:	
Residential	<u>0</u> af/yr	Residential	<u>.75</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr	Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>1.20</u> af/yr	Winery	<u>1.96</u> af/yr
Commercial	<u>0</u> af/yr	Commercial	<u>0</u> af/yr
Vineyard*	<u>27.2</u> af/yr	Vineyard*	<u>36.8</u> af/yr
Other Agriculture	<u>0</u> af/yr	Other Agriculture	<u>0</u> af/yr
Landscaping	<u>1</u> af/yr	Landscaping	<u>1</u> af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr

TOTAL:	<u>29.4</u> af/yr	TOTAL:	<u>40.51</u> af/yr	TOTAL:	
	<u>9.58 M</u> gallons"	TOTAL:	<u>13.2 M</u> gallons"		

Is the proposed use less than the existing usage? Yes No Equal

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage if other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

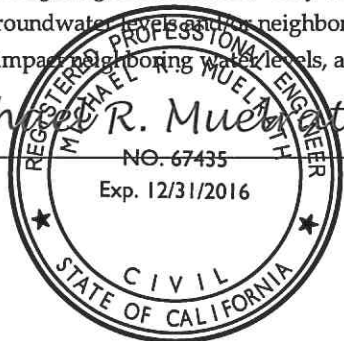
See attached supporting calculations.

This analysis is intended to meet the requirements of the Tier 1 protocol as described in the Water Availability Analysis (WAA) Work Draft dated March 2, 2015. A Tier 2 analysis is not required per Table 1 of the WAA because the project is located in the Napa Valley Floor.

The projected water use is less than 1 ac-ft/ac/year and therefore the project complies with both the current Phase 1 Water Availability Analysis requirements as well as the pending WAA Working Draft.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: Michael R. Muehl Date: 5/2/2015 Phone: (707) 320-4968



WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

WATER USE ESTIMATE CALCULATIONS

	Estimated Water Use (Acre-Feet / Year)		Notes
	Existing	Proposed	
Residential Water Use			
Primary Residence	0.00	0.75	Based on Napa County Phase 1 Water Availability Analysis Guidelines (Future Primary Residence)
Total Residential Water Use	0.00	0.75	
Winery Domestic & Process Water Use			
Winery - Daily Visitors	0.02	0.02	Based on 40 visitors / week average @ 3 gallons per visitor ⁽¹⁾
Winery - Events with Meals Prepared Onsite	0.05	0.05	Based on 12 events @ 25 people, 12 events @ 50 people and 2 events @ 100 people @ 15 gallons per guest ⁽²⁾
Winery - Events with Catered Meals	0.00	0.00	N/A
Winery - Employees	0.06	0.06	Based on 6 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Winery - Process	1.07	1.83	Based on 7 gallons of water per gallon of wine ⁽⁴⁾ @ 50,000 (E) and 85,000 (P) gallons max production
Total Winery Water Use	1.20	1.96	
Irrigation Water Use			
Landscape	1.00	1.00	Based on 0.75 +/- acres of low water use landscaping for winery & WELO analysis by Ann Baker, LA
Vineyard	27.20	36.80	Based on 34 (E) and 46 (P) acres of vineyard @ 0.8 ac-ft/ac/yr for irrigation, frost protection and heat protection per Vineyard Manager. Net increase in 6 acres of vineyard is due to replanting of vineyard that was removed to facilitate winery construction.
Total Irrigation Water Use	28.20	37.80	
Total Combined Water Use	29.40	40.51	

⁽¹⁾ 3 gallons of water per visitor is based on project wastewater disposal feasibility report by Applied Civil Engineering.

⁽²⁾ 15 gallons of water per guest is based on project wastewater disposal feasibility report by Applied Civil Engineering.

⁽³⁾ 5 gallons of water per guest is based on project wastewater disposal feasibility report by Applied Civil Engineering.

⁽⁴⁾ Napa County Phase 1 Water Availability Analysis Guidelines estimate 7 gallons of water per gallon of wine produced.

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		1	EPA ID # (Hazardous Waste Only)		2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Cunat Premium Vineyards/Materra					
BUSINESS SITE ADDRESS 4326 Big Ranch Road					
BUSINESS SITE CITY Napa	104	CA	ZIP CODE 94558	105	
CONTACT NAME Brian Cunat	106	PHONE 815-385-3871	107		

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility...	If Yes, please complete these pages of the UPCF...	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input type="checkbox"/> NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO 5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO 8	NO FORM REQUIRED TO CUPAS
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste. Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 9 <input type="radio"/> YES <input checked="" type="radio"/> NO 10 <input type="radio"/> YES <input checked="" type="radio"/> NO 11 <input type="radio"/> YES <input checked="" type="radio"/> NO 12 <input type="radio"/> YES <input checked="" type="radio"/> NO 13 <input type="radio"/> YES <input checked="" type="radio"/> NO 14 <input type="radio"/> YES <input checked="" type="radio"/> NO 14a <input type="radio"/> YES <input checked="" type="radio"/> NO 14b	EPA ID NUMBER – provide at the top of this page RECYCLABLE MATERIALS REPORT (one per recycler) ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit) CERTIFICATION OF FINANCIAL ASSURANCE REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION HAZARDOUS WASTE TANK CLOSURE CERTIFICATION Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator. See CUPA for required forms.

F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency.)

15
UPCF Rev. (12/2007)



A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services - Hillary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: Materra, Cunat Family Vineyards
Project number if known: _____
Contact person: Brian Cunat
Contact email & phone number: bqcunat@gmail.com 815-385-3871
Today's date: _____

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Plan
Doing To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.

Plan to install solar panels both on the roof which is engineered for this and over the septic site area.

BMP-2 Preservation of developable open space in a conservation easement

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Cunat Premium Vineyards has increased the area along the Napa River and has planted native species.

Already Plan
Doing To Do

BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.

Cunat Premium Vineyards has replanted native species around the property and removed
invasive non-native foliage.

BMP-4 Alternative fuel and electrical vehicles in fleet

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles one
 Typical annual fuel consumption or VMT to be determined
 Number of alternative fuel vehicles _____
 Type of fuel/vehicle(s) _____
 Potential annual fuel or VMT savings _____

BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- employee incentives
- employee carpool or vanpool
- priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- bike riding incentives
- bus transportation for large marketing events
- Other:

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Doing Plan To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**
See description below under BMP-5.
-
-

- BMP-8 Solar hot water heating**
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
-
-

- BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
All of the lighting installed uses LED
-
-

- BMP-10 Energy Star Roof/Living Roof/Cool Roof**
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

White roofs with insulated panels

- BMP-11 Bicycle Incentives**
Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!
-
-

- BMP-12 Bicycle route improvements**
Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.
-
-

Already Plan
Doing To Do

BMP-13 Connection to recycled water

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

BMP-14 Install Water Efficient fixtures

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

BMP-15 Low-impact development (LID)

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

BMP-16 Water efficient landscape

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

BMP-17 Recycle 75% of all waste

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

BMP-19 Implement a sustainable purchasing and shipping programs

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

BMP-21 Electrical Vehicle Charging Station(s)

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Already Plan
Doing To Do

BMP-23

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building buried into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

BMP-24 Limit the amount of grading and tree removal

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

BMP-25 Will this project be designed and built so that it could qualify for LEED?

BMP-25 (a)	<input checked="" type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Doing Plan To Do

BMP-28 Use of recycled materials

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

BMP-29 Local food production

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

BMP-30 Education to staff and visitors on sustainable practices

This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

BMP-31 Use 70-80% cover crop

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site

By selecting this BMP, you agree not to burn the material pruned on site.

BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?

BMP-34 Are you doing anything that deserves acknowledgement that isn't listed above?

Planted an additional 3.5 acres of vineyard that was not on-site when property purchased, which increases the amount of estate fruit and lowers the VMT for fruit delivery.

Comments and Suggestions on this form?
