



A Tradition of Stewardship  
A Commitment to Service

file No \_\_\_\_\_

**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: \_\_\_\_\_

Date Submitted: \_\_\_\_\_ Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*Application Fee Deposit: \$ \_\_\_\_\_ Receipt No. \_\_\_\_\_ Received by: \_\_\_\_\_ Date: \_\_\_\_\_

*\*Total Fees will be based on actual time and materials*

*To be completed by applicant...*

Project Name: Tench Winery

Assessor's Parcel No: 031-070-006 Existing Parcel Size: 60.86 ac.

Site Address/Location: 7631 Silverado Trail Napa CA 94558  
No. Street City State Zip

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

Property Owner: Tench Family Vineyards, LLC

Mailing Address: 7631 Silverado Trail Napa CA 94558  
No. Street City State Zip

Telephone No (707) 944 - 2352 E-Mail: rem@tenchvineyards.com

Applicant (if other than property owner): Tench Winery, LLC

Mailing Address: 7631 Silverado Trail Napa CA 94558  
No. Street City State Zip

Telephone No (646) 660 - 4200 E-Mail: rem@tenchvineyards.com

Representative (if applicable): Elizabeth Burks, AICP, LACO Associates

Mailing Address: 21 West 4th Street Eureka CA 95501  
No. Street City State Zip

Telephone No (707) 443 - 5054 E-Mail: burkse@lacoassociates.com

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## Use Permit Information Sheet

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### Use

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

See attached Revised detailed Project Description dated May 3, 2015.

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

District \_\_\_\_\_

Regional \_\_\_\_\_

State ABC

Federal TTB

### Improvements

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

See attached Revised Detailed Project Description dated May 11, 2015.

Tench Winery, LLC  
7631 Silverado Trail  
Napa, CA 94558

Napa County Planning, Building, & Environmental Services Department  
Ms. Charlene Gallina, Supervising Planner  
1195 Third Street, 2<sup>nd</sup> Floor  
Napa, CA 94559

Oakville, January 2, 2015

Dear Charlene:

I am pleased and truly excited to submit our Use Permit Application for a Tench Winery. Ours is not a recent story to this Valley, rather a narrative steeped deep in Napa history. Thus, this application and goal of building a winery on our property is the culmination of generations of my family on both my maternal and paternal sides. My maternal side can trace our lineage back to the Donner Party who, fortunately, followed the well-marked Oregon Trail toward the North-West until safely landing in California in 1846. They eventually settled in Napa where my great-grandfather owned *The Napa Journal*. On my paternal side, my grandparents John and Joan Tench purchased our property in 1965. It was only pasture land when they bought it, but the wine business was starting to boom, so my grandparents soon planted grapes and we have been growing and selling grapes ever since.

My father, R. Brian W. Tench, has been deeply involved in operating the vineyard since inception and in the overall care of this property. My father's passion for the Napa Valley and Oakville are reflected in his many years of service on the Oakville Grapegrowers Association and his involvement with the Napa Valley Grapegrowers. My parents have been and continue to be active members of our local community, including the Napa County Farm Bureau, Grace Church, Society of California Pioneers and volunteering many hours at St. Helena Hospital and Paws for Healing.

I was lucky enough to marry a man whose love of vines, farming, wines and our property rivals my own. Rimmelt and I married on the property in 2006 and it fills me with great emotion to see my two young children enjoying this land as I did growing up. Rimmelt and I share a vision of what this property can be: a healthy, thriving vineyard with an environmentally friendly winery nestled in our hill to make exceptional Oakville wines with an outstanding winemaker. We feel confident about our project, have put in countless hours and thought behind the plans and are so truly blessed to build on the shoulders of our ancestors, for the betterment of our property and for the future of our children and generations to come.

We greatly appreciate your consideration.

Sincerely,

  
Margaret Tench Reigersman

Margaret Tench Reigersman and Rimmelt Reigersman

July 22, 2015

8091.01

**Tench Winery**  
**Use Permit Application**

**RECEIVED**

JUL 24 2015

Napa County Planning, Building  
& Environmental Services

**Revised Detailed Project Description**

Project Name: Tench Winery  
Applicant: Tench Winery, LLC  
Agent: LACO Associates, Beth Burks, AICP, Senior Planner  
Location: 7631 Silverado Trail APN: 031-070-006-000

**Overview**

Tench Winery, LLC (applicant) seeks a use permit to build and operate a proposed winery at 7631 Silverado Trail in Oakville, California. The project consists of constructing a new winery facility on an approximate 60.86-acre parcel. At its closest point, the above ground portion of the proposed winery will be 600 feet from the centerline of Silverado Trail. The attached plan set includes various sheets which provide information related to the proposed development. The site plan is included as Sheet A1.1 and A1.2.

The parcel is currently occupied by a single-family residence constructed near the base of a hillside bisected by the northerly property line. The residence and undeveloped hillside are surrounded by approximately 42 acres of vineyards which have been in production since the early 1970's.

An approximately 10 foot wide driveway provides access to the residence from Silverado Trail. The parcel is generally flat, with the exception of the wooded hillside on the northerly property line where the residence is located and the winery is proposed to be located. No development is proposed in the existing vineyard areas.

An onsite well, with a reported capacity of 600 gallons per minute (gpm), provides irrigation water for the vineyards. A second shallow, lower capacity onsite well is presently used to provide domestic and landscape water to the residence.

The residence is served by an existing on-site sewage disposal system located in close proximity to the residentially developed area.

**Proposed Production and Grape Origin**

Approximately 42,840 gallons of wine are proposed to be produced annually.

The subject property includes approximately 42 acres of vineyards. The grapes from the subject property will be used at the Tench Winery. This would amount to approximately 28,350 gallons<sup>1</sup> (or up to 66% of maximum production).

In addition, Tench Winery partner and winemaker, Russell Bevan, owns the Saunders Vineyard in Oakville at 7777 Silverado Trail. The Saunders Vineyard has approximately 7 acres planted and an additional approximately 11 acres is expected to be planted during the next couple of years. This would amount to approximately 12,150 gallons (or up to 28% of maximum production).

Further, Russell Bevan has multiple year grape contracts with local vintners, including (i) the Harbison Vineyard in Oakville at 7601 Silverado Trail, (neighbors the Project Site, approximately 3 acres), and (ii) the Two Dogs Knoll Vineyard in Oakville at 1469 Dwyer Lane (approximately 3 acres). This would amount to approximately 4,050 gallons (or up to 9% of maximum production).

Among the sources of grapes noted above, there will be sufficient sources to supply 100% of the grapes needed to produce the 42,840 gallons of proposed production from the Oakville appellation.

### **Proposed Winery Improvements**

A 42,840 gallon winery is proposed to be constructed on the south-eastern side of the hillside, north of and adjacent to the existing driveway. To minimize energy use during winery operation and minimize visual impact, cut and cover caves are proposed. Conventional excavation will be used whenever possible; however, approximately 25 percent of the material may require blasting in order to install the caves.

All winery buildings will be new construction. The proposed winery production building will have a total indoor floor area of 6,635 square feet and will include a fermentation room, crush pad, lab, storage, bathroom, and break room. The second floor building area will be devoted to offices and will total 398 square feet. The new winery facility will also include an underground barrel storage cave proposed at 6,245 square feet. Floor plans are provided on sheets A2.1, and A3.1 through A3.4.

The winery will be embedded into the hillside. Building elevations are provided on sheets A4.1 and A4.2. From finished floor to roof peak, the height will be approximately 25 feet 4 inches. At the north elevation, the height will be only 8 feet 8 inches. The exterior treatment will be an embossed stucco-like finish in a redwood color with a non-reflective standing seam metal roof. The building façade will be softened with trellises and landscaping. All exterior lighting will be with International Dark Sky Association approved lighting fixtures.

An approximately 350 square foot outdoor tasting patio is proposed to the south of the winery building across the paved parking area. Landscaping will surround the patio.

One 3 foot by 7 foot sign is proposed at the intersection of the lower road to the residence and upper road to the winery. This sign will not be illuminated.

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<sup>1</sup> This assumes an average of 4.5 tons per acre and 150 gallons per ton or 675 gallons per acre.

## **Grading**

Approximately 12,940 cubic yards of grading will be required to construct the caves, winery, and associated roads and infrastructure. No export of soils is anticipated, excavated material will be used on-site in road development, driveway widening, and construction of retaining walls. Geotechnical drilling has been performed (LACO, December 2014) to explore the suitability of the site for this type of development. The findings contained in the Geotechnical Report indicate that the site is suitable to support this type of development provided the recommended construction methods are followed. A Storm Water Pollution Prevention Plan (SWPPP) will be developed prior to project construction. Additionally, best management practices will be implemented to control dust during construction. These may include measures such as covering stockpiles and watering construction areas.

## **Sewage Disposal**

A new on-site sewage disposal system will be developed to serve the winery operation. Initially, wastewater from the winery will be directed to a storage tank and aerator then into a 1,500 gallon septic tank and 3,000 gallon pump chamber, all located at the base of the hillside east of the winery. From the pump chamber it will be pumped to a 3,000 gallon dosing chamber near the top of the hill. After these treatment steps, wastewater will gravity flow to the leach field area, located in a grassy area at the easterly base of the hillside. Soils have been evaluated by Napa County Division of Environmental Health, and judged suitable to provide a primary and 100 percent reserve leach field.

## **Water**

Water from the existing onsite agricultural well on the property will be used to support the winery operation. A Phase 1-Water Availability Analysis was completed (LACO, December 2014) for the project. An Updated Water Availability Analysis (LACO, April 2015) based on the "Working Draft of the Water Availability Analysis" (March 2nd Working Draft) was also prepared. The water allotment calculated per Napa County standards specified in the Estimated Water Use Guidelines is 60.86 acre feet. The Vineyard currently uses approximately 31.59 acre feet per year while the residence uses approximately 0.75 acre feet per year. The proposed winery will use an estimated 0.92 acre feet per year for process water and approximately 0.21 acre feet per year for domestic and landscape water. The total water usage, including the winery, will be approximately 33.47 acre feet per year, well below the water allotment for the parcel. This represents an increase of approximately 3.5 percent over existing usage.

Currently, there is a domestic water supply tank near the top of the hill. This tank will be replaced with a 1,500 to 3,000 gallon tank. Additionally, two 8,000 gallon tanks to serve the winery will be installed. All tanks will be located within the same area near the top of the hill. Water from the existing irrigation well will be pumped to these tanks. The water will then gravity flow to serve the winery. The tanks will be located approximately 210 feet west of the winery.

The water in these tanks will be sufficient for the intended use as well as provide emergency water supply in the event fire protection at the site is needed.

### **Landscaping**

Approximately 1,547 square feet of landscaping is proposed. This is contained primarily in the parking area and along the driveway at the base of the hillside. Plants used for landscaping will be drought-tolerant and non-invasive. A landscape plan has been developed (see Sheet A1.3). In addition to formal landscape areas, the areas above the cut and cover caves will be initially seeded to prevent erosion and subsequently planted with native oaks and allowed to revert back to the natural oak habitat typical of the hillside.

### **Vehicular Access**

To provide adequate vehicular access, widening of the existing driveway to 20 feet will be necessary. It is anticipated that fill material generated from hillside cuts will be used to widen the driveway. The driveway improvements will include a 1:1 sloped reinforced earth embankment. Rocks excavated from hillside cuts will be used as facing material for the embankment (see Sheet A6.1). A turnaround area is provided within the parking area directly adjacent to the proposed winery that is sufficient to accommodate emergency vehicles. An approximately 900 foot long, 10 foot wide gravel maintenance road to access water tanks, water lines, and the sewage disposal dosing chamber will be developed.

### **Employees**

During the non-harvest season there will be 6 full time employees and 1 part time employee. During the harvest season there will be 6 full time employees and 4 part time employees.

### **Additional Licenses or Approvals Required**

- Alcohol Beverage Control
- Business License
- On-site Wastewater Disposal Permit
- Encroachment Permit
- Building Permit

### **Visitation and Marketing Plan**

There is currently no visitation or marketing taking place at the vineyard. All visitation and marketing is proposed.

The marketing plan is as follows:

- Daily visitation for hosted tours and tastings is proposed by appointment only;
- A maximum of 14 daily visitors during non-harvest days;
- A maximum of 10 daily visitors during harvest days;
- Wine purchased at the winery may be consumed on-premises consistent with Assembly Bill 2004;
- No food will be available during the daily visitation;
- Visitation will be limited to the hours of 10:00 AM to 4:00 PM;
- In addition to the daily visitation, 3 marketing non-harvest events are proposed annually. These may include barrel tasting and other social events with meals and music provided.

These events will use the indoor areas of the winery and the outside patios. The maximum attendance at these events will be 50 guests. Events would be held between the hours of 10:00 AM and 11:00 PM. Outdoor music would cease by 10:00 PM. In addition, during an event day, there will not be any non-event visitors.

### **Food Service**

No food service is proposed with the daily tastings and tours.

Food service for the three events will be catered.

### **Parking**

Parking is proposed adjacent to the winery building to accommodate staff and daily visitors. Fourteen standard parking spaces and one handicap accessible space are proposed. These parking spaces will be paved.

During peak use periods (i.e. harvest season) overflow parking for staff will be located in an existing graveled area located behind the residence.

Bicycle parking is also provided in front of the winery building. Employees will be encouraged to carpool or bike to work when feasible.

A loading area will be directly in front of the winery off of the driveway.

Using a calculation of 2.8 persons per vehicle, as specified in the Winery Traffic Information/ Trip Generation worksheet in the Napa County Use Permit Application, events with a maximum of 50 visitors are likely to need approximately 18 parking spaces, plus additional parking for staff.

Valet parking will be provided for the planned events. Valets will use parking by the residence and along the vineyard roads. Using a combination of these areas, adequate parking to accommodate the maximum number of guests and staff would be available.

### **Traffic/Access**

A Focused Traffic Analysis has been prepared (TCE, December 2014) as well as an updated Focused Traffic Analysis (TCE, May, 2015). These analyze the impacts from the project on the traffic patterns of Silverado Trail. The existing use generates approximately 9.57 daily trips. The proposed winery will generate 32 additional daily trips. Based on the report findings, a left turn lane at the entrance to the Tench Winery is proposed. This turn lane will be designed in accordance with the Napa County Department of Public Works Guidelines for Left Turn Storage Lane (Dated July 31, 2000).



**Biological Resources and Tree Removal**

The hillside where the winery is generally proposed is comprised of oak woodland vegetation. The following studies have been conducted:

- Biological Survey, LACO, December 2014
- Rare Plant and Supplemental Biological Survey, LACO, May 2015
- Late Spring Survey Results Letter, LACO, June 2015
- Arborist Tree Evaluation, Steve Bickford, Certified Arborist WE-0112A, July, 2015

The various biological surveys conducted included rare plant surveys during seasonally appropriate times to capture the entirety of the flowering season. The surveys conducted did not reveal the presence of any sensitive plant or animal species on site.

Three types of oak; coastal live oak, blue oak, and black oak occur on the hillside, with coastal live oak being the dominant species. Table 1 below is a summary of all the trees found on the hillside.

Table 1: Hillside tree summary

Species	Tree Diameter at Breast Height (Inches)			Totals
	6-10"	10"-18"	18"+	
Live Oak	111	95	56	262
Blue Oak	53	41	12	106
Black Oak	3	0	3	6
California Bay	10	6	3	19
California Buckeye	50	37	12	99

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Approximately 0.78 acres of oak woodland will be disturbed as a result of the project. Based on the location of the proposed development between 51 and 69 oak trees will be removed. Table 2 is a summary of the oak trees to be removed. Trees listed in Table 3 may need to be removed due to their proximity to the development and current health, but effort will be made to preserve them and impact them as little as possible during the construction process. At least 86% to 90% of the trees on the hillside will remain. 18 oak trees (i.e., the difference between 69 and 51) have been identified as being potentially subject to removal (see Table 3). A determination of the necessity of removal will be made in consultation with a certified arborist depending on individual tree root growth with the goal of limiting any oak tree removal. Based on feedback from a certified arborist, many oak trees along the rock wall are in poor health and will need to be evaluated during the construction process. If ultimately removed, such oak trees in poor health will be replaced by two new healthy plantings.

Table 2: Trees to be removed

Species	Diameter at Breast Height (DBH)			Totals
	6"+ -10"	11"-18"	18"+	
Coast Live Oak	10	21	13	44
Blue Oak	3	4		7
<b>Total (by DBH)</b>	<b>13</b>	<b>25</b>	<b>13</b>	<b>51</b>

Table 3: Trees that may require removal (but effort will be made to retain)

Species	Diameter at Breast Height (DBH)			Totals
	6"+ -10"	11"-18"	18"+	
Coast Live Oak	3	4	7	14
Blue Oak	1	3		4
<b>Total (by DBH)</b>	<b>4</b>	<b>7</b>	<b>7</b>	<b>18</b>

Napa County General plan policy CON NR-24(c) states:

*"Provide replacement of lost oak woodlands or preservation of like habitat at a 2:1 ratio when retention of existing vegetation is found to be infeasible. Removal of oak species limited in distribution shall be avoided to the maximum extent feasible."*

None of the identified oak species to be removed are currently considered sensitive, of special status or of limited distribution.

Certified arborist Steve Bickford (ISA Certified Arborist #WE-0112A) has evaluated the health of the existing trees on the hillside and found decay, poor trunk structure, and dieback in almost all of the trees. This declining state is caused by past fire damage, poor soil, borer attack, and fungal infection. The arborist concludes that if left alone, without the benefit of replanting, the trees will likely be dead within twenty years. Please see attached arborist report.

The project design seeks to improve the overall oak habitat on the hillside and insure that oaks remain the dominant species in the years to come. See Sheet A1.4, Oak Replacement and Preservation Plan. The project design allows for replanting above and around the caves, over approximately 0.33 acres. Of the 0.78 acres of oak woodland to be disturbed 0.45 acres will be permanently converted from oak habitat. Oak trees will be replanted over the caves at a similar density and composition of the trees to be removed.

The proposal includes measures to offset the impacts from the 0.45 acres of lost oak woodland at a 2:1 ratio. This will be achieved through a combination of preservation and planting (See Sheet A1.4).

Planting will occur in a 0.60 acre area located on the western hillslope that is currently non-native grassland. This area will be planted with oak trees to achieve a similar tree density and a species composition to the existing trees to be removed. With this planting plan there will be no overall loss of oak habitat on the hillside. Additionally, oak trees will be planted near the ponds and along Silverado Trail adding to the overall area of oak woodland habitat on the property. By including other areas on the property, the total number of trees to be removed will be replaced at a 2:1 ratio. Based on the advice of a certified arborist, and for purposes of replanting, oak seedlings will be propagated from acorns gathered on site to preserve heritage of the existing oak woodlands on the property as much as possible. Plant spacing and seedling protection measures to maximize survivability will be determined in consultation with the arborist.

Approximately 2.24 acres of existing oak woodland on the hillside will not be disturbed as a result of the project. The applicant proposes to commit to preserving 0.30 acres of oak woodland habitat on the hillside. This area is generally on the eastern hillslope, upslope from the proposed caves. In addition, and as addressed by the arborist, this area could ultimately lose its oak trees if no affirmative action is taken. Applicant will commit to preserving this area as oak woodland through additional plantings on an as needed basis in consultation with the arborist.

Upon review of this project as a whole, it becomes evidently clear that a more robust woodland will be created by introducing younger and healthier trees in the mitigation areas. This is not only the case from a quantitative perspective (i.e., oak trees removed will be replaced at a 2:1 ratio) but also from a qualitative perspective. As indicated above and set forth in the arborist report, the oak trees are in poor health and may not survive for many more years. This project contributes to establishing a healthy new oak tree woodland – an oak woodland that otherwise may very well be lost.

By combining planting and preservation the oak tree removal will be offset by a 2:1 ratio both from the perspective of total acres and from the perspective of the number of trees.

### **Cultural/ Historic Resources**

ALTA Archaeological Consulting prepared a Cultural Resources Survey Report of the Tench Winery Property (ALTA, December 2014). This work included a cultural resources inventory conducted to satisfy the requirements of the California Environmental Quality Act.

To develop the project as proposed requires the removal of a portion of a stone wall. The Cultural Resources Survey findings indicate that this wall, likely constructed by Chinese labor during the late 19<sup>th</sup> century, does not represent a unique cultural or historic resource and is not eligible for inclusion on the California Register of Historic Places.

The Cultural Resources Survey did identify an area with deposits of obsidian flakes. This area is to be avoided during development.

## Improvements, cont.

Total on-site parking spaces: \_\_\_\_\_ existing      15 proposed  
Loading areas: \_\_\_\_\_ existing      1 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): 1.75 acres

## Employment and Hours of Operation

Days of operation:      N/A existing      7 days a week proposed  
Hours of operation:      N/A existing      7 am - 5 pm proposed  
Anticipated number of employee shifts:      N/A existing      1 proposed  
Anticipated shift hours:      N/A existing      8-10 proposed

Maximum Number of on-site employees:

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

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## Certification and Indemnification

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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.

Tench Family Vineyards, LLC

Tench Winery, LLC

Print Name of Property Owner

Print Name Signature of Applicant (if different)



1/2/15



1/2/2015

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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 checked="" 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: N/A gal/y Per permit No: \_\_\_\_\_ Permit date: \_\_\_\_\_

Current maximum actual production: \_\_\_\_\_ gal/y For what year? \_\_\_\_\_

Proposed production capacity: 42,840 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>N/A</u> existing	<u>14*</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>N/A</u> existing	<u>8</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>Daily, 10am - 4pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>N/A</u> existing	<u>7am-5pm</u> proposed

**\*Maximum of 10 persons during harvest days**

<sup>1</sup> 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.

<sup>2</sup> 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.)

Please see revised detailed project description dated July 22, 2015.

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## 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.)

Please see revised detailed project description dated July 22, 2015.

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## Winery Coverage and Accessory/Production Ratio

**Winery Development Area.** Consistent with the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing                            N/A       sq. ft.                            N/A       acres  
Proposed                           7,178       sq. ft.                            .16       acres

**Winery Coverage.** Consistent with the definition at "b.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

      38,844       sq. ft.                            .89       acres                            1       % of parcel

**Production Facility.** Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing                            N/A       sq. ft.                      Proposed                            11,979       sq. ft.

**Accessory Use.** Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing                            N/A       sq. ft.                            N/A       % of production facility  
Proposed                           1,240       sq. ft.                            11       % of production facility

## Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

- None – no visitors/tours/events (Class I)                       Guided Tours Only (Class II)                       Public Access (Class III)  
 Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area                      Existing:       N/A       sq. ft.                      Proposed:       6,245       sq. ft.  
Covered crush pad area                      Existing:       N/A       sq. ft.                      Proposed:       280       sq. ft.  
Uncovered crush pad area                      Existing:       N/A       sq. ft.                      Proposed:       N/A       sq. ft.



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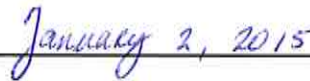
## Initial Statement of Grape Source

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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>Well</u>	<u>Well / 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>28,870</u> gallons per day (gal/d)	
Current water source:	<u>Well</u>	<u>N/A</u>
Anticipated future water demand:	<u>29,557</u> gal/d	<u>N/A</u> gal/d
Water availability (in gallons/minute):	<u>600</u> gal/m	<u>N/A</u> gal/m
Capacity of water storage system:	<u>9,500</u> gal	<u>8,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Water storage tank</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	winery <u>process 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>None*</u> gal/d	<u>0</u> gal/d
Anticipated future waste flows (peak flow):	<u>150</u> gal/d	<u>1,260</u> gal/d
Future waste disposal design capacity:	<u>150</u> gal/d	<u>1,260</u> gal/d

\* Existing single family residence is connected to a separate on-site waste water disposal system that will not be impacted by the project.

### 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](http://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): on-site

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u> daily trips.
Number of PT employees: <u>1</u> x 1.90 one-way trips per employee	=	<u>2</u> daily trips.
Average number of weekday visitors: <u>8</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>6</u> daily trips.
Gallons of production: <u>42,840</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>1</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>27</u> daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck <u>trips</u> x .38)	=	<u>9</u> <b>PM peak trips.</b>

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (on Saturdays): <u>1</u> x 1.90 one-way trips per employee	=	<u>2</u> daily trips.
Average number of Saturday visitors: <u>6</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>4</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>12</u> daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (visitor <u>trips</u> x .57)	=	<u>5</u> <b>PM peak trips.</b>

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u> daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of Saturday visitors: <u>6</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>4</u> daily trips.
Gallons of production: <u>42,840</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u> daily trips.
Avg. annual tons of grape on-haul: <u>150</u> / 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>2</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>33</u> daily trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>3</u> x 2 one-way trips per staff person	=	<u>6</u> trips.
Number of visitors (largest event): <u>50</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>36</u> trips.
Number of special event truck trips (largest event): <u>1</u> x 2 one-way trips	=	<u>2</u> trips.

<sup>3</sup> Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

<sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

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

Page 1 of     

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <b>I ench Winery, LLC</b>			
BUSINESS SITE ADDRESS <b>7631 Silverado Trail</b>			
BUSINESS SITE CITY <b>Napa</b>	104	CA	ZIP CODE <b>94558</b> 105
CONTACT NAME <b>Remmelt Reigersman</b>	106	PHONE <b>6466604200</b>	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....
<b>A. HAZARDOUS MATERIALS</b> 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 checked="" type="checkbox"/> NO 4 HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> 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.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> 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)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> 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
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> NO 9 EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 10 RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 11 ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 12 CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 13 REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 14 HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
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.	<input type="radio"/> YES <input checked="" type="radio"/> NO 14a Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 14b See CUPA for required forms.

**F. LOCAL REQUIREMENTS**

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

UPCF Rev. (12/2007)

## Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submittal of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California Identification number. For facilities in California, the number usually starts with the letters "CA". If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 61-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms "Facility Name" or "DBA - Doing Business As" that might have been used in the past.
103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.
104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.
105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.
106. CONTACT - Enter a contact person's name.
107. PHONE - Enter a contact phone number

#### 4. HAZARDOUS MATERIALS -

Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:

- It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure),
- It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A,
- Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.

If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.

Do not answer "YES" to this question if you exceed only a local threshold, but do not exceed the state threshold.

- 4a. REGULATED SUBSTANCES - Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.
5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25316. If "YES", then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.
8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure (HSC 25270.2 (g)). The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):  
An aboveground petroleum storage tank (AST) facility with one or more of the following (see HSC 25270.2 (k)) is not subject to this act and is exempt:
  - A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
  - A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
  - An aboveground oil production tank which is regulated by the Division of Oil and Gas,
  - Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.
9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA Identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.
10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per HSC 25143.2. Check "YES" and complete the Recyclable Materials Report pages, if you either recycled onsite or recycled excluded recyclable materials which were generated offsite. Check "NO" if you only send recyclable materials to an offsite recycler. You do not need to report.
11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of "treatment" for certain processes under specific, limited conditions. Refer to HSC 25123.5 (b) for these specific exemptions. Treatment of certain laboratory hazardous wastes do not require authorization. Refer to HSC 25200.3.1 for specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.
12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance for closure costs (per 22 CCR, 67450.13 (b) and HSC 25245.4). If your facility is subject to financial assurance requirements or claiming an exemption, then complete the Certification of Financial Assurance page.
13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. Answer "YES" if you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site you also operate. You must be eligible pursuant to the conditions in HSC 25110.10. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.
14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:
  - Your knowledge of the tank and its contents
  - Testing of the tank
  - Inability to remove hazardous materials stored in the tank.
  - The mixture rule
  - The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.
- 14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.
- 14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.
15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.



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A Commitment to Service

#### Environmental Management

1195 Third Street, Suite 101  
Napa, CA 94559  
[www.co.napa.ca.us](http://www.co.napa.ca.us)

Main: (707) 253-4471  
Fax: (707) 253-4545

**Steven Lederer**  
Director

### **Unified Programs (Hazardous Materials Business Plan, Hazardous Waste, Extremely Hazardous Substances, Aboveground Storage Tanks, and Underground Storage Tanks):**

Be sure to complete the Napa County Department of Environmental Management Business Activities Form included in the Use Permit Application Package. Essentially, facilities that store hazardous materials above threshold planning quantities (55 gallons of liquid, 200 cubic feet of compressed gas, or 500 pounds of a solid), generate hazardous waste(s), handle extremely hazardous substances (aqueous ammonia, anhydrous ammonia, peracetic acid, sulfur dioxide gas, etc), store petroleum products in excess of 1,320 gallons in aboveground tanks, and/or plan on storing hazardous substances in underground storage tanks shall contact the Napa County Department of Environmental Management at 707.253.4471 to obtain the required permits in addition to completing the required forms. Please keep in mind that facilities that are required to complete a Hazardous Materials Business Plan shall file said plan within 30 days of bringing above threshold planning quantities of hazardous materials onsite.

### **Stormwater:**

There are two different stormwater programs that facilities may qualify for in Napa County. The first program is based on the State of California Water Resources Board's (SWRCB) Industrial Permitting program. If a facility has a regulated Standard Industrial Classification (SIC) Code, it must register with the SWRCB by completing a Notice of Intent and complete a Stormwater Pollution Prevention Plan. Additional information, including a list of regulated SIC codes, may be found at:

[http://www.swrcb.ca.gov/water\\_issues/programs/stormwater/industrial.shtml](http://www.swrcb.ca.gov/water_issues/programs/stormwater/industrial.shtml)

The most prevalent regulated industry in Napa County is wineries with a SIC code of 2084.

The second program requires facilities that do not have a regulated SIC code but may still pose a threat to stormwater obtain a permit from Napa County, but the preparation of a SWPPP is not required.

**Note: A SWPPP will be prepared for the project.**

*Please provide accurate information as this information will be used to determine what conditions, if any, will be placed on the Use Permit Application. If questions arise, you are encouraged to contact the Napa County Department of Environmental Management at 707.253.4471 for further assistance.*



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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: Tench Winery & 031-070-006

Project number if known:

Contact person: Remmelt Reigersman

Contact email & phone number: rem@tenchvineyards.com 6466604200

Today's date: December 31, 2014

## 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 Doing    Plan 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.*

The south east side of the project roof will be ready to accommodate photovoltaic panels. Exact number of panels and timing of installation yet to be determined.

**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.*

Not proposed at this time.

Already Doing    Plan 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.*

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**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** \_\_\_\_\_  
**Typical annual fuel consumption or VMT** \_\_\_\_\_  
**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).*

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**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.*

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- 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.*

*Subject to evaluation by solar energy consultant regarding feasibility in connection with the needs of winery.*

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- 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.*

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- 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.*

*Plan to do within the limits of blending the building (including the roof) into the hillside and meeting the Title 24 energy efficiency standards.*

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- 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!*

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- 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.*

*Not proposed at this time.*

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Already  
Doing

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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.*

*Wastewater system is designed so that water used in the winery can be recycled and used for irrigation at some point in the future.*

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**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%.*

*Water efficient products will be installed although not clear at this time if such products will meet WaterSense guidelines.*

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**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.*

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**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.*

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**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.*

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Already Doing    Plan 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.*

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**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.*

Not proposed at this time.

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**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.*

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**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.*

Not proposed at this time.

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**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.*

Not proposed at this time.

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Already Doing    Plan 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.*

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**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.*

*Project is designed to have the least amount of impact by using the contours and grading of the land and that minimizes removal of trees.*

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

<b>BMP-25 (a)</b>	<input checked="" type="checkbox"/>	<b>LEED™ Silver</b> (check box BMP-25 and this one)
<b>BMP-25 (b)</b>	<input checked="" type="checkbox"/>	<b>LEED™ Gold</b> (check box BMP-25, BMP-25 (a), and this box)
<b>BMP-25 (c)</b>	<input checked="" type="checkbox"/>	<b>LEED™ Platinum</b> (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](http://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.*

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**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.*

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**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.*

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**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?**

No.

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

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**Comments and Suggestions on this form?**

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## **Sources:**

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at [http://ag.ca.gov/global\\_warming/pdf/GW\\_mitigation\\_measures.pdf](http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf)*
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6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
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