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Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

file No P13-00356

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 Mod

Date Submitted: 10/15/13 Resubmittal(s): _____ Date Complete: _____

Request: Demo of two production buildings & construction of 10,996 sq' production building. Increase in Marketing events

*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: Stags Leap Wine Cellars Permit Modification

Assessor's Parcel No: 039-030-038 Existing Parcel Size: 33.43 +/- ac.

Site Address/Location: 5766 Silverado Trail Napa, California 94558
No. Street City State Zip

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

Property Owner: Stags Leap Wine Cellars/Michelle-Antinori

Mailing Address: 5766 Silverado Trail Napa, California 94558
No. Street City State Zip

Telephone No: (707) 944 - 2020 E-Mail: brian.jones@cask23.com

Applicant (if other than property owner): Brian Jones

Mailing Address: 5766 Silverado Trail Napa, California 94558
No. Street City State Zip

Telephone No: (707) 261 - 6443 E-Mail: brian.jones@cask23.com

Representative (if applicable): Jeffrey Redding

Mailing Address: 2423 Renfrew Street Napa, California 94558
No. Street City State Zip

Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

Use Permit Information Sheet

Use

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

The applicants is requesting a modification to existing use permit (#03469-UP) to replace two antiquated production buildings (referred to as buildings 1 & 2 in the 2004 use permit) with two new state of the art production buildings as shown on the attached plans prepared by Dan McDonald AIA Architects. The two proposed buildings are designed around the heritage oak tree that will be preserved as part of the project. The two buildings total 10,966 +/- square feet of which 10,298 square will be devoted to production and 688 square feet will be devoted to accessory use. The buildings will be one-story + basement area with an average height of 20'. Accessory uses consist of: 246 s.f. of private tasting (by appointment), 269 s.f. of office; an 84 s.f. employee break room and a new rest room totaling 69 s.f. The two buildings being replaced total 8,514 s.f. The new construction will result in an increase in building area of approximately 2,452 s.f. The two existing buildings are setback 123 +/- feet from the center line of Silverado Trail. The two new buildings are setback of 125 feet from center line. A variance application to reduce the required setback from 600 feet to that proposed accompanies this application. A modification to the approved marketing plan is also proposed as described below. No changes to the approved production level or to the daily visitation level is proposed as part of this modification.

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):

In addition to the two new buildings, the following on- and off-site improvements are proposed:

1. Modifications and upgrades to existing water and wastewater treatment and disposal facilities;
2. Earthmoving and grading to construct the new production buildings;
3. New access driveway
4. New loading and staging areas
5. New covered deck

Improvements, cont.

Total on-site parking spaces: 105 existing No change proposed
Loading areas: 1 existing 3 additional 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): 1.4 +/- acres

Employment and Hours of Operation

Days of operation: Monday-Sunday existing No change proposed
Hours of operation: 8:00 a.m.-5:30 p.m. existing No change proposed
Anticipated number of employee shifts: 1 existing No change proposed
Anticipated shift hours: 8:00 a.m.-5:30 p.m. existing No change proposed

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) _____

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.

STEVEN SPADAROTTO

Print Name of Property Owner



Signature of Property Owner

Date

BRIAN D. JONES

Print Name Signature of Applicant (if different)



Signature of Applicant

10.14.13

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 checked="" 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 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 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: 330,000 gal/y Per permit No: 03469-UP Permit date: 3/17/04

Current maximum actual production: 320,000 gal/y For what year? 2012

Proposed production capacity: No change 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>300/day</u> existing	<u>No change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>100/day, 700/week</u> existing	<u>No change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am--4:00 pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours ² :	<u>7:00 am--10:00 pm</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.)

Approved Marketing Program

- a. Private promotional tastings with lunch meals
Frequency: Fifty (50) annually not to exceed one (1) lunch per week
Number of Persons: 60 persons maximum
Time of Day: 11:00 a.m. to 3:30 p.m.
- b. Private promotional tasting with dinner meals
Frequency: Fifty (50) annually not to exceed two (2) dinners per week
Number of Persons: 60 persons maximum
Time of Day: 5:30 p.m. to 10:00 p.m.
- c. Private food and wine pairing seminars
Frequency: Fifty (50) times per year, no more than two (2) seminars per week
Number of Persons: 35 maximum
Time of Day: 11:00 a.m. to 10:00 p.m.

Proposed Additions to Approved Marketing Plan

Please see attached page

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.)

Food will either be catered or prepared on site

Stags Leap Wine Cellars

Existing and Proposed Marketing Program

Existing New Use Permit Conditions (effective 4/6/2004)

a. Private promotional tastings with lunch meals:
Frequency: 50 times per year, no more than (1) lunch per week
Number of persons: 60 maximum
Time of Day: 11:00 AM to 3:30 PM

b. Private promotional tastings with dinner meals:
Frequency: 50 times per year, no more than (2) dinners per week
Number of persons: 60 maximum
Time of Day: 5:30 PM to 10:00 PM

c. Private Food & Wine Pairing Seminars:
Frequency: 50 times per year
Number of persons: 35 maximum
Time of Day: 11:00 AM to 10:00 PM

Grand Total Number of Persons: **7,750 Total**

Proposed New Use Permit Conditions

a. **Private promotional tastings with lunch meals:**
Frequency/Number of Persons: $10 \times 80 = 800$, $40 \times 40 = 1600$: **2,400 Total**
Time of Day: 11:00 AM to 3:30 PM

b. **Private promotional tastings with dinner meals:**
Frequency/Number of Persons: $6 \times 100 = 600$, $20 \times 80 = 1600$, $25 \times 35 = 875$: **3,075 Total**
Time of Day: 6:00 PM to 10:00 PM

c. **Private Food & Wine Pairing Seminars:**
Frequency/ Number of Persons: $50 \times 25 =$ **1,250 Total**
Time of Day: 11:00 AM to 10:00 PM

d. **Additional Large Private Events**
Frequency/Number of Persons: $2 \times 250 =$ **500 Total**
Time of Day: 11:00 AM to 10:00 PM

Grand Total (Net decrease from existing): **7,225 Total**

Stags Leap Wine Cellars will also be participating in the annual Napa Valley Charity Wine Auction

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	<u>114,609</u> sq. ft.	<u>2.63</u> acres
Proposed	<u>130,863</u> sq. ft.	<u>3.00</u> 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).

317,553 sq. ft. 7.29 acres 17.8 % 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	<u>67,877</u> sq. ft.	Proposed	<u>70,592</u> sq. ft.
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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	<u>20,848</u> sq. ft.	<u>30.7</u> % of production facility
Proposed	<u>20,785</u> sq. ft.	<u>29.4</u> % 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: <u>34,860</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Covered crush pad area	Existing: <u>1,680</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>None</u> sq. ft.

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.



10/14/12

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>tank/well</u>
Name of proposed water supplier (if water company, city, district):	<u>NA</u>	<u>NA</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>8800</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>reservoir/well</u>
Anticipated future water demand:	<u>no change</u> gal/d	_____ gal/d
Water availability (in gallons/minute):	<u>72</u> gal/m	_____ gal/m
Capacity of water storage system:	<u>43,000</u> gal	<u>2,760,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>reservoir</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site system</u>	<u>aerated pond</u>
Name of disposal agency (if sewage district, city, community system):	<u>NA</u>	<u>NA</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>1770</u> gal/d	<u>16,500</u> gal/d
Anticipated future waste flows (peak flow):	<u>3900</u> gal/d	<u>no change</u> gal/d
Future waste disposal design capacity:	<u>3900</u> gal/d	<u>no change</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): stockpiled onsite temporarily and disposed off-site (TBD)

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>60</u> x 3.05 one-way trips per employee	=	<u>183</u> daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of weekday visitors: <u>124</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>95</u> daily trips.
Gallons of production: <u>330,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>3</u> daily trips.
Total	=	<u>292</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>100</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees (on Saturdays): <u>8</u> x 1.90 one-way trips per employee	=	<u>15</u> daily trips.
Average number of Saturday visitors: <u>300</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>214</u> daily trips.
Total	=	<u>241</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>149</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees (during crush): <u>18</u> x 1.90 one-way trips per employee	=	<u>34</u> daily trips.
Average number of Saturday visitors: <u>300</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>214</u> daily trips.
Gallons of production: <u>330,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>3</u> daily trips.
Avg. annual tons of grape on-haul: <u>2,000</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>28</u> daily trips.
Total	=	<u>303</u> daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>14</u> x 2 one-way trips per staff person	=	<u>28</u> trips.
Number of visitors (largest event): <u>200</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>143</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u> trips.

³ 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).

⁴ 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**

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) Stags Leap wine Cellars				
BUSINESS SITE ADDRESS 5766 Silverado Trail				
BUSINESS SITE CITY Napa			CA	ZIP CODE 94558
CONTACT NAME Brian Jones			PHONE 707 261 6443	

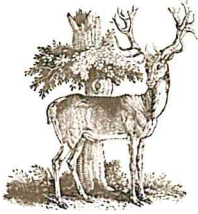
II. ACTIVITIES DECLARATION

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 checked="" 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?	<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.)



STAG'S LEAP WINE CELLARS

5766 Silverado Trail • Napa, California 94558

707-944-2020 FAX 707-257-7501

www.CASK23.com

RECEIVED

MAY 19 2015

TB
Napa County Planning, Building
& Environmental Services

Mr. John McDowell, Deputy Planning Director
Napa County Conservation, Development & Planning Department
1195 Third Street
Napa, CA 94559

May 19, 2015

Subject: A.P. No. 039-030-039 Stag's Leap Wine Cellars, 5766 Silverado Trail, Napa, CA 94558

Project Reference: Use Permit Major Modification Application, 2015; Cover Letter

Dear Mr. McDowell:

As a follow up to our recent meeting I am enclosing the following with this letter:

- An updated marketing plan. Total annual visitation is now below levels approved in 2004. We are requesting larger events than currently permitted with an annual cap as outlined on the attached pages. As we discussed when we met, wine club membership has increased dramatically since 2004. With the limited visitation allowed in our new tasting room the winery relies heavily on wine sales by its wine club members. Our current smaller events prevent us from marketing our wines to larger groups of club members. As described on the attached pages, the inability to host larger wine club events is a missed marketing opportunity for us as wine sales to club members represents a significant part of our annual revenue
- Our request to participate in the Napa Valley Charity Wine Auction events
- Updated site plans reflecting the existing and proposed winery coverage and development areas. Please see sheets UP 4A & 4B prepared by Summit Engineering

- Floor plans and table depicting the existing and proposed production and accessory use areas. Please see sheet A1.0 prepared by Daniel McDonald AIA Architects
- Updated page 12 of the use permit consistent with the updated civil and architectural plans
- Plan showing trees for preservation and removal within the project area. Please see sheet UP3 prepared by Summit Engineering for location, sizes and species list. A total of the (8) trees 6" dbh or larger will be removed. I mentioned to you when we met that the winery had planted over 100 trees as part of the recently completed landscape upgrading of the property
- An arborist's report prepared by Britton Tree Service that discusses the condition of the trees to be removed as well as recommendations for protecting the remaining trees
- Updated Water Availability Analysis to reflect the revised marketing plan as well as updated figures for both existing and proposed uses. The proposed changes to our marketing plan is projected to increase water usage by <1%.

Please contact me if you have additional questions. Please confirm that our application is still scheduled for June 3, 2015.

Thank you for your consideration.



Brian D. Jones
Operations Manager
Stags Leap Wine Cellars

Enclosures



STAG'S LEAP WINE CELLARS

5766 Silverado Trail • Napa, California 94558

707-944-2020 FAX 707-257-7501

www.CASK23.com

Mr. John McDowell, Deputy Planning Director
Napa County Conservation, Development & Planning Department
1195 Third Street
Napa, CA 94559

May 19, 2015

Subject: A.P. No. 039-030-039 Stag's Leap Wine Cellars, 5766 Silverado Trail, Napa, CA 94558
Project Reference: Use Permit Major Modification Application, 2015; Event Plan Changes Request

Dear Mr. McDowell,

Attached below is a list of VIP and Wine Club events Stag's Leap Wine Cellars was unable to accommodate in 2012 – 2013, over a seven month period, because the number of proposed attendees exceeded what our Use Permit, with a current maximum of 60 attendees per event, allows for. We tabulated this information in preparation for submitting the Use Permit Major Modification now before you. As a result, we're missing out on a segment of business opportunities we would prefer to capture.

This factor led helped us understand our Use Permit's limitations, and consider how best to revise it to match our business needs. Although we're allowed 150 events of varying types, in 2014 we only utilized 102, in large part due to the event attendance limitations. Thus, the most logical change for us is to reduce the number of events with fewer attendees, and include a number of events with more attendees, to fit the business segment we're missing out on.

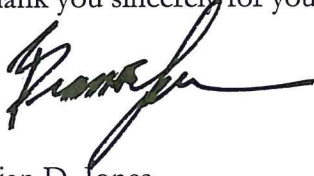
In 2004 we obtained the Use Permit Major Mod that we're currently applying to modify. It called for the construction of a new visitor center which restricted (due to County ordinances), the growth of the areas that pertain to public tastings, such as the number of guest parking spaces, the size of the public tasting room, etc.

It took us until August of 2014 to complete that visitor center (due primarily to two corporate ownership changes in the decade following 2014). However, even in just the several months since it opened, the patterns of visitor attendance are changing (as we hoped they would). The building was designed to attract high-end wine enthusiasts, and sell wine club memberships, as opposed to drawing more "drop-in", unscheduled guests, for "public" wine tasting.

Wine Clubs members are therefore a larger percentage of our new hospitality centers visitor count... the number of drop-in, public tastings compared to to wine club and trade guests at our winery, is changing in balance, and the need for events to help retain membership and provide truly unique estate-based experiences to our club members, has become a greater element of our business plan. Thus our request for fewer small attendance events, replaced by a number of events with larger attendance.

Additionally, events of this type have a beneficial aspect to them, in that they are generally held during off-peak hours.

Thank you sincerely for your consideration.



Brian D. Jones
 Operations Manager
 Stag's Leap Wine Cellars
 (707) 261-6443

REQUEST DATE	GROUP SIZE	PROPOSED DATE OF EVENT
7/10/2012	65 Persons	10/17/2012
7/11/2012	80 Persons	9/21/2012
7/26/2012	80 Persons	5/1/2013
8/9/2012	80 Persons	First wk. Feb, 2012
9/7/2012	80 Persons	11/9/2012
9/11/2012	86 Persons	11/28/2012
9/18/2012	80 Persons	April to May, 2012
9/26/2012	75 Persons	11/9/2012
2/7/2013	75-90 Persons	5/21 or 5/22/13



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: STAGS LEAF WINE CEVUV. 039.030.040
Project number if known: P. 13.00356
Contact person: BRIAN JONES, OPERATIONS MANAGER
Contact email & phone number: brian.jones@case2s.com 261.6448
Today's date: 7.29.14

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
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	Generation of on-site renewable energy <i>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.</i>
<u>THIS UPMM MAKES ALLOWANCE FOR A NEW COMMERCIAL BUILDING WITH A FLAT ROOF ORIENTED FOR USING PV PANELS.</u>			

<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-2	Preservation of developable open space in a conservation easement <i>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.</i>
<u>PARCEL 039.030.036, WHICH IS ADJACENT TO THE PARCEL ASSOCIATED WITH THIS PROJECT, AND</u> <u>(SEE ATTACHED PHT. "A")</u>			

RECEIVED

MAR 02 2015

RB

Napa County Planning, Building & Environmental Services

As approved by the Planning Commission
07/03/2013

ATTACHMENTS

A. BMP.2:

AND IS A PORTION OF THE LANDS OWNED BY STE. MICHELE WINE ESTATES D.B.A. STAG'S LEAF WINE CELEBRATION; IS A PERMANENT EASEMENT CONSISTING OF APPROX. 138 ACRES, PART OF THAT IN 1990, THE BALANCE IN 2004. THE 1990 EASEMENT WAS THE FIRST OF ITS KIND RECEIVED BY THE NAPA COUNTY LAND TRUST.

Already Plan
Doing 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.

RETROFITTING EXISTING BUILDING TO L.E.D., INCLUDING 175 FIXTURES IN CAVES.

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.

COOL ROOFS EXIST ON NEW VISITOR CENTER, AND WILL BE INCLUDED ON NEW COMMERCIAL BUILDING THIS APPLICATION IS FOR.

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-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.

IN 2004 SLWC, IN A JOINT VENTURE WITH THE STATE, RESTORED ALMOST A MILE OF CHASE CREEK ON OUR LANDS

- 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).

- 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 (WE WILL SUBSIDIZE CARPOOLING STARTING OCTOBER, 2014).
- 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 2,88,000 MI PER YEAR

Potential annual VMT saved 20,000 MI PER YEAR

% Change = 6%

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.

WE HAVE A CONTRACT WITH TOWN OF YOUNTVILLE FOR RECLAIMED IRRIGATION WATER, AND ALSO RECLAIM ALL OF OUR PRODUCTION WASTEWATER FOR IRRIGATION

- 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%.

THIS WILL BE A FEATURE OF THE NEW COMMERCIAL BUILDING THIS APPLICATION IS FOR.

- 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.

WE UTILIZE NATIVE DROUGHT TOLERANT PLANTS/TREES AND IMPLEMENT XERISCAPE LANDSCAPING WHEN POSSIBLE

- 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, xeriscape, native plantings, zoned irrigation or other water efficient landscape.

THE NEW BUILDING THIS APPLICATION IS FOR WILL INCLUDE ZERO (XERI) SCAPES AND NATIVE, DROUGHT TOLERANT PLANT AND TREE SPECIES

- 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.

RECYCLE ALL WINERY PRODUCTION WASTE (POMACE) AS WELL AS PROCESS BY-PRODUCTS SUCH AS GLASS, CARDBOARD, PLASTIC, PAPER, CORK, ALUMINUM, ETC.

As approved by the Planning Commission

07/03/2013

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.

COMPOSTING OF PRODUCTION BY-PRODUCTS (ROMAGE)

- 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.

WE HAVE +/- 35,000 \square OF BARREL STORAGE IN AN UNDERGROUND CAVE NETWORK

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.

THE PROJECT THIS APPLICATION IS FOR WILL BE LOCATED WITHIN AN EXISTING BUILDING(S) LOCATION.

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

BMP-25 (a)

LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)

LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)

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 Plan
Doing 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?

Comments and Suggestions on this form?
