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Use Permit Application Packet

NAPA COUNTY

Conservation, Development, and Planning Department



A Tradition of Stewardship
A Commitment to Service

USE PERMIT APPLICATION

Before you file an application...

Before you submit your application materials, and generally as early in the process as possible, give the Planning Department a call at 707.253.4417 or send us an email at cdp@countyofnapa.org to schedule a Pre-Application Review Meeting. Pre-Application Meetings (or Pre-Apps) give you an opportunity to get initial feedback from County staff, to discuss the specific items which will need to be included in your submittal, and (as necessary) to review the property's history and the County's environmental sensitivity mapping. Pre-Application Meetings are a required part of the use permit application process; they also help the County provide you with a more thorough and efficient review.

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**These sheets are informational and are for your use records. They need not be returned to the County with your application materials*

Checklist of Required Application Materials

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Conservation, Development, and Planning Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

- Pre-Application Review Meeting with Planning Division Staff**
Please call Supervising Planner Jessica Jordan at (707) 299-1355 or via email at jessica.jordan@countyofnapa.org to schedule.

Use Permit Application

The attached Use Permit Application forms must be completed in full and signed by the property owner or their authorized agent. Corporations, partnerships, and the like have special signature requirements as follows:

Corporations (whether for- or non-profit)

The chairman of the board OR the president or vice president AND either the secretary, assistant secretary, chief financial officer, or treasurer. Alternately, the application may be signed by any person who is authorized to do so by a corporate resolution (a copy of the resolution should be provided).

General Partnership

Any partner of the general partnership.

Limited Partnership

A general partner of the limited partnership.

Association

The president or general manager of the association.

Application Fee

Total Fees will be based on actual time and materials. A deposit (amount of deposit will be determined at the Pre Application meeting) in the amount of \$ 5,000, check made payable to County of Napa.

To-Scale Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

1. Name, address, and phone number of the owner of record, applicant, engineer, architect, and other project consultants as relevant.
2. Assessor's parcel numbers for all depicted parcels, north arrow (whenever possible, north should be at the top of the sheet), and graphic map scale.
3. Date of plan preparation (*revised plans must be clearly indicated with a new date and marked "revised"*)
4. All property lines of the subject parcel(s) and the dimensions thereof.

5. Location and names of all streets and right-of-ways serving the parcel(s).
6. Topography and elevation information in sufficient detail to properly assess the relationship of the proposed project and/or use to sea level and the contour of the land. Total project cut, fill, and off-haul should be indicated.
7. Location and top-of-bank of all ponds and/or reservoirs on or directly adjacent to the parcel(s).
8. Existing and proposed drainage patterns, drainage courses, and any other drainage improvements.
9. Limits of the FEMA 100-year floodplain and/or floodway if any portion of the parcel(s) is located within a mapped flood zone.
10. Location, dimensions, property-line setbacks, and road setbacks (as applicable) of all existing and proposed improvements, including, without limitation: all existing and proposed structures, caves, waste disposal systems, septic system reserve areas, wells, access roads, parking areas, ADA parking spaces, and outdoor work areas (whether covered or uncovered).
11. If the project requests a modification to the County's Road and Street Standards- detailed information on the proposed modification and its environmental context.
12. Location and dimensions of the proposed solid waste and recycling storage area.
13. Location and dimensions of all existing and proposed easements.
14. The areas (if any) that will be landscaped, with a description of the plant varieties, size and location of the materials to be planted and a description of proposed irrigation. The total square footage of proposed landscape areas should be indicated. *Note- projects exceeding 5,000 sq.ft. (residential) or 2,500 sq.ft. (non-residential) of landscaping are subject to additional Water Efficient Landscape Ordinance requirements.*
15. All existing trees with diameters at breast height (dbh) ≥ 6", with dbh, species, and whether the tree is to be removed or preserved indicated for each.
16. Temporary and/or permanent grading spoils storage/disposal areas.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

17. Marked-up site plan(s) showing existing and proposed "winery development area" and "winery coverage" in square feet. Please show your work and see the *Supplemental Application for Winery Uses* for definitions.

To-Scale Floor Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all floor plans. All plans must be to an identified scale and should clearly indicate existing and proposed conditions. Floor plans should legibly and comprehensively include the following details:

1. Dimensions and area of all rooms, hallways, and covered or partially enclosed outdoor areas.
2. Use of each area within each structure.
3. Location of emergency exits.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

4. Marked-up plan(s) showing existing and proposed interior and exterior "production area" and "accessory area" in square feet. Please show your work and see p. 11 for definitions.

To-Scale Building Elevations

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all elevations. Elevations should be to an identified architect's or engineer's scale and should clearly indicate the following existing and proposed information. If no elevation changes are proposed, photographs may be submitted in the place of scaled elevations.

1. All relevant dimensions.
2. Exterior materials.
3. Exterior colors.
4. Existing grade.
5. Finished grade.
6. Finished floor level.
7. Building height consistent with Figure 209-1 of the 1997 *UBC Handbook*.

Site photographs

Submit color photographs of the site and its vicinity adequate to depict existing conditions at the time of application submittal.

Water Supply & Waste Disposal Information

1. For projects using groundwater- the attached Department of Public Works Phase 1 water study.
2. For projects served by a water utility- Water service will-serve letter.
3. For projects served by a sewerage utility- Sewage disposal will-serve letter.

Technical Studies

The following studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

1. Traffic Study
2. Archeological/Cultural Resources Study N/A
3. Historic Resources Study N/A
4. Biological Study – Includes Spring Botanical Survey N/A
5. Special Studies (The following may be required on a project-specific basis at the discretion of the Planning Director.)
 - ___ Noise Study N/A
 - ___ Aviation Compatibility Study
 - ___ Visual Impacts Study (Generally includes photographic simulations)
 - ___ Geological/Geotechnical Hazard Report
 - ___ Hydrology (runoff pre- and post-project) Analysis
 - ___ Hydraulic (flood Impact) Analysis
 - ___ Other: _____
 - ___ Other: _____

Additional Information Required by the Department of Environmental Management:

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Engineering Feasibility Report if an on-site pond system or engineered septic system is proposed OR if peak waste flows exceed 1,500 gallons per day.
3. Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout.
4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5. Completed Business Activities form, enclosed.
6. Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at www.countyofnapa.org/DEM/.
7. Cave setback plan if a cave is proposed. See enclosed handout.

Please Note

While this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Planning Director, and in particular in those cases where non-winery commercial uses (such as restaurants) are proposed. The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.



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: _____

Assessor's Parcel No: _____ Existing Parcel Size: _____ ac.

Site Address/Location: _____
No. Street City State Zip

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

Property Owner: _____

Mailing Address: _____
No. Street City State Zip

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

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

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

Use Permit Information Sheet

Use

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

Bouchaine is the oldest continuously operating winery in the Carneros District—a winery that began making wine long before the region earned its reputation for great Chardonnays and Pinot Noirs. The land was first owned by a Missouri native named Boon Fly; he grew grapes and fruit trees on the property in the late 1880s. In 1927, an Italian winemaker named Johnny Garetto purchased the parcel that is today's Bouchaine. Beringer Brothers of St. Helena bought the estate in 1951 and it served as a storage and blending facility (due in part to the proximity of the railroad at the southerly end of Buchli Station Road).

In 1981, a partnership (including Gerret and Tatiana Copeland, the current owners) bought the run-down winery and surrounding land. The new ownership set immediately to rejuvenate the winery and grounds, replanting the vineyards and improving the buildings (dating to the 1920s) with various winery equipment upgrades and the siding for the striking redwood exterior façade was milled from the large (and historic) redwood wine tanks. These efforts, and the upgrading of the quality and variety of wines produced, continued for over two decades.

Continued on page 6A

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

District N/A Regional N/A
State N/A Federal N/A

Improvements

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

As noted in narrative form in the "Use" section above, the "Bouchaine Winery Improvement Plan" includes the following physical improvements (in anticipated chronological order) to the 102.28 acre site on Buchli Station Road:

1. Demolition of the current southerly entrance to the "Perimeter" road, grading and provision of all utilities to the new, improved southerly entrance road, the new 35 space visitor parking lot, and the new Hospitality Center/Office Building
2. Construction of the new Hospitality Center/Office building, improved southerly entrance road, and the new parking lot.
3. Implementation of the new Marketing Plan and occupancy of the new facilities.
3. Construction of the new solid waste and recyclables center (with roof) at the northeast corner of the Production Building.
5. Remodeling of the existing Visitor Center/Office/Storage Building to become the Wine Club & Office.

Continued on Page 6B

In 1993, the Copelands became the sole owners. By 1996, the overall renovation of the winery had been completed. 60 surrounding acres were purchased in 2000.

This proposed project, named the "Bouchaine Winery Improvement Project," comes slightly more than 20 years after the last major modification of the Use Permit, and is intended to:

- Improve the appearance and usefulness of the existing property with minimal impacts to the site (building footprint), neighbors and the Carneros Region
- Improve the efficiency of winery business operations by placing all management, operating and sales staff in close proximity in one modified building and one new building (eliminating two temporary office trailers) and upgrading communications and data management capabilities
- Provide a substantially improved visitor (direct-to-consumer sales is paramount in the winery's business plan) experience by adding a new Hospitality Center/Office Building to allow for an improved wine tasting room experience for casual visitors, create additional and improved facilities for by-appointment-only friends of the winery for sit-down tastings, wine and food pairings, small to medium sized special chef dinners and educational events. The Marketing Plan is proposed to be revised to reduce/eliminate "high impact" events such as "April in Carneros" in favor of more intimate events.
- Improve the winery operations by increasing the size of the open air crush pad/bin storage areas, and converting an outside storage area to enclosed dry storage to support the bottling/packaging/shipping activities, (with no requested increase to the existing 225,000 gallons per year permitted capacity).
- Improve employee and visitor parking capacity (to substantially reduce/eliminate periodic visitor parking along Buchli Station Road and in the vineyard margins) while controlling the daily maximum visitation via the Marketing Plan changes noted above.

Finally, the Bouchaine Winery Improvement Project includes a phased construction schedule to allow continuous operations and visitor experiences during the construction of the new Hospitality Center/Office Building and interior remodeling of the existing Visitor Center/Office/Storage building.

The Bouchaine Winery Improvement Project is being proposed to improve the efficacy of operations and update and improve the visitor experience. Overall, the Use Permit Modification request will result in a moderate increase of the use of the site while improving efficiencies and updating our current use permit capacities.

Bouchaine Vineyards, Inc. has initiated a "Community Outreach Program" to inform our neighbors about the proposed "Winery Improvement Project" and to allow the neighbors to provide feedback/comments/concerns they may have to the owners at an early stage of the project. On July 9, 2014 an invitation for an "Open House/Project Presentation" on July 16, 2014 was mailed to all property owners and residents of properties to a distance of >1000 feet in all directions, including properties North of Las Amigas Road.

The Open House/Project Presentation took place (5pm to 7pm) on July 16th. Total neighborhood attendees were 9 people. All were happy to be informed about the proposed project. A good discussion about their concerns took place. The issues that raised the most concern were:

1. The current condition of Buchli Station Road, which was noted to be in relatively poor condition; there were no apparent concerns with increased use due to the project.

2. Potential impacts to view sheds due to a) the addition of a second story on the Tasting Room/Office Building, and b) placing the new parking lot on the hillside above the TR/Office Building.

3. Timing of construction activities (requested notice)

On balance, no significant objections to the project were heard. In fact, several positive comments were received about the property's use of recycled water, maintaining "open space"/vineyards, gardens, etc.

Bouchaine Vineyards, Inc. committed to keep the neighbors informed of ongoing activities regarding the project (i.e., submittal of the UP Mod application, any public hearing(s), submittal of construction drawings for building permit approval of the UP Mod, building permits issuance, ground breaking, and construction progress reports, etc.)

Due to further evolution of the project scope and additional design development, a second "Open House/Project Presentation" (with the same invitees) was scheduled for, and held on Wednesday, October 15, 2015.

Attendance at the second event was 4 neighbors. Comments this time were similar to the previous event, with additional emphasis on a) view sheds due to location of the new Hospitality Center/Office Building and parking lot further up the hill to the west of existing development and b) notifications to include Marking Plan events.

Bouchaine Vineyards, Inc. committed to:

1. Not hold concerts like Mondavi's "Concert Series" at the new facilities
2. Provide a sign for the next door neighbors (Lincolns) to place at their driveway saying something like "Private Property—Bouchaine Winery, x Feet Ahead"
3. Look into the practical reality of bringing improved internet service to the property and sharing with neighbors.

6. Demolition of the current outside solid waste, recyclables, and miscellaneous equipment storage area at the Southeast corner of the Production Building
7. Construction of the retaining wall that will allow expansion of the outdoor portion of the Crush Pad/Bin Storage Area
8. Regrading and paving of the new Crush Pad/Bin Storage Area expansion.
9. Provision of new utilities/communications/air conditioning and heating to the new Dry Storage Area and relocation of outdoor equipment to the north side of the existing Production Building.
10. Construction of the new Dry Storage Area
11. Completion of landscaping and access improvements for all new facilities.

Improvements, cont.

Total on-site parking spaces: 18 existing 35+18=53 proposed
Loading areas: 2 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) [checked]

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): estimated 2.5 acres

Employment and Hours of Operation

Days of operation: 7 days/week existing 7days/week proposed
Hours of operation: 7am-5:30pm existing 7am-5:30pm proposed
Anticipated number of employee shifts: 2 existing 2 proposed
Anticipated shift hours: Visitor Center 9:30am-5:30pm existing* 9:30am-5:30pm proposed*

Winery Operations: 7:00 AM - 4:00 pm existing. 7:00 am - 4:00 pm proposed
*With Periodic Events (as described in Marketing Plan) in evening (6:00pm-10:00pm)

Maximum Number of on-site employees:

- 10 or fewer, 11-24 [checked], 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.*

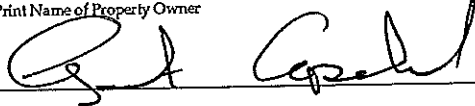
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.

Bouchaine Vineyards, Inc.

Print Name of Property Owner

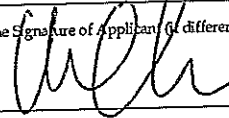
 11/30/14

Signature of Property Owner

Date

Michael A. Cook of Firma Design Group

Print Name Signature of Applicant (if different)

 12/7/14

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 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 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 type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input 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: _____ gal/y Per permit No: U528283&9305-Mod Permit date: _____

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

Proposed production capacity: 225,000 (no change/permitted max) 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:	_____ existing	_____ proposed
Average daily tours and tastings visitation ¹ :	_____ existing	_____ proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	_____ existing Mon-Fri	_____ proposed
Non-harvest Production hours ² :	_____ existing	_____ 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.)

The current Bouchaine Winery Marketing Plan is quite complex and has several detailed permit conditions in the latest Use Permit Modifications that address the topic (96613-MOD and 03092-MOD). We propose some modifications to the existing Marketing Plan to meet Bouchaine's goals of selling more wine to committed customers and attracting/hosting visitors that will assist in meeting those goals. In particular, we are offering to give up our permitted ability to host two large events—"April in Carneros" and "Holiday in Carneros"—each of which is permitted for two days, 1 time per year and have, respectively, "no limit" on daily attendance and "300 people in two days" (or 150 average per day). We are also proposing a reduction in attendance at meetings with lunch or dinner (currently a maximum of 80 persons per event one time per month). In return, we are proposing to expand the permitted number of, and attendance, at smaller, more intimate events that focus on dinners and lunches with wine, food-pairings ("Flavor Bits") with wine service as part of the tasting menu, and our very successful "Guest Chef" dinner events. Some of the specifics of the existing permitted Marketing Plan and the proposed Marketing Plan are summarized on page 10A

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.)

As noted in the Marketing Program discussion above, we are permitted for, and intend to expand, food service in the proposed Bouchaine Winery Improvement Project. At present, meals and food bites (for food and wine pairings) are prepared off-site and brought on-site by caterers or site staff for serving guests. By adding a full-service professional kitchen in the new Hospitality Center, and including sit-down tasting areas and the "Event Center," and making the changes to the Marketing Plan proposed above, we anticipate a significant expansion in food preparation activities (both for catered and prepared on-site by Bouchaine employees or visiting chefs) for various types of events.

The new proposed kitchen will include three range tops, four ovens, three microwave ovens, a walk-in refrigerator, a large freezer and three dishwashers. The prep areas will include plenty of counter space, and multiple sinks (one with a garbage disposal.) The kitchen will be fully equipped with cooking utensils, pots, pans, coffee station, etc.

To be expanded and clarified when kitchen design is finalized

Type of Visitor/Event	Existing Marketing Plan	Proposed Marketing Plan
	Events per year/Attendance	Events per year/Attendance
Private Promotions & Dinners	8/year 4-12/event; 10 avg.	15/year 30-50/event; 40 avg.
Annual Wine Auction	2/year No limit	2/year 50/event
“April in Carneros”	2/year No limit	Delete from Marketing Plan
Wine related groups with catered* meal	4/year 6-24/15 avg	36/year up to 50/event; 25 avg.
Add’l. Meetings (with tasting, speeches, lunch, or dinner	1/mo; 12 year 80/event; 50 avg.	50/year 60-80/event; 40 avg.
“Holiday in Carneros”	2/year up to 300 in two days	Delete from Marketing Plan
“Chef’s Dinner Series”	Not included in current	48/year 60-80/event; 70 avg.
“Special Wine & Food Events”	Not included in current	1/week 52/year up to 60/event; 40 avg.

The current Marketing Plan also has limitations on time and specifics of activities (e.g. latest time of activities is 10 pm; auto arrivals and departures precluded between 4 pm and 6 pm). We do not propose any changes to those limits.

*with the proposed upgrade to a full service, professional kitchen in the new Hospitality Center building, we propose to change this wording to “catered or prepared on-site meals”

Type of Visitor/Experience	Existing Tasting Experience	Proposed Tasting Experience
“Wine & Food Pairings”	Not included in current	10/day; 3650/year 2-4/pairing, 3 avg.

As noted in the paragraph on Page 10 of 29, we are also proposing to include “Wine & Food Pairings” as part of our ongoing public wine tasting experience as summarized below.

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

Conservation Development and Planning

Winery Production Process



The Napa County Code contains various references to winery production and refers to production capacity as "the wine bottled or received" at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine" (Code Section 18.16.030(G)(4)).¹

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, *whichever is greater*.

Using the diagram on the right, this means the greater of $A+(B-C)$, or D . If $B-C$ is a negative number, total production is equal to either A or D , whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal(s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

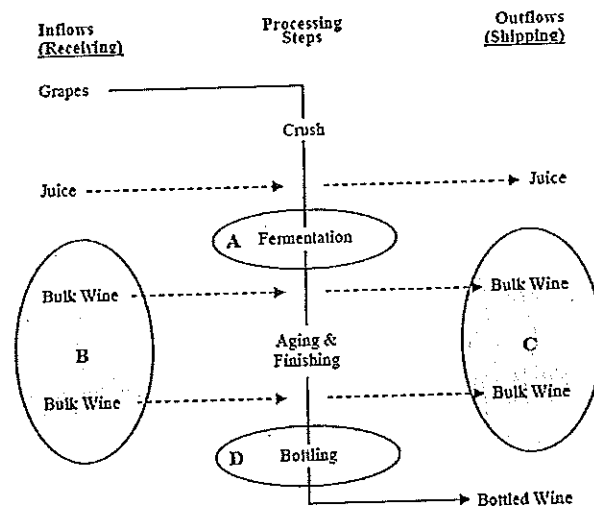


Figure 1. Winery Production Process

¹ The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

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 _____ sq. ft. _____ acres
 Proposed _____ sq. ft. _____ 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).

_____ sq. ft. _____ acres _____ % 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 _____ sq. ft. Proposed _____ 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 _____ sq. ft. _____ % of production facility
 Proposed _____ sq. ft. _____ % 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: _____ sq. ft. Proposed: _____ sq. ft.
 Covered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.
 Uncovered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.

Winery Definition Ordinance Square Feet/Acres as of 4/14/15

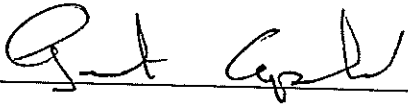
Including Production Facility/Uses, Accessory Uses, Winery Development Area, and Winery Coverage

		<u>Winery/Production</u>	<u>Crush Pad/Storage</u>	<u>Office 1</u>	<u>Hospitality/Office 2 (N)</u>	<u>Employee Parking</u>	<u>Tanks</u>	<u>Total</u>
Production Facility/Uses	Existing	21,227	11,699	1,017	0	1,541	1,372	36856
	Future	23,835	10,702	337	0	3,988	1,495	40357
Accessory Uses	Existing	837	0	2,284	0			3121
	Future	837	0	2,964	4,897			8698
% Accessory Uses	Existing							8.5% <40%
	Future							21.6% <40%
<hr/>								
Tasting Room (labeled)	Existing			750				
	Future			750				
% Increase				0.0%				
Tasting Room + Associated Uses (Art display, retail sales and display)	Existing			781				
	Future			871				
% increase				11.5%				
<hr/>								
Winery Development Area	Existing	38,593						
	Future	46,560						
% increase		20.6%						
<hr/>								
Winery Coverage	Existing	117,325	In Acres	2.69				
	Future	145,070		3.33				
% increase		23.6%						
Property Acreage Ratio	Existing	102.28	Percent	2.63%	<25%			
	Future	102.28	Percent	3.26%	<25%			

Winery Definition Ordinance Status as of 4/14/15					Revision 1			
Including Production Facility/Uses, Accessory Uses, Winery Development Area, Winery Coverage								
Activity/Use	Production Facility in square feet		Accessory Uses in square feet		Winery Development Area in square feet		Winery Coverage in square feet	
	Current	Proposed	Current	Proposed	Current	Proposed	Current	Proposed
Production Building								
<i>Interior</i>								
Tank Rooms	9,053	8,769			9,053	8,769	9,053	8,769
Barrel Rooms	7,046	7,046			7,046	7,046	7,046	7,046
Bottling Room	1,905	1,905			1,905	1,905	1,905	1,905
Maintenance Area (included in Bottling)	-	-			-	-	-	-
Case Storage (included in Bottling Room)	-	-			-	-	-	-
Tax Paid Storage (included in Bottling Room)	-	-			-	-	-	-
Dry Goods Storage (Existing)	1,200	1,200			1,200	1,200	1,200	1,200
Dry Goods Storage (New)	-	1,608			-	1,608	-	1,608
Packaging & Shipping (included in Bottling Room)	-	-			-	-	-	-
Loading Dock/Receiving	955	955			955	955	955	955
Maintenance Workshop/Electrical	115	115			115	115	115	115
Misc. Storage near Workshop	218	218			218	218	218	218
Laboratory (check re: Prod or Acc Use)	397	397			397	397	397	397
Locker Room	91	91			91	91	91	91
Employee Restrooms and Hall	224	224			224	224	224	224
Restroom Janitorial Closet	23	23			23	23	23	23
Lobby/Entrance to Production Area	-	284			-	284	-	284
Conference Room (CR)			473	473	473	473	473	473
CR--Service Area			71	71	71	71	71	71
CR--Wine Storage			43	43	43	43	43	43
Offices (GM & Winemaker)			250	250	250	250	250	250
Total	21,227	22,835	837	837	22,064	23,672	22,064	23,672
<i>Footprint</i>	22,064	23,672			22,064	23,672	22,064	23,672
<i>Exterior</i>								
Crush Pad--Under Roof	2,736	2,736			2,736	2,736	2,736	2,736
Crush Pad--No Roof	6,561	7,019			6,561	7,019	6,561	7,019
Equipment Room	312	312			312	312	312	312
Exterior Waste/Storage	1,357	195			1,357	195	1,357	195
Equipment Storage	440	440			440	440	440	440
Equipment Areas	293	-			293	-	293	-
Total/ Footprint	11,699	10,702	-	-	11,699	10,702	11,699	10,702
Existing Visitor Center/Office/Storage Building renamed Wine Club & Office Building								
Tasting Room (exist)/Wine Club Area (new)			750	1,108	750	1,108	750	1,108
Offices			895	1,071	895	1,071	895	1,071
Dry Storage			120	incl. in Open Off.	120	incl. in Open Off.	120	incl. in Open Off.
Tax Paid Storage	680	-	-	incl. in WCA	680	incl. in WCA	680	incl. in WCA
Hallways			184	184	184	184	184	184
Stairs			-	46	-	46	-	46
Non-Designated Restrooms			136	136	136	136	136	136
Janitorial Closet			30	-	30	-	30	-
Kitchen			108	269	108	269	108	269
Telecom Cabinet (E)/Room(N)			30	150	30	150	30	150
Retail Sales Space			15	Incl. in WCA	15	Incl. in WCA	15	Incl. in WCA
Art Display Areas			16	Incl. in WCA	16	Incl. in WCA	16	Incl. in WCA
Loading Dock	337	337	-	-	337	337	337	337
Total	1,017	337	2,284	2,964	3,301	3,301	3,301	3,301
<i>Footprint--Total</i>			3,301	3,301	3,301	3,301	3,301	3,301
New Hospitality/Office Building								
Tasting Room				750		750		750
Retail Sales Space				95		95		95
Art Display Areas				126		126		126
TR Mgr Office				179		179		179
Other Offices (3) and Copy Room				795		795		795
Phone Room				68		68		68
Dry Storage				70		70		70
Tax Paid Storage				70		70		70
Hallways				318		318		318
Non-Designated Restrooms				466		466		466
Kitchen & Scullery				600		600		600
Copeland Room				1,360		1,360		1,360
Total	-	-	-	4,897	-	4,897	-	4,897
<i>Footprint--Total</i>	-	-	-	4,897	-	4,897	-	4,897
Trailer Offices/Temporary								
			288	-	288	-	288	-
Parking Areas								
Employee Parking (7 spaces + 1 ADA)	1,241	1,241			1,241	1,241	1,241	1,241
Visitor Parking ((E)11 spaces; (N) Employee)	-	2,747	1,508	-	1,508	2,747	1,508	2,747
Visitor Parking ((N) 34 spaces)				13,312		13,212		13,212
Combined Parking	1,241	3,988	1,508	13,312		2,749	17,200	17,200
Total/ Footprint	1,241	3,988	1,508	13,312	2,749	17,200	2,749	17,200
On-site Roads								
Entrance/Production	3,140	3,140					3,140	3,140
Paved Access Road (Surrounding Production)	11,954	12,866					11,954	12,866
Gravelled Access Road (Surrounding Production)	12,201	8,684					12,201	8,684
Shipping/Loading Dock Access	5,348	4,537					5,348	4,537
Scale (includes small pad)	300	-					300	-
New Visitor Access Road	-	-		11,667			-	11,667
Total/ Footprint	32,943	29,227	-	11,667	-	-	32,943	40,894
Exterior Tanks								
(E) Fire Water	1,256	1,256					1,256	1,256
(N) Fire Sprinkler Tank	-	123					-	123
Water Tank	116	116					116	116
Total/ Footprint	1,372	1,495	-	-	-	-	1,372	1,495
Wastewater Pond (including berm/fence)								
							38,979	38,979
Septic Tank & Leach Field								
							3,930	3,930
GRAND TOTAL	69,499	68,584	4,917	33,677	38,593	46,560	117,325	145,070

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.



11/30/14

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.):	_____	70,000 gal tank, 12,000 gal tank and on site holding pond
Name of proposed water supplier (if water company, city, district):	_____	_____
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use:	_____ gallons per day (gal/d)	
Current water source:	on-site wells #1 and #3 _____	on-site wells #1, #3, and #6 _____
Anticipated future water demand:	_____ gal/d	_____ gal/d
Water availability (in gallons/minute):	_____ gal/m	_____ gal/m
Capacity of water storage system:	_____ gal	_____ gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):		70,000 gallon tank, 12,000 gallon tank, and a production wastewater pond _____

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	_____ sewage _____	_____ production wastewater _____
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	_____	on-site wastewater pond _____
Name of disposal agency (if sewage district, city, community system):	_____	_____
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	_____ gal/d	_____ gal/d
Anticipated future waste flows (peak flow):	_____ gal/d	_____ gal/d
Future waste disposal design capacity:	_____ gal/d	_____ 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 N/A

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): _____

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>12</u> x 3.05 one-way trips per employee	=	<u>36.6</u> daily trips.
Number of PT employees: <u>3</u> x 1.90 one-way trips per employee	=	<u>5.7</u> daily trips.
Average number of weekday visitors: <u>25</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>19.2</u> daily trips.
Gallons of production: <u>134,819</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>2.4</u> daily trips.
Total	=	<u>63.9</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		<u>21.7</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u> x 3.05 one-way trips per employee	=	<u>6.1</u> daily trips.
Number of PT employees (on Saturdays): <u>3</u> x 1.90 one-way trips per employee	=	<u>5.7</u> daily trips.
Average number of Saturday visitors: <u>90</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>64.3</u> daily trips.
Total	=	<u>76.1</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		<u>40.2</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>6</u> x 3.05 one-way trips per employee	=	<u>18.3</u> daily trips.
Number of PT employees (during crush): <u>7</u> x 1.90 one-way trips per employee	=	<u>13.3</u> daily trips.
Average number of Saturday visitors: <u>90</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>64.3</u> daily trips.
Gallons of production: <u>134,819</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2.4</u> daily trips.
Avg. annual tons of grape on-haul: <u>550</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>7.6</u> daily trips.
Total	=	<u>105.9</u> daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>7</u> x 2 one-way trips per staff person	=	<u>14.0</u> trips.
Number of visitors (largest event): <u>300/2days</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>107.1</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8.0</u> trips.
Total	=	<u>129.1</u>

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).

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>16</u> x 3.05 one-way trips per employee	=	48.8	daily trips.
Number of PT employees: <u>5</u> x 1.90 one-way trips per employee	=	9.5	daily trips.
Average number of weekday visitors: <u>40 + 20 = 60</u> / 2.6 visitors per vehicle x 2 one-way trips	=	46.2	daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	4.0	daily trips.
Total	=	108.5	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	37.6	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>3</u> x 3.05 one-way trips per employee	=	9.2	daily trips.
Number of PT employees (on Saturdays): <u>5</u> x 1.90 one-way trips per employee	=	9.5	daily trips.
Average number of Saturday visitors: <u>155</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	110.7	daily trips.
Total	=	129.4	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	68.6	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u> x 3.05 one-way trips per employee	=	12.2	daily trips.
Number of PT employees (during crush): <u>7</u> x 1.90 one-way trips per employee	=	13.3	daily trips.
Average number of Saturday visitors: <u>155</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	110.7	daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	4.0	daily trips.
Avg. annual tons of grape on-haul: <u>1100</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	15.3	daily trips.
Total	=	155.5	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>5</u> x 2 one-way trips per staff person	=	<u>10.0</u>	trips.
Number of visitors (largest event): <u>80</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>57.1</u>	trips.
Number of special event truck trips (largest event): <u>3</u> x 2 one-way trips	=	<u>6.0</u>	trips.
Total:	=	<u>73.1</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)

Traffic Information Sheet Addendum

Information for Caltrans Review

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Please provide separate Winery Traffic Information / Trip Generation Sheets for existing and proposed operations.

Napa County Winery Traffic Generation Characteristics

Employees

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time - 2 trips/day (1 during weekday PM peak)
Seasonal: 2 trips/day (0 during weekday PM peak)—crush
see full time above—bottling
Auto Occupancy: 1.05 employees/auto

Visitors

Auto occupancy:
Weekday = 2.6 visitors/auto
Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)
Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship
A Commitment to Service

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA

PROJECT NAME	Bouchaine Vineyards Winery Improvement Plan
PROJECT ADDRESS	1075 Buchli Station Road, Napa, CA 94559
APPLICANT	Mike Cook, Firma Design Group
CONTACT INFO	Mike@firmadesigngroup.com 707-792-1800
	email phone

	yes	no	I don't know
1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards? If yes, please include a copy of their required spreadsheets.	<input checked="" type="checkbox"/>		
2 Do you have an integrated design team? if yes, please list: <u>civil engineers, landscape architects, and planners</u>	<input checked="" type="checkbox"/>		
3 SITE DESIGN			
3.1 Does your design encourage community gathering and is it pedestrian friendly?	<input checked="" type="checkbox"/>		
3.2 Are you building on existing disturbed areas?	<input checked="" type="checkbox"/>		
3.3 Landscape Design			
3.31 native plants?	<input checked="" type="checkbox"/>		
3.32 drought tolerant plants?	<input checked="" type="checkbox"/>		
3.33 Pierce Disease resistant planting?	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
3.34 Fire resistant planting?	<input checked="" type="checkbox"/>		
3.35 Are you restoring open space and/or habitat?	<input checked="" type="checkbox"/>		
3.36 Are you harvesting rain water on site?	<input checked="" type="checkbox"/>		
3.37 planting large trees to act as carbon sinks?	<input checked="" type="checkbox"/>		
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>		
3.4 Does your parking lot include bicycle parking?	<input checked="" type="checkbox"/>		
3.5 Do you have on-site waste water disposal?	<input checked="" type="checkbox"/>		
3.6 Do you have post-construction stormwater on site detention/filtration methods designed?	<input checked="" type="checkbox"/>		
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>		
3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?	<input checked="" type="checkbox"/>		
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input checked="" type="checkbox"/>		
4 ENERGY PRODUCTION & EFFICIENCY			
4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: <u>TBD</u>	<input checked="" type="checkbox"/>		
4.2 Does the design include thermal mass within the walls and/or floors?	<input checked="" type="checkbox"/>		
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?	<input checked="" type="checkbox"/>		
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	<input checked="" type="checkbox"/>		
4.42 Zones for heating and cooling to provide for maximum efficiency?	<input checked="" type="checkbox"/>		
4.43 Energy Star™ or ultra energy efficient appliances?	<input checked="" type="checkbox"/>		
4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?	<input checked="" type="checkbox"/>		
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input checked="" type="checkbox"/>		
If yes, please explain: <u>All of the above, continuing/expanding current approach</u>			
5 WATER CONSERVATION			
5.1 Does your landscape include high-efficiency irrigation?	<input checked="" type="checkbox"/>		
5.2 Does your landscape use zero potable water irrigation?	<input checked="" type="checkbox"/>		
5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?	<input checked="" type="checkbox"/>		
5.4 Will your facility use recycled water?	<input checked="" type="checkbox"/>		
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?			
5.5 Will your plans for construction include:			
5.51 a meter to track your water usage?	<input checked="" type="checkbox"/>		
5.52 ultra water efficient fixtures and appliances?	<input checked="" type="checkbox"/>		
5.53 a continuous hot water distribution method, such as an on-demand pump?			<input checked="" type="checkbox"/>
5.54 a timer to insure that the systems are run only at night/early morning?	<input checked="" type="checkbox"/>		

6 MATERIAL RECYCLING

yes no I don't know

6.1 Are you using reclaimed materials?
If yes, what and where: siding

x		
---	--	--

6.2 Are you using recycled construction materials-

x		
x		
	x	

6.21 finish materials?
6.22 aggregate/concrete road surfaces?
6.23 fly ash/slag in foundation?

6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?

x		
---	--	--

6.4 Does your facility provide access to recycle-

x		
x		
x		
x		

6.41 Kitchen recycling center?
6.42 Recycling options at all trash cans?
6.43 Do you compost green waste?
6.44 Provide recycling options at special events?

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?
7.2 Will you be using regional (within 500 miles) building materials?
7.3 Will you be using rapidly renewable materials, such as bamboo?
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?
7.5 Have you considered the life-cycle of the materials you chose?

	x	
x		
	x	
x		
x		

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors-

x		
x		
x		
	x	
x		
x		
	x	
x		

8.11 Paint?
8.12 Adhesives and Sealants?
8.13 Flooring?
8.14 Framing systems?
8.15 Insulation?
8.2 Does the design allow for maximum ventilation?
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?
8.4 Does your design include daylign, such as skylights?

9 TRANSPORTATION DEMAND MANAGEMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?
9.3 Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?
9.4 How close is your facility to public transportation?
nearest VINE transit line at Highway 12/121 & Duhig Road or Cuttings Wharf Road

x		x
	x	x
x		
x		
x		

10 Are there any superior environmental/sustainable features of your project that should be noted?

11 What other studies or reports have you done as part of preparing this application?
1 _____
2 _____
3 _____
4 _____

12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?
If yes, please describe: _____

x		
---	--	--

13 Once your facility is in operation, will you:

	x	
	x	
	x	

13.1 calculate your greenhouse gas emissions?
13.2 Implement a GHG reduction plan?
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

14 Does your project provide for education of green/sustainable practices?
If yes, please describe: _____

x		
---	--	--

15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?

Form filed out by: Firma Design Group

Please feel free to include additional sheets of paper as necessary.

Additional Environmental Management Information



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Fax: (707) 253-4545

Steven Lederer
Director

Memorandum

DATE: January 5, 2005
TO: All interested parties
FROM: Department of Environmental Management
SUBJECT: Use Permits and Regulated Water Systems

The purpose of this memo is to provide information regarding the current requirements for regulated water system permitting. The Department of Environmental Management has a contract with the State to administer the small water system program. County Code Chapter 13.08 addresses the requirements for local public water systems and includes the definition of a "public water system". This definition states that a public water system is one that is required to be permitted or approved by the Department of Health Services (DHS) Office of Drinking Water or the environmental management director pursuant to the California Safe Drinking Water Act and related laws (which contain selected portions of the Health and Safety Code, Water Code, Business and Professions Code and the California Code of Regulations, Titles 17 and 22). The State regulates the large public water systems and as stated above, this department regulates the small water systems.

The most common new small water system is that serving a winery. During the use permit process, this department reviews the numbers of anticipated visitors and employees and makes a determination if the proposed winery will meet the threshold for a regulated water system. In general, we are looking for either (1) a combined number of peak users (visitors and employees) greater than 25 on a daily basis or (2) the total number of employees equal to or greater than 25. If either of these thresholds is met, the water system will be regulated. If you have questions on whether your proposed project will be regulated as a small water system, you may contact this department as discuss this with the district inspector. If you do not meet these thresholds, but will have a regulated kitchen used for food service for marketing events, you will be regulated as a different type of water system. You will need to submit bacteriological quality sample results from your source(s) with your use permit application, but not the full feasibility report as discussed below.

If your project will be regulated as a small water system, a water system feasibility report will be required as a completeness item at the time of a Use Permit application. This report will ensure that the proposed project can satisfy the technical, managerial and financial requirements of this department and DHS and must include the information listed on the attached worksheet. There is a good chance that existing wells will not meet the construction requirements for a regulated water system. As such, a new supply will have to be developed. If this is the case, the information provided in the feasibility report must reflect this fact. Prior to issuance of a building permit the new water supply must be developed and full plans for the water system must be submitted to and approved by this department.

New Community and Non-Community Water Systems

Technical, Managerial and Financial Capacity Worksheet (Use Permit Applications and Water System Feasibility Reports)

1. **Water system name**
2. **Name of person who prepared the report**
3. **Technical Capacity:**
 - System description-from source to point of use-what is expected (including treatment, etc).
 - One year projection for water demand and an analysis of the water system to meet the projected demand (project expansion and improvements for a ten year period).
 - Source adequacy:
 - Groundwater: Does the well have a 50-foot seal with a 3-inch annular space? Is a well log available?
 - Surface water treatment: Can the water system comply with the Surface Water Treatment Rule?
 - Water supply capacity. Can the water system (including all sources and storage facilities) supply a minimum of three gallons per minute for at least 24 hours for each service connection served?
 - Provide a characterization of the water quality (or expected water quality if a new source is required), including a comparison with established or proposed drinking water standards and the feasibility of meeting these standards.
 - An evaluation of the feasibility of consolidation with other (existing) water systems.
4. **Managerial:**
 - Description of the organization's ability to manage a water system (personnel to be hired and/or job descriptions for water system maintenance responsibilities). For systems that use land that is not owned by the water system, the terms for a long-term agreement for use of the land/facilities must be disclosed.
 - Document the system's water rights.
5. **Financial:**
 - Budget projection and description of system's financial capacity (your ability to financially support the operation of a water system).

Please address and questions on this worksheet or the information required to the water specialist in the Department of Environmental Management.

See Attached Public Water Supply Permit Application and associated Public Water System Feasibility Study Appendix 5.

**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)	2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Bouchaine vineyards, inc.																	3	
BUSINESS SITE ADDRESS 1075 Buchli Station Road																	103	
BUSINESS SITE CITY Napa																	104	
CONTACT NAME Michael Richmond																	106	
STATE CA																	105	
ZIP CODE 94559																	107	
PHONE 707-252-9065																	107	

II. ACTIVITIES DECLARATION

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

Does your facility...

If Yes, please complete these pages of the UPCF...

A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input 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 checked="" type="radio"/> YES <input 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

15

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

UPCF Rev. (12/2007)



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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

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.

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.

SWPPP to be filed with Building Permit Drawings.



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Steven Lederer
Director

MEMORANDUM

To:	All interested parties (applicants, engineers, property owners)	From:	Department of Environmental Management
Date:	Revised March 7, 2011 Revised November 2009 January 2004	Re:	Procedure to verify septic system and cave clearance distances

The clearance distances between caves and septic systems were established to ensure that appropriate health and safety considerations have been made with respect to the location of cave structures and septic systems. Napa County Code, Section 13.28.040 establishes minimum clearance distances between septic systems and cave structures and this memo describes the process for demonstrating the proposed cave meets the appropriate clearance. In developing the clearance distances and this procedure, the potential impact of cave drains on existing septic systems was considered as well as the potential impact of the septic system on a cave.

The following procedure will be used to verify distances between the cave and septic system(s) meet the minimum clearance distances specified in County Code, Section 13.28.040:

Prior to this Department recommending approval of Use Permit applications and building permit applications not requiring a Use Permit, an accurate legible plan showing all existing septic systems within 1500 feet of the cave must be submitted for review and approval. Full scaled drawings of the cave structure must be submitted showing cave tunnel elevations. Additionally, if a cave is proposed upgradient of an existing or proposed septic system the plan must include details on cave drainage to evaluate the potential impact on existing or proposed septic systems located downgradient of the cave structures.

Glassy-Winged Sharpshooter Requirements

A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM THE COUNTY AGRICULTURAL COMMISSIONER

Please notify our office of all impending deliveries of live plants with points of origin outside Napa County.

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. *We are asking for your cooperation to purchase plant materials locally when possible and notify our office of all impending deliveries of live plants with points of origin outside Napa County.* An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year-round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

David R. Whitmer

Napa County Agricultural Commissioner



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

Project name & APN: Bouchaine Vineyards Inc, Winery Improvement Project. APN: 047-320-031
Project number if known:
Contact person: Michael Cook at Firma Design Group
Contact email & phone number: mike@firmadesigngroup.com (707) 792-1800
Today's date: 12/19/2014

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.

Potential photo-voltaic panels on roof of new Tasting Room/Event Center/Office Building

- 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.

N/A

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.

Bioretention swales in new parking lot areas. planting trees in new parking lot areas.
 Conversion of some existing road/parking areas to landscape areas

- 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).

Continue use of motion sensitive lighting in all enclosed areas
 Continue use of natural ventilation in production areas and Tasting Room/Event Center

- 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 close in parking for carpools
- employee carpool or vanpool specified parking
- priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- bike riding incentives bike parking areas, on-site showers for employees
- bus transportation for large marketing events or van
- Other:

electric car charging stations _____

Estimated annual VMT TBD _____

Potential annual VMT saved TBD _____

% Change TBD _____

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.

N/A

- 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.

Also use motion-sensitive lighting in all enclosed spaces in Production Area

Will do in new Hospitality Center/Office Building

- 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.

Solar panels on roof

- 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!

Visitors bike maps for Carneros Region

On-site lockers for employees and visitors. On-site showers for employees

- 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.

The nearest existing NCTPA Primary Route is along Cuttings Wharf Road and ends at Las Amigas Road. The nearest existing Regional Route is along Las Amigas Road but extends about 0.75 miles from the facility. A proposed Regional Route would bring bicycle riders to the corner of Las Amigas Road and Buchá Station Road, about 0.25 miles from the facility

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.

Currently using recycled water from Sonoma County Valley Water District

Planning to use recycled water from Las Carneros Water District/Napa County Sanitation District

BMP-14 Install Water Efficient fixtures

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

BMP-15 Low-impact development (LID)

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

The project will exhibit UP principles throughout the developments, such as bioswales, rain guards, and permeable paving

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 landscape installation will be over 50% low water use plantings, a lot of natives and a lot of agricultural use plants/l.e. fruit trees, vegetables, etc.

BMP-17 Recycle 75% of all waste

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

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

New trees to be added on South side of new Dry Storage Area and near new building

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.

Included in parking lot layout

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.

Nearest Public Transit Route is the Vine Route 25 (Napa <---> Sonoma)

Nearest possible stops are at Highway 12/121 and either Cuttings Wharf Road or Duhlg Road

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.

Existing buildings generally on E/W alignment; new building curved on N/S alignment, NW building curved on NW alignment

BMP-24 Limit the amount of grading and tree removal

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

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

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

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already 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.

see previous comments in construction, see also glassware/bottles and packaging materials

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. Gardens to support on-site food service

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?

N/A (No parent/outside location)

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

Comments and Suggestions on this form?

Sources:

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