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Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

file No P12-00221

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

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification

Date Submitted: 7.5.12 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 8,000 Receipt No. _____ Received by: SG Date: 7.5.12

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Caymus Vineyards

Assessor's Parcel No: 030-²⁰⁰00-066 Existing Parcel Size: 69.5 +/- ac.

Site Address/Location: 8700 Conn Creek Road Rutherford, California 94573
No. Street City State Zip

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

Property Owner: Caymus Vineyards

Mailing Address: P.O. Box 268 Rutherford, California 94573
No. Street City State Zip

Telephone No: (707) 963 - 4204 E-Mail: _____

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): Jeffrey Redding AICP

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

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

Nancy@Caymus.com

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.

<p><u> Caymus Vineyards </u> Print Name of Property Owner</p> <p><u> [Signature] </u> Signature of Property Owner</p>	<p><u> Chuck Wagner </u> Print Name Signature of Applicant (if different)</p> <p><u> [Signature] </u> Signature of Applicant</p>
Date	Date



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

Project name & APN: 030-200-066
Project number if known: _____
Contact person: Kay Philippakis
Contact email & phone number: kphilippakis@fbm.com / 707-967-4000
Today's date: 10/29/13

A Tradition of Stewardship
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Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-1	Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i>
			<u>N/A</u>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i>
			<u>N/A</u>

Already Doing Plan To Do

- BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**
Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.

N/A

- BMP-4 Alternative fuel and electrical vehicles in fleet** N/A
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).

Mandatory Measures shall be met.

- BMP-6 Vehicle Miles Traveled (VMT) reduction plan**
Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

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

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

Estimated annual VMT _____

Potential annual VMT saved _____
% Change _____

Already Plan
Doing To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

See description below under BMP-5.

We intend to meet or exceed mandatory measures

- 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.

- 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.

New 'cool' roofs shall be installed on new buildings, and buildings of

- BMP-11 Bicycle Incentives**

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

- BMP-12 Bicycle route improvements**

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

N/A

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.

treated wash water shall be used to irrigate vineyards



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%.

N/A



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.

N/A



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.



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.

N/A

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.

Were feasible

BMP-21 Electrical Vehicle Charging Station(s)

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

BMP-22 Public Transit Accessibility

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

Already Plan
Doing To Do

BMP-23

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

N/A

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.

BMP-29 Local food production

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

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

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

Comments and Suggestions on this form?

Sources:

1. Napa County Bicycle Plan, NCTPA, December 2011
2. California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and climate change
3. Napa County General Plan, June 2008.
4. California Office of the Attorney General, 2010. Addressing Climate Change at the Project Level available at http://og.ca.gov/globalwarming/pdf/GW_mitigation_measures.pdf
5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.
6. California Energy Commission (2008). Title 24, Part 5, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.
7. U.S. Department of Energy (2010). Cool roof fact sheet
8. <http://www1.eere.energy.gov/buildings/ssl/buildingfacts.html>
9. Compact Fluorescent Light Bulbs", Energy Star. Retrieved 2013-05-01.
10. <http://energy.gov/energy/over/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energy/over/articles/solar-water-heaters>. Retrieved 2013-05-09
12. http://www.bchydro.com/powermart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.norpagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countryside.gov.uk/pages/departments/content.asp?id=4294971612>
15. <http://www.norpagreen.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/pollution/green/index.cfm>

RECEIVED

OCT 20 2015

Napa County Planning Building
& Environmental Services

October 19, 2015

Via E-Mail laura.anderson@countyofnapa.org and hand delivery of five complete copies

Ms. Laura Anderson, Deputy County Counsel
Office of Napa County Counsel
County of Napa Administration
1195 Third Street, Suite 210
Napa, California 94559

Re: Use Permit Modification Application No. P12-00221, APN 030-200-066
Caymus Vineyards' Reduced Project Description

Dear Laura:

As we have discussed, recently Caymus Vineyards ("Caymus") has spent a considerable amount of time analyzing the winery's current and future business plans and operational needs. As a result, Caymus submitted a reduced project description on August 3, 2015 ("Reduced Project Description"). In response to the Reduced Project Description on September 1, 2015 the Planning Department responded that the Reduced Project Description would qualify for a Categorical Exemption from the California Environmental Quality Act (CEQA) and requested that the project plans and technical studies be updated to reflect the current project description. In response, please refer to the following detailed Reduced Project Description, accompanied by a table comparing the previous request and the current/reduced request, revised site plans, revised traffic analysis, revised water availability analysis, revised stormwater analysis, and revised wastewater analysis.

Briefly, the Reduced Project Description now consists of the following:

1) Phase One:

- a) Demolition of Buildings B2, B6, B7 and B8; remodel of Building B5
- b) Recognition of pre-1990 marketing events (two dinners for 50 guests per month, one 100- person auction event, one 250-person harvest event, three 50- person winery lunches per month, two Friends of the Winery events which historically had up to 1,800 people but which are now proposed to have up to 500 people);
- c) Installation of a fire suppression system within B5 and associated outdoor water storage tanks;

d) Remodel of Building B3 to reduce the size to no more than 1,800 s.f.; removal of concrete pad on the east side of B3 after the 2016 harvest and removal of the retaining wall and slab immediately to the south of the bridge on the west bank of the creek; restoration of the creek bank

e) Recognition of Winery Development Area of approximately 86,987 s.f. within the 98,000 s.f. footprint that Caymus and the County agreed in the Judgment was the size of the 1990 winery development area;

f) Construction of new access drives, onsite roundabout and new parking areas for the mixed use of visitors and employees; closure of the existing center driveways and removal of unnecessary impervious surfaces, including the area around the existing truck scale

g) On-site consumption and sale of wine pursuant to AB 2004;

h) Food and wine pairing for existing visitors as per the definition of marketing in Napa County Code;

i) Maintain Building B9 (existing family residence) for residential use during Phase One.

2) Phase Two:

a) Demolition of Building B9 and construction of an 8,205 square foot agricultural greenhouse (visitors to be permitted to tour the greenhouse, but no tasting room/bar to be located within it);

b) Increase of annual production by 550,000 gallons, for a total maximum annual production of 660,000 gallons per year, and

c) Upgrade existing process wastewater system.

Although the enclosed table summarizes the difference between this reduced project description and the project description previously filed with the County, it may be helpful to summarize a few key elements of the proposal here:

- The proposed production capacity will drop from the current (and originally requested) level of 1,800,000 gallons to an initial Phase One maximum of 110,000 gallons and a Phase Two maximum of 660,000 gallons – a reduction by approximately two-thirds from the current and previously requested production levels.
- Per County Code sections 18.104.210 and 18.104.250(C), because Caymus remains within its pre-WDO winery development area, its production capacity remains exempt from the 75% rule, as is the case with all pre-WDO wineries whose development does not exceed one hundred percent of the winery existing as of the date of the adoption of the WDO. In the case of Caymus, this was determined in the original Judgment to have been 98,000 s.f., and the proposed 85,374 s.f. development area is much less than one hundred percent of the 1990 size. Pursuant to a Development Agreement with the County, however, Caymus will voluntarily agree to subject its wine production between 110,000 and 550,000 gallons to the 75% rule.

- Employee numbers will be capped at current levels of 42 FT and 14 PT.
- The existing public visitation will remain unchanged; no new private tours and tastings will be added.
- The pre-WDO hospitality plan will be recognized but no new marketing events will be added.
- No new pipeline across the creek will be proposed (the existing irrigation line will be converted to effluent transmission line in Phase two), and thus no streambed alteration agreement will be necessary.
- No new parking spaces on the south side of B5 will be constructed.
- Both the proposed production and visitation activities will fall below the current level of operations and thus below the current physical baseline for purposes of environmental analysis: the visitor numbers will remain at or below existing conditions, and the production capacity will drop by approximately two-thirds from the amounts originally contemplated for this use permit and authorized for 2013-2016 under the Judgment.
- Caymus will maintain its current production levels through 2016.

With regard to the request for revised studies and plans, we have prepared the following:

1. Water Availability Analysis, Summit Engineering dated September 25, 2015 provides technical analysis of the decreased water demand from current levels (at 1,800,000 gallons of production) to 110,000 gallons per year and then to 660,000 gallons per year. Additionally, as part of Phase Two (increased production) the existing Lyve system will be upgraded to accommodate a combination of process and domestic wastewater which will result in 24 acre-feet of treated water that will be used for irrigation. Therefore as part of this project there will be a net reduction of water demand to 34.8 acre feet per year.
2. Wastewater Feasibility Study, Summit Engineering dated September 25, 2015 provides technical evidence to support that due to a reduction of existing demands, the existing process wastewater system (the "Lyve" system) and existing leachfield for the sanitary sewer will remain in use for Phase One (no new production). For the Phase Two production increase, the existing Lyve system will be improved to accommodate a combined process wastewater system and sanitary sewage system, and the existing irrigation pond will be converted to an effluent storage pond.
3. Stormwater Control Plan Revised Memo and Figures, Summit Engineering September 25, 2015 discusses that the Stormwater Control Plan dated April 28, 2015 outlines the stormwater control measures to be used however the memo describes that in response to the Reduced Project Description the parking lot south of Building B5 has been eliminated and the water tanks and trash enclosures to the north of B5 have been relocated to an existing impervious surface. Therefore, the size of the treatment facilities have been reduced to account for the reduced impervious areas, and the figures describe the reductions.

4. *Use Permit Site Plans (full size and reductions)*, Summit Engineering, September 28, 2015 show the reductions of the parking and relocation of the water tanks and trash enclosures.
5. *Focused Traffic Study*, W-trans, October 13, 2015 explains that because the proposed project would result in either a decrease or no net increase in the number of vehicle trips there is either no change or a minor benefit to the local intersections and roadway segments. It should be noted that the north driveway currently would meet the warrants for a left hand turn lane; however, it is an existing driveway which will be used for existing visitor access. Production traffic will access the site via the south driveway, and this road does not meet the left hand turn lane warrant criteria.

We trust that the Department has sufficient information to move forward. As described above, both the production and visitation numbers fall at or below the existing level of operations at the facility, and thus the project results in a considerable reduction in environmental effects from the existing physical baseline. We are happy to provide further materials on this topic should you so desire.

We recognize that a tremendous investment of time and goodwill has been made by both parties in an attempt to make this a project of which we are all proud, and we appreciate your ongoing commitment to work with us to finalize the application and prepare it for hearing.

Kind regards,



Katherine Philippakis

cc: Charles J. Wagner
Shannon Darrall
Michael Kluczko
Michael T. Carlson, Esq.
Christopher Garrett, Esq.

Enc: Summit Engineering Water Availability Analysis, September 25, 2015
Summit Engineering Wastewater Feasibility Study, September 25, 2015
Summit Engineering Stormwater Control Plan Revised Memo and Figures, September 25, 2015
Summit Engineering Use Permit Site Plans (full size and reductions)
Focused Traffic Study, W-trans, October 13, 2015

	Original Project Description	Current and Reduced Project Description
Annual Wine Production (gallons)	-1,800,000 in two phases: Phase I = 660,000 gallons Phase II = 1,800,000 gallons	-Maintain 1,800,000 for 2016 harvest during construction of Solano facility -Split Phase I into two parts: I(a) = 110,000 gallons I(b) = 660,000 gallons -Abandon Phase II request
Employees	-50 FT; 14 PT	-Use existing conditions= 42 FT; 14 PT
Average Visitors	-346 weekday and 589 weekend	-Use existing conditions (= 208 weekday and 312 weekend)
Maximum Visitors	-850	-Use existing conditions (=450)
Marketing Events	-Recognition of pre-WDO events -Additional Events: a. Tastings with Meals 1/week maximum 50 people b. Food Pairings 3/week maximum 30 people c. Tasting Events 10/year maximum 100 people	-Recognition of pre-WDO events -No additional events
Building/Construction	Phase I: -Onsite road work for access and parking areas -Closure of center driveway - Fire suppression systems - Removal of concrete pad on east side of B3 and remodel B3 to reduce size -Creek restoration, including removal of concrete pad on south side of bridge (former dumpster location) -Demolition of existing leach field on south side of B5 -Demolition of B2, B6, B7, B8 and B9; construction of new crush pad in location of B2 -Remodel of B5 Phase II: -Construction of greenhouse -Remodel of B4	Phase I: -Substantially similar, except that: -Wagner family house (B9) will remain in place as a residence until greenhouse is built - leave concrete pad (glycol system) on east side of B3 through 2016 harvest - eliminate parking on south side of B5 Phase II: -Demolition of B9 prior to construction of greenhouse

Wastewater System	-Phase I = 660,000 until wastewater improvements completed, use relocated existing Lyve system for combined wastewater -Phase II = 1,800,000 with conversion of pond, surface irrigation with treated water	-Phase I(a) = leave in place and use existing Lyve system for process wastewater, with treated water to be used for sub-surface drip irrigation; -Phase I(b) = Make required improvements to existing Lyve system to combine the process and wastewater to accommodate the increase capacity to 660,000 g/yr.
Water Use	Per Summit analysis	Reduced water usage based on significantly reduced production capacity and increase of treated water
Traffic	Improvements per W-Trans analysis	Both Phase 1 and Phase 2 total traffic from production and visitors will be substantially less than current traffic. Though no mitigation is needed for a reduction in traffic, Caymus will offer to contribute funds to allow the County to develop its own projects to improve traffic facilities in the project area

MEMORANDUM / CONFIDENTIAL PRIVILEGED

Date: August 10, 2015

To: Laura Anderson, Deputy Napa County Counsel
From: Katherine Philippakis
Subject: Caymus Vineyards Historic Visitation and Marketing Events

Caymus Vineyards have been known for their hospitality with visitors and marketing events since the 1970's. The task to come up with evidence of the amount of such events that happened prior to the adoption of the Winery Definition Ordinance ("Pre-WDO") was an onerous task. Primarily because those were the days of fax machines, accepting local checks and cash only, pen and ink notes, and one rarely used the computer. Further, that is over 25 years ago and it is rare for any business to maintain accounts receivables from that long ago. Nonetheless, the team were able to come up with the following materials that we believe depicts the accurate volume of Pre-WDO activity.

To begin with, it is worthy to note that in the 1988 Use Permit application Caymus noted the anticipated number of visitors to grow from an average of 50 people per day to 75 people per day. It should be noted that the word anticipated and average were never intended to limit the numbers of people who would come to taste.

The following materials includes:

1989 Tours and tastings volume (208 weekday and 312 weekend with a maximum of 450 people)

- Exhibit 1: Photograph from the February 16, 1987 The Wine Spectator that the winery was open to the public from 10-4 for tours and tastings;
- Exhibit 2: "February 1, 1990, when our 1985 Special Selection Cabernet was released a line of dedicated customers arrived early, waiting for our tasting room doors to be open. Our tasting room allocation¹ quickly diminished in two hours!"
- Exhibit 3: Declaration from Edward McDonald, Caymus "fan" 1987-present;
- Exhibit 4: Declaration from Terre Hoffman, retail manager pre 1990;
- Exhibit 5: Declaration from Jon Bolta, winemaker pre 1990;

1989 Marketing Events

- two dinners for 50 guests per month;
- Wine Auction event
 - Exhibit 6: Pictures of Wine Auction Event from June 11, 1990

¹ The Tasting Room Allocation was 103 Cases (or 1,560 bottles of wine). There was a three bottle per customer limit, therefore there were approximately 520 customers.

- one 250-person harvest event,
 - Exhibit 7: “An Afternoon celebration for Caymus Club members”, October 14, 1990. Menu showing dinner options for 200 people;
 - Exhibit 8: October 24, 1992 Caymus Vineyards Harvest Dinner menu
- three 50- person winery lunches per month,
- two Friends of the Winery events which historically had up to 1,800 people but which are now proposed to have up to 500 people
 - Exhibit 9: “when 500 people arrived at the winery February 1, 1991 for our annual Special Selection release party we let Bay Area resident Noel Yee park his car at our front door!”
 - Exhibit 10: Declaration from Karen Perry, marketing event coordinator in 1992.

2012-2015 Public Tours and Tasting information

As shown on the attached spreadsheet and declared as true and correct from Karen Perry, the total guest counts for 2014 were 50,727 people. The winery is open seven days per week, the busiest month shows 7,835 people, with an average of 261 people per day.

- Exhibit 11: Spreadsheet showing 2013-2015 visitor totals.



THE WINE SPECTATOR

FOR PEOPLE SERIOUS ABOUT WINE

ISSN: 0193-207X



SILVER OAK
1982
NAPA VALLEY
Cabernet Sauvignon

NEW RELEASES

Serious Reds:
Great Cabernet
From Silver Oak
1983 Pétrus
Brilliant
Nebbiolo d'Alba

US
Rich and Lush
Chardonnay

Plus on:
Cabernet,
Le Vertine **27**

Best Damn Cabernet In California



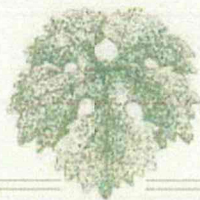
**Napa Valley's
Unlikely King
Of Cabernet**

8700 Conn Creek Rd
CAYMUS
VINEYARDS
Hours 10-4 Closed 12-1



Charlie Wagner poses in front of his home in Rutherford: He's a dirt-kicking farmer at heart but his Napa Cabernets define elegance

Unlikely King of Cabernet



RUTHERFORD, CA

First Edition
Summer 1990

WHAT A YEAR!

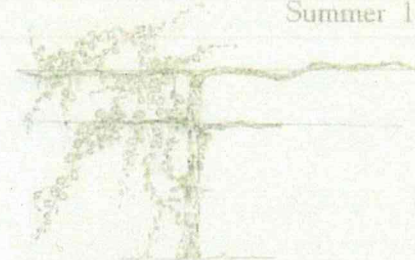
Hello Folks,

1990 looks great! It's been quite a year for us at the winery. We recently donated the top lot at the 10th Annual Napa Valley Wine Auction that sold for \$38,000. Our 1984 Special Selection Cabernet Sauvignon won top honors in The Wine Spectator's "Top 100 Wines of 1989." This year we also introduce our new White Winemaker, Jon Bolta. In addition, our new releases are accompanied with a redesign of our wine labels. And the construction of our new barrel room at the winery is in the final stages of completion.

February 1, 1990, when our 1985 Special Selection Cabernet was released, a line of dedicated customers arrived early, waiting for our tasting room doors to be open. Our tasting room allocation quickly diminished in two hours! Available to all was a barrel tasting of our 1989 barrel fermented Sauvignon Blanc and the 1986 Special Selection Cabernet Sauvignon.

ESTATE & NAPA VALLEY CUVÉE BECOME ONE

This year we are continuing the tradition of making our finest Cabernet Sauvignon. 1990 also brings a major change to our Cabernet program. Traditionally we have offered our Napa Valley Cuvée and the Estate Bottled Cabernet Sauvignon. We decided to blend and bottle them together to create a truly wonderful Cabernet. So this year we are releasing our very first 1987 blend called, Napa Valley Cabernet Sauvignon. Our new blend will be a dollar more than the original price of the Napa Valley Cuvée, but we know you'll enjoy it. Look for it in our mailer or the tasting room. Rest assured, we'll leave the Caymus Special Selection Cabernet Sauvignon just the way it is!



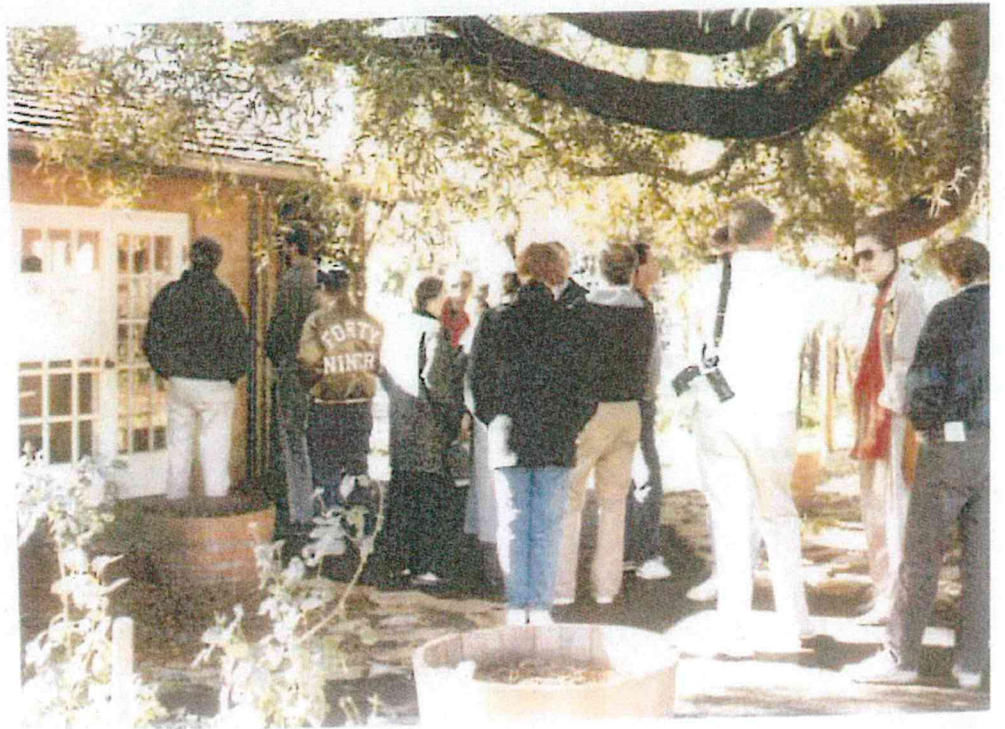
Caymus Founders,
Charlie and Lorna Wagner, Est. 1972



Mark Vaughn,
tasting room personality and "Caymus Connoisseur"

PLEASE JOIN US

- | | |
|----------------|---|
| July 11 | Dinner with Chuck & Charlie, Union League Club, Manhattan, NY. |
| August 18 | Safeway Wine tasting and Auction, Red Lion Hotel, San Jose. |
| August 19 | The 29th Annual Napa Valley Wine Library Association Tasting, Silverado Country Club, Napa. |
| August 23 | Dinner with Caymus Vineyards, Treos Restaurant, Corona Del Mar. |
| August 24 | Dinner with Caymus Vineyards, Le Meridien Hotel, San Francisco. |
| September 8 | Winesong Tasting and Auction, Mendocino Coast Botanical Gardens, Mendocino. |
| September 9 | Great Napa Valley Taste Off, Silverado Country Club, Napa. |
| September 23 | A Taste of San Mateo, Bay Meadows, San Mateo. |
| October 22 | Sausalito Harvest Wine Festival, Sausalito. |
| November 1,2,3 | California Wine Experience, San Francisco Marriott, San Francisco. |





I, Edward McDonald declare:

1. I was a Caymus "fan" and a friend of Charlie Wagner, Sr and Chuck Wagner. I would frequently visit the winery tasting room from the years 1987 to present.
2. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto.
3. This declaration is submitted in support of the Use Permit Modification application P12-00221, specifically to acknowledge the level of historic tours and tastings and marketing events.
4. I am familiar with the County of Napa's ("County") recent communications requesting information to support the number of visitors that happened prior to the adoption of the Winery Definition Ordinance in 1990.
5. I remember a consistent and steady stream of visitors to the tasting room on a daily basis. Sometimes it got so busy that I would help Charlie pour and sell wine. Often times the tasting room was full and guests lingered outside in the courtyard. If I had to put a number on it I would say based on the standing room only, the overflow into the courtyard, and the number of cars there were over 75 guests there at a time. Charlie never closed the door if there were guests!

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.



Edward McDonald

Executed this 10th day of August, 2015, at St. Helena, California.

I, Charles J. Wagner, declare:

1. I am the President and majority shareholder of Caymus Vineyards, a California corporation that was incorporated in 1971. My parents, Charles and Lorna Wagner, and I opened our winery at 8700 Conn Creek Road in 1972, and I have worked at the winery continuously since its founding.
2. We opened our doors to visitors in the spring of 1973. We never advertised for visitors, but we received positive press for our wine quality from syndicated wine journalists such as Robert Finnigan Private Guide to wines. Robert, a syndicated wine critic also wrote in the 'local' San Francisco Examiner. We also had a lot of word of mouth referrals from our customers, so we began to have visitors from our earliest days.
3. Our first tastings for visitors were done in the kitchen of my parents' house, which is the building we now call B9. After a couple of years, we started having the tastings in Building B1 (which has now been demolished) and then in 1978, we built Building B7 and had tastings there also. Then B5 was built in 1989, and held tastings in the barrel room, and the surrounding vineyard areas. Looking back, I think we would have as many as 50 or 70 visitors on the property at any one time, and we would be busy all day long with visitors.
4. In the mid-70s, we began to have enough visitors that it was too much for my father or me to handle on our own, so we hired some full-time tasting and hospitality employees. All of our early tasting room managers have now passed away, but I remember that Ted Rogers and Mark Vaughan were two of the first employees in this position. Randy Dunn and I would also work part-time in the tasting room.
5. Beginning with the 1976 vintage, we had our first Special Selection Release, and I remember that we put together a shiny tri-fold brochure to advertise the release, which would have happened in about 1980. The Release became an annual occurrence, every year held over a 2 day period, and we sometimes coordinated our release with other wineries such as Joseph Phelps and Silver Oak, so that we would all have customers come up from the Bay area at the same time. The last time we held a Release like that was in 1992, and we had over 1,800 people attend. I can remember that there were cars lined up outside on all three of the roads leading to Caymus, and people were just waiting to come in. After that year, we decided we had to scale back the Release, because it was so large that we were worried about people's safety.
6. When we started selling to national accounts, which I think was in the late 70s, we also started hosting events for our trade accounts and our loyal customers. We hired our first salespeople for the wholesale market beginning in 1976 with Tom Heller of California Wine Marketing, and then around 1980 we hired John Skupny to work for us as a national salesperson. We would entertain our trade accounts with lunches and dinners for small groups of 20 or 30 people. Sometimes they would come to the winery and just stay all day. I remember that Wilfred Wong (now with BevMo) and his group were early visitors to Caymus when he was at Ashbury Market in San Francisco. I think he has put something up on YouTube about my longstanding relationship with him. We also hosted groups from Lake Merritt Wine & Cheese

Company, from John Walker & Company in San Francisco, from Beltramo's in the South Bay, from Weimax in Burlingame, and from Corti Brothers in Sacramento. Several times a month, our trade accounts would bring their employees and some of their clients and come up for the day and join us for a tasting and a meal. Sometimes they would come on weekdays, sometimes on weekends, whatever was convenient for them, we made it work.

7. We also would host small events for our loyal customers. One of my oldest customers is Larry Peel from Austin, Texas, and he is still a friend; he recently came to my wedding. We would also host parties for local friends and customers. We had weddings two to three times a year. I remember one couple didn't even tell us they were getting married at the winery – they just booked a party and then told us afterwards that they'd just gotten married! We also would host parties for birthdays, retirements, family gatherings and memorial services. Usually these events would be in Building B1, or in B5 when it was built, but sometimes they would happen outside in the courtyard. We tried a lot of different marketing styles to see what would work: we had harvest parties, we would invite groups of customers to walk the vineyards with us and look and taste the grapes and witness the gravelly soil then have a tasting and a meal, and we would always try to accommodate our consumers if they wanted to come see us for a special day. And that's been the way we've continued to operate the winery ever since.

8. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto. I understand that this declaration is being submitted in support of the Use Permit Modification application P12-00221, specifically to help document the level of historic tours and tastings and marketing events. And I am familiar with the County of Napa's ("County") recent communications requesting information to support the number of visitors to the winery prior to the adoption of the Winery Definition Ordinance.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.



Charles J. Wagner

Executed this 10th day of August, 2015, at Rutherford, California.

I, Shannon Darrall declare and state as follows:

1. I am currently Executive Vice President of Caymus Vineyards located at 8700 Conn Creek Road in Rutherford, California and have been employed by the company since April 1987. Over the years, I have held many positions within the company but from September of 1987 and through 1988 I worked in the tasting room and retail sales.
2. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto.
3. This declaration is submitted in support of the Use Permit Modification application P12-00221, specifically to acknowledge the level of historic tours and tastings and marketing events.
4. I am familiar with the County of Napa's ("County") recent communications requesting information to support the number of visitors that happened prior to the adoption of the Winery Definition Ordinance in 1990.
5. In 1989, the tasting room was open 7 days per week and we had many days where it was standing room only with people lined up outside waiting to purchase our wine. Based upon my own personal observation, the bottle limitation and the amount of wine that was sold from the tasting room in 1989, I estimate that we had anywhere from 300-450 plus visitors come through the tasting room on any given day.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.


Shannon Darrall

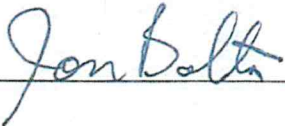
Executed this 4th day of March, 2016, at Rutherford, California.

I, Jon Bolta, declare:

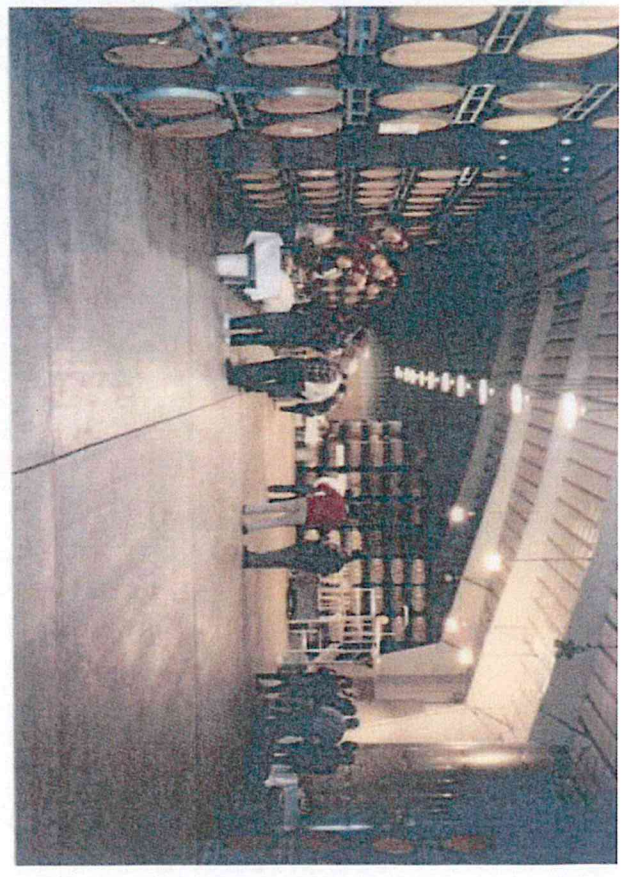
1. I began working for Caymus Vineyards located at 8700 Conn Creek Road in Rutherford, California in 1983. I worked on the bottling line, became bottling line supervisor and then cellar master. In 1989 I became winemaker and still hold that title today.
2. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto.
3. This declaration is submitted in support of the Use Permit Modification application P12-00221, specifically to acknowledge the level of historic tours and tastings and marketing events .
4. I am familiar with the County of Napa's ("County") recent communications requesting information to support the number of visitors that happened prior to the adoption of the Winery Definition Ordinance in 1990.
5. I remember hosting lunches and dinners with the winemaker a few times a month. There were sometimes 30 people and sometimes up to 75 people at the events.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Jon Bolta



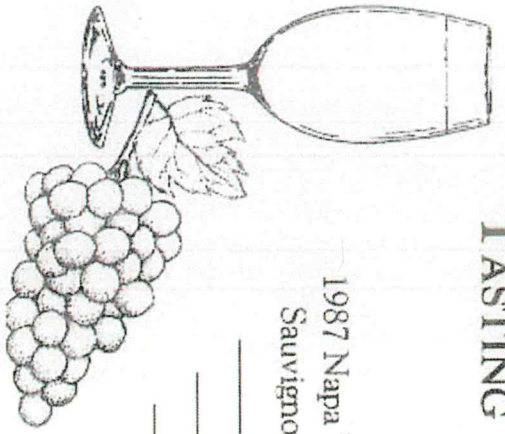
Executed this 10 th day of August, 2015, at Salinas, California.



June 29, 1980

TASTING NOTES

1987 Napa Valley Cabernet
Sauvignon

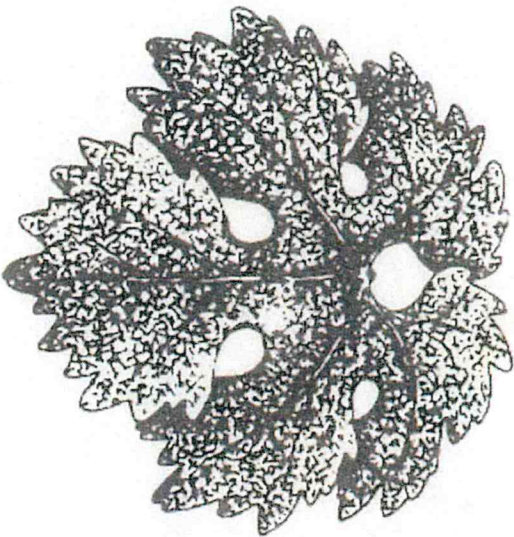


1989 Caymus Sauvignon Blanc

1988 Zinfandel

1987 Special Selection Pinot Noir

CAYMUS
VINEYARDS



AN AFTERNOON CELEBRATION
FOR CAYMUS CLUB MEMBERS
OCTOBER 14, 1990

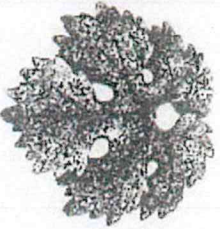
Dear Club Member:

I want to thank you for sharing this special day with us at the winery. Your enthusiastic support is always greatly appreciated from all of us at Caymus Vineyards. We are looking forward to meeting with you.

Looking ahead to 1991, we will introduce our new 1989 Connandrum and 1987 Cabernet Franc. Members will be the first to be notified of the limited release of these special blends. Next month I will be contacting you regarding the arrival of our 1986 Special Selection Cabernet Sauvignon. Until then, enjoy!

Best Regards,

Mark Vaughn
Retail Sales Manager



Special Acknowledgments

Paul & Sonya Strometta, Strometta Catering
Nancy D. Miller Public Relations
The Voces Mexicanos Trio

Caymus Staff

Charlotte Quint, Paul Sremel, Jon Boka, Michelle Starr, Jeffrey Friedman, Linda Chupinski, Jim Shoek, Mike Villas, Anne Ruddock, Mario Tenorio, Raymond Aguayo, Shannon McChristian, Tony Tenorio Acosta, Willow Arney, Honorio Ramirez, Lori Rojas and Samuel Aguayo.

Special thanks to Lorna, Charlie and Chuck Wagner.

FOOD & WINE PAIRING

Oven Roasted Potatoes With A Wild Mushroom Sauce
&
1988 Zinfandel

Split Pea & Cracked Pepper Soup
&
1989 Caymus Sauvignon Blanc

Grilled Leg Of Lamb Seasoned With Fresh Rosemary & Herbs
&
1989 Caymus Sauvignon Blanc

1987 Pinot Noir

Beef Medallions Marinated In Fresh Raspberries & Vintage Port
&
1987 Napa Valley Cabernet Sauvignon

Menu Selections Prepared By Paul & Sonya Strometta
Winemakers: Chuck Wagner & Jon Boka

RAFFLE 3:15 PM

Raffle Items From Chuck & Charlie

- ◆ #1 Six magnums of 1984 Estate Cabernet Sauvignon
- ◆ #2 Six bottles of 1982 Barbera
This was the final year for this variety. It is noncommercial, and bears only a special information label. It was a barrel specially made to celebrate the birth of Chuck's son Joe.
- ◆ #3 A three liter bottle of 1989 Connandrum
Jon Boka's new blend of Semillon, Chardonnay, Sauvignon Blanc and Muscat.
- ◆ #4 A Six liter bottle of 1982 Estate Cabernet Sauvignon
- ◆ #5 A Six liter bottle of 1982 Estate Cabernet Sauvignon
- ◆ #6 A day at the winery during harvest. Transferable
- ◆ #7 Dinner at the winery with the Wagner's and overnight accommodations for two. Transferable

CAYMUS VINEYARDS

Quote from Auberge -

2 persons. per dozen

100 Dozen for 200 people

\$2,000 = 10⁰⁰ per person

not included - servers
- they can suggest some of these staff & fragrance

○ Cold - 3 variety

All open to variation or change:

Comundum - smoked salmon w/ creme fraiche

Napa Cab - chicken liver pate w/ sundried cherries

Zin - ~~vegetable diamonds w/~~ patateville & herbs

S. Blanc - ~~w/ duck spread~~ or polenta
grilled flatbread w/ hummus

55 - Blue cheese - grapes + Toasted
as Brie country no endive walnuts
on endive

PIPER JOHNSON CATERING
2450 FOOTHILL BLVD. SUITE G
CALISTOGA, CA 94515
(707)942-5432 FAX#(707)942-9029

DEPOSIT
DATE: 10-1-92
AMOUNT: _____
REC'D BY: _____

CONTRACT DATE: 9/28/92

ORGANIZATION: CAYMUS VINEYARD WORK PHONE: 963-4204
CONTACT: _____ FAX PHONE: 963-5958
ADDRESS: 8700 CONN CREEK RD PRICE
CITY/ST/ZIP: RUTHERFORD, CA 94573 PER PERSON: \$15.00 INC.

DATE: OCTOBER 24, 1992 DAY: SATURDAY FUNCTION: HORS D'OEUVRES

NUMBER EXPECTED: 200 NUMBER TO PREPARE FOR: _____ *NUMBER GUARANTEED: _____
** A GUARANTEED HEAD COUNT IS DUE NO LATER THAN OCTOBER 16TH

OUR ARRIVAL: 11:30 GUESTS: 1:00 HORS: 1:30 END: 3:30

LOCATION OF EVENT: CAYMUS VINEYARD DEPOSIT REQUIRED: \$1,500.00

BALANCE DUE AT FUNCTION YES

DEPOSIT NON-REFUNDABLE IF EVENT IS CANCELLED WITHIN 30 DAYS PRIOR TO EVENT

MENU

HORS D'OEUVRES STATIONS

- #1. '90 ZINFANDEL and
'89 SPECIAL SELECT PINOT NOIR:
Assorted Grilled Napa Valley
Sausage inc. ~~Curried Chicken~~ *Spicy Italian*
Mediterranean Lamb on a Bed of
Sautéed Onions & Bell Peppers -
Served w/Sciambra's Sourdough Brd.
#2. '91 BARREL FER. SAUVIGNON BLANC:
Napa Valley-Style Pizza on Focaccia-
Potato Leek * Sun Dried Tom. & Goat
Cheese * Proscuitto w/Artichoke &
Basil * Cilantro & Fresh Mozzarella
w/ Garden Tomato & Sweet Peppers
#3. '89 Cabernet: Roasted Steamship
Round w/Basil Horseradish, Whole
Grain Mustard & Curried Mayonnaise
Served w/Fresh Potato Rolls

EQUIPMENT

White & Gray Linen, Coral & White
Skirting, Coral & White Plastic
Plates, Coral Cocktail Napkins -
Any Other Color Will Be Add'l Chg

2 - Fall Floral Arr. @ \$45.00+ ea

Caymus Provides: Butter Plates,
Banq. Tables for Hors & Wine and
Glassware

STAFF

Waitstaff Included for 5 Hrs.-
Add'l Hrs Billed @ \$16++/hr ea
Wine Service Provided by Caymus

PLEASE REVIEW AND RETURN ORIGINAL COPY, SIGNED WITH REQUESTED DEPOSIT WITHIN FIVE WORKING DAYS OR DATE ON CONTRACT IS NOT CONSIDERED FIRM. THANK YOU.

BY: (PATRON) [Signature] BY: (PJC) Terri Piper
TITLE: Owner DATE: 10-1-92 TITLE: Corp Treas DATE: 9/30/92

PRICE PER PERSON TOTAL \$3,000.00
OTHER CHARGES - FLORALS \$ 90.00
SERVICE CHARGE OF 15% \$
CALIFORNIA SALES TAX OF 7.25% \$ 6.53
TOTAL \$3,096.53

[Handwritten initials]

*Tracked
to Wendy
Helli*

Caymus Vineyards Harvest Dinner



October 24, 1992

Maryland Blue Crab Cakes, Asiago Cheese Puffs
Basil Prosciutto Spirals
1991 Barrel Fermented Sauvignon Blanc

Grilled Shrimp with Sauce Verte
Created by Contest Winner Margen Dear
1991 Comundrum

Roasted Filet Mignon with
Wild Mushrooms & Cabernet Sauce
Red Potatoes with Garlic & Rosemary
Fall Vegetable Mélange
1981 Special Selection Cabernet Sauvignon
1985 Napa Valley Cuveé Cabernet Sauvignon
1987 Special Selection Cabernet Sauvignon

A Quartet of Ripened Imported Cheeses
Petite Vahhona Chocolate Truffles
Coffee

1992 CAYMUS OPEN HOUSE

Retail Sales \$9,223.60

EXPENSES

Invitation and postage	\$190.25	
Entertainment	600.00	
Florals @\$45	90.00	
Tables and linens	123.20	
Food @\$15 per person	3759.06	- 250 people
Graphics and printing	292.79	
Portable toilets	128.50	
Butler trays	572.91	
	<u>\$5,756.71</u>	

NET (\$5,756.71)

1992 CAYMUS HARVEST DINNER

REVENUE

Dinners purchased @\$50 \$5,500.00

EXPENSES

Invitation and postage	\$190.25	
Food @ \$34	6060.55	- 178 people
Table arrangements	352.00	
Catering staff	352.00	
Tables and linens	754.55	
Entertainment	2800.00	
Graphics and printing	325.00	
Portable toilets	<u>128.50</u>	
	\$10,772.60	

NET (\$5,272.60)

NET OF 2 EVENTS (\$11,029.31)

11/10/92
123/kap

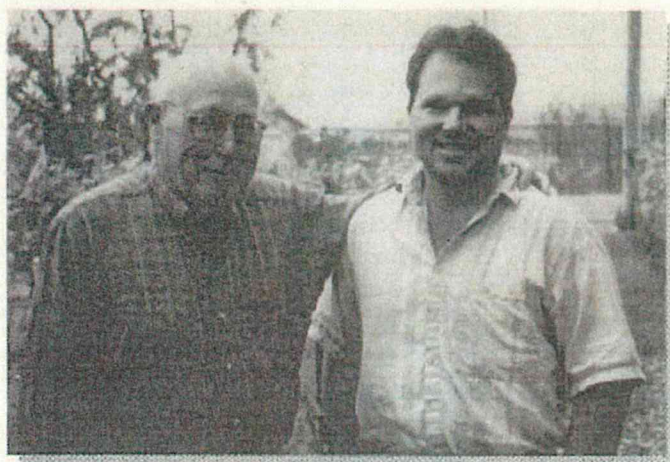


RUTHERFORD, CA

1991

GETTING BETTER WITH AGE!

We got bumped from the #1 spot of *The Wine Spectator's* Top 100 wines of 1990, but #2 isn't so bad. In addition, to our Special Selection rating, two additional Caymus wines were added to the list. Our wines placed as follows: #2, 1985 Special Selection Cabernet Sauvignon; #24, 1986 Estate Cabernet Sauvignon and #40, the first release of our Napa Valley Cabernet Sauvignon, 1987. Although these releases are now sold out, Charlie assures us that those of you that have them aging will appreciate them as much as the *Spectator's* judges did!



Chuck and Charlie Wagner

THE DROUGHT, A BLESSING IN DISGUISE?

Wine consumers often wonder how California's five year drought has effected the quality of wines produced during that period. The lack of rainfall is an industry concern, but we feel the wines we produced during drought years meet or exceed our standards of exceptional quality. Our recent vintages, 1988, 1989 and 1990 are showing great promise. A drought or lack of water stresses the vine causing the plant to work harder to seek its nutrients. This results in a lower yield, smaller berries with intensity of color and flavor. The substantial rainfall in March allowed us to store a sufficient water supply for this growing season. Caymus and our growers have been practicing water conservation for years. We use water saving drip irrigation systems in our vineyards to make up for Mother Nature's shortage. Daily, an abundance of water is needed for sterilization and general cleaning, therefore we use a steam cleaner which uses water efficiently for wine production. We recognize our responsibility to conserve water and are committed to doing our part during critical times.

COME JOIN US

- | | |
|------------------|---|
| May 4 | Evening With The California Winemasters, Ritz Carlton, Marina Del Rey, CA.
Contact: 213-901-7155 |
| May 5 | The Great Chefs of Los Angeles, The Westin Century Plaza Hotel, Century City, CA.
Contact: 213-641-8152 |
| May 18 | East Bay Food & Wine Festival, Dunsmuir House & Gardens, Oakland, CA.
Contact: 415-843-2512 |
| May 25 | Napa Valley Sensational, Downtown Napa, CA. Contact: 707-963-1133 |
| June 6,7,8 | Napa Valley Wine Auction, Mendocino Resort, St. Helena, CA. Contact: 707-963-0148 |
| June 14,15,16 | Aspen/Snowmass Food & Wine Classic, Aspen, CO. Contact: 212-382-5600 |
| July 19 & 20 | Tenth Annual Kapalua Wine Symposium, Kapalua Bay Hotel, Maui, Hawaii.
Contact: 808-669-0244 |
| August 6 | Red Carpet Wine & Spirits Winemaker Dinner, Glendale, CA. Contact: 818-247-5544 |
| August 18 | The Napa Valley Wine Library Association, Silverado Country Club, Napa, CA.
Contact: 707-963-1850 |
| November 6 | Phoenix Zoo Wine Tasting & Dinner, Vincent On Camelback Restaurant, Phoenix, AZ.
Contact: 602-256-0566. Charlie & Lorna will be there! |
| November 13 & 14 | The Tenth Annual Holidays at the Ahwahnee Hotel, Yosemite, CA. Contact: 209-372-1139
Chuck and Charlie will be there! |

CAYMUS WINES ARE AVAILABLE THROUGH THE FOLLOWING DISTRIBUTORS

ALABAMA

International Wines, Inc., Birmingham 205-945-7121
Willis Wine Distributors, Mobile 205-661-0076

ALASKA

Specialty Imports, Anchorage 907-344-2020

ARIZONA

Vintage Selections, Ltd., Scottsdale 602-991-9140

ARKANSAS

Strauss Distributors, Little Rock 501-565-0121

CALIFORNIA

Bohemian Distributing, North Hollywood
818-503-4000

Jako, Brisbane 415-469-5104

COLORADO

Ledo Wines, Denver 303-292-9977

CONNECTICUT

Scream & Sons, West Haven 203-932-3686

DISTRICT OF COLUMBIA

Milton S. Kronheim & Co., Inc., Washington D.C.
202-526-8000

FLORIDA

Premier Beverage Co., Miramar 305-756-8973

Premier Beverage Co., Tampa 813-623-6161

Premier Beverage Co., Orlando 407-240-4631

N.D.C. Distributing of Pensacola, Pensacola

904-476-1118

GEORGIA

Alko Distributors, Inc., Savannah 912-253-4925

Empire Fine Wines, Atlanta 404-875-9463

HAWAII

Chambers & Chambers, Honolulu 808-533-1755

IDAHO

S & C Importing & Dist. Inc., Sun Valley

208-726-4316

ILLINOIS

Continental Dist. Co., Inc., Rosemont 708-671-7700

INDIANA

Olinger Distributing Co., Inc., Indianapolis

317-876-1188

Olinger Distributing Co., Inc., South Bend

219-234-0101

Olinger Distributing Co., Inc., Evansville

812-867-7481

IOWA

Quality Wine Co., Des Moines 515-265-3700

KANSAS

Premier Wine & Spirits, Inc., Lenexa 913-894-2112

KENTUCKY

Crane Distribution Co., Inc., Louisville 502-491-5618

LOUISIANA

New Orleans Beverage Co., Hamden 504-734-0273

Cauchita Candy Co., Monroe 318-322-3181

MAINE

Maine Distributing, Bangor 207-947-4563

Central Dist., Inc., Lewiston 207-784-4026

MASSACHUSETTS

Carolina Wine Co., West Roxbury 617-327-1600

MARYLAND

Churchill Distributors, Baltimore 301-536-5500

MICHIGAN

The Wine Group, Oak Park 313-543-7520

MINNESOTA

Consolidated Enterprises, Inc., St. Paul 612-646-7821

MISSOURI

Criesdeck Imports, St. Charles 314-946-6774

General-Standard, Inc., Kansas City 816-221-1025

Major Brands Dist., Inc., Springfield 417-869-2801

MONTANA

Fred Briggs Distributing, Billings 406-252-2878

Earl's Dist., Inc., Missoula 406-721-3900

NEBRASKA

Nebraska Distribution Co., Omaha 402-399-2090

Snice Distributors, Lincoln 402-477-5268

NEVADA

Silver State Distributing, Sparks 702-331-3400

Eagle Vineyards, Ltd., Las Vegas 702-737-1138

NEW JERSEY

American B.D. Co., Hawthorne 201-423-1200

Reitman Industries, West Caldwell 201-228-2600

NEW MEXICO

Vintage Wines/RPL Holding Co., Albuquerque

505-889-0267

NEW YORK

Winebow Inc., New York City 212-255-9414

Italian & French, Buffalo 716-895-7315

NORTH CAROLINA

American Wholesale Beverage Co., Greensboro

919-852-2500

City Beverage Co., Inc., Elizabeth City

919-330-5539/5530

Mims Distributing Co., Inc., Raleigh 919-872-4460

San Zahm & Sons, Inc., Fayetteville 919-483-5074

Tryan Distribution Co., Charlotte 704-334-0849

OHIO

Ohio Valley Wine Co., Sharonville 513-771-9370

Vintage Wine Distributor, Inc., Solon 216-248-1750

Vintage Wine Distributor, Inc., Columbus

614-876-1038

OKLAHOMA

Hirst Imports, Oklahoma City 405-949-9751

OREGON

Milerts Beverage Co., Inc., Portland 503-289-9600

PENNSYLVANIA

Superior Wine & Spirits, Warminster 215-672-4480

PUERTO RICO

Plaza Provision Co., San Juan 809-781-2070

RHODE ISLAND

Wine Marketing Limited, Slocum 401-295-8833

SOUTH CAROLINA

Ben Arnold & Co., Columbia 803-251-3456

SOUTH DAKOTA

Famous Brands, Sioux Falls 605-336-2828

TENNESSEE

B & T Distributing Co., Knoxville 615-693-6300

Lipman Brothers Inc., Nashville 615-244-2230

Athens Distributing Co. of Tenn., Chattanooga

615-629-7311

Star Distributors, Memphis 901-363-5555

TEXAS

American Wine & Importing, Dallas & Houston

214-350-5786

American Wine & Importing Co., San Antonio

512-227-2468

American Wine & Importing Co., Austin

512-472-1425

UTAH

Utah State Liquor Commission, Salt Lake City

801-973-7770

VIRGINIA

The Country Vintner, Richmond 804-783-7950

Forman Distributing Co. of Virginia, Springfield

703-644-2425

VERMONT

Farrall Distributing Corp., South Burlington

802-864-4422

WASHINGTON

G. Rader & Sons, Inc., Seattle 206-251-9300

WISCONSIN

Racine Vineyards Products Co., Racine 414-634-7300

WEST VIRGINIA

Car-am, Inc., Clarksburg 304-842-6231

WYOMING

Wyoming State Liquor Commission, Cheyenne

307-777-7231

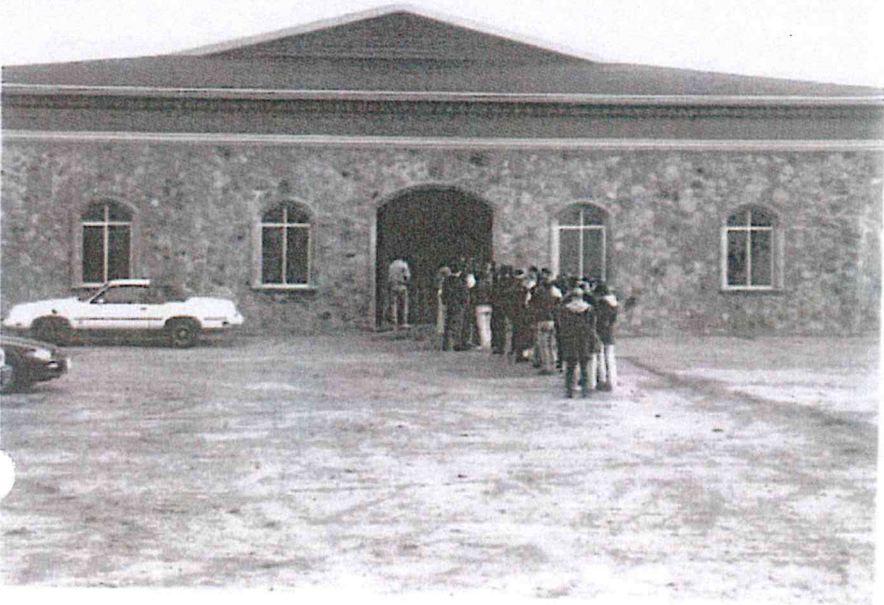


NOW THIS IS A BELIEVER!
When 500 people arrived at the winery
February 1, 1991 for our annual Special
Selection release party, we let Bar Area
resident, Noel Yee park his car at our
front door!

CAYMUS
VINEYARDS

P.O. Box #268
Rutherford, CA 94573

Bulk Rate
U.S. Postage
Paid
Permit No. 73005
Rutherford, CA

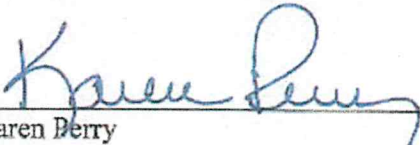




I, Karen Perry, declare:

1. I managed the events for Caymus Vineyards located at 8700 Conn Creek Road in Rutherford, California from September, 1992 to present.
2. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto.
3. This declaration is submitted in support of the Use Permit Modification application P12-00221, specifically to acknowledge the level of historic tours and tastings and marketing events.
4. I am familiar with the County of Napa's ("County") recent communications requesting information to support the number of visitors to the winery prior to the adoption of the Winery Definition Ordinance in 1990.
5. Prior to my arrival there were no formal files kept regarding event logistics and the number of visitors per day. I started keeping files in 1992. The Harvest Event, Wine Auction weekend event, Release parties and "Friends of the Winery" events were annual events that had been going on many years before my arrival.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.



Karen Perry

Executed this 10th day of August, 2015, at St. Helena, California.

CAYMUS VINEYARDS RETAIL ROOM GUEST COUNT

Guest Count	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	TOTAL	Y over Y
2013	897	1,331	1,835	2,100	2,860	2,426	3,028	3,011	4,316	4,720	3,313	1,953	31,790	
2014	1,946	2,264	3,031	3,250	4,036	4,342	4,589	4,988	6,198	7,835	5,037	2,811	50,727	60%
2015	3,303	3,721	4,655	4,911	5,563	4,902	5,586						32,641	

I, Karen Perry declare that I currently am an Executive Vice President for Caymus Vineyards. I have personal knowledge of the facts that these visitation numbers are true and correct, and if called as a witness, I could and would competently testify thereto.

Karen Perry
 Karen Perry

8/10/15