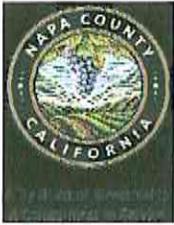


“G”

Use Permit Application Packet



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417
 web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

RECEIVED

DEC 17 2014

Use Permit Application

Napa County Planning, Building & Environmental Services

To be completed by Planning staff...

Application type: Use Permit

Date Submitted: 12/17/14 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000.00 Receipt No. 105589 Received by: TA Date: 12/17/14

**Total fees will be based on actual time and materials.*

To be completed by applicant....

Project Name: Sodhani Winery

Assessor's Parcel #: 022-080-004 Existing Parcel Size: 11.1 ac

Site Address/Location: 3283 St. Helena Hwy. North St. Helena CA 94574
No Street City State Zip

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

Property Owner: Arvind Sodhani

Mailing Address: 85 21st Avenue San Francisco CA 94121
No Street City State Zip

Telephone No.: (415) 608-1565 E-mail: arvind.sodhani@intel.com

Applicant (if other than property owner): Same as Owner

Mailing Address: Same as above.
No Street City State Zip

Telephone No.: () _____ E-mail: _____

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

USE PERMIT INFORMATION SHEET

USE

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

Proposal is for a new 7,150 sq. ft. winery with a production level of 12,000 gpy; in-ground wastewater treatment system; 60,000 gal. water storage tanks and mechanical equipment house; winery access road as per County Road and Street Standards.

No winery marketing plan or tours/tastings visitation plan (or any other visitation) is proposed for the winery; 2 full-time (one residing) on-site and 2 part-time (harvest) employees.

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

District Caltrans

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

See above description and Project Statement for details of winery facilities.

No off-site improvements are proposed. New wineries on Hwy. 29, where no left-turn option exists, are required by Caltrans to provide a new left-turn lane when an intensification of use is incurred. This winery proposes predominately estate-grown wine, with a traffic trips credit for the wine being produced on-site vs. trucked out for custom crush elsewhere, and proposes no visitation or marketing events. Therefore, a left-turn lane is not proposed on this segment of Hwy. 29 where the road configuration makes that improvement infeasible.

Improvements, cont.

Total on-site parking spaces: N/A existing 3 + 1 ADA proposed
Loading areas: N/A existing 1 proposed

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

- Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 Type IV H.T. (Heavy Timber) Type V 1 Hr Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 1.2 acres

Employment and Hours of Operation

Days of operation: N/A existing 7 days / week proposed
Hours of operation: N/A existing 6 am – 6 pm proposed
Anticipated number of employee shifts: N/A existing 1 proposed
Anticipated shift hours: N/A existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

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

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

other (specify number) _____

Certification and Indemnification

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

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

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

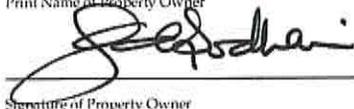
In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not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

AS Vineyards, LLC
ARVIND SODHANI

Same

Print Name of Property Owner

Print Name Signature of Applicant (if different)



DEC 9, 2014

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" 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 checked="" type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Will food be prepared? N/A		<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 checked="" type="checkbox"/> None

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

Production Capacity*

Please Identify the winery's...

Existing production capacity: N/A gal/y Per Permit No: N/A Permit Date: N/A

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

Proposed production capacity: 12,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>N/A</u> existing	<u>0</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	<u>0</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>N/A</u> proposed
Non-harvest Production hours ² :	<u>N/A</u> existing	<u>6 am – 6 pm</u> proposed

¹Average 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.

²It 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 winery proposes no tours / tastings and no winery marketing plan.

Food Service

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

No winery visitation proposed, so no food service proposed.

Winery Coverage and Accessory/Production Ratio

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

Existing None sq. ft. N/A acres
 Proposed 0 sq. ft. 0 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).

27,400 sq. ft. 0.63 Acres 0.5 % 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

Existing N/A sq. ft. Proposed 6,696 sq. ft.

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

Existing N/A sq. ft. N/A % of production facility
 Proposed 454 sq. ft. 6.7 % 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:

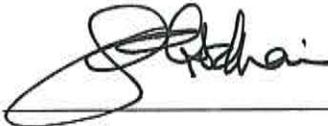
- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
 Marketing events and/or Temporary Events (Class III) **NO CAVES**

Please identify the winery's...

Cave area (cut & cover) Existing: 0 sq. ft. Proposed: 6,272 sq. ft.
 Covered crush pad area Existing: 0 sq. ft. Proposed: 1,630 sq. ft.
 Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 sq. ft.

Initial Statement of Grape Source

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



Owner's Signature

DEC 9, 2014

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

NOV 20 2015

Napa County Planning Building & Environmental Services

Water Supply

Proposed source of water (e.g., spring, well, mutual water company, city, district, etc)

Name of Proposed Water Supplier (if water company, city, district):

Is annexation needed?

Current Water Use:

Current water source:

Anticipated future water demand

Water availability (in gallons/minute):

Capacity of water storage system:

Type of emergency water storage facility, if applicable (e.g., tank, reservoir, swimming pool, etc.):

Domestic Groundwater Wells (2)

N/A Yes No

2,730 gallons per day (gal/d) Groundwater Wells (2)

3,536 gal/d

62 gal/m Per CDF gal/m

60,000 gal 30,000-40,000 gpd

Water Storage Tanks

Liquid Waste

Type of Waste:

Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

Name of disposal agency (if sewage district, city, community system):

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flows):

Future waste disposal capacity:

Domestic Sewage

On-Site Septic

N/A

300 gal/d

960 gal/d

960 gal/d

Other

Process (600 gpd)

On-Site Septic

N/A

N/A gal/d

N/A gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>2 / 1 *</u> x 3.05 one-way trips per employee	=	<u>3</u>	daily trips.
Number of PT employees: _____ x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of weekday visitors: <u>0</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>0</u>	daily trips.
Gallons of production: <u>12,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u><1</u>	daily trips.
Total	=	<u>4</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)	=	<u>2</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2 / 1 *</u> x 3.05 one-way trips per employee	=	<u>3</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of Saturday visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u>	daily trips.
Total	=	<u>3</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor <u>trips</u> x .57)	=	<u>2</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2 / 1 *</u> x 3.05 one-way trips per employee	=	<u>3</u>	daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u>	daily trips.
Gallons of production: <u>12,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u><1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>12</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u><1</u>	daily trips.
Total	=	<u>7</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>N/A</u> x 2 one-way trips per staff person	=	<u>0</u>	trips.
Number of visitors (largest event): <u>N/A</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u>	trips.
Number of special event truck trips (largest event): <u>N/A</u> x 2 one-way trips	=	<u>0</u>	trips.

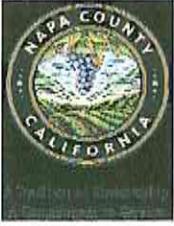
³Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

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

*One full-time employee of the winery resides on-site.

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	Sodhani Winery		
PROJECT ADDRESS	3283 St. Helena Hwy., St. Helena, CA 94574		
APPLICANT	Arvind Sodhani		
CONTACT INFO	arvind.sodhani@intel.com	(415) 608-1565	
	email	phone	

- | | yes | no | I don't know |
|---|--------------------------|-------------------------------------|--------------------------|
| 1 Have you designed to U.S.G.B.C.™LEED™ or Built It Green™ standards?
If yes, please include a copy of their required spreadsheets | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 2 Do you have an integrated design team?
If yes, please list: _____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

3 SITE DESIGN

- | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.2 Are you building on existing disturbed areas? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.3 Landscape Design | | | |
| 3.31 native plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.32 drought tolerant plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.33 Pierce Disease resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.34 Fire resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.35 Are you restoring open space and/or habitat? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.36 Are you harvesting rain water on site? | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 3.37 planting large trees to act as carbon sinks? | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 3.38 using permeable paving materials for drive access and walking surfaces? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4 Does your parking lot include bicycle parking? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.5 Do you have on-site wastewater disposal? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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: _____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 4.2 Does the design include thermal mass within the walls and/or floors? | <input type="checkbox"/> | <input type="checkbox"/> | <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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 4.4 Will your plans for construction include: | | | |
| 4.41 High density insulation above Title 24 standards? | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star™ or ultra energy efficient appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| If yes, please explain: _____ | | | |

5 WATER CONSERVATION

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 5.1 Does your landscape include high-efficiency irrigation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2 Does your landscape use zero potable water irrigation? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.4 Will your facility use recycled water? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.5 Will your plans for construction include: | | | |
| 5.51 a meter to track your water usage? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.54 a timer to insure that the systems are run only at night/early morning? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

6 MATERIAL RECYCLING

6.1	Are you using reclaimed materials? If yes, what and where: _____			X
6.2	Are you using recycled construction materials –			
6.21	finish materials?			X
6.22	aggregate/concrete road surfaces?			X
6.23	fly ash/slag in foundation?			X
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 –			
6.41	Kitchen recycling center?	X		
6.42	Recycling options at all trash cans?	X		
6.43	Do you compost green waste?	X		
6.44	Provide recycling options at special events?	X		

7 NATURAL RESOURCES

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

8 INDOOR AIR QUALITY

8.1	Will you be using low or no emitting finish and construction materials indoors –			
8.11	Paint?			X
8.12	Adhesives and Sealants?			X
8.13	Flooring?			X
8.14	Framing systems?			X
8.15	Insulation?			X
8.2	Does the design allow for maximum ventilation?			
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?	X		
8.4	Does your design include dayliting, such as skylights?		X	

9. TRANSPORTATION DEMAND MANAGEMENT

9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?		X	
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?		X	
9.3	Does your project include design features that encourage alternative 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?		X	
9.4	How close is your facility to public transportation? <u>Closest is Hwy. 29. No visitation requested.</u>		X	

10. Are there any superior environmental/sustainable features of your project that should be noted?
Cut-and-cover winery.

11. What other studies or reports have you done as part of preparing this application?
1. Phase One Water Availability Analysis
2. Wastewater Feasibility Report
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: N/A

13.	Once your facility is in operation, will you:			
13.1	calculate your greenhouse gas emissions?			X
13.2	implement a GHG reduction plan?			X
13.3	have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			X

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

15. Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?
Level of detail relates more to building construction details.

Form filled out by: Donna B. Oldford,
Plans4Wine

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

Page 1 of 1

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) – Sodhani Winery																	
BUSINESS SITE ADDRESS: 3283 St. Helena Hwy. North																	
BUSINESS SITE CITY: St. Helena												CA		94574			
CONTACT NAME: Arvind Sodhani												PHONE: (415) 608-1565					

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 UPCP...
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 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="checkbox"/> Yes <input checked="" type="checkbox"/> No Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No UST FACILITY (Formerly SWRCD 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="checkbox"/> Yes <input checked="" type="checkbox"/> No NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No EPA ID NUMBER-provide at the of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No 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="checkbox"/> Yes <input checked="" type="checkbox"/> No Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No 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="checkbox"/> Yes <input checked="" type="checkbox"/> No 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="checkbox"/> Yes <input checked="" type="checkbox"/> No Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No See CUPA for required forms.

F. LOCAL REQUIREMENTS (You may also be required to provide additional information by your CUPA or local agency) (12/2007)	UPCF Rev.
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Project name & APN: Sodhani Winery – 022-080-004
 Project number if known: _____
 Contact person: Arvind Sodhani
 Contact email & phone number: arvind.sodhani@intel.com
 Today's date: Dec. 17, 2014 (415) 608-1565

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	<p>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></p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>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></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-3	<p>Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	<p>Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i></p> <p>Number of total vehicles _____</p> <p>Typical annual fuel consumption or VMT _____</p> <p>Number of alternative fuel vehicles _____</p> <p>Type of fuel/vehicle(s) _____</p> <p>Potential annual fuel or VMT savings _____</p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>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 1 and CALGREEN Tier 2. 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 1 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).</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-6	<p>Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i></p> <p>Tick box(es) for what your Transportation Demand Management Plan will/does include:</p> <p><input type="checkbox"/> employee incentives</p> <p><input type="checkbox"/> employee carpool or vanpool</p> <p><input type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.)</p> <p><input type="checkbox"/> bike riding incentives</p> <p><input type="checkbox"/> bus transportation for large marketing events</p> <p><input type="checkbox"/> Other: _____</p> <hr/> <p>Estimated annual VMT _____</p> <p>Potential annual VMT saved _____</p> <p>% Change _____</p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	<p>Solar hot water heating <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	<p>Energy conserving lighting <i>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 ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-10	<p>Energy Star Roof/Living Roof/Cool Roof <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-11	<p>Bicycle Incentives <i>Napa County Zone 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!</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	<p>Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, 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 only proposed improvements as part of the project on the site plan or describe below.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>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%.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-15	Low-impact development (LID) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	Water efficient landscape <i>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).</i> <i>Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>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 the goal in mind.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>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</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>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 the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>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.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>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.</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>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.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>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.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-28	Use of recycled materials <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-29	Local food production <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <hr/> <hr/> <hr/>
			Comments and Suggestions on this form? <hr/> <hr/> <hr/> <hr/>

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Napa County Planning Building
& Environmental Services

**PROJECT STATEMENT
FOR
SODHANI WINERY USE PERMIT
APN 022-080-004
3283 St. Helena Highway North, St. Helena, CA**

The proposed project is a new 12,000-gallon per year winery located on an 11.14-acre parcel of land at the above address. The winery structure is sized at 7,150 square feet, which includes a mechanical equipment house. In addition to the winery, sanitary and process wastewater facilities are proposed. The application also proposes water storage tanks for total water storage capacity of 60,000 gallons. A winery access road is proposed, which meets the County's *Road and Street Standards* minimum width standard and also meets the requirements of CDF for fire protection.

The winery does not propose any daily visitation for tours/tastings, nor does it propose any winery marketing events. Grapes that currently require off-hauling to Napa for custom crush will be process on-site once the winery is built. One of the two full-time winery employees resides on-site.

Existing Conditions

The subject property currently has a total of 6.4 acres of producing vineyards, which will be used to make estate grown wine. There is a primary residence on the property. Surrounding land uses include a number of wineries (both large and small), a number of single-family large lot residences, and the Bale Grist Mill State Park is located just beyond the northern boundary of the property. Wineries in proximity to the subject property include: Stony Hill, Schramsberg, Freemark Abbey, Folie a Deux, Ballentine, Ehlers Lane, Madrigal, Larkmead, Benessere, and Tudal, among others. The property is characterized as hillside, with the existing vineyards terraced. It is access from Highway 29 by an easement/road shared with other property owners.

Local Plans, Ordinances and Regulations

The subject property has a *Napa County General Plan Land Use Element* designation of Agriculture. It is zoned AW (Agricultural Watershed). In addition to the AW zoning district requirements, the property is subject to the County's *Winery Definition Ordinance (WDO)* and the *Napa County Conservation Regulations*. AW Zoning District allows wineries with an approved winery use permit.

The proposed project is consistent with the provisions of the County's *WDO* in all its requirements, including setbacks, coverage thresholds, grape sourcing, and other as contained in the Ordinance. The winery access road is consistent with the standards set

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forth in the *County Road and Streets Standards*. Finally, the application is consistent with the *Napa County Conservation Regulations* parameters as set forth in that document.

Environmental Setting/Geographic Information Systems

A review of the subject property in the County's *Geographic Information Systems (GIS)* data based provides the following information.

Alquist Priolo Faults: None evidenced.

Archaeology: Archeological sites found. However, property has been in productive agriculture and residential development for many years. Study provided.

CalVeg: NX – Mixed hardwoods.

Water Watershed: HR: San Francisco Bay
HU: San Pablo
HA: Napa River
HSA: Napa River
SPW: Larkmead
PW: York Creek

Faults: None found or indicated.

FEMA Flood Zone: Parcel not in FEMA flood zone.

Fire Hazard Severity: High Fire Hazard Severity (SRA) Compliance with Chapter 7 of CA Building Code is required for new construction.

Groundwater Ordinance: Parcel is not in a Groundwater Deficient Area.

Landslides: No landslides found.

Local Drainage: Hirsch Creek

Soil Type: Boomer gravelly loam, 15 to 30 percent slopes.

Special Species: No special species found.

Spotted Owls: Spotted owls found, so will require biologist reconnaissance prior to commencement of any construction activities on-site.

HazMat Releases: No LOP hazardous materials releases found.

County Zoning: AW (Agricultural Watershed)

WINERY IMPROVEMENTS:

Winery Structure: The winery production facility consists of a 7,150-sq. ft. cut-and-cover cave built into the hillside. It is a small winery facility with only production facilities (no visitation or marketing events proposed and so no accessory uses other than winery offices) therein. The building takes advantage of the site's natural topography and is subordinate to the natural landscape. Only the entry wall is exposed at the base of the hill above the vineyard. A meadow of grasses and wildflowers will be planted on the living roof of the underground building, providing a graceful transition from the vineyard to the hillside above. A skylight will provide natural light within the winery.

Building materials include a concrete building retaining wall and stone retaining walls flanking the exposed entry. The entry features a wood plank door and wood rolling barn doors. The front area of the winery has a covered receiving area for grapes.

The winery floor plans include an 878-sq. ft. outdoor covered receiving area; storage and refuse collection areas flanking the exposed entry on either side; a 1,599-sq. ft. fermentation room; 984-sq. ft. mechanical room; 133-sq. foot office (one office); a 273-sq. ft. employee break room; an employee restroom; 2,464-sq. ft. barrel storage area; and a separate 216-sq. ft. wine storage area.

Landscaping will be minimal and designed to enhance the natural features and plants/trees found on-site. A landscape concept is included with the drawings submitted for this use permit application.

Winery Access Road and Parking: The winery access road is proposed to be consistent with the requirements of the *Napa County Road and Street Standards* and so no road exception is requested. An existing access road on the north side of the property serves several property owners via an easement off the main access road, Highway 29. No intensification of use is proposed on the property, as there is no visitation or marketing events proposed. The applicant will take a trips credit for processing estate grown grapes on-site once the winery is built, as opposed to hauling his grapes off-site for custom crush production. Subsequent to filing the original use permit application, the winery design team met with Napa County relative to the left-turn lane threshold. It was determined at that time that the County would require a left-turn lane off Highway 29 (even though Caltrans did not) because the County threshold for left-turn lane was met. County also recommended a new access onto the property on the south end, which was explored and is proposed in a revised project description. These plans have been sent to Caltrans.

CDF requirements for clear access to the winery structure have been met in the circulation plans and with appropriate turning radius at the winery.

A total of four (4) parking spaces are proposed for the winery. Three of these are regular parking spaces and the fourth is an ADA-accessible space.

Wastewater Treatment Facilities: A *Wastewater Feasibility Analysis* report was prepared by Mike Muelrath of Applied Civil Engineering, and is submitted with this winery use permit application. The conclusions of that report are that either of two options for wastewater treatment could feasibly accommodate the wastewater generated by the project. The two options are: (1) Sanitary Wastewater Subsurface Drip Disposal Field and Process Wastewater Wastewater Hold and Haul; or (2) Sanitary Wastewater Subsurface Drip Disposal Field and Process Wastewater Treatment for Irrigation. (See enclosed report for details and wastewater feasibility test pit results.)

Water Supply and Water Use

The property is served by two existing groundwater wells, with a combined yield of 62 gallons per minute.

Applied Civil Engineering prepared a *Phase One Water Availability Analysis* and the results of this analysis are included with this winery use permit application. The existing use on-site is 3.05 acre-feet per year. Proposed water use with the winery will be 3.95 acre-feet per year. This allocation falls appreciably below the County threshold standard of a 5.5 acre-feet allotment for a 1.14-acre property.

Fire Protection: Fire protection requirements as per CDF have been provided for in the winery access road and turnaround areas reflected in the winery site plans prepared by Applied Civil Engineering. Clear access has been provided for the winery structure. Water for fire protection will be provided by water storage tanks that will total 60,000 gallons of water for all uses. Of that total, approximately 30,000 to 40,000 gallons will be allocated for fire protection.

Winery Operations: The winery is proposed as a small production (only) facility, with no daily visitation or marketing events. The winery will be open seven days per week, between the hours of 6:00 AM and 6:00 PM. Since there will be no visitation or marketing events, the applicant proposes no hours for such uses.

There will be two (2) full-time employees of the winery, one of them residing on the property. There will be two (2) part-time employees during harvest period.

As stated earlier, this winery does not propose any visitation or marketing events. It is strictly a small production winery facility.

Grape source will be almost entirely from Napa County, and certainly consistent with the County's 75 Percent Grape Sourcing Agreement. The applicant plans to make estate-grown wines from the vineyards on the property. There is a small production level above that which can be estate grown, which will include room for making a white wine in the future and room for a winemaker's custom crush label production.