

“G”

Application Documents

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Napa County Planning, Building & Environmental Services

file No _____



A Tradition of Stewardship
A Commitment to Service

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

Use Permit Application

To be completed by Planning staff...

Application Type: _____

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

Request: _____

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

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: CANARD VINEYARD

Assessor's Parcel No: 020-150-026 Existing Parcel Size: 24.68⁶⁹ ac.

Site Address/Location: 1016 DUNAWEAR LANE, CALISTOGA, CA 94515
No. Street City State Zip

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

Property Owner: RICHARD AND CAROLYN CZAPLESKI

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

Telephone No: (530) 906 - 1060 E-Mail: CAROLYN@CANARDVINEYARD.COM

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): LESTER HARDY

Mailing Address: P.O. BOX 667, ST. HELENA, CA 94574
No. Street City State Zip

Telephone No: (707) 480 - 8093 E-Mail: LESTER@LEHARDY.COM

Use Permit Information Sheet

Use

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

SEE ATTACHED PROJECT DESCRIPTION.

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

District _____

Regional _____

State ABC LICENSE

Federal TTB BASIC PERMIT

Improvements

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

SEE ATTACHED PROJECT DESCRIPTION

February 12, 2016

Wyntress Balcher, Planner
Planning, Building, Environmental Services
1195 Third Street Suite 210
Napa, CA 94559

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FEB 22 2016
Napa County Planning, Building
& Environmental Services

Re: #P15-00249-UP

Dear MS Balcher,

Last night our family had a meeting to discuss our goals and desires for our small family winery, realizing it might actually come to fruition.

Your use permit application process includes a detail business plan of how we will operate day to day as a winery. Having never actually done it before, we used an events quantity that our consultants advised us was a reasonable minimal use to request.

However, during our family meeting, we took the time to ignore the consultant's recommendations and actually imagine how we really would operate our small family winery so it can coexist with our lifestyle that our beautiful property and setting that it provides.

With that in mind, we want to amend our use permit having smaller groups at our events. Therefore, we would like to amend our application to a maximum of (8) eight events but with no more than 30 members of the public at any one time.

Additionally, our family discussed a real life operating weekend. We will not be operating the wine making process on a Saturday while seeing visitors too. Our full time employees that are not family living onsite, will only work during the weekdays.

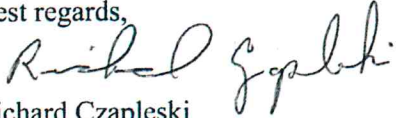
We previously included all of the employees on our trip generation sheet, but now that we understand the point of the worksheet, we realized that the two employees who live on-site shouldn't be included in this particular head-count.

Practically speaking, it was way overkill before, because with an average of just (6) visitors on Saturday for wine education and tasting, it will only take one full time employee. That employee will most likely be a family member that lives onsite. So, we will also revising our trip generation sheet to reflect reality and will be amending it to only one full time employee in case a family member can't be onsite for some reason. That will generate only 3.99 PM peak trips on Saturday.

Educating and sharing the wonderful process of making wine is of course still our goal. However, we all concluded that we should do it with the least amount of impact to our lives, and to our wonderful neighbors of more than 30 years.

Please consider this our formal request to amend our application pertaining to the public events in our business plan portion of the winery application. We will have the traffic study revised to reflect this change as well. We are excited at the prospect of being able to share our property with our family of wine club members.

Best regards,



Richard Czapleski
Czapleski Family Vineyards))))

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Napa County Planning, Building
& Environmental Services

Before

Actually
trip generation
sheet.

Winery Traffic Information / Trip Generation Sheet

Project Name: Canard Winery

Project Scenario:

Proposed

Traffic during a Typical Weekday

Number of FT employees:	3	x 3.05 one-way trips per employee	=	9	daily trips.	
Number of PT employees:	0	x 1.90 one-way trips per employee	=	0	daily trips.	
Average number of weekday visitors:	4	/ 2.6 visitors per vehicle x 2 one-way trips	=	3	daily trips.	
Gallons of production:	10000	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	0	daily trips.	
Total				=	12	daily trips.
Number of total weekday trips x .38				=	5	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays):	3	x 3.05 one-way trips per employee	=	9	daily trips.	
Number of PT employees (on Saturdays):	0	x 1.90 one-way trips per employee	=	0	daily trips.	
Average number of weekend visitors:	6	/ 2.8 visitors per vehicle x 2 one-way trips	=	4	daily trips.	
Total				=	13	daily trips.
Number of total Saturday trips x .57				=	7	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush):	3	x 3.05 one-way trips per employee	=	9	daily trips.	
Number of PT employees (during crush):	1	x 1.90 one-way trips per employee	=	2	daily trips.	
Average number of weekend visitors:	6	/ 2.8 visitors per vehicle x 2 one-way trips	=	4	daily trips.	
Gallons of production:	10000	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	0	daily trips.	
Avg. annual tons of grape on-haul:	7	x .11 truck trips daily ⁴ x 2 one-way trips	=	0	daily trips.	
Total				=	16	daily trips.
Number of total Saturday trips x .57				=	9	PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event):	8	x 2 one-way trips per staff person	=	16	trips.
Number of visitors (largest event):	100	/ 2.8 visitors per vehicle x 2 one-way trips	=	71	trips.
Number of special event truck trips (largest event):	2	x 2 one-way trips	=	4	trips.

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

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

AFTER

Winery Traffic Information / Trip Generation Sheet

Project Name: Canard Winery

Project Scenario:

Proposed

Traffic during a Typical Weekday

Number of FT employees:	3	x 3.05 one-way trips per employee	=	9	daily trips.	
Number of PT employees:	0	x 1.90 one-way trips per employee	=	0	daily trips.	
Average number of weekday visitors:	4	/ 2.6 visitors per vehicle x 2 one-way trips	=	3	daily trips.	
Gallons of production:	10000	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	0	daily trips.	
Total				=	12	daily trips.
Number of total weekday trips x .38				=	4.56	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays):	1	x 3.05 one-way trips per employee	=	3	daily trips.	
Number of PT employees (on Saturdays):	0	x 1.90 one-way trips per employee	=	0	daily trips.	
Average number of weekend visitors:	6	/ 2.8 visitors per vehicle x 2 one-way trips	=	4	daily trips.	
Total				=	7	daily trips.
Number of total Saturday trips x .57				=	3.99	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush):	3	x 3.05 one-way trips per employee	=	9	daily trips.	
Number of PT employees (during crush):	1	x 1.90 one-way trips per employee	=	2	daily trips.	
Average number of weekend visitors:	6	/ 2.8 visitors per vehicle x 2 one-way trips	=	4	daily trips.	
Gallons of production:	10000	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	0	daily trips.	
Avg. annual tons of grape on-haul:	7	x .11 truck trips daily ⁴ x 2 one-way trips	=	0	daily trips.	
Total				=	16	daily trips.
Number of total Saturday trips x .57				=	9	PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event):	8	x 2 one-way trips per staff person	=	16	trips.
Number of visitors (largest event):	30 100	/ 2.8 visitors per vehicle x 2 one-way trips	=	21	trips.
Number of special event truck trips (largest event):	2	x 2 one-way trips	=	4	trips.

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

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

CANARD VINEYARD PROJECT DESCRIPTION

Introduction.

This subject project is an application by owners Rich and Carolyn Czapleski is to establish a new winery on a 24.68 acre parcel located at 1016 Dunaweal Lane. The Czapleskis have owned this property since 1983. Approximately 22 acres are planted to vineyard. Current varieties include Cabernet Sauvignon, Cabernet Franc, Petite Verdot, Malbec and Zinfandel, with the oldest Zinfandel vines now over 100 years old.

Canard Vineyard has been producing wine at custom crushing facilities since 1984. This application, if approved, will enable the Czapleskis to produce their wine on the property where nearly all the grapes are grown.

Existing Conditions

Existing improvements include a primary residence occupied by the owners, a wine storage building accessory to the residence, a barn/storage structure accessory to the residence (the “residential storage building”), a large barn, two wells and a water storage tank, as well as the aforementioned 22 acres of vineyard. The vineyard is dry-farmed.

Proposed Improvements

FOR INDOOR USE

The application proposes to convert the ground floor of the residential storage building to a 925 square-foot winery. The second story of this building, which has a separate exterior entrance, will remain accessory to the residence.

FOR OUTDOOR USE

The application also proposes construction of an 800 square foot covered outdoor crush pad, and a 1,280 square foot pad for (a) wine fermentation and storage tanks and (b) loading and unloading of supplies and materials. In addition, the application includes a 460 square-foot outdoor tasting area, for use pursuant to AB 2004.

Operations

This application is for 10,000 gallons of annual production. Of the amount produced each year, a minimum of 90% will come from grapes grown on site. The proposed winery has barrel storage capacity for approximately 4,000 gallons. As most of the wine produced by Canard is aged for two years in barrels, at full production approximately 8,000 gallons of wine from each vintage will be barrel-aged off site before returning to the property for blending and bottling.

The winery will be staffed by three persons year-round, with one of those three being the proprietor, Rich Czapleski. One additional person will be added each year on a temporary basis for the harvest.

Production hours of operation will be from 7am to 6pm.

Marketing Plan and Food Service

The application proposes daily tours and tastings with a maximum of 10 visitors per day, and an average of 6. Tasting hours of operation will be from 10am to 6pm.

The application proposes 4 marketing events each year with up to 75 persons attending, and 2 wine auction events with up to 100 persons attending.

There will be no food served at the tours and tastings. For the marketing events and wine auction events, food will be prepared off site by caterers.

Water

Because the vineyard is dry-farmed, current water use is calculated to be 0.85 acre-feet/year (AFY), or 0.034 acre-feet/acre/year (AFAY). With the additional demand from the proposed winery, future water use is calculated to be 1.194 AFY, or 0.048 AFAY. In other words, with the additional use of the proposed winery added to the existing use, total water use on this property will be less than 0.05 acre-feet per acre of land.

Conclusion

This application is for a very small winery with a maximum of 10 visitors per day, four marketing events each year with a maximum of 75 guests – a total of 300 over the course of a year – and up to two wine auction events with a maximum of 100 guests. A minimum of 90% of the wine produced will be from grapes grown on the site. The minimal total water use on this property serves to further emphasize the diminutive scale of the operation. We believe this is exactly the kind of winery the Board of Supervisors had in mind when it adopted General Plan Policy AG/LU-16, which calls for a streamlined process for small wineries.

Improvements, cont.

Total on-site parking spaces: NONE existing 4 proposed
Loading areas: NONE existing 1 proposed

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

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 Type IV H.T. (Heavy Timber) Type V 1 Hr. Type V (non-rated)
(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0.87 acres

Employment and Hours of Operation

Days of operation: NONE existing Mon thru Sun proposed
Hours of operation: NONE existing 7am to 6pm proposed
Anticipated number of employee shifts: NONE existing One proposed
Anticipated shift hours: ONE existing 8am to 5pm 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) 3 with owner

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>RICHARD CZAPLESKI</u> Print Name of Property Owner</p> <p><u><i>Richard Czapliski</i></u> <u>7/23/15</u> Signature of Property Owner Date</p>	<p><u>Carolyn D. Czapliski</u> Print Name Signature of Applicant (if different)</p> <p><u><i>Carolyn D Czapliski</i></u> <u>7/23/15</u> Signature of Applicant Date</p>
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Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: NONE gal/y Per permit No: NONE Permit date: NONE

Current maximum actual production: NONE gal/y For what year? NONE

Proposed production capacity: 10,000 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>NONE</u> existing	<u>10</u> proposed
Average daily tours and tastings visitation ¹ :	<u>NONE</u> existing	<u>6</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>NONE</u> existing	<u>M-Su; 10am - 6pm</u> proposed
Non-harvest Production hours ² :	<u>NONE</u> existing	<u>7am - 6pm</u> proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

SEE ATTACHED PROJECT DESCRIPTION

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.)

SEE ATTACHED PROJECT DESCRIPTION

Winery Coverage and Accessory/Production Ratio

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

Existing NONE sq. ft. NONE acres
 Proposed ~~1,568~~ 3,648 sq. ft. ~~0.036~~ .083 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).

22,328 sq. ft. 0.513 acres ~~2.06~~ 2.08 % of parcel

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

Existing NONE sq. ft. Proposed 3,022 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 NONE sq. ft. NONE % of production facility
 Proposed ALL 593 133 outdoor area 460 sq. ft. ALL 19.6 4.4 outdoor area 15.2 % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area Existing: NONE sq. ft. Proposed: NONE sq. ft.
 Covered crush pad area Existing: NONE sq. ft. Proposed: 800 sq. ft.
 Uncovered crush pad area Existing: NONE sq. ft. Proposed: NONE sq. ft.

Revised
 9/13/2016
 WB

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.

Caroleen D. Grapebeck

7/23/15

Richard J. G. [Signature]

7/23/15

Owner's Signature

Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>2 wells</u>	<u>same</u>
Name of proposed water supplier (if water company, city, district):	<u>NONE</u>	<u>NONE</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>~760</u> gallons per day (gal/d)	
Current water source:	<u>2 wells</u>	<u>same</u>
Anticipated future water demand:	<u>~1,065</u> gal/d	<u>n/a</u> gal/d
Water availability (in gallons/minute):	<u>8</u> gal/m	<u>200</u> gal/m
Capacity of water storage system:	<u>8,000</u> gal	<u>12,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Two 10,000 gallon concrete tanks</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>winery domestic</u>	<u>winery process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site septic</u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>0</u> gal/d	<u>0</u> gal/d
Anticipated future waste flows (peak flow):	<u>75</u> gal/d	<u>480</u> gal/d
Future waste disposal design capacity:	<u>75</u> gal/d	<u>480</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): Grading is minimal. Excess will be kept on-site.

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

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Canara vineyard			
BUSINESS SITE ADDRESS 1016 Dunaweal Lane			
BUSINESS SITE CITY Calistoga	¹⁰⁴ CA	ZIP CODE 94515	¹⁰⁵
CONTACT NAME Rich & Carolyn Czapleski	¹⁰⁶	PHONE 707-942-1149	¹⁰⁷

II. ACTIVITIES DECLARATION

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

Does your facility...	If Yes, please complete these pages of the UPCF....
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO ⁴ HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO ^{4a} Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO ⁵ UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form D)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO ⁸ NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> NO ⁹ EPA ID NUMBER - provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="radio"/> YES <input checked="" type="radio"/> NO ¹⁰ RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO ¹¹ ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="radio"/> YES <input checked="" type="radio"/> NO ¹² CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> NO ¹³ REMOTE WASTE / CONSOLIDATION SITE: ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO ¹⁴ HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="radio"/> YES <input checked="" type="radio"/> NO ^{14a} Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO ^{14b} See CUPA for required forms.

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F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: Canard Vineyard 020-150-027

Project number if known: _____

Contact person: Lester Hardy

Contact email & phone number: 707-480-8093

Today's date: 10/7/15

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing Plan To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.

BMP-2 Preservation of developable open space in a conservation easement

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Already Plan
Doing To Do

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

- BMP-4 Alternative fuel and electrical vehicles in fleet**
The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.
- Number of total vehicles _____
Typical annual fuel consumption or VMT _____
Number of alternative fuel vehicles _____
Type of fuel/vehicle(s) _____
Potential annual fuel or VMT savings _____

- BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**
The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).
-
-

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

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

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

Estimated annual VMT _____

Potential annual VMT saved _____
% Change _____

Already
Doing

Plan
To Do

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

See description below under BMP-5.

BMP-8 Solar hot water heating

Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

BMP-9 Energy conserving lighting

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

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.

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!

Bicycle parking will be provided.

BMP-12 Bicycle route improvements

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

Already Doing Plan 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.

BMP-14 Install Water Efficient fixtures

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

BMP-15 Low-impact development (LID)

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

Bioretention facilities are proposed for this project.

BMP-16 Water efficient landscape

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

Drought tolerant landscaping will be installed

BMP-17 Recycle 75% of all waste

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

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

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 burned 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.*

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)

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

BMP-25 (b)

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

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Plan
Doing To Do

- BMP-28 Use of recycled materials**
There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
-

- BMP-29 Local food production**
There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.
-

- BMP-30 Education to staff and visitors on sustainable practices**
This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
-

- BMP-31 Use 70-80% cover crop**
Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

- BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**
By selecting this BMP, you agree not to burn the material pruned on site.

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

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

Comments and Suggestions on this form?

Sources:

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