

“G”

Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

file No _____

Napa County Planning, Building, and Environmental Services

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org email planning@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: Opus One Winery Use Permit Modification (Amendment)

Assessor's Parcel No: 031-020-007, 031-020-009 Existing Parcel Size: 49.31+/-, 49.31+/- ac.

Site Address/Location: 7900 St. Helena Highway Oakville CA 94562
No. Street City State Zip

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

Property Owner: Opus One Winery, LLC Attn: Robert B. Fowles, CFO

Mailing Address: 7900 St. Helena Highway Oakville CA 94562
No. Street City State Zip

Telephone No (707) 948 - 2418 E-Mail: robert.fowles@opusonewinery.com

Applicant (if other than property owner): Gary Caravantes, Facilities Manager

Mailing Address: Same
No. Street City State Zip

Telephone No (707) 948 - 2421 E-Mail: gary.caravantes@opusonewinery.com

Representative (if applicable): N/A

Mailing Address: _____
No. Street City State Zip

Telephone No _____ E-Mail: _____

Improvements, cont.

Total on-site parking spaces: 91 existing 124 proposed incl. 5 Accessible
Loading areas: 1 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): 2.61 acres

Employment and Hours of Operation

Days of operation: 7 existing Same proposed
Hours of operation: 7am to 5pm existing Same proposed
Anticipated number of employee shifts: 2 existing Same proposed
Anticipated shift hours: 7am-5pm (11:30pm-Harvest) existing Same proposed

Maximum Number of on-site employees:

- 10 or fewer 11-24 25 or greater (specify number) 75

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.*

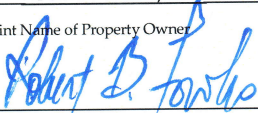
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and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

Opus One Winery, LLC
Robert Fowles, CFO

Print Name of Property Owner



Signature of Property Owner

11/18/15

Date

Opus One Winery, LLC
Gary Caravantes, Facilities Manager

Print Name Signature of Applicant (if different)



Signature of Applicant

11/18/15

Date

Supplemental Application for Winery Uses

Operations

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

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

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 110,000 gal/y Per permit No: Mod-02373 Permit date: 10/02/02

Current maximum actual production: 170,590 gal/y For what year? 2012

Proposed production capacity: 250,000 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>500</u> existing	<u>No change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>165</u> existing	<u>200</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Sun, 10am-5pm</u> existing	<u>M-Sun, 10am-6:30pm</u> proposed
Non-harvest Production hours ² :	<u>7am-3:30pm</u> existing	<u>No change</u> proposed

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

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

Winery Coverage and Accessory/Production Ratio

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

Existing	<u>124,096</u> sq. ft.	<u>2.85</u> acres
Proposed	<u>180,884</u> sq. ft.	<u>4.15</u> acres

Winery Coverage. Consistent with the definition at “b.,” at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

310,566 sq. ft. 7.1 acres 14.5 % 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. If the facility already exists, please differentiate between existing and proposed.

Existing 58,710 sq. ft. Proposed 98,735 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	<u>13,477</u> sq. ft.	<u>23</u> % of production facility
Proposed	<u>31,907</u> sq. ft.	<u>32</u> % of production facility

Caves and Crushpads N/A

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

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

Please identify the winery’s...

Cave area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.

Initial Statement of Grape Source

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

Robert B. Fowler, CFO - Opus One Winery LLC 11/18/15
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 (incl. process, vineyard & landscape)	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Wells - current</u>	<u>Wells - current</u>
Name of proposed water supplier (if water company, city, district):	<u>N/A</u>	<u></u>
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use: (average)	<u>20,321 gpd</u> (1,659 gpd domestic only)	
Current water source:	<u>Wells</u>	<u>Storage tank</u>
Anticipated future water demand: (average)	<u>22,466 gpd</u> (1,766 gpd domestic only)	<u>N/A</u> gal/d
Water availability (in gallons/minute):	<u>73 gpm</u> (50 gpm-well 3, 15 gpm-well 2, 8gpm-well 1)	<u>N/A</u> gal/m
Capacity of water storage system:	<u>66,000</u> gal	<u>78,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Storage Tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>Sewage</u>	<u>Process Wastewater</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-site septic tank & mound</u>	<u>Facultative pond</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 type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	<u>2,875</u> gal/d	<u>3,608</u> gal/d
Anticipated future waste flows (peak flow):	<u>2,950</u> gal/d	<u>8,200</u> gal/d
Future waste disposal design capacity:	<u>2,950</u> gal/d	<u>8,200</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. Solid waste from winemaking operations will be hauled offsite to Upper Valley Disposal or returned and disced into the vineyards.

Hazardous and/or Toxic Materials

N/A

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site



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

Project name & APN: Opus One Winery Use Permit Modification 030-020-007

Project number if known: P14-00177

Contact person: Opus One Winery, LLC - Gary Caravantes, Facilities Manager

Contact email & phone number: gary.caravantes@opusonewinery.com 707-948-2421

Today's date: November 12, 2015

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 Plan
Doing 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.

PV array system comprised of 531 monocrystalline modules shall be placed on the new and existing roofing, designed to provide an 18% savings based on annual energy demand of 1,529,253 (kWh) vs. annual module production of 274,742 (kWh)

- BMP-2 Preservation of developable open space in a conservation easement**
Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

N/A

Already Plan
Doing To Do

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

N/A

- 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).

N/A

- BMP-6 Vehicle Miles Traveled (VMT) reduction plan**
Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.
- Tick box(es) for what your Transportation Demand Management Plan will/does include:
- employee incentives
 - employee carpool or vanpool
 - priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
 - bike riding incentives
 - bus transportation for large marketing events
 - Other: _____

Estimated annual VMT _____

Potential annual VMT saved _____
% Change _____

Already Plan
Doing To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**
See description below under BMP-5.
N/A
-
- BMP-8 Solar hot water heating**
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
N/A
-
- BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
All new construction will include energy efficient LED fixtures
-
- BMP-10 Energy Star Roof/Living Roof/Cool Roof**
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.
New construction roofing will be a 60 Mil-PVC single ply membrane (Duro-last) or equal
-
- 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!
N/A
-
- BMP-12 Bicycle route improvements**
Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.
N/A
-

Already Plan
Doing To Do

- BMP-13 Connection to recycled water**
Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.
Process wastewater is strained then pumped to a pond for vineyard irrigation and grape vine heat
-
- 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%.
New construction will include water efficient fixtures when practical
-
- 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.
Stormwater runoff from the new and re-worked impervious areas for the proposed improvements will be directed to the adjacent vineyard. Due to the relatively flat slopes, moderate infiltration rate, and vegetative buffer provided by the vineyard it will serve as a self-retaining area as defined by the BASMAA Post-Construction Manual
-
- 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.
N/A
-
- 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.
All office paper, cardboard, glass, cans, batteries, toner cartridges, fluorescent bulbs, motor oil and E-waste are recycled
-

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.

N/A

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.

Not at this time, however, we will provide UG infrastructure for future charging stations

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.

N/A

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.

The project will include multiple sky lights and exterior curtain windows for daylight harvesting

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.

N/A

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
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- 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?

Project Statement
Major Use Permit Modification
Opus One Winery

APN: 031-020-007 & 031-020-009

Acreage: 49.314 & 49.315 acres

General Plan & Zoning Designation: Agricultural Preserve

Background:

- 2/1/1989 Winery Use Permit U-88889 was approved (pre-WDO) for the construction of a 60,000 sf. winery building with production capacity of 82,000 gallons, including tours and tastings.
- 2/21/1990 Winery Use Permit U-88889 Modification #1 approved by the Planning Commission to allow an addition of 20,000 sf devoted to fermentation and barrel storage.
- 10/2/2002 Winery Use Permit U-88889 Modification File #02373-UP approved by the Planning Commission to allow an increase in production from 82,000 gallons to 110,000 gallons per year.
- 7/16/2008 Winery Use Permit P07-00745-UP approved by the Planning Commission to allow the construction of a 14,324 sf. Farm Management Facility.

Project History

Opus One began as a joint venture agreement between Robert Mondavi and the Baron Philippe Rothschild dating back to 1978 in a meeting at Chateau Mouton Rothschild. The first joint venture vintage was completed in 1979 at Robert Mondavi Winery, and continued there until construction of the Opus One winery was completed in 1991. Although the winery was approved and constructed before the Winery Definition Ordinance, the owners elected to limit visitation to guests by appointment only, including unsolicited prior appointments for tours and tastings. Over the years, the amount of production from improved farming practices, the acquisition of local vineyard property, favorable seasonal conditions, and tourism (visitation) have increased significantly, driving market demand and subsequent business growth, both domestically and internationally.

The winery was originally designed and constructed with operating infrastructure and resources sufficient in supporting expected production and visitation levels forecasted at the time. Fast forward twenty-five years and the Opus One luxury brand is now revered as iconic and recognized across the United States, Asia, Europe and many other parts of the globe. In keeping pace with our success and product demand, we are now challenged with footprint limitations for safe and efficient barrel storage capacity, for processing operations, optimal fermentation tank capacity and infrastructure, and critical production, administrative and marketing office space.

On May 27, 2014, Opus One submitted a Major Modification application (P14-00134) requesting an increase in permitted production from 110,000 gallons to 250,000 gallons per year. Over recent vintages, climatic conditions and improved farming techniques have resulted in substantially higher yields from our vineyards. In 2012, for example, high yields produced an approximate 173,000 gallons. During the last few harvest seasons, average juice yields have exceeded permitted limits, prompting the recent submittal requesting a UP modification to address these production increases. Since the submittal date for production increase, Opus One is now revising or amending the proposed request to include a new building footprint expansion, additional parking and some existing space remodeling.

Site Description

The winery project site consists of 49.31 acres located at 7900 St. Helena Highway, Oakville, APN 030-020-007 which is connected with an adjacent parcel to the west that consists of 49.34 acres, (APN 030-020-009) and bounded by SR-29 and Oakville Cross Road, with neighbors and vineyards to the north. The parcels are located in the valley floor, so the topography is relatively flat, and includes existing vineyards and winery buildings. Both parcels have a less than 5% slope and drain generally from the N-W to the S-E toward the Napa River. The nearest rural residence is approximately 1100 ft. to the south across Oakville Cross Road, and there are eight wineries located within a one mile radius of the Opus One Winery construction site.

The parcel site is developed with an 80,000± square foot winery building, a 14,324 square foot farm management building, and associated infrastructure. The parking lot and access roads are all paved. Main visitor access to the existing winery is from SR-29 with a southbound left-hand turn lane; a UP conditional requirement during the original approval process. Additionally, there is a service driveway from the Oakville Cross Road to the winery, which serves as an entrance for employees, deliveries and contract service traffic only.

Located at the S-E corner of the winery parcel is an aerated pond with an approximate 6.6 MG storage capacity. The pond is a water source for vineyard irrigation and heat protection, and is filled via rainfall, roof rain water harvesting, and subterranean ground water. Processed waste is transferred to the pond and is biologically neutralized and recycled as an additional irrigation resource.

Zoning and General Plan Consistency

The zoning designation for the parcel is AP (Agricultural Preserve), on which wineries are permitted activities upon grant of a Use Permit. There is no Williamson Act contract associated with the winery parcel. The project is consistent with the General Plan Policy AG/LU-1: Agriculture and related activities are the primary land uses in Napa County, and Policy AG/LU-2: "Agriculture" is defined as the raising of crops, trees, and livestock; the production and processing of agricultural products; and related marketing, sales and other accessory uses.

Proposed (Amended) Project

Opus One Winery is seeking approval for a Use Permit Modification to increase permitted production capacity from 110,000 gallons to 250,000 gallons of wine per year, and associated approximate 51,000 SF of new building enclosed structure to the winery, which will include: fermentation tank room, barrel preparation areas, equipment & electrical rooms, material handling equipment storage, (3) barrel storage rooms, extension of loading dock, administration-production-guest relations work space (i.e., offices, breakroom, conference rooms, restrooms, storage), wine tasting and visitor center with veranda, wine case goods storage, glass washing area, expanded elevator access, main kitchen and restrooms upgrade.

Marketing and Agricultural Promotional Events

Opus One Winery recognizes existing visitation by appointment levels of an average of 165 visitors per day, peak level of 500 visitors per day and 1200 visitors per week. Historical visitation records support these base-line numbers; however this modification requests an increase from 1200 to 1450 visitors per week. The visitation count has steadily risen over the last 24 years to a controlled and manageable levels (approximately 1200 visitors per week) established by our commitment to uncompromised quality of service and set accommodations. With the new visitor center, private tasting rooms and veranda, we believe an increase to 1450 is completely manageable and justifiable with the proposed project and added available space. The current visitation levels are consistent with other wineries in the vicinity, and to the owner's knowledge, no complaints have been received.

Food pairing with daily tours and tastings, and the sale of wine by the glass or bottle would be offered in the tasting room, veranda and terrace. This modification seeks to recognize the existing marketing plan, including meals:

- 10 annual events with up to 10 guests
- 10 annual events with up to 25 guests
- 10 annual events with up to 100 guests
- 5 annual events with up to 300 guests
- Participation in Auction Napa Valley

Opus One Winery relies on these marketing events to create a customer experience in which Opus One Winery can promote and sell the agricultural products processed onsite and is consistent with Napa County Code Section 18.08.370. The request to recognize by-appointment visitation and marketing events, as well as a new tasting area, is comparable with other pre-WDO facilities, and is necessary for the winery to remain current with market trends.

Food Service

Food pairing with daily tours and tastings by appointment, and the sale of wine by the glass or bottle for consumption would be offered in the tasting room, veranda, and terrace area. Food service shall not involve meal service such that the winery functions as a café or restaurant. This is consistent with Napa County Code Section 18.08.620.

Hours of Operation

The winery is typically operated seven days per week, 7am to 11:30pm during harvest and post-harvest, typically occurring from August 15th through November 1st of each year. During non-harvest times, the hours of operation are 7am to 5pm. No change to existing hours of operation is requested.

Employees

During non-harvest periods, employees will typically be on site for a single shift. During harvest periods, two shifts typically operate on a continuous basis. The maximum number of on-site employees shall be 75.

Wastewater

Opus One Winery has an existing process wastewater management system permitted and installed in 1989, which has been operational without any significant problems for 24 years. The process wastewater system consists of an aerated pond with disposal through irrigation to on-site vineyards. Opus One Winery proposes to increase the permitted wine production from 110,000 gallons to 250,000 gallons annually. This proposed production increase will generate additional process wastewater. Pursuant to the Wastewater Feasibility Study prepared by Summit Engineering, Inc. dated October 23, 2014 and revised November 2015, the existing pond system and vineyard irrigation are vastly adequate for the proposed expansion with minor modifications.

Sanitary sewage (SS) is collected and conveyed to a septic tank, dosing tank and Wisconsin mound disposal system. Increased flows associated with the additional employees and expanded permit approval are proposed to be pre-treated and disposed via subsurface drip irrigation. Pretreatment would occur through a High Rate Package Treatment System. Two alternatives are provided for disposal: Maintain the existing mound and augment disposal with additional sub-surface distribution drip area, or remove the existing mound system and dispose all sanitary sewage via subsurface distribution drip field. Both options are feasible and the preferred option will be selected during detailed design. Installation of the new wastewater management system will be permitted and inspected by Napa County Planning, Building and Environmental Services (PBES).

Water Supply

Water for the winery is sourced from three (3) existing water wells located on the property. The total water requirement has been calculated using existing water meter systems and logged data. The projected water availability analysis (WAA) prepared by Summit Engineering, Inc., shows a total projected water usage of approximately 22.62 acre feet per year. This is inclusive of winery process/domestic water, landscape, and vineyard irrigation water demands, and is below the allowable water allotment of 49.31 acre-feet. All of the vineyard irrigation water demand will be supplied by reclaimed treated process wastewater, subterranean water collection system, and roof harvesting system, which reduces the demand for groundwater surplus by the existing wells.

Traffic

Visitor and employee traffic enters the site from the existing main driveway from SR-29. A secondary service driveway is from Oakville Cross Road, and is typically accessed by employees, delivery vehicles and contract service traffic. A comprehensive traffic analysis at the winery was conducted to establish a volume baseline, which involved evaluating the current traffic circulation patterns, traffic volume and peak periods during daily operations. The study further analyzed potential impacts associated with existing conditions, the proposed project and cumulative traffic conditions on the roadway network. The study was conducted and prepared by Omni means, "Focused Traffic Analysis for the Proposed Opus One Modification Project – Located at 7900 St. Helena Highway (Oakville) in Napa County" dated October 27, 2015. This analysis concludes that the proposed project contribution to cumulative ADT volumes on SR-29 would increase cumulative traffic volumes by only 0.0009%, significantly less than the 1% that county staff indicates *as not to exceed*, which would constitute a significant cumulative impact to traffic in the vicinity.

While the proposed project will have a negligible effect on traffic, Opus One is nonetheless acutely aware of the negative impact that high traffic levels are creating for all Napa Valley commuters. Opus One, Cakebread and St. Supéry are currently in the early stages of development of an employee shuttle program that intends to reduce the number of trips our employees make on a daily basis to and from work.

Circulation and Parking

The existing winery site has a total of 89 standard parking spaces and 2 handicap-accessible parking spaces. An increase of 15 parking spaces will be located on the south side of the winery, with 13 standard spaces and 3 handicap-accessible spaces added to the back parking lot on the east side of the winery. This results in a projected total of 117 standard and 5 handicap-accessible spaces. With the proposed project, visitor and employee traffic circulation on site is fundamentally unaffected.

Visual Impacts

The proposed project is consistent with the goals and policies of the Napa County General Plan and has essentially no visual impact as seen from SR-29. The existing winery is set back 1,623± feet from SR-29 with the proposed expansion visually blocked by the winery structure, while the views of the vineyards are preserved. The new construction matches the existing building architecturally in color and material, which is compatible with the surrounding environment. Low-level lighting on the building and site shall minimize off-site visibility and glare.

Conclusion

Founded by two of the great wine personalities of the 20th century, Robert Mondavi and Baron Philippe de Rothschild, Opus One remains today profoundly committed to their goal of giving birth to *one* great wine, reflecting the passion shared by each for wine and its cultural and historical role in society. They believed that great wines were not created over a matter of years, but over a matter of generations. We share that belief, and we are working to protect and enhance our one wine so that it may exist for many years to come.

Both men understood the integral role and responsibility that their wineries, and Opus One, carry in the community. Again, we share the belief that we have a responsibility to our neighbors and our community. We are acutely aware of the current environment, and the many challenges that the Napa Valley community is facing with regard to development and expansion. We fully support the WDO and the process through which we all have been able to achieve balanced and sustainable growth over the past two decades.

This project is presented with the firm belief that it is wholly aligned with the important values contained within the WDO: We limit the quantity of wine sold at our winery. We limit the number of visitors. Our goal is to present wine education to our visitors. We only sell wine and we only use fruit from Napa Valley. The objective of this project is primarily to give us an adequate facility to ensure that our wine production is of the highest quality possible. Combined with this objective is our recognized need to provide our guests with a comfortable and effective experience during their visit. And lastly, over the past 24 years as we have grown at a slow and steady pace, and have reached a point where additional production and office space is required.

We hope that this project will be seen as reflective of the proper and healthy growth that the valley has enjoyed over the past decades and that it is designed to ensure a continued healthy wine business for decades to come.