

“E”

Use Permit Application Packet

**KENZO ESTATE  
3200 MONTICELLO ROAD, NAPA  
PROJECT STATEMENT  
MODIFICATION OF USE PERMIT  
March 11, 2016**

**Owner/Applicant:** Kenzo Estate, Inc  
3200 Monticello Road  
Napa, CA 94558

**Representatives:**

Tom Adams  
Dickenson, Peatman & Fogarty  
1455 First Street, Suite 301  
Napa, CA 94559  
707-252-7122  
[tadams@dpf-law.com](mailto:tadams@dpf-law.com)

Mark Crane  
Crane Transportation Group  
2621 E. Windrim Court  
Elk Grove, CA 95758  
916-647-3406  
[cranetransgroup@gmail.com](mailto:cranetransgroup@gmail.com)

Bruce Fenton  
RSA Engineering  
1515 Fourth Street  
Napa, CA  
707-252-3301  
[BFenton@RSACivil.com](mailto:BFenton@RSACivil.com)

**APN:** 033-110-075

**Zoning:** AW, Agricultural Watershed

**Project Description Summary:**

	Existing	Proposed
Annual Production	85,000 gallons	102,000 gallons
Employees	9 full time 2 part time seasonal	17 full time 6 part time seasonal
Tours and Tastings by Appointment	25 per day maximum 75 per week average	See chart below
Marketing Events	25 per year with 50 guests 2 per year with 150 guests	36 per year with 50 guests 4 per year with 150 guests 2 per year with 75 guests

The original use permit authorized 25% of the production capacity to be used by up to 5 custom crush clients. Pursuant to current county policy the county no longer regulates how much production may be used by custom crush clients, nor the number of clients. The policy considers those permits that had provisions for custom crush to be bound by the terms of the permit unless the provisions are eliminated by a use permit modification. In order to allow greater flexibility in its operations, this permit proposes elimination of the provisions for custom crush.

**Permit History:**

1. March 16, 2005; 03513 UP approved allowing new winery

85,000 gallons annual production  
20,000 square foot winery building  
2,500 square foot hospitality center  
18,000 square foot caves  
25 visitors per day, 75 average per week  
25 marketing events/year with 50 guests, 2 with 150 guests  
9 full time employees, 2 part time

2. June 18, 2008; Very Minor Mod #PO8-00196-MODVIN approved

25,000 square foot caves  
8,454 square foot winery building  
3,088 square foot admin/hospitality building

3. September 2, 2009; Very Minor Mod #P09-00334-VMOD approved

1,320 square foot winery storage building

4. January 12, 2009; Very Minor Mod #P08-00635 approved

178 square foot addition to admin/hospitality building

5. February 26, 2010; Very Minor Mod #P10-00025-VMM approved

Modification and expansion of patios

6. July 8, 2013; Minor Mod #P12-00434 approved

12,645 square foot winery production building  
Covered crush pad  
New parking  
Evans consumption

7. January 31, 2013 Very Minor Mod #P11-00487 approved

754 square foot shade structure over existing patio

### **Visitation/Marketing**

The proposed daily tours and tastings visitation plan proposes to acknowledge the different weekly and seasonal demands and proposes a maximum of 50 visitors per day on Monday through Thursday and 100 per day on Friday through Sunday between May 1 and October 31. The weekly maximum during this period would be 250. During the slower remaining part of the

year a maximum of 25 visitors would be allowed Monday through Thursday and 75 maximum Friday through Sunday with a weekly maximum of 150. If the maximum number of guests attend each of the 42 annual events the annual maximum would be 2,550 guests, for a total of 12,950 annual visitors to the winery. This equates to 127 annual visitors per 1,000 gallons of wine produced at the winery. No change to the current hours of operation for visitation or marketing events is proposed. Tours and tastings are permitted to occur 7 days per week from 10:00 AM to 4:00 PM. Marketing events are permitted to occur from 7:00 pm to 10:00 pm on Fridays and weekends, and from Noon to 2:30 pm on weekends.

**Daily Visitation**

Month/day	Maximum day	Maximum week	Total annual	
5/1-10/31				
Mon-Thurs	50			
Fri-Sunday	100*	250	6500	
11/1-4/30				
Mon-Thurs	50			
Fri-Sunday	75*	150	3900	
TOTAL			10,400	

**Total Visitation/Marketing**

	Existing	Proposed	Annual total
Tours and Tastings by Appointment	25/day maximum 75/week average	See table above	10,400
Marketing Events	25/year with 50 guests 2/year with 150 guests	36/year with 50 guests	1,800
		4/year with 150 guests	600
		2/year with 75 guests	<u>150</u>
TOTAL			2,550 12,950

\*Tours and tasting visitors will not exceed 50 on days when marketing events are held.

**Wastewater Treatment**

RSA Engineering has prepared a wastewater treatment feasibility analysis that shows that both process and domestic wastewater can be treated on the property. As shown in the analysis, the existing domestic treatment system can handle the increased visitation and employees. On the four days per year with 150 guest marketing events portable facilities will be available.

The process wastewater treatment system will be modified to handle the increased wine production. The analysis offers three different options for improvements, all of which result in the wastewater being treated on the property. No wastewater will be stored and hauled to another location for treatment.

### **Groundwater Use**

RSA Engineering has also prepared a groundwater use and hydrologic analysis of the property. The analysis shows that groundwater use for the winery operations and existing vineyard will increase from 8.01 acre feet per year to 8.64 acre feet per year. Groundwater use is significantly less than the estimated recharge on the parcel of 17.34 acre feet per year.

### **Traffic**

Crane Transportation Group has prepared a traffic analysis that demonstrates that the increased traffic will not have an adverse impact on traffic movements in the vicinity or cumulatively in the area and county. Traffic counts were conducted during the peak harvest and summer months, which showed that there were 13 vehicles using the winery driveway during the morning peak hour and 17 vehicles during the afternoon peak hour. The level of traffic does not reach the warrant for a left turn lane established by CalTrans guidelines. An 8 foot wide shoulder was provided on the north side of Monticello Road in the vicinity of the project entrance as a previous requirement of Caltrans. Caltrans has made the determination in the past that a westbound left turn lane was not warranted at the project entrance. The study also notes that there are no westbound left turn lanes on the  $\pm 6$  miles of Monticello Road between the winery driveway and the Silverado Trail, which includes at least nine private and county maintained residential roads and the Napa Valley Rifle and Pistol Club. One of the county roads is Vichy Avenue, identified as a Collector Road by the General Plan. As a comparison, the morning peak hour turn movements at Vichy Avenue and Monticello Road is about 200 vehicles.

### **Grape Source**

The 36.13 acre winery parcel is developed with 8.2 acres of vineyard. The total vineyard area on the  $\pm 4,000$  acre Kenzo properties is  $\pm 146$  acres. When fully producing the vineyard is expected to yield enough for 96,000 gallons of wine per year. An additional 6,000 gallons of production capacity is proposed to allow for years with higher than usual crops. No fruit is currently imported to the winery.

### **Accessory/Production Area**

Although no construction is proposed with this application the following summary demonstrates continued compliance with the limitation on accessory floor area of a maximum of 40% of the production areas. The original winery proposed 40,192 square feet of production area and 5,720 square feet of accessory area or 14% of the production area. Subsequent modifications have

resulted in a total of 52,189 square feet of production area and 5,828 square feet of enclosed accessory area or 11% of the production area. There is also an approved  $\pm$  1,800 square foot covered and uncovered patio area approved for outdoor visitation and Evans consumption.



A Tradition of Stewardship  
A Commitment to Service

file No P15-00293

# Napa County Planning, Building and Environmental Services

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417  
web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

This is an application for a development permit

## 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: Kenzo Estate Modification

Assessor's Parcel No: 033-110-075 Existing Parcel Size: 36.13 ac.

Site Address/Location: 3200 Monticello Road Napa CA 94558  
No. Street City State Zip

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

Property Owner: Kenzo Estates Inc

Mailing Address: 3200 Monticello Road Napa CA 94558  
No. Street City State Zip

Telephone No( 707 ) 254-7572 E-Mail Mischelle@kenzoestate.com

Applicant (if other than property owner): \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No( \_\_\_\_\_ ) \_\_\_\_\_ E-Mail: \_\_\_\_\_

Representative (if applicable): Tom Adams

Mailing Address: 1455 First Street, Suite 301 Napa CA 94559  
No. Street City State Zip

Telephone No( 707 ) 252 - 7122 E-Mail: TAdams@dpf-law.com



## Improvements, cont.

Total on-site parking spaces: 28 existing same proposed

Loading areas: 1 existing same 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): n/a acres

## Employment and Hours of Operation

Days of operation: 7 existing 7 proposed

Hours of operation: 7:00 am-6:00 pm existing same proposed

Anticipated number of employee shifts: 1 existing same proposed

Anticipated shift hours: varies existing same 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) 17 full time, 6 part time seasonal

## 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input checked="" 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 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: 85,000 gal/y Per permit No: #003513-UP Permit date: 3/16/2005

Current maximum actual production: 65,000 gal/y For what year? 2014

Proposed production capacity: 102,000 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: 25 existing see attached proposed

Maximum weekly tours and tastings visitation<sup>1</sup>: n/a existing see attached proposed

Visitation hours (e.g. M-Sa, 10am-4pm): 9-4 daily existing same proposed

Non-harvest Production hours<sup>2</sup>: 7:00-6:00 existing same proposed

## Grape Origin

<sup>1</sup> 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.

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



**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                      125,450 sq. ft.                      2.80 acres  
Proposed                      same sq. ft.                      same 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).

178,876 sq. ft.                      4.1 acres                      11.3% % 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                      65,650 sq. ft.                      Proposed same 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                      6,024 sq. ft.                      9.2 % of production facility  
Proposed                      same sq. ft.                      same % 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: 18,000 sq. ft.                      Proposed: same sq. ft.  
Covered crush pad area                      Existing: 4,100 sq. ft.                      Proposed: same sq. ft.  
Uncovered crush pad area                      Existing: 0 sq. ft.                      Proposed: n/a sq. ft.

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## Water Supply/ Waste Disposal Information Sheet

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### Water Supply

See RSA Engineering Wastewater and Water Availability Analyses

Please attach completed Phase I Analysis sheet.

Domestic

Emergency

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

\_\_\_\_\_

\_\_\_\_\_

Name of proposed water supplier  
(if water company, city, district):

\_\_\_\_\_

\_\_\_\_\_

Is annexation needed?

Yes  No

Yes  No

Current water use:

\_\_\_\_\_ gallons per day (gal/d)

Current water source:

\_\_\_\_\_

\_\_\_\_\_

Anticipated future water demand:

\_\_\_\_\_ gal/d

\_\_\_\_\_ gal/d

Water availability (in gallons/minute):

\_\_\_\_\_ gal/m

\_\_\_\_\_ gal/m

Capacity of water storage system:

\_\_\_\_\_ gal

\_\_\_\_\_ gal

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

\_\_\_\_\_

### Liquid Waste

Please attach Septic Feasibility Report

Domestic

Other

Type of waste:

\_\_\_\_\_

\_\_\_\_\_

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

\_\_\_\_\_

\_\_\_\_\_

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

\_\_\_\_\_

\_\_\_\_\_

Is annexation needed?

Yes  No

Yes  No

Current waste flows (peak flow):

\_\_\_\_\_ gal/d

\_\_\_\_\_ gal/d

Anticipated future waste flows (peak flow):

\_\_\_\_\_ gal/d

\_\_\_\_\_ gal/d

Future waste disposal design capacity:

\_\_\_\_\_ gal/d

\_\_\_\_\_ gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at [www.countyofnapa.org/dem](http://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): \_\_\_\_\_

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## Winery Traffic Information / Trip Generation Sheet

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### See Crane Transportation Traffic Analysis

#### Traffic during a Typical Weekday

Number of FT employees: \_\_\_\_\_ x 3.05 one-way trips per employee = \_\_\_\_\_ daily trips.

Number of PT employees: \_\_\_\_\_ x 1.90 one-way trips per employee = \_\_\_\_\_ daily trips.

Average number of weekday visitors: \_\_\_\_\_ / 2.6 visitors per vehicle x 2 one-way trips = \_\_\_\_\_ daily trips.

Gallons of production: \_\_\_\_\_ / 1,000 x .009 truck trips daily<sup>3</sup> x 2 one-way trips = \_\_\_\_\_ daily trips.

**Total** = \_\_\_\_\_ **daily trips.**

(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38) = \_\_\_\_\_ **PM peak trips.**

#### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): \_\_\_\_\_ x 3.05 one-way trips per employee = \_\_\_\_\_ daily trips.

Number of PT employees (on Saturdays): \_\_\_\_\_ x 1.90 one-way trips per employee = \_\_\_\_\_ daily trips.

Average number of Saturday visitors: \_\_\_\_\_ / 2.8 visitors per vehicle x 2 one-way trips = \_\_\_\_\_ daily trips.

**Total** = \_\_\_\_\_ **daily trips.**

(No of FT employees) + (No of PT employees/2) + (visitor trips x .57) = \_\_\_\_\_ **PM peak trips.**

#### Traffic during a Crush Saturday

Number of FT employees (during crush): \_\_\_\_\_ x 3.05 one-way trips per employee = \_\_\_\_\_ daily trips.

Number of PT employees (during crush): \_\_\_\_\_ x 1.90 one-way trips per employee = \_\_\_\_\_ daily trips.

Average number of Saturday visitors: \_\_\_\_\_ / 2.8 visitors per vehicle x 2 one-way trips = \_\_\_\_\_ daily trips.

Gallons of production: \_\_\_\_\_ / 1,000 x .009 truck trips daily x 2 one-way trips = \_\_\_\_\_ daily trips.

Avg. annual tons of grape on-haul: \_\_\_\_\_ / 144 truck trips daily<sup>4</sup> x 2 one-way trips = \_\_\_\_\_ daily trips.

**Total** = \_\_\_\_\_ **daily trips.**

#### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): \_\_\_\_\_ x 2 one-way trips per staff person = \_\_\_\_\_ trips.

Number of visitors (largest event): \_\_\_\_\_ / 2.8 visitors per vehicle x 2 one-way trips = \_\_\_\_\_ trips.

Number of special event truck trips (largest event): \_\_\_\_\_ x 2 one-way trips = \_\_\_\_\_ trips.

<sup>3</sup> 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).

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



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A Commitment to Service

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

Project name & APN: Kenzo Estates Modification 033-110-075

Project number if known: P15-00293 MOD

Contact person: Tom Adams

Contact email & phone number: 252-7122

Today's date: February 26, 2016

## 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.*

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**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.*

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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.*

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**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**

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**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).*

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**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:

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Estimated annual VMT 280,650

Potential annual VMT saved 50,513

% Change 18%

Already Plan  
Doing To Do

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

*See description below under BMP-5.*

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**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.*

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**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.*

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**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.*

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**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!*

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**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.*

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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.*

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**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%.*

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**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.*

Permeable surface parking lot

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**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, xeroscape, native plantings, zoned irrigation or other water efficient landscape.*

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**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.*

The winery collects everything that can be recycled including paper, glass and cardboard.

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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.*

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**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.*

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**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.*

There are about 20 trees planted on the south and west sides of the winery buildings

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**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.*

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**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.*

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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 winery is developed with a non-conditioned cave

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**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.*

All development has always considered the least disturbance to the natural landscape as possible.

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

<b>BMP-25 (a)</b>	<input type="checkbox"/>	<b>LEED™ Silver</b> (check box BMP-25 and this one)
<b>BMP-25 (b)</b>	<input type="checkbox"/>	<b>LEED™ Gold</b> (check box BMP-25, BMP-25 (a), and this box)
<b>BMP-25 (c)</b>	<input type="checkbox"/>	<b>LEED™ Platinum</b> (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](http://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.*

When feasible

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- 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.*

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- 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.*

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- 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?**

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

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**Comments and Suggestions on this form?**

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