

“E”

Use Permit Application Packet

NAPA COUNTY

Conservation, Development, and Planning Department



A Tradition of Stewardship
A Commitment to Service

REVISION 4 - MAY 31, 2016

USE PERMIT APPLICATION



A Tradition of Stewardship
A Commitment to Service

file No P15-00020

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: McVicar Vineyards Winery (formerly Robt. Dahl Winery Project)

Assessor's Parcel No: Part of # 034-160-008 winery 1,224 sq ft. Existing Parcel Size: whole parcel 7.51 ac.

Site Address/Location: 6155 Solano Ave. Napa CA 94558
No. Street City State Zip

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

Property Owner: Patsy A. McVicar LivingTrust 2006, as Amended and Restated, by Patty Koller, Trustee

Mailing Address: 1697 Santiago Ave. Napa CA 94558
No. Street City State Zip

Telephone No (707) 255 - 8652 E-Mail: st.john635@yahoo.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): James Koller

Mailing Address: 6155 Solano Ave. Napa CA 94558
No. Street City State Zip

Telephone No (707) 346 - 7760 E-Mail: James_Koller2002@yahoo.com

Use Permit Information Sheet

Use

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

As stated in the stipulated judgment, in Action No. 26-64892, Napa County v. NAPA POINT WINERY, LLC, DBA DAHL VINEYARDS, et al., Superior Court, Napa County, applicant wishes to continue the historical use of the Property with "wine tasting/visitors in the amount of 12 visitors a day during the approved regular hours of business 8:00 a.m. to 5:00 p.m., 5-6 days per week, and such recognition and approval shall continue for the Property and run with the Property regardless of the the leasehold or ownership interest in the Property," while the use permit application for an expanded use application is being processed.

The expanded use is intended to fit within the CEQA small winery exemption: The expansion sought is:

- 1) to leave the number of wine/tasting vistor at 12 visitors a day during the regular hours of business 10:00 a.m. to 6:00 p.m., 7 days per week,
- 2) to hold 10 marketing events per year, each with no more than 30 attendees.
- 3) to expand the use to include concrete pads already constructed on the north and east sides of the existing building, and the crush pad constructed at the rear of the building (South Side).
- 4) to retain the improvements to the building and the tasting area outside the West side of the building,

Existing use permit exemption initially approved 10/11/1988 #SW188889.

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

District _____ Regional _____
State winery permit Federal _____

Improvements

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

In addition to the improvements described in permit application B14-01391 and B14-01392, which do not require a use permit, Applicant proposes construction (from West to East [assuming Solano Ave. runs N-S]) of:

An approximately 6' x 196.5' area landscaped with wood chips and small bushes along the North side of the driveway. (1176 SF)

A 39'3" x 16' outdoor tasting area bordered on the East by the Edge of the winery building and and on the West by the bench and planter box. (628 SF)

The 39'3" wooden planter box with bench.

A 40' x 14'-6" concrete area with trench drain and curb on the South side of the building where outdoor tanks and a 44' x 16' crush pad canopy cover will be located. (580 SF)

Improvements, cont.

Total on-site parking spaces: 4 existing 6 proposed
Loading areas: 16' x 30' existing 16' x 30' 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): concrete already poured = .026 acres

Employment and Hours of Operation

Days of operation: 5-6 days existing 7 days proposed
Hours of operation: 8 a.m. - 5 p.m. existing 8 :30 a.m. - 5 p.m. proposed
Anticipated number of employee shifts: 1 existing 1 proposed
Anticipated shift hours: 8 a.m. - 5 p.m. existing 8:30 a.m. - 5 p.m. 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) 7

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.

Patsy A. McVicar LivingTrust 2006

James Koller

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Patricia Koller Trustee 12-17-2015

James Koller

12-17-2015

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input 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 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 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 checked="" 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: 20,000 gal/y Per permit No: U.P. exemption Permit date: 10/11/1988
 Current maximum actual production: 6,000 gal/y For what year? 2014
Proposed production capacity: 20,000 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>12</u> existing	<u>12</u> proposed
Average daily tours and tastings visitation ¹ :	<u>12</u> existing	<u>12</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>5-6 days 8am-5pm</u> existing	<u>10-6 7 days</u> proposed
Non-harvest Production hours ² :	<u>8 am - 5 pm</u> existing	<u>8:30-5 7 days</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.)

Plan 10 marketing events a year with 30 or less invited guests. with catered food and wine tasting.

Normal tastings by appointment may offer ~~cheeses, crackers and nuts, uncooked,~~ free of charge.

5/31/16
⚠ PER ENVIRO HEALTH DEPT.
ANY CATERED FOODS BEYOND
CRACKERS WILL BE WITH
A SEPARATE TEMPORARY
"PER-EVENT" PERMIT
AIA

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.)

~~Cheese and crackers and nuts~~ may be available at the tasting bar. Nothing to be prepared on site, there will be no cooking, site does not have and is not to have a kitchen. No food will be sold. Catered food at marketing events and ~~cheese, crackers and nuts~~ described above.

⚠ Rev
5/31/16
PER ENVIRO HEALTH DEPT
Kim Wirthrox

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- b. **Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- c. **Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

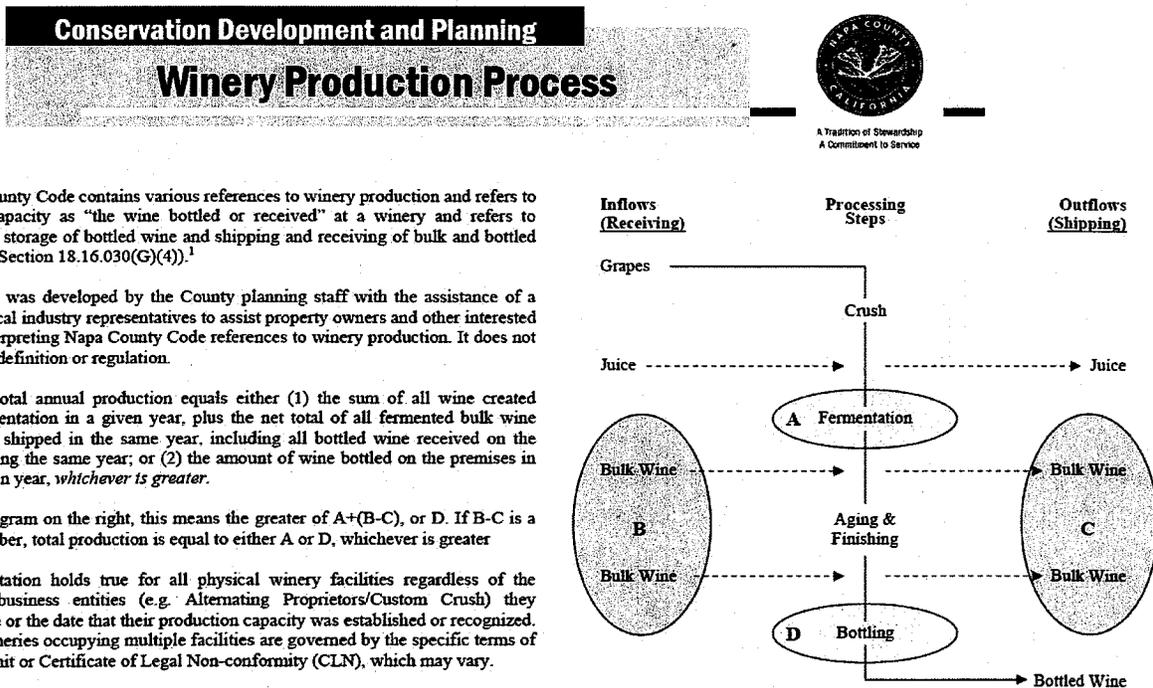


Figure 1. Winery Production Process

¹ The complexity of these statements can be attributed to the authors’ desire to avoid “double counting” bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

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>1131</u> sq. ft.	<u>.026</u> acres
Proposed	<u>1131</u> sq. ft.	<u>.026</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).

10324 sq. ft. .24 acres 3.2 % 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	<u>831</u> sq. ft.	Proposed	<u>831</u> sq. ft.
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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>300</u> sq. ft.	<u>27</u> % of production facility
Proposed	<u>300</u> sq. ft.	<u>27</u> % 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: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.
Covered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>500</u> sq. ft.
Uncovered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</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.

November 9, 2015

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>well</u>	<u>well</u>
Name of proposed water supplier (if water company, city, district):	<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 water use:	<u>550</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>550</u> gal/d	<u>550</u> gal/d
Water availability (in gallons/minute):	<u>123</u> gal/m	<u>123</u> gal/m
Capacity of water storage system:	<u>170</u> gal	<u>170</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>N/A</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u> </u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u> </u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u> </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>500</u> gal/d	<u>500</u> gal/d
Anticipated future waste flows (peak flow):	<u>500</u> gal/d	<u>500</u> gal/d
Future waste disposal design capacity:	<u>500</u> gal/d	<u>500</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): n/a no additional grading planned

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>1</u> x 3.05 one-way trips per employee	=	<u>3.05</u> daily trips.
Number of PT employees: <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of weekday visitors: <u>12</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>9.2</u> daily trips.
Gallons of production: <u>20000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>.36</u> daily trips.
Total	=	<u>12.61</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck <u>trips</u> x .38)	=	<u>4.6</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>1</u> x 3.05 one-way trips per employee	=	<u>3.05</u> daily trips.
Number of PT employees (on Saturdays): <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of Saturday visitors: <u>10</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>7.14</u> daily trips.
Total	=	<u>10.19</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor <u>trips</u> x .57)	=	<u>5</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u> x 3.05 one-way trips per employee	=	<u>12.2</u> daily trips.
Number of PT employees (during crush): <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of Saturday visitors: <u>12</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>8.6</u> daily trips.
Gallons of production: <u>20000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>.36</u> daily trips.
Avg. annual tons of grape on-haul: <u>0</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>0</u> daily trips.
Grapes sourced from vineyard so no truck deliveries		
Total	=	<u>21</u> daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>4</u> x 2 one-way trips per staff person	=	<u>8</u> trips.
Number of visitors (largest event): <u>30</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>21.4</u> trips.
Number of special event truck trips (largest event): <u>2</u> x 2 one-way trips	=	<u>4</u> 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).

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

4



A Tradition of Stewardship
A Commitment to Service

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

PROJECT NAME	McVICAR WINEYARDS WINERY	
PROJECT ADDRESS	6155 SOLANO AV, NAPA	
APPLICANT	PATSEY McVICAR LIVING TRUST 2006	
CONTACT INFO	email	phone

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

3 SITE DESIGN

3.1 Does your design encourage community gathering and is it pedestrian friendly? <i>NA</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.2 Are you building on existing disturbed areas?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.3 Landscape Design			
3.31 native plants?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.32 drought tolerant plants?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.33 Pierce Disease resistant planting?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.34 Fire resistant planting?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.35 Are you restoring open space and/or habitat?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.36 Are you harvesting rain water on site?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.37 planting large trees to act as carbon sinks?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.4 Does your parking lot include bicycle parking?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.5 Do you have on-site waste water disposal?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.6 Do have post-construction stormwater on site detention/filtration methods designed?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

4 ENERGY PRODUCTION & EFFICIENCY

4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: <i>PV SYSTEM UNDER EVALUATION - 9-12 KWH PER YEAR IF USED</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.2 Does the design include thermal mass within the walls and/or floors?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.42 Zones for heating and cooling to provide for maximum efficiency? <i>NA</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.43 Energy Star™ or ultra energy efficient appliances?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If yes, please explain: _____			

5 WATER CONSERVATION

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

6 MATERIAL RECYCLING

yes no I don't know

6.1 Are you using reclaimed materials? N.A.

	X	
--	---	--

 If yes, what and where: _____

6.2 Are you using recycled construction materials-
 6.21 finish materials? N.A.

	X	
--	---	--

 6.22 aggregate/concrete road surfaces?

X		
---	--	--

 6.23 fly ash/slag in foundation?

X		
---	--	--

6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?

--	--	--

6.4 Does your facility provide access to recycle-
 6.41 Kitchen recycling center?

--	--	--

 6.42 Recycling options at all trash cans?

--	--	--

 6.43 Do you compost green waste?

--	--	--

 6.44 Provide recycling options at special events?

--	--	--



7 NATURAL RESOURCES

IF POSSIBLE

7.1 Will you be using certified wood that is sustainably harvested in construction?

X		
---	--	--

 7.2 Will you be using regional (within 500 miles) building materials?

X		
---	--	--

 7.3 Will you be using rapidly renewable materials, such as bamboo?

	X	
--	---	--

 7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?

X		
---	--	--

 7.5 Have you considered the life-cycle of the materials you chose?

X		
---	--	--

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors-
 8.11 Paint? NA.

	X	
--	---	--

 8.12 Adhesives and Sealants?

	X	
--	---	--

 8.13 Flooring? SEE - NARRATIVE

	X	
--	---	--

 8.14 Framing systems?

	X	
--	---	--

 8.15 Insulation?

	X	
--	---	--

8.2 Does the design allow for maximum ventilation?

	X	
--	---	--

 8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?

	X	
--	---	--

 8.4 Does your design include daylign, such as skylights?

	X	
--	---	--

9 TRANSPORTATION DEMAND MANAGMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit? N.A.

	X	
--	---	--

9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?

X		
---	--	--

9.3 Does your project include design features that encourage alternatives modes of transportation, such as
 preferred parking for carpooling, ridesharing, electric vehicles? N.A.

	X	
--	---	--

 secured bicycle parking, safe bicycle access? SEE NARRATIVE

	X	
--	---	--

 loading zones for buses/large taxi services?

	X	
--	---	--

9.4 How close is your facility to public transportation?
VINE #10 RUNS PAST ON SOLANO AVE

10 Are there any superior environmental/sustainable features of your project that should be noted?
NONE

11 What other studies or reports have you done as part of preparing this application?
 1 _____
 2 _____
 3 _____
 4 _____

12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?
 If yes, please describe: _____

	X	
--	---	--

13 Once your facility is in operation, will you:
 13.1 calculate your greenhouse gas emissions?

	X	
--	---	--

 13.2 implement a GHG reduction plan?

	X	
--	---	--

 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

	X	
--	---	--

14 Does your project provide for education of green/sustainable practices?
 If yes, please describe: SEE BMP 30 NARRATIVE

X		
---	--	--

15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?

Form filed out by: A.J. MOORE, AIA

Please feel free to include additional sheets of paper as necessary.

**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) McVicar Winery																							
BUSINESS SITE ADDRESS 6155 Solano Ave																							
BUSINESS SITE CITY Napa																		104	CA	ZIP CODE 94558			
CONTACT NAME James Koller																		106	PHONE (707) 346-7760				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 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 B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="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.

F. LOCAL REQUIREMENTS

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

15
UPCF Rev. (12/2007)

Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submittal of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California Identification number. For facilities in California, the number usually starts with the letters CA. If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 61-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms Facility Name or DBA - Doing Business As that might have been used in the past.
103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.
104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.
105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.
106. CONTACT- Enter a contact person's name.
107. PHONE- Enter a contact phone number
4. HAZARDOUS MATERIALS -
Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:
 - It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure),
 - It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A,
 - Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.
Do not answer YES to this question if you exceed only a local threshold, but do not exceed the state threshold.
- 4a. REGULATED SUBSTANCES - Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.
5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25316. If YES, then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.
8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure (HSC 25270.2 (g)). The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):
An aboveground petroleum storage tank (AST) facility with one or more of the following (see HSC 25270.2 (k)) is not subject to this act and is exempt:
 - A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
 - A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
 - An aboveground oil production tank which is regulated by the Division of Oil and Gas,
 - Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.
9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA Identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.
10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per HSC 25143.2. Check YES and complete the Recyclable Materials Report pages, if you either recycled onsite or recycled excluded recyclable materials which were generated onsite. Check NO if you only send recyclable materials to an offsite recycler. You do not need to report.
11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of treatment for certain processes under specific, limited conditions. Refer to HSC 25123.5 (b) for these specific exemptions. Treatment of certain laboratory hazardous wastes do not require authorization. Refer to HSC 25200.3.1 for specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.
12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance for closure costs (per 22 CCR, 67450.13 (b) and HSC, 25245.4). If your facility is subject to financial assurance requirements or claiming an exemption, then complete the Certification of Financial Assurance page.
13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. Answer YES if you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site you also operate. You must be eligible pursuant to the conditions in HSC 25110.10. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.
14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:
 - Your knowledge of the tank and its contents
 - Testing of the tank
 - Inability to remove hazardous materials stored in the tank.
 - The mixture rule
 - The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.
- 14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.
- 14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.
15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.



A Tradition of Stewardship
A Commitment to Service

Environmental Management

1195 Third Street, Suite 101
Napa, CA 94559
www.co.napa.ca.us

Main: (707) 253-4471
Fax: (707) 253-4545

Steven Lederer
Director

Unified Programs (Hazardous Materials Business Plan, Hazardous Waste, Extremely Hazardous Substances, Aboveground Storage Tanks, and Underground Storage Tanks):

Be sure to complete the Napa County Department of Environmental Management Business Activities Form included in the Use Permit Application Package. Essentially, facilities that store hazardous materials above threshold planning quantities (55 gallons of liquid, 200 cubic feet of compressed gas, or 500 pounds of a solid), generate hazardous waste(s), handle extremely hazardous substances (aqueous ammonia, anhydrous ammonia, peracetic acid, sulfur dioxide gas, etc), store petroleum products in excess of 1,320 gallons in aboveground tanks, and/or plan on storing hazardous substances in underground storage tanks shall contact the Napa County Department of Environmental Management at 707.253.4471 to obtain the required permits in addition to completing the required forms. Please keep in mind that facilities that are required to complete a Hazardous Materials Business Plan shall file said plan within 30 days of bringing above threshold planning quantities of hazardous materials onsite.

Stormwater:

There are two different stormwater programs that facilities may qualify for in Napa County. The first program is based on the State of California Water Resources Board's (SWRCB) Industrial Permitting program. If a facility has a regulated Standard Industrial Classification (SIC) Code, it must register with the SWRCB by completing a Notice of Intent and complete a Stormwater Pollution Prevention Plan. Additional information, including a list of regulated SIC codes, may be found at:

http://www.swrcb.ca.gov/water_issues/programs/stormwater/industrial.shtml

The most prevalent regulated industry in Napa County is wineries with a SIC code of 2084.

The second program requires facilities that do not have a regulated SIC code but may still pose a threat to stormwater obtain a permit from Napa County, but the preparation of a SWPPP is not required.

Please provide accurate information as this information will be used to determine what conditions, if any, will be placed on the Use Permit Application. If questions arise, you are encouraged to contact the Napa County Department of Environmental Management at 707.253.4471 for further assistance.



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Steven Lederer
Director

MEMORANDUM

To: All interested parties (applicants, engineers, property owners)	From: Department of Environmental Management
Date: Revised March 7, 2011 Revised November 2009 January 2004	Re: Procedure to verify septic system and cave clearance distances

The clearance distances between caves and septic systems were established to ensure that appropriate health and safety considerations have been made with respect to the location of cave structures and septic systems. Napa County Code, Section 13.28.040 establishes minimum clearance distances between septic systems and cave structures and this memo describes the process for demonstrating the proposed cave meets the appropriate clearance. In developing the clearance distances and this procedure, the potential impact of cave drains on existing septic systems was considered as well as the potential impact of the septic system on a cave.

The following procedure will be used to verify distances between the cave and septic system(s) meet the minimum clearance distances specified in County Code, Section 13.28.040:

Prior to this Department recommending approval of Use Permit applications and building permit applications not requiring a Use Permit, an accurate legible plan showing all existing septic systems within 1500 feet of the cave must be submitted for review and approval. Full scaled drawings of the cave structure must be submitted showing cave tunnel elevations. Additionally, if a cave is proposed upgradient of an existing or proposed septic system the plan must include details on cave drainage to evaluate the potential impact on existing or proposed septic systems located downgradient of the cave structures.

Glassy-Winged Sharpshooter Requirements

A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM THE COUNTY AGRICULTURAL COMMISSIONER

Please notify our office of all impending deliveries of live plants with points of origin outside Napa County.

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. *We are asking for your cooperation to purchase plant materials locally when possible and notify our office of all impending deliveries of live plants with points of origin outside Napa County.* An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year-round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

David R. Whitmer

Napa County Agricultural Commissioner

Adjoining Property Owner List Requirements

All applications shall include a list of the current owners of all the properties whose outer perimeters are within **300 feet** of the property boundary of the project site. The list shall include the property owner's names, their addresses, and the assessor's parcel numbers of the property owned. The list may be expanded to include other affected property owners at the discretion of the Planning Director as well as individuals having a request for notice on file with the Commission Clerk.

Preparation, verification and submission of this list of property owners is the responsibility of the applicant. Lists of the property owners appearing on County tax rolls in the form required are available from all local title insurance companies. Each such list must be certified by a title insurance company as reflecting the most recent County tax roll information. While the mailing list is not necessarily required at initial project submittal, the project cannot be noticed for hearing without it.

Instructions to the Title Company

Please prepare the property owners' list as follows:

1. Type the property owners' names, parcel numbers and mailing addresses on an 8½" by 11" sheet of Avery #5160 Laser Labels so that this information can be readily used in mailing by the Conservation, Development and Planning Department.
2. Submit a full page copy of the assessors' parcel book page(s) and a copy of the latest equalized assessment roll used to compile the property owners' list. Please indicate the location of all parcels listed, by check mark or colored parcel number circled on the pages.

If you have any questions, please contact the Conservation, Development, and Planning Department at (707) 253-4417.



A Tradition of Stewardship
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Project name & APN: McVicar Vineyards Winery; APN 034-160-008
 Project number if known: P15-00020
 Contact person: Alan J. Moore, Architect
 Contact email & phone number: ajmanapa@gmail.com; 707-486-8574
 Today's date: May 31, 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 Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i> On site Renewable photo-voltaic [PV] energy is the functional option for this project: it is under budget consideration, although not definite <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i> Not Applicable on this site: all land is already "developed" in vineyards or winery facilities <hr/> <hr/>

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.

Not Applicable on this site: insufficient area for restoration

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	Not Applicable: No automobile "Fleet"
Typical annual fuel consumption or VMT	N.A.
Number of alternative fuel vehicles	N.A.
Type of fuel/vehicle(s)	N.A.
Potential annual fuel or VMT savings	N.A.

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).

This has already been implemented; the winery new HVAC System is Tier-I (see attached Energy Calculations)
See "Narrative" attached

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:

N.A. -Not Applicable for this project;

Bike racks will be provided

Estimated annual VMT	N.A.
----------------------	------

Potential annual VMT saved	N.A.
----------------------------	------

% Change	N.A.
----------	------



Already Plan
Doing To Do



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

See description below under BMP-5.

This has already been implemented; the winery new HVAC System is Tier-I (see attached Energy Calculations



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.

Not Applicable: SOLAR WATER HEATING is not anticipated, given the type and time of functions anticipated

See Narrative Attached



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.

This approach is already being implemented: many of the light fixtures & lamps are already LED

Those that are not yet LED soon will be changed over to LED



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.

COOL ROOF: This approach is being implemented: Whatever portions of the existing roof is "Cool" color shingle

New Roof addition will be either Cool roof color and/or PV panels array



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!

See Narrative pages attached



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.

See Narrative attached: The new CLASS-I Vine Trail is already being constructed in front of the winery

Bike Racks will be provided near the wine building main entry



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.

N.A. Not currently under consideration due to the size and function procedures of this winery

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%.

SEE NARRATIVE attached: this policy has already been built into the newly remodeled toilet and lab

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.

SEE NARRATIVE: This approach is already in place and planned for continuance as much as possible

Only land that has been previously "disturbed" is being improved; all reasonable run-off is "self containing" on site

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.

SEE NARRATIVE: This is already being used and proposed to the extent the property can impliment

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.

SEE NARRATIVE:



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.

SEE NARRATIVE:

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.

SEE NARRATIVE: EPP is not "officially" currently used, but is under consideration

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.

SEE NARRATIVE: Not Applicable on this existing site

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 Applicable: PV Charging stations cannot be budgeted at this foreseeable time

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.

SEE NARRATIVE:

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.

N.A. : The site orientation already exists and its scale renders such development not feasible; the only area for shade trees would infringe on the existing septic tanks or on the crush pad structure

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.

Limiting Tree Removal has already been the winery's policy for decades

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

<input type="checkbox"/> BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
<input type="checkbox"/> BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
<input type="checkbox"/> BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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



Already Doing Plan 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.

In construction and maintenance purchases, this is already the long standing policy, but doing so "Officially" is not anticipated

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.

N.A on this small a winery land availability

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.

SEE NARRATIVE

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?

