

“D”

Use Permit Application Packet



NAPA COUNTY
Planning, Building, and Environmental Services
 1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
 web www.countyofnapa.org email planning@countyofnapa.org

RECEIVED

DEC 23 2015

Use Permit Application

Napa County Planning, Building & Environmental Services

To be completed by Planning staff...

Application type: Use Permit

Date Submitted: 12/23/2015 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000.00 Receipt No. _____ Received by: TA Date: 12/23/15
**Total fees will be based on actual time and materials.*

To be completed by applicant....

Project Name: Sleeping Lady Winery

Assessor's Parcel #: 034-170-005 Existing Parcel Size: 104 ac

Site Address/Location: 5537 Solano Ave. Napa CA 94558
No Street City State Zip

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

Property Owner: Brian G. Wise

Mailing Address: 396 London Way Sonoma CA 95476
No Street City State Zip

Telephone No.: (707) 935-1054 E-mail: bgwise@aol.com

Applicant (if other than property owner): Same

Mailing Address: _____
No Street City State Zip

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

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

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

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

SLEEPING LADY WINERY

PROJECT STATEMENT

APN 134-170-005-000 at 5537 Solano Avenue, Napa, CA

The proposed project is a new 30,000-gallon per year winery located on a 104-acre parcel of land located at 5537 Solano Avenue, Napa, CA. The applicant proposes to restore and convert a historic barn structure into re-use as a winery. In addition to the 3,651-square foot barn/winery structure, the applicant proposes a new 2,972-square foot outdoor covered crush pad.

In addition to the winery uses and a 266-square foot hospitality/tasting area within the winery, the project consists of a process and sanitary wastewater treatment system; a winery access road and parking area (7 spaces); water storage tanks for fire protection; a Winery Marketing Plan and a proposal for by-appointment only tours/tastings; and a phasing plan for construction of the winery. The phasing plan proposes that the winery structure will be built during phase one and the outdoor covered crush pad will be constructed during the second phase.

The winery will have 10 or fewer employees and will be open seven days per week. Production times range from 6:00 AM until 6:00 PM. Hospitality hours range from 10:00 AM until 6:00 PM, with evening events commencing at 6:00 PM or later and concluding by 10:00 PM.

Existing Conditions

The proposed winery will be on a 104-acre parcel of land that is zoned AP and AW. Existing structures on-site include a single-family residence; a “second unit” residence; residential and agricultural accessory buildings that support the uses currently on the property; and an existing 53 acres of planted vineyards on-site.

A drainage ditch located in the central portion of the property runs along the driveway in an easterly direction and leaves the property via a box culvert at Solano Avenue. The drainage is ultimately tributary to the Napa River. The ditch is mapped as a “blue-line” stream, upstream of the subject property, but has no “blue-line” designation on the subject parcel.

Consistency with Local Plans and Ordinances

The proposed winery is consistent with the General Plan Land Use Designation of Agriculture and with the Zoning Code designation of AP (Agricultural Preserve) and AW (Agricultural Watershed). Both AP and AW designations are on the 104-acre parcel.

The project is consistent with the provisions of the County's Winery Definition Ordinance (WDO) and with the regulations contained in the County's Conservations Regulations. The winery access road will comply with the minimum standards for winery access roads in the County Streets and Roads Standards. There are no variances required as part of this application and no requested exceptions to other regulations.

A review of the County GIS Data Base shows the presence of faults on-site, but these are not in the winery development area. It also indicates floodplain, which is also not part of the winery development area. The site is in proximity to potential spotted owl habitat and a spotted owl survey will be conducted prior to any disturbance or construction activities, in order to confirm that there is no nesting activity underway at the time of construction.

A historic survey of the existing barn was required due to its age (greater than 45 years) and was used to guide design efforts so that the re-use would be consistent with the guidelines of the Secretary of Interior. Historic architect Juliana Inman prepared this study, which is presented with this application.

Winery Structures: The existing barn will be expanded and converted to a production winery that contains a small hospitality/tasting area and restrooms for staff and the public. The barn conversion includes a large fermentation room and a barrel storage area, as well as the hospitality areas.

Phasing: Phase one consists of the conversion of the existing historic barn into re-use as a production winery. Phase two of the winery construction consists of an outdoor covered crush pad. The production-to-accessory ratio of 60/40 percent will be adhered to in both phases one and two.

Wine production is also a function of the proposed phasing plan. During phase one, a total of 10,000 gallons of wine per year is proposed. The total maximum production level of 30,000 gallons of wine per year will be achieved during phase two, after the outdoor production pad is constructed.

Wastewater Treatment Systems: The wastewater processing system will consist of sanitary and process wastewater systems, which are described in the *Wastewater Feasibility Report* prepared by Applied Civil Engineering and submitted with this application. The process wastewater system is an in-ground system. Portable restroom facilities are proposed for larger of the winery marketing events.

Water Supply: Water supply for the winery will be provided by a groundwater well with a yield of 200 gallons per minute. The proposed project qualifies for valley flood status, as outlined in the *Water Availability Analysis*, also prepared by Applied Civil Engineering and included with this application.

Water storage tanks will be added to provide 12,000 gallons of water for fire protection.

Winery Access Road and Parking: The winery access will be from Solano Avenue, which runs parallel to Highway 29. An existing road will be widened to the standard 20-ft. width (18 ft. of paving + 2 ft. of shoulder). A total of seven (7) parking spaces will be provided, with one ADA-accessible space. Parking for some of the marketing events will be accommodated along vineyards roads on-site. The larger events may utilize valet parking or shuttle buses.

Winery Employees: The winery proposed fewer than 10 employees, including full-time and part-time employees for production and hospitality. Production hours will be between 6:00 AM and 6:00 PM and administrative and hospitality hours will be between 9:00 AM and 6:00 PM.

Winery Visitation: The applicant wishes to place an emphasis on by-appointments tours/tastings for marketing, as opposed to more on larger events. He proposes a maximum of 20 visitors per day on the busiest date or 105 persons maximum per week. We request the ability to serve food with some of the winery tours/tastings. No commercial kitchen is proposed, so all food served with wine will be catered, using a licensed catering operation.

Winery Marketing Events:

10 events per year with up to 30 persons attending each

2 release or wine club events per year with up to 75 persons attending each

Grape Source Information:

The applicant agrees to utilize at least 75 percent Napa County fruit in his winemaking at this facility.

The current source for grapes is as follows:

15 tons from Bartolucci

15 tons from Caldwell

50 tons from Sleeping Range

5 tons from Bennett

The above noted grape sources are adequate for the phase one production level of 10,000 gallons of wine per year. Additional grape sources will be acquired between now and the time the winery is approved and operational.

USE PERMIT INFORMATION SHEET

USE

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

New winery with 30,000 gpy production.
 Conversion of historic barn to winery uses.
 Addition of covered outdoor crush pad.
 Phasing Plan for winery construction and production.
 Process and sanitary wastewater treatment system.
 Construction of winery access road.
 Fire protection improvements (road and storage tanks).
 Mechanical structures and pads.
 Winery Marketing Plan.
 See Project Statement for details.

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

District N/A

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

See above and Project Statement for details of on-site improvements. No off-site improvements proposed.

Improvements, cont.

Total on-site parking spaces: 0 existing 7 proposed

Loading areas: 0 existing 0 proposed

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

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N

Type IV H.T. (Heavy Timber) Type V 1 Hr Type V (non-rated)

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 1.7 acres

Employment and Hours of Operation

Days of operation: N/A existing 7 days/week proposed

Hours of operation: N/A existing 6 am – 6 pm proposed

Anticipated number of employee shifts: N/A existing 1 proposed

Anticipated shift hours: N/A existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

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

Alternately, you may identify a specific number of on-site employees: 2 full-time + 2 part-time

other (specify number) _____

Certification and Indemnification

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

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

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

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

<u>Sleeping Lady Vineyard LLC</u>	<u>B WISE INC</u>
<small>Print Name of Property Owner</small>	<small>Print Name Signature of Applicant (if different)</small>
<u>J. Q. Bethell</u>	<u>[Signature]</u>
<small>Signature of Property Owner</small>	<small>Signature of Applicant</small>
<u>9/1/15</u>	<u>9/1/15</u>
<small>Date</small>	<small>Date</small>
<u>Its: Manager</u>	<u>BRION G WISE</u> <u>President</u>

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting – Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting – By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: 0 gal/y Per Permit No: N/A Permit Date: N/A

Current maximum actual production: 0 gal/y For what year? N/A

Proposed production capacity: 30,000 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>0</u> existing	<u>20</u> proposed
Average daily tours and tastings visitation ¹ :	<u>0</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10 am – 6 pm</u> proposed
Non-harvest Production hours ² :	<u>N/A</u> existing	<u>10 am – 6 pm</u> proposed

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

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

Grape Origin

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

Marketing Program

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

10 events per year with up to 30 persons.
Food prepared with some tours/tastings (catered).

Release/wine club events.
2 per year with up to 75 persons each.

Portable restroom facilities for larger events.

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.)

Catered or pre-packaged food only.

No commercial kitchen proposed.

See Project Statement for details of Winery Marketing Plan, food service, and other operations.

Winery Coverage and Accessory/Production Ratio

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

Existing	<u> N/A </u> sq. ft.	<u> N/A </u> acres
* Proposed	<u> 1,2500 </u> sq. ft.	<u> 0.28 </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).

* 74,052 sq. ft. 1.7 Acres 1.6 % 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> N/A </u> sq. ft.	Proposed	* <u> 3,651 </u> sq. ft. – Phase I	
			* <u> 2,972 </u> sq. ft. – Phase II	Total = 6,623 sq. ft.

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

Existing	<u> N/A </u> sq. ft.	<u> N/A </u> % of production facility
* Proposed	<u> 266 </u> sq. ft.	<u> 7 </u> % of production facility (Phase I)
		<u> 4 </u> % of production facility (Phase II)

Caves and Crushpads – (No caves with this winery)

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

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

Please identify the winery's...

Cave area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> N/A </u> sq. ft.
Covered crush pad area	Existing: <u> N/A </u> sq. ft.	* Proposed: <u> 2,972 </u> sq. ft.
Uncovered crush pad area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 0 </u> sq. ft.

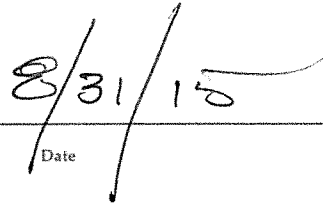
* See 12/7/16 staff report for Staff calculations based on engineering plans dated 6/20/16.

Initial Statement of Grape Source

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



Owner's Signature



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

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

Domestic

Groundwater Well

Emergency

Water Storage
Tanks

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use:

25,531 gallons per day (gal/d)

Current water source:

Groundwater Well

Storage Tank

Anticipated future water demand

26,155 gal/d

Per CDF

Water availability (in gallons/minute):

200 gal/m

N/a gal/m

Capacity of water storage system:

12,000 gal

12,000 gal

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

Water Storage Tanks

Liquid Waste

Type of Waste:

Domestic

Sewage

Other

N/A

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

On-Site
Septic

N/A

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

840 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):
Phase I - Process
Phase I - Sanitary
Phase II - Process
Phase II - Sanitary

500 gal/d

N/A gal/d

270

1,000

270

Future waste disposal capacity:

1,726 gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Winery Traffic Information / Trip Generation Sheet

Project Name: Sleeping Lady Vineyards Winery Project Scenario: Proposed

Traffic during a Typical Weekday

Number of FT employees: <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekday visitors: <u>20</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>15</u> daily trips.
Gallons of production: <u>30000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u> daily trips.
Total	=	<u>26</u> daily trips.
Number of total weekday trips x .38	=	<u>10</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekend visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>14</u> daily trips.
Total	=	<u>24</u> daily trips.
Number of total Saturday trips x .57	=	<u>14</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of weekend visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>14</u> daily trips.
Gallons of production: <u>30000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u> daily trips.
Avg. annual tons of grape on-haul: <u>195</u> x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>3</u> daily trips.
Total	=	<u>31</u> daily trips.
Number of total Saturday trips x .57	=	<u>18</u> PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>5</u> x 2 one-way trips per staff person	=	<u>10</u> trips.
Number of visitors (largest event): <u>100</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</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).

Note: as a member of the NVVA this applicant is entitled to an Action Napa Valley event under their Master Use Permit. This event has an allowed attendance of 100 persons, and while this applicant would almost certainly have a smaller number, estimated at 75 visitors, the larger attendance was conservatively used for analysis purposes.



A Tradition of Stewardship
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: Sleeping Lady Winery APN 134-170-005-000

Project number if known:

Contact person: Brion G. Wise

Contact email & phone number: (707)935-1054 bgwise@aol.com

Today's date: December 12, 2015

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

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

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

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

Already Doing Plan To Do

BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.

BMP-4 Alternative fuel and electrical vehicles in fleet

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles

Typical annual fuel consumption or VMT

Number of alternative fuel vehicles

Type of fuel/vehicle(s)

Potential annual fuel or VMT savings

BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2

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

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

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

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

Estimated annual VMT

Potential annual VMT saved

% Change

Already Plan
Doing To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**
See description below under BMP-5.
-
-

- BMP-8 Solar hot water heating**
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
-
-

- BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
-
-

- BMP-10 Energy Star Roof/Living Roof/Cool Roof**
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.
-
-

- BMP-11 Bicycle Incentives**
Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!
-
-

- BMP-12 Bicycle route improvements**
Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.
-
-

Already 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.

BMP-14 Install Water Efficient fixtures

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

BMP-15 Low-impact development (LID)

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

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.

BMP-17 Recycle 75% of all waste

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

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

BMP-21 Electrical Vehicle Charging Station(s)

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Jolana Ave. @ Hwy. 29

Already Plan
Doing To Do

BMP-23

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

BMP-24 Limit the amount of grading and tree removal

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

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

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

BMP-29 Local food production

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

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site

By selecting this BMP, you agree not to burn the material pruned on site.

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

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

Comments and Suggestions on this form?

Hedge, Emily

From: Donna Oldford <dboldford@aol.com>
Sent: Monday, November 07, 2016 11:15 AM
To: Hedge, Emily
Subject: Sleeping Lady

Follow Up Flag: Follow up
Flag Status: Flagged

Emily,

Just a "heads up" that I received the \$5K check from the applicant and it is going out in today's mail to your attention.

Mike said that he has submitted his drawings and the aerial photo of the area where the water tanks will be sited. As we agreed on-site, the tanks will not be visible from Highway 29. The height of these tanks is 15 feet.

The mobile bottling during Phase One will occur in the location of the proposed covered crush pad, on the north side of the existing barn which will be re-used as a winery. A temporary canvas cover will be used during Phase One harvest. The covered crush pad will be constructed in Phase Two and will then be used for cover of the mobile bottling truck area from that point forward.

Mike has sent confirmation on the number of existing groundwater wells, as well as the aerial topo (Google) showing the location of the water storage tanks. We would like to use the photograph you made at our recent site visit, from Highway 29 as evidence that the tanks will not be visible. Existing tree cover in that location will completely screen the tank area, as the trees are well over 15 feet in height.

Should the existing trees be removed for some reason (which we do not anticipate, but an older oak did fall last year), we envision replacing the lost trees with Chinese redberry trees (which have already been planted in the local of the large oak and a couple of smaller trees that fell), or other suitable fast-growing trees for replacement of screening.

We do not envision any tree removal in the location of the water storage tank area.

I hope this answers your final questions. I am available to help answer any questions you might have during the preparation of a draft CEQA document. Thank you, Emily.

Best,
Donna

Donna B. Oldford
Plans4Wine
(707)963-5832
DBOldford@aol.com

From: [Mike Muelrath](#)
To: [Hedge, Emily](#)
Cc: ["Donna Oldford"](#)
Subject: RE: P15-00423 Sleeping Lady Project Status and PC Hearing Date
Date: Thursday, October 20, 2016 5:00:11 AM
Attachments: [image001.png](#)

Hi Emily,

Here is a snip from google earth showing the tank location. The plan is to tuck it in behind the trees in this clear area.



No tree removal should be required (noted on Sheet 0 of the site plans).

There is a shelf that the tanks will set on. There will be a very small amount of grading to cut the pad for the tank. It will all be down low and hidden by the trees.

Hope this helps,

Mike

Applied Civil Engineering Incorporated
(707) 320-4968 (Telephone)
(707) 320-2395 (Facsimile)
(707) 227-7166 (Mobile)

From: Hedge, Emily [mailto:Emily.Hedge@countyofnapa.org]
Sent: Tuesday, October 18, 2016 5:30 PM
To: Mike Muelrath <mike@appliedcivil.com>
Subject: RE: P15-00423 Sleeping Lady Project Status and PC Hearing Date

P15-00423 Sleeping Lady Winery
5537 Solano Avenue



View from Solano Ave. south of the driveway



View from project driveway at Solano Ave.