

“E”

Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

file No P15-00077

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: Use Permit

Date Submitted: 3-9-15 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000 - Receipt No. _____ Received by: [Signature] Date: 3.9.15

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Sam Jasper Winery

Assessor's Parcel No: 039-390-023 Existing Parcel Size: 10.23 ac.

Site Address/Location: 4059 Silverado Trail Napa CA
No. Street City State Zip

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

Property Owner: San Bernabe LLC (Chris Indelicato)

Mailing Address: 455 Devlin Road, Suite 201 Napa, CA 94559
No. Street City State Zip

Telephone No: 707 - _____ E-Mail: Chris.Indelicato@delicato.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): Rob Anglin

Mailing Address: 1455 First Street, Suite 217 Napa, CA 94559
No. Street City State Zip

Telephone No: 707 927 4274 - _____ E-Mail: anglin@htralaw.com

Use Permit Information Sheet

Use

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

See enclosed Project Statement.

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

District _____

Regional _____

State Cal. ABC

Federal TTB

Improvements

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

See enclosed Project Statement.

Improvements, cont.

Total on-site parking spaces:	<u>2</u> existing	<u>17</u> proposed
Loading areas:	<u>0</u> existing	<u>0</u> 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): 1.54 acres

Employment and Hours of Operation

Days of operation:	<u>N/A</u> existing	<u>7</u> proposed
Hours of operation:	<u>N/A</u> existing	<u>6:00 am - 6:00pm</u> proposed
Anticipated number of employee shifts:	<u>N/A</u> existing	<u>2</u> proposed
Anticipated shift hours:	<u>N/A</u> existing	<u>8</u> 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) _____

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.

Chris Indelicato

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Ch. Schubert 3-9-15

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 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 checked="" type="checkbox"/> On-Site?	<input 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: N/A gal/y Per permit No: N/A Permit date: N/A

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

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>N/A</u> existing	<u>25</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	_____ proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10:00 am - 6:00 pm</u> proposed
Non-harvest Production hours ² :	<u>N/A</u> existing	<u>6:00 am - 6:00 pm</u> proposed

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

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

Grape Origin

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

Marketing Program

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

See enclosed Project Statement.

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

See enclosed Project Statement.

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*

Conservation Development and Planning

Winery Production Process



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The Napa County Code contains various references to winery production and refers to production capacity as “the wine bottled or received” at a winery and refers to “bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine” (Code Section 18.16.030(G)(4)).¹

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery’s total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, whichever is greater.

Using the diagram on the right, this means the greater of $A + (B - C)$, or D. If $B - C$ is a negative number, total production is equal to either A or D, whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery’s annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal(s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

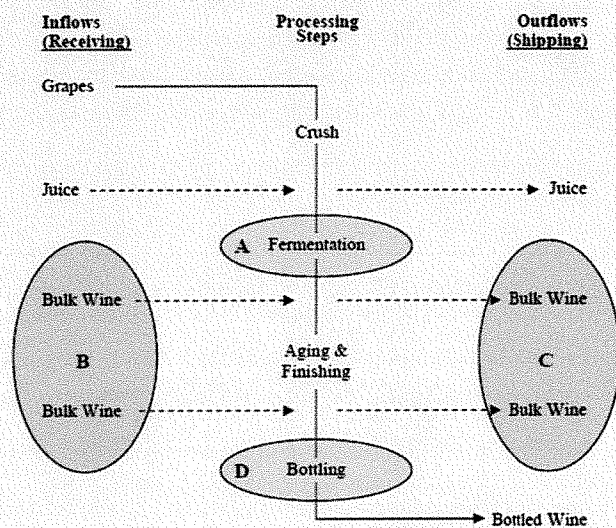


Figure 1. Winery Production Process

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>n/a</u> sq. ft.	<u>n/a</u> acres
Proposed	<u>18,815</u> sq. ft.	<u>0.43</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).

<u>63,946</u> sq. ft.	<u>1.47</u> acres	<u>14%</u> % of parcel
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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	_____ sq. ft.	Proposed	<u>13,827</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	_____ sq. ft.	_____ % of production facility
Proposed	<u>3,151</u> sq. ft.	<u>23</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>n/a</u> sq. ft.	Proposed: <u>n/a</u> sq. ft.
Covered crush pad area	Existing: <u>n/a</u> sq. ft.	Proposed: _____ sq. ft.
Uncovered crush pad area	Existing: <u>n/a</u> sq. ft.	Proposed: _____ 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.



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, Reservoir</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>n/a</u> gallons per day (gal/d)	
Current water source:	<u>Well</u>	<u>Well</u>
Anticipated future water demand:	<u>3,690</u> gal/d	<u> </u> gal/d
Water availability (in gallons/minute):	<u>60</u> gal/m	<u>60</u> gal/m
Capacity of water storage system:	<u>5,000</u> gal	<u>50,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Winery Process Wastewater</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site irrigation</u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>240</u> gal/d	<u>0</u> gal/d
Anticipated future waste flows (peak flow):	<u>1,155</u> gal/d	<u>666</u> gal/d
Future waste disposal design capacity:	<u>1,155</u> gal/d	<u>666</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): offsite to site with approved Napa County Grading Permit

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>2</u> x 3.05 one-way trips per employee	=	<u>6.1</u> daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>3.8</u> daily trips.
Average number of weekday visitors: <u>25</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>19.2</u> daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>.36</u> daily trips.
Total	=	<u>29.46</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>10.4</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>6.1</u> daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>3.8</u> daily trips.
Average number of Saturday visitors: <u>25</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>17.9</u> daily trips.
Total	=	<u>27.8</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>19.8</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>6.1</u> daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>7.6</u> daily trips.
Average number of Saturday visitors: <u>25</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>17.9</u> daily trips.
Gallons of production: <u>20,000</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>150</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>2.1</u> daily trips.
Total	=	<u>34.1</u> daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>8</u> x 2 one-way trips per staff person	=	<u>16</u> trips.
Number of visitors (largest event): <u>50</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>35.7</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).

Traffic Information Sheet Addendum

Information for Caltrans Review

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

Napa County Winery Traffic Generation Characteristics

Employees

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)
Seasonal: 2 trips/day (0 during weekday PM peak)—crush
see full time above—bottling
Auto Occupancy: 1.05 employees/auto

Visitors

Auto occupancy:
Weekday = 2.6 visitors/auto
Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



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

PROJECT NAME	Sam Jasper Winery	
PROJECT ADDRESS	4059 Silverado Trail, Napa CA	
APPLICANT		
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? *	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If yes, please include a copy of their required spreadsheets.			
2 Do you have an integrated design team?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
if yes, please list: <u>Riecher Spence + Assoc, H+B, Quadriga -</u> <u>other consultants to be selected after Use Permit is granted.</u>			
3 SITE DESIGN			
3.1 Does your design encourage community gathering and is it pedestrian friendly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.2 Are you building on existing disturbed areas?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.3 Landscape Design			
3.31 native plants?	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>	<input 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?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
If yes, please explain the size, location, and percentage of off-set:			
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.42 Zones for heating and cooling to provide for maximum efficiency?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.43 Energy Star™ or ultra energy efficient appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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: <u>Intend to design to LEED standards</u>			
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 checked="" type="checkbox"/>	<input 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?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?			
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?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.54 a timer to insure that the systems are run only at night/early morning?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

* We intend to but do not have a team ready since its too early in the process.

		yes	no	I don't know
6 MATERIAL RECYCLING				
6.1	Are you using reclaimed materials? If yes, what and where: _____			✓
6.2	Are you using recycled construction materials-			
	6.21 finish materials?	✓		
	6.22 aggregate/concrete road surfaces?	✓		
	6.23 fly ash/slag in foundation?	✓		
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				
7.1	Will you be using certified wood that is sustainably harvested in construction?	✓		
7.2	Will you be using regional (within 500 miles) building materials?	✓		
7.3	Will you be using rapidly renewable materials, such as bamboo?			✓
7.4	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	✓		
7.5	Have you considered the life-cycle of the materials you chose?	✓		
8 INDOOR AIR QUALITY				
8.1	Will you be using low or no emitting finish and construction materials indoors-			
	8.11 Paint?	✓		
	8.12 Adhesives and Sealants?	✓		
	8.13 Flooring?	✓		
	8.14 Framing systems?	✓		
	8.15 Insulation?	✓		
8.2	Does the design allow for maximum ventilation?	✓		
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?		✓	
8.4	Does your design include dayling, such as skylights?	✓		
9 TRANSPORTATION DEMAND MANAGMENTMENT				
9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?			✓
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?			✓
9.3	Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?			✓
9.4	How close is your facility to public transportation?			✓
10	Are there any superior environmental/sustainable features of your project that should be noted? <u>Not known at this time</u>			
11	What other studies or reports have you done as part of preparing this application? 1 <u>None at this time</u> 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: _____		✓	
13	Once your facility is in operation, will you: 13.1 calculate your greenhouse gas emissions? 13.2 implement a GHG reduction plan? 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			✓
14	Does your project provide for education of green/sustainable practices? If yes, please describe: <u>Building Design to maximize environmental stewardship as a part of wineries marketing.</u>	✓		
15	Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases? _____ _____			

Form filed out by: Project Architect

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



A Tradition of Stewardship
A Commitment to Service

Project name & APN: Sam Jasper Winery
Project number if known: _____
Contact person: _____
Contact email & phone number: _____
Today's date: 3-9-15

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

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

PV panels will be located on the large roof areas. Size still to be determined.

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

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

Already Plan
Doing To Do

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

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

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

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

Already 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.

Already Plan
Doing To Do

BMP-23

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

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

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)

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

BMP-25 (b)

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

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already 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?

Sam Jasper Winery
Project Statement
5/20/15

Owner/Applicant: San Bernabe Vineyards LLC
Chris Indelicato
455 Devlin Road, Suite 201
Napa, California 94558

Representative: Rob Anglin
1455 First Street, Suite 217
Napa, California 94559
707/927-4274

Property Location: 4059 Silverado Trail (APN039-390-023)

Zoning: AP (Agriculture Preserve)

General Plan: AR (Agricultural Resource)

CEQA: The project site has been cultivated as vineyards for many years and is not mapped for any special status species. The project site is not on any of the lists of hazardous waste sites enumerated under Government Code §65962.5.

REQUEST: This application seeks approval to establish a new winery on a 10.23 acre parcel along Silverado Trail. The proposed winery structure totals 17,093 square feet. Tours and tastings by prior appointment with wine/food pairings are proposed for a maximum of 25 visitors per day or 160 persons per week, and a marketing plan is included with this application. Food service would be provided by a licensed caterer or within the commercial kitchen facilities proposed in the attached plans. The proposed winery includes on-premise wine consumption consistent with Assembly Bill 2004 (Evans) and the Napa County Planning Director's July 17, 2008 memo, "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises." All wine consumption would be limited to wine purchased on-site.

The winery will process top tier fruit to create ultra premium Napa Valley wines. The winery structure incorporates gravity movement of fruit and wine through by design and by movement of materials to positions of sufficient height to allow so. Fruit would be harvested into partially full half ton bins, or quarter ton bins. The fruit would arrive cold at the winery early in the morning. Wines would then age in barrel for 24-31 months prepared for bottling. Bottling may occur either on-site in the covered work areas depicted on UP8 with a mobile bottling truck or off-site depending on the winery's needs. Wine typically would age for at least one year in bottle prior to release.

Sam Jasper Winery
Project Statement
5/20/15

Grapes would be sourced from applicant's Napa County vineyards and through existing grape contracts with Napa County growers. The winery has ample sources to ensure compliance with the 75% rule.

Setting: The project site is a 10.23 acre parcel located at 4059 Silverado Trail in Napa. The site has frontage on Silverado Trail. While the project site is bounded by the Napa River to the west, the proposed winery is setback 875 feet from the river's top of bank. The project site and surrounding parcels are developed with vineyard, and the project site also is developed with a residence that is not a part of this application and will continue to be used as a single family residence. Pursuant to a demolition permit (B12-01506), a barn was demolished in January 2013. Several wineries are nearby with Van der Heyden Vineyards and Black Stallion Winery being adjacent to the project site. The site's topography and existing residential structure will make the proposed winery invisible from Silverado Trail.

Parcel Size: 10.23 acres

Winery Square Footage: 17,093 square feet

Production Capacity: 20,000 gallons

Visitation: Tours and tastings by prior appointment for maximum of 25 persons per day and 160 persons per week. A marketing plan is included with the application. Marketing events and tours and tastings may occur on the same day.

Marketing: The following includes all marketing events proposed:

- a. Private Promotional tastings and meals

Frequency: 10 annually
Attendees: 15 maximum
Time of day: 11:00 a.m. to 10:00 p.m.*

- b. Wine Club Lunches/Dinners

Frequency: 10 annually
Attendees: 25 maximum
Time of day: 11:00 a.m. to 10:00 p.m.*

- c. Harvest/Release Events

Frequency: 3 per year
Attendees: 50 maximum
Time of day: 11:00 a.m. to 10:00 p.m.*

Sam Jasper Winery
Project Statement
5/20/15

*Approximately four hours per event depending on morning or evening schedule. All marketing events will take place in the winery or on the outdoor patio. Food service will be catered.

Number of Employees: 10 or fewer.

Days and Hours of Operation: 6:00 a.m. to 6:00 p.m. daily (excluding harvest and marketing events)

Parking: 17 spaces. Parking for events will occur in the parking area and in vineyard rows with no blockage of the access road.

Accessory/Production Ratio: 22.4%

Winery Coverage: 66,916 square feet (1.54 acres and 15% of project site)

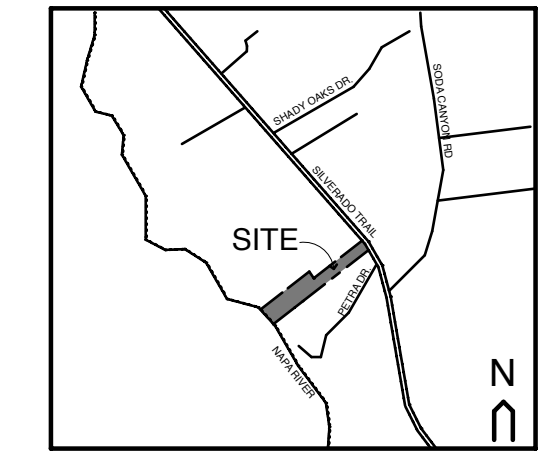
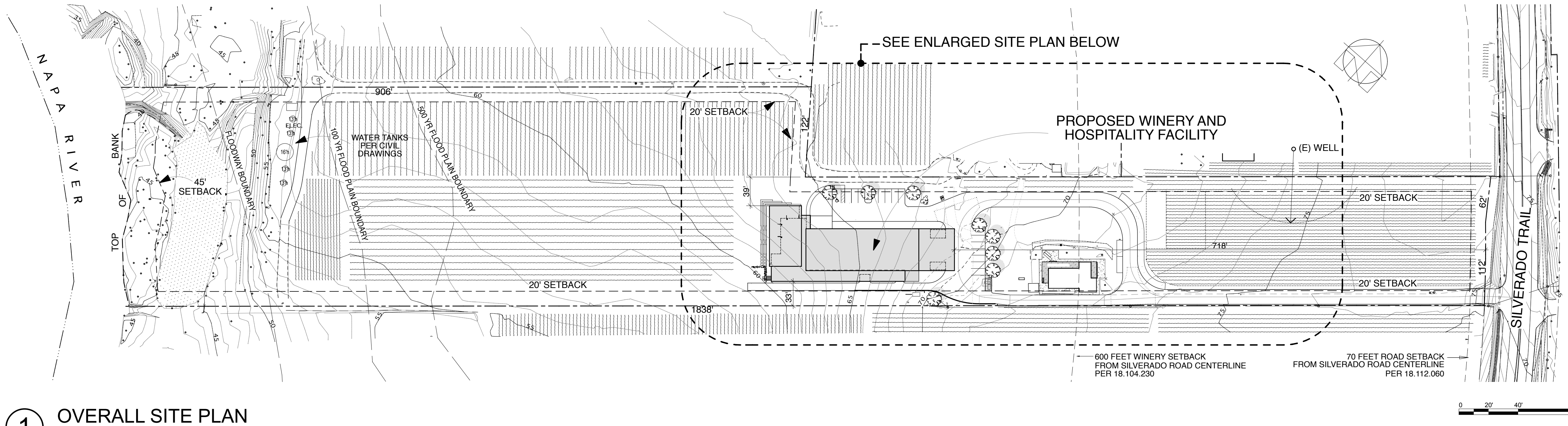
Winery Road Setbacks: The proposed winery is 780 feet from the centerline of Silverado Trail, which complies with the 600-foot setback that would apply to newly constructed winery buildings.

Fire Protection and Access: Driveway and turnaround areas meet or exceed the Napa County Road and Streets Standards and Fire Department standards.

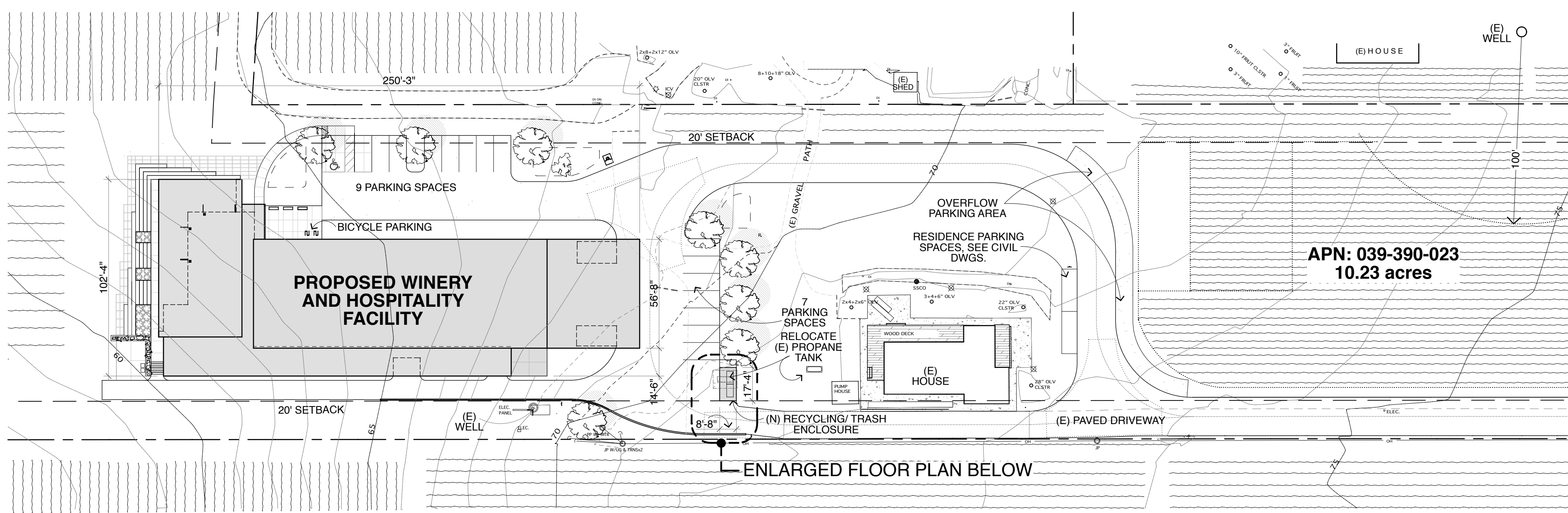
Landscaping/Lighting: Lighting associated with proposed winery is directed downward, shielded, and only to the extent necessary for safety. Landscaping is per the submitted plans and will comply with Napa County's Water Efficient Landscaping Ordinance.

Signs: Signage is not included with this application.

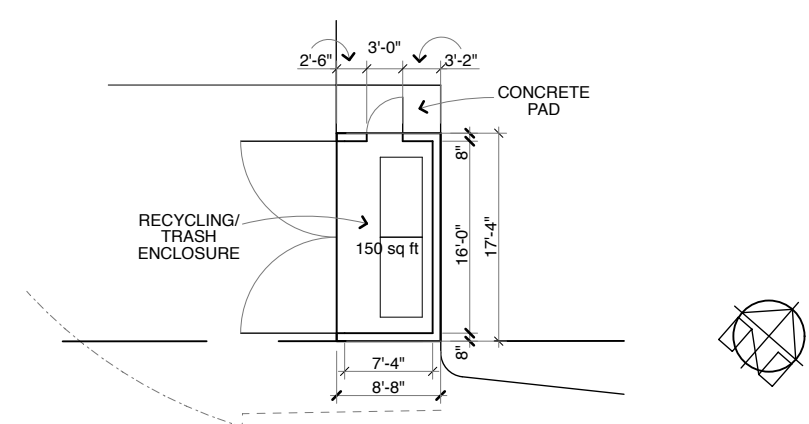
SAM JASPER WINERY



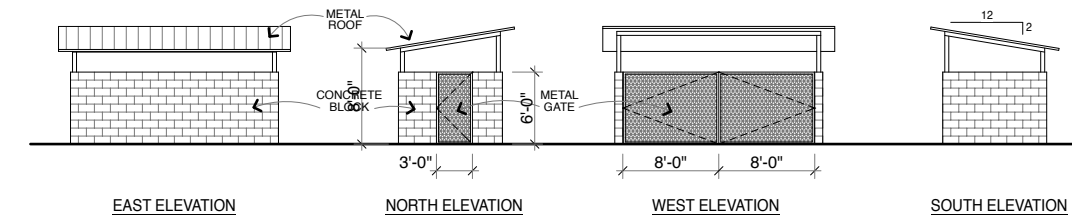
1 OVERALL SITE PLAN
SCALE: 1" = 1960'



2 ENLARGED SITE PLAN
SCALE: 1" = 40'



3 TRASH ENCLOSURE FLOOR PLAN
SCALE: 1/16" = 1'-0"



4 TRASH ENCLOSURE ELEVATIONS
SCALE: 1/16" = 1'-0"

PROJECT DATA

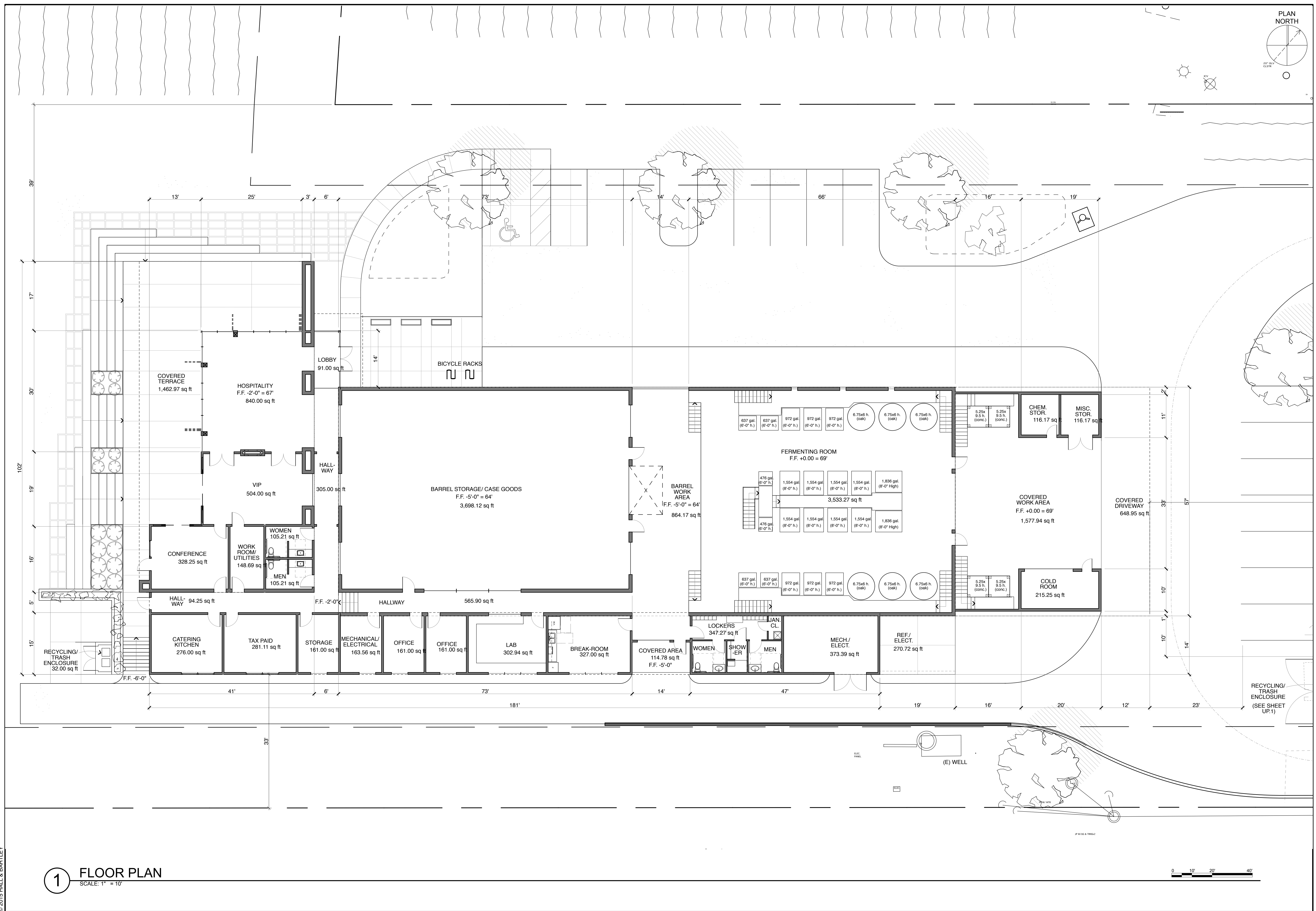
Owner:	Delicato Vineyards 455 Devlin Road, Suite 201 Napa, Ca 94558 Contact: Chris Indelicato
Address:	4059 Silverado Trail Napa, Ca 94558
Assessor's Parcel Number:	039-390-023
Lot Size:	10.23 Acres
Floor Area, Winery:	17,093 Square Feet
Construction Type:	Type V (non-rated)
Sprinklered:	Yes

DRAWING INDEX

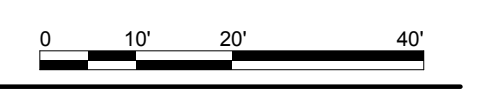
UP.1	Cover Sheet, Vicinity Map, Overall Site Plan & Enlarged Site Plan
UP.2	Floor Plan
UP.3	Exterior Elevations
UP.4	Site Plan, Dimension Plan, Left Turn Lane Detail & Project Information
UP.5	Grading and Erosion Control Plan
UP.6	Utility Plan
UP.7	Landscape Plan

- UP.8 Winery Development Area and Winery Coverage Plan
- UP.9 Winery Production Area and Accessory Area Plan

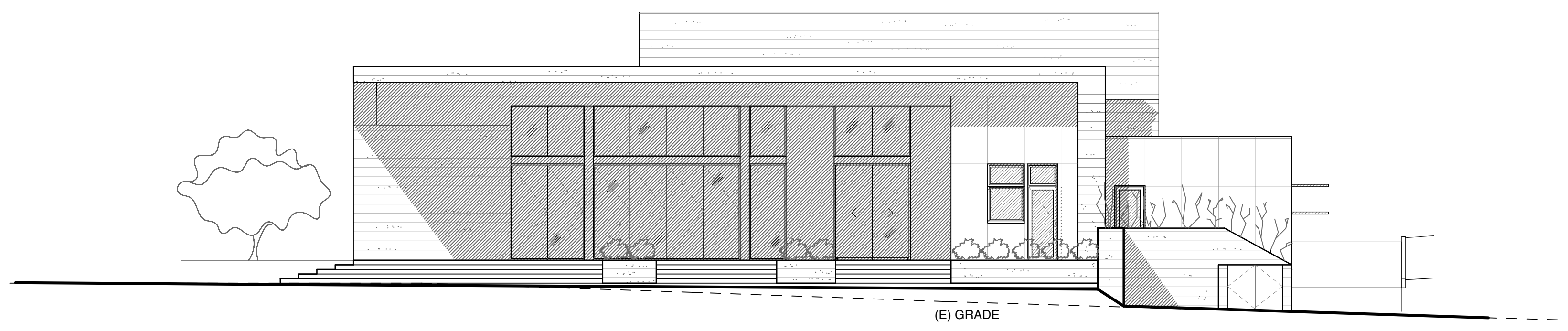
Separate from Main Set of Drawings



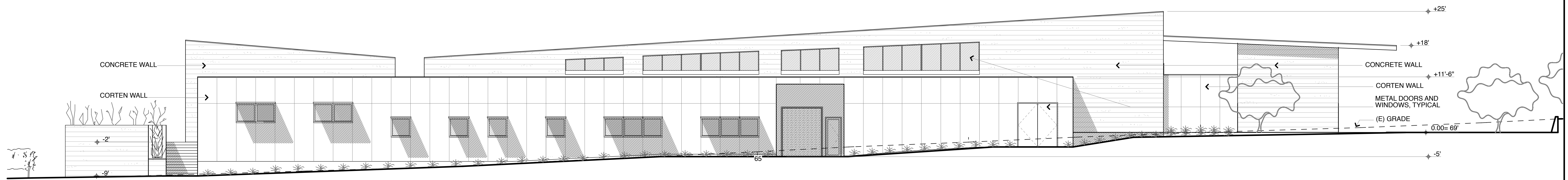
1 FLOOR PLAN
SCALE: 1" = 10'



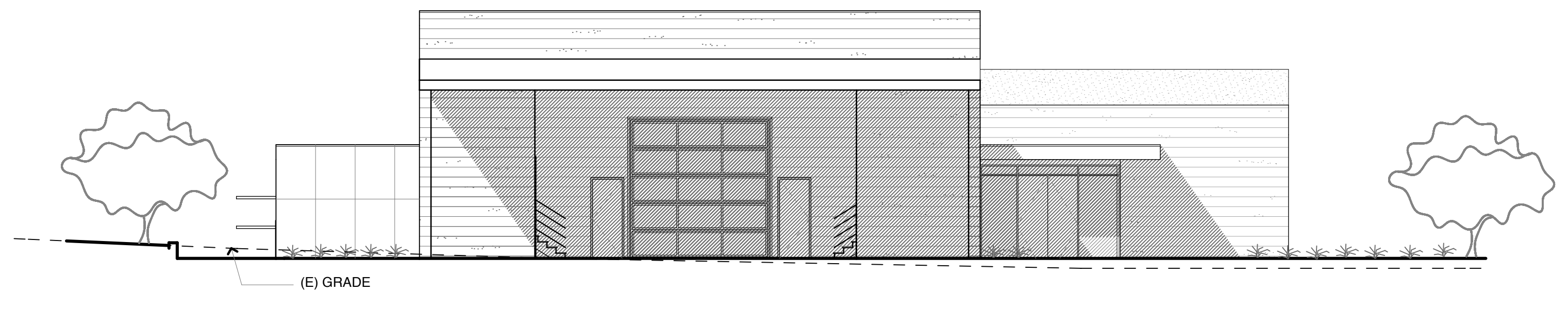
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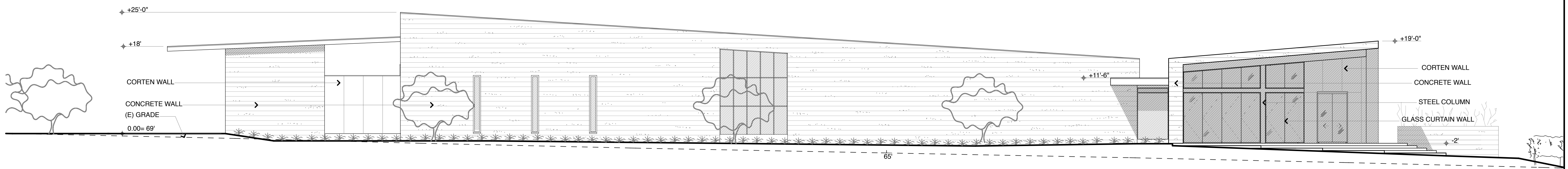
1 WEST ELEVATION
SCALE: 1" = 10'



2 SOUTH ELEVATION
SCALE: 1" = 10'

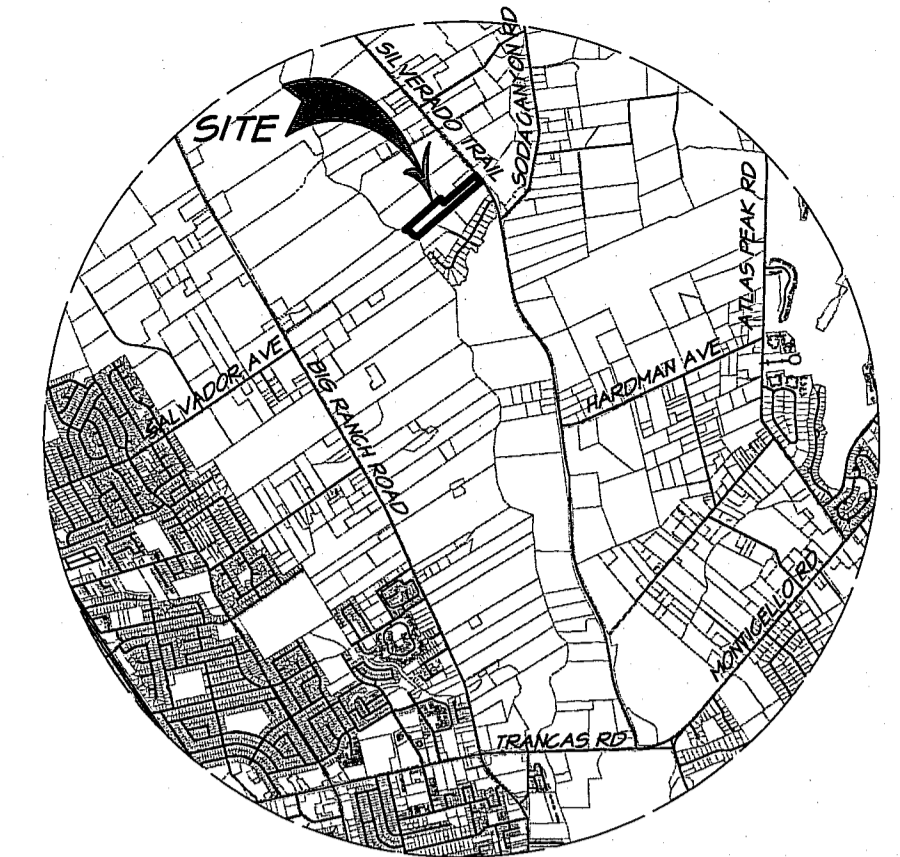


3 EAST ELEVATION
SCALE: 1" = 10'

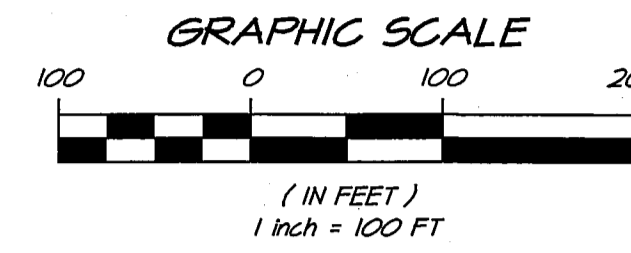


4 NORTH ELEVATION
SCALE: 1" = 10'

SAM JASPER WINERY USE PERMIT PLANS



VICINITY MAP
NOT TO SCALE



SEE DETAIL 3 BELOW
LEFT TURN LANE DETAIL

ABBREVIATIONS

AD	AREA DRAIN
AB	AGGREGATE BASE
AC	ASPHALT CONCRETE
ARCH	AIR RELEASE VALVE
ARY	ARCHITECT
BFP	BACK FLOW PREVENTER
BLDG	BUILDING
BM	BENCHMARK
BO	BLOWOFF
B5H	BACK OF SIDEWALK
C&S	CURB AND GUTTER
CB	CATCH BASIN
CL	CENTERLINE
CO	CLEANOUT
CONF	CONFORM
CV	CHECK VALVE
DI	DROP INLET
DS	DOWNSPOUT
DW	DOMESTIC WATER
(E) EX	EXISTING
ENGR	ENGINEER
EP	EDGE OF PAVEMENT
F/C	FACE OF CURB
FDG	FIRE DEPT. CONNECTION
FF	FINISH FLOOR
FG	FINISH GRADE
FH	FIRE HYDRANT
FSS	FORCED SANITARY SEWER
FL	FLOW LINE
FW	FIRE WATER LINE
GB	GRADE BREAK
GP	HIGH POINT
INV	INVERT
JP	JOINT POLE
LF	LINEAL FEET/FOOT
LP	LOW POINT
MH	MANHOLE
OC	OVERHEAD
PCC	PORTLAND CEMENT CONCRETE
P&E	PACIFIC GAS AND ELECTRIC
PIV	POST INDICATOR VALVE
PL	PROPERTY LINE
PLANTING AREA	PLANTING AREA
PVC	POLYVINYL CHLORIDE
PW	PROCESS WATER
PWW	PROCESS WASTE WATER
R	RADIUS
ROW	RIGHT OF WAY
S	SLOPE
SD	STORM DRAIN
SEWER	SANITARY SEWER
SEE ARCHITECTURAL DRAWINGS	SEE ARCHITECTURAL DRAWINGS
SEE LANDSCAPE ARCH DRAWINGS	SEE LANDSCAPE ARCH DRAWINGS
SEE STRUCTURAL DRAWINGS	SEE STRUCTURAL DRAWINGS
STA	STATION
STD	STANDARD
STB	STEEL PIPE
TG	TOP OF CURB
TW	TOP OF WALL
VCP	VITRIFIED CLAY PIPE
WL	WATER LINE
WM	WATER METER
WV	WATER VALVE

PROJECT INFORMATION

OWNER: SAN BERNABE VINEYARDS, LLC
455 DEVILIN ROAD, SUITE 201
NAPA, CA 94558
CONTACT: CHRIS INDELICATO

SITE ADDRESS: 4059 SILVERADO TRAIL
NAPA, CA 94558

CIVIL ENGINEER: RSA+
1515 FOURTH STREET
NAPA, CA 94559
CONTACT: BRUCE FENTON

ARCHITECT: HALL AND BARTLEY
4701 OLD REDWOOD HIGHWAY
SANTA ROSA, CA 95403
CONTACT: ANNE MOORE

APN & AREA: 039-390-023 (10.23 ACRES ±)

EXISTING USE: VINEYARD

PROPOSED USE: VINEYARD AND WINERY

EXISTING ZONING: AW

NOTES

BOUNDARY NOTE:
THE BOUNDARIES SHOWN HEREIN ARE BASED UPON TOPOGRAPHIC MAP PREPARED BY RSA+, OCTOBER 2014.

BENCHMARK NOTE:
NAPA COUNTY BM 1756-C, ELEVATION = 67.34 (NSVD 1928), PUBLISHED ELEVATION = 64.70' (NSVD 1929) CONVERSION PER CORPSCON: +2.64'

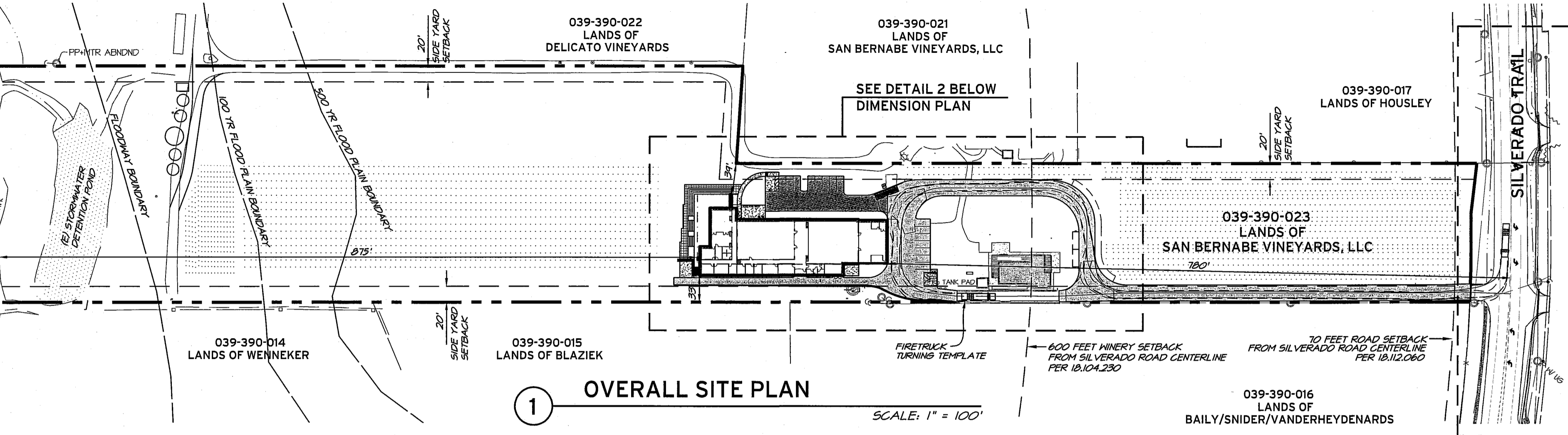
FEMA NOTE:
FLOODWAY LIMITS BASED UPON FIRM MAP NO. 0603500510F DATED SEPT. 26, 2008.

CIVIL SHEET INDEX

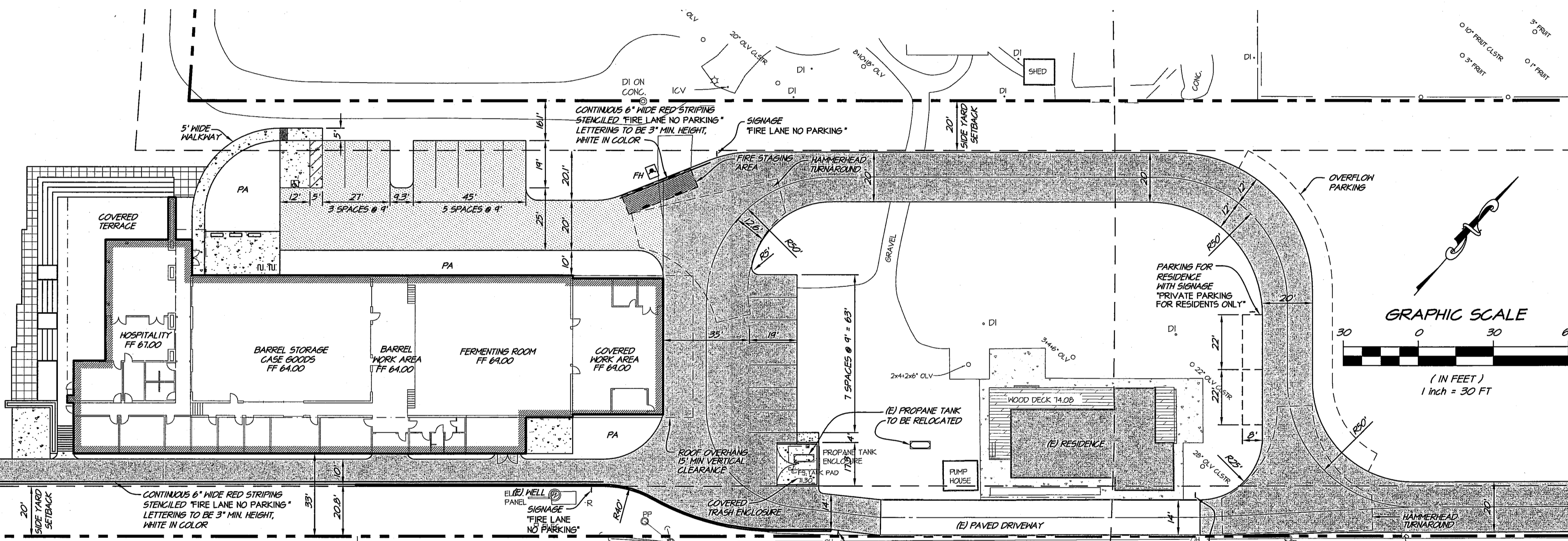
UP4	SITE PLAN, DIMENSION PLAN, LEFT TURN LANE DETAIL AND PROJECT INFORMATION
UP5	GRADINGS AND EROSION CONTROL PLAN
UP6	UTILITY PLAN
UP8	COVERAGE & DEVELOPMENT AREA

SYMBOL LEGEND

EXISTING	PROPOSED
— SD —	— SD —
— EX WL —	— FW —
— EX WL —	— PL —
— TREE TO REMAIN —	— DIRECTION OF EX. DRAINAGE —
— FENCE —	— 100-YEAR OVERLAND RELEASE PATH —
— 235 —	
+ 231.5	



1 OVERALL SITE PLAN
SCALE: 1" = 100'

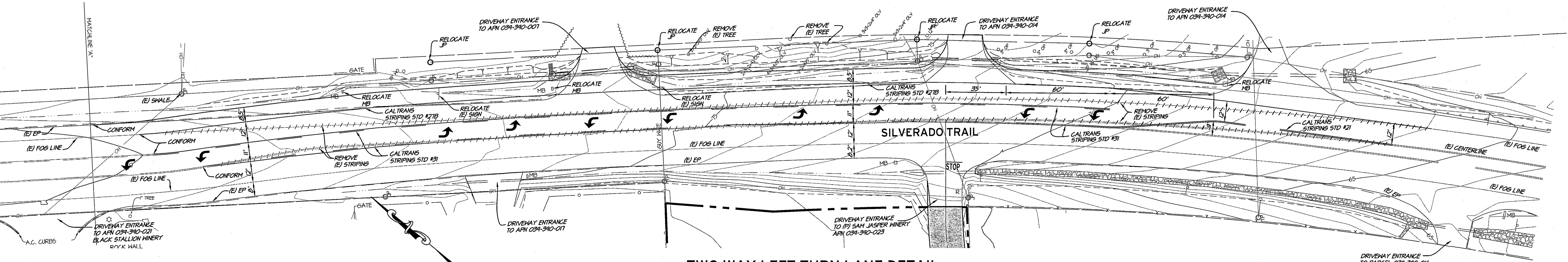


2 DIMENSION PLAN
SCALE: 1" = 30'

PARKING SUMMARY

STANDARD (9'x19')	15 SPACES
VAN ACCESSIBLE (12'x19')	1 SPACES
TOTAL	16 SPACES

NOTE: SEE LANDSCAPE PLANS FOR PAVING



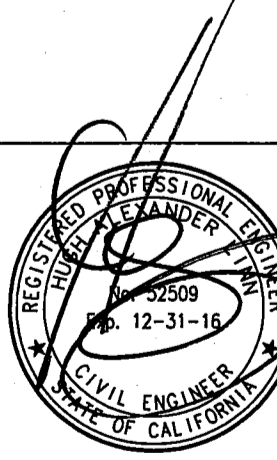
3 TWO WAY LEFT TURN LANE DETAIL
SCALE: 1" = 30'

1515 FOURTH STREET
NAPA, CALIF. 94559
OFFICE: (707) 252-3301
+ www.rsa-civil.com +

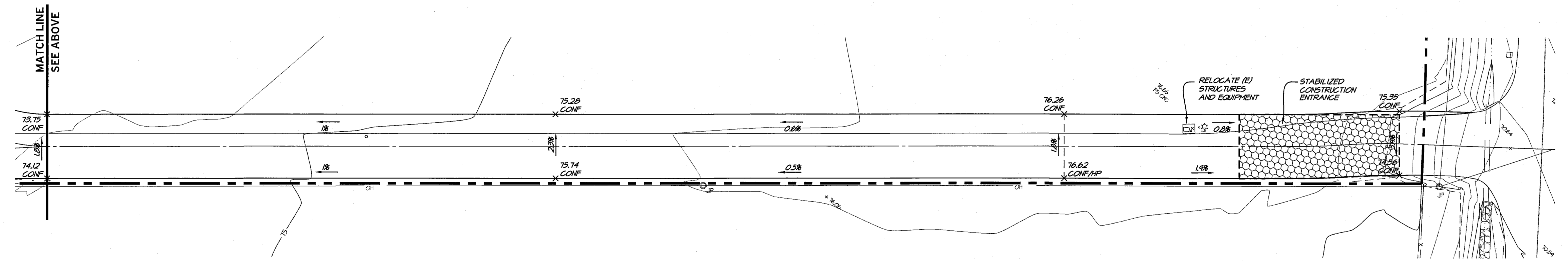
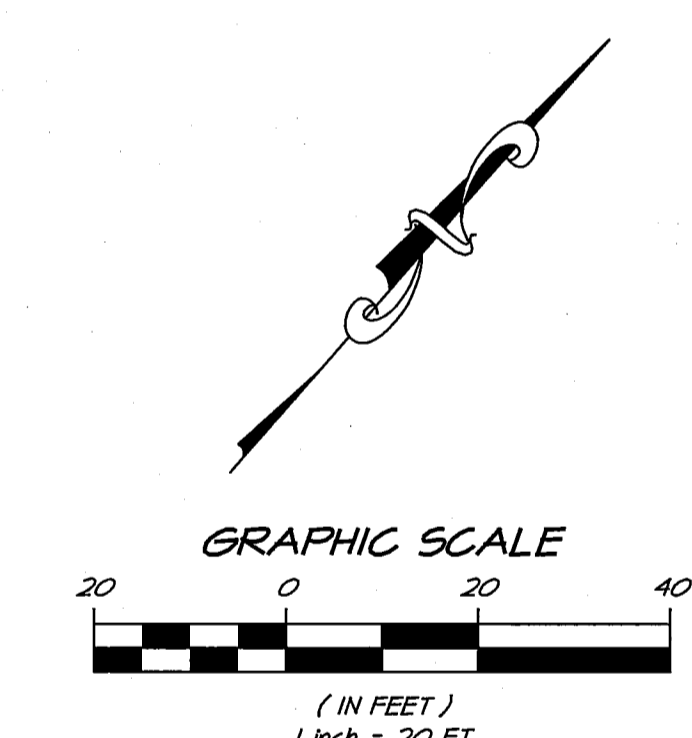
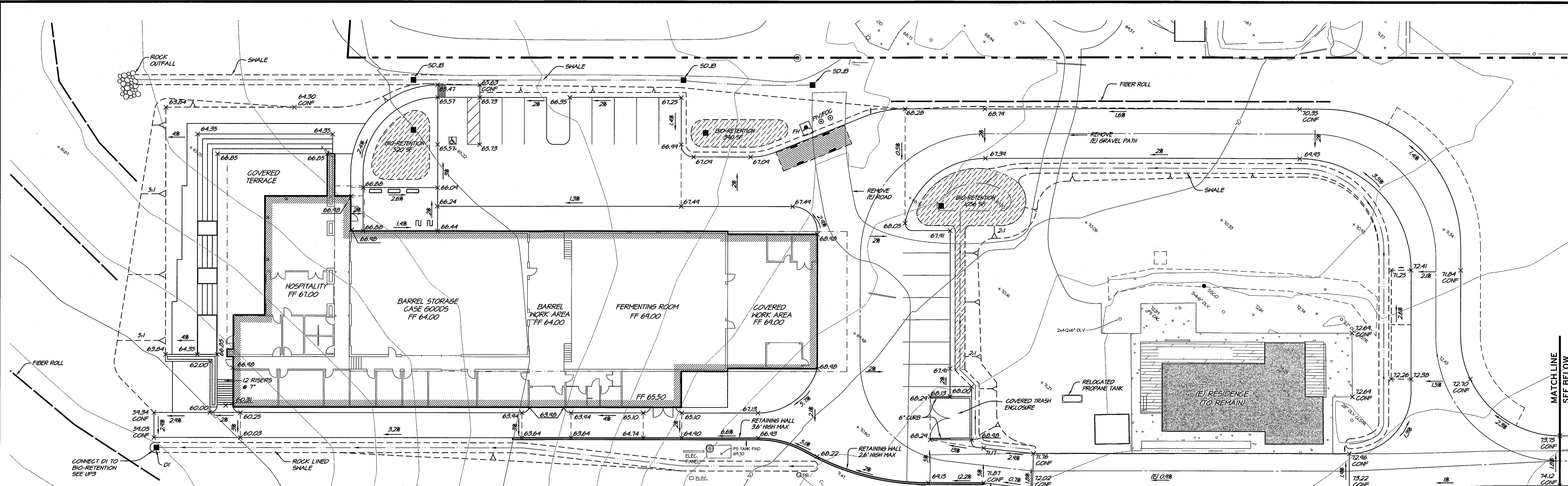
RSA+ CONSULTING CIVIL ENGINEERS + SURVEYORS + 1960

SAM JASPER WINERY COVER SHEET

CALIFORNIA
NAPA COUNTY



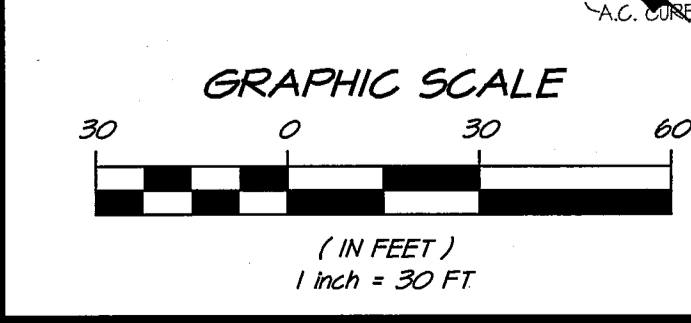
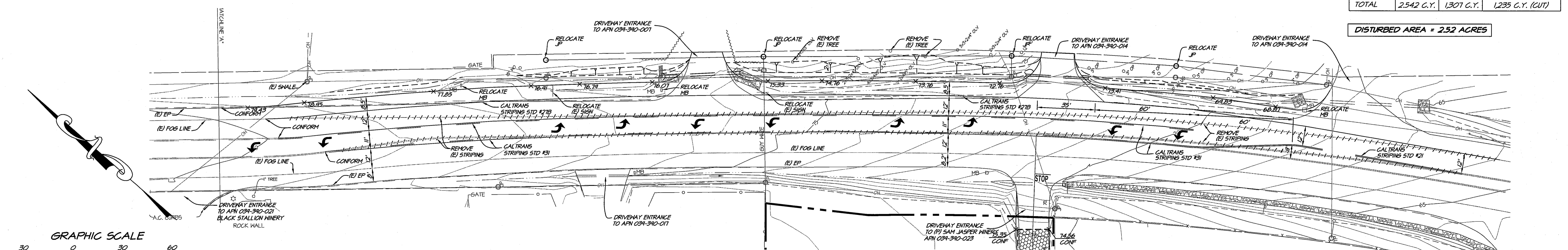
DATE	11/21/2015
DRAWN	ECB
DESIGNED	ECB
CHECKED	BNF
JOB NO.	4114025.0
SHEET NO.	UP4
	4 OF 9 SHEETS



1 ON-SITE GRADING SCALE: 1" = 20'

EARTHWORK ESTIMATES			
	CUT	FILL	NET
ON-SITE	2,420 C.Y.	1,271 C.Y.	
OFF-SITE	122 C.Y.	36 C.Y.	
TOTAL	2,542 C.Y.	1,307 C.Y.	1,235 C.Y. (CUT)

DISTURBED AREA = 2.52 ACRES



2 OFF-SITE GRADING SCALE: 1" = 30'

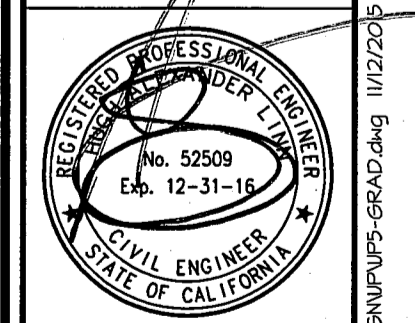
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NO. DATE BY APPD

REVISIONS

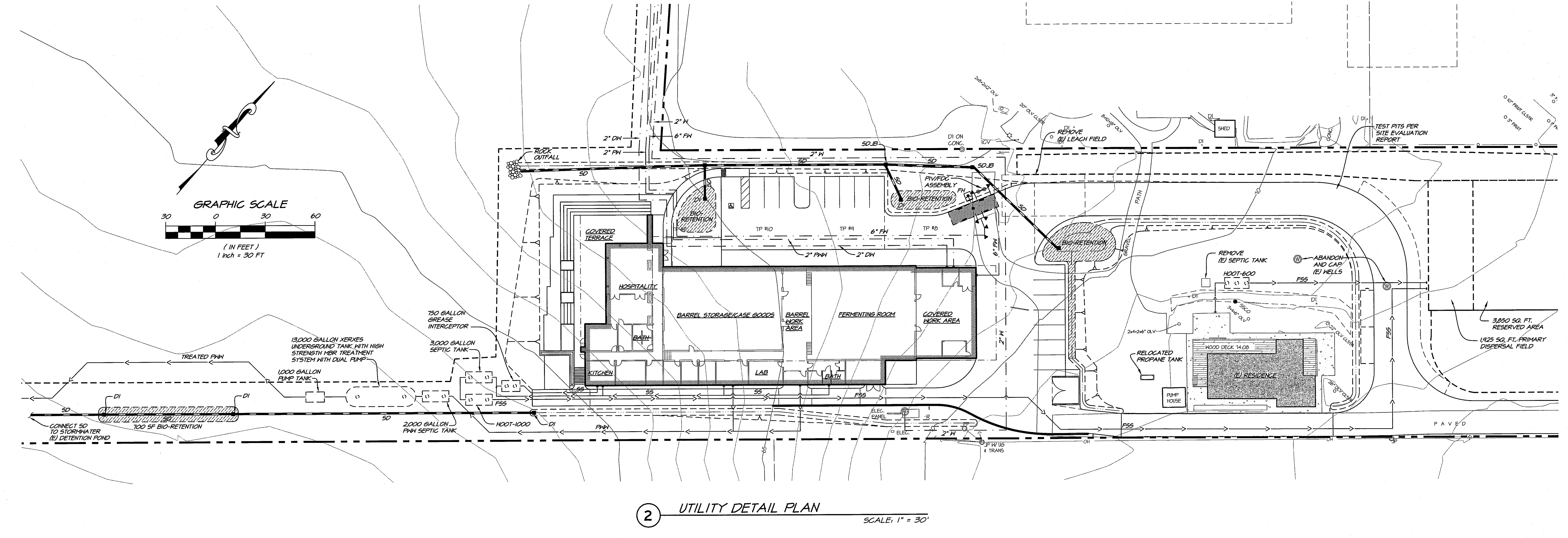
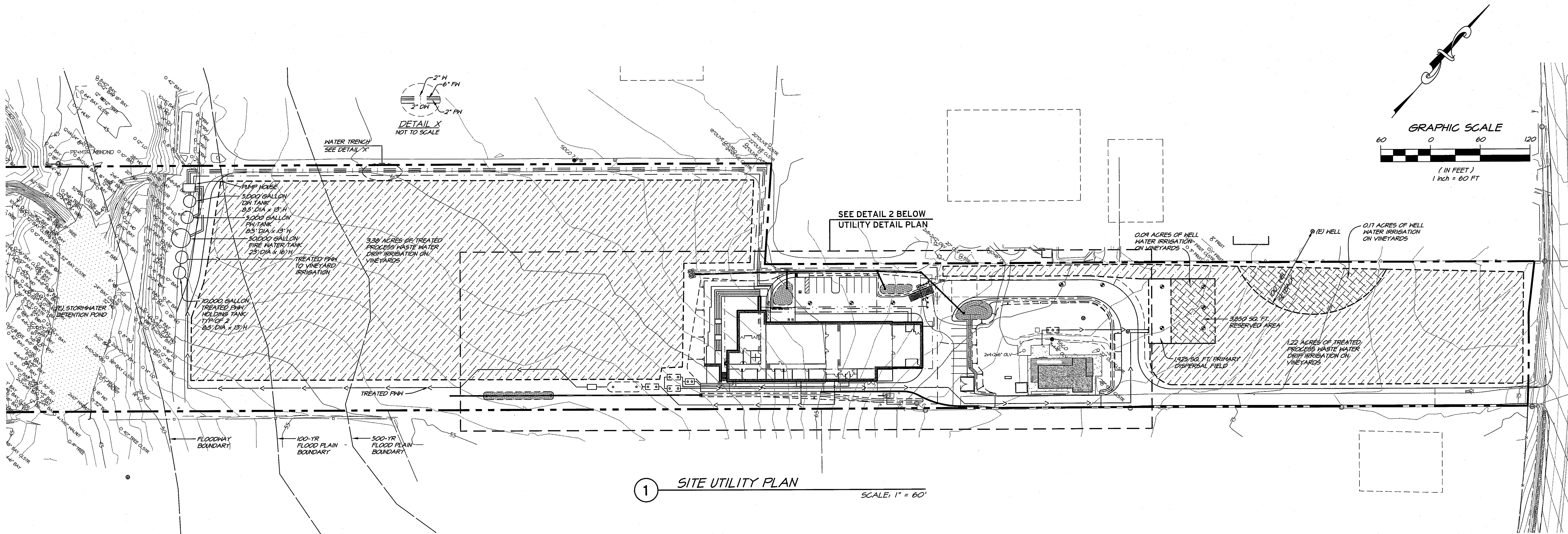
SAM JASPER WINERY
GRADING AND EROSION CONTROL PLAN
CALIFORNIA
NAPA COUNTY



DATE 11/2/2015
DRAWN ECB
DESIGNED ECB
CHECKED BWF

JOB NO. 4114025.0
SHEET NO.

UP5
5 OF 9 SHEETS

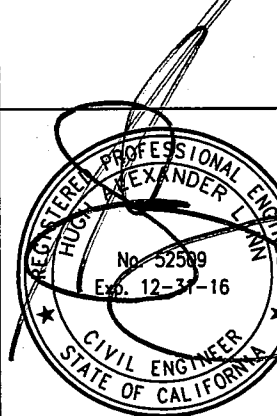


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UTILITY PLAN
CALIFORNIA

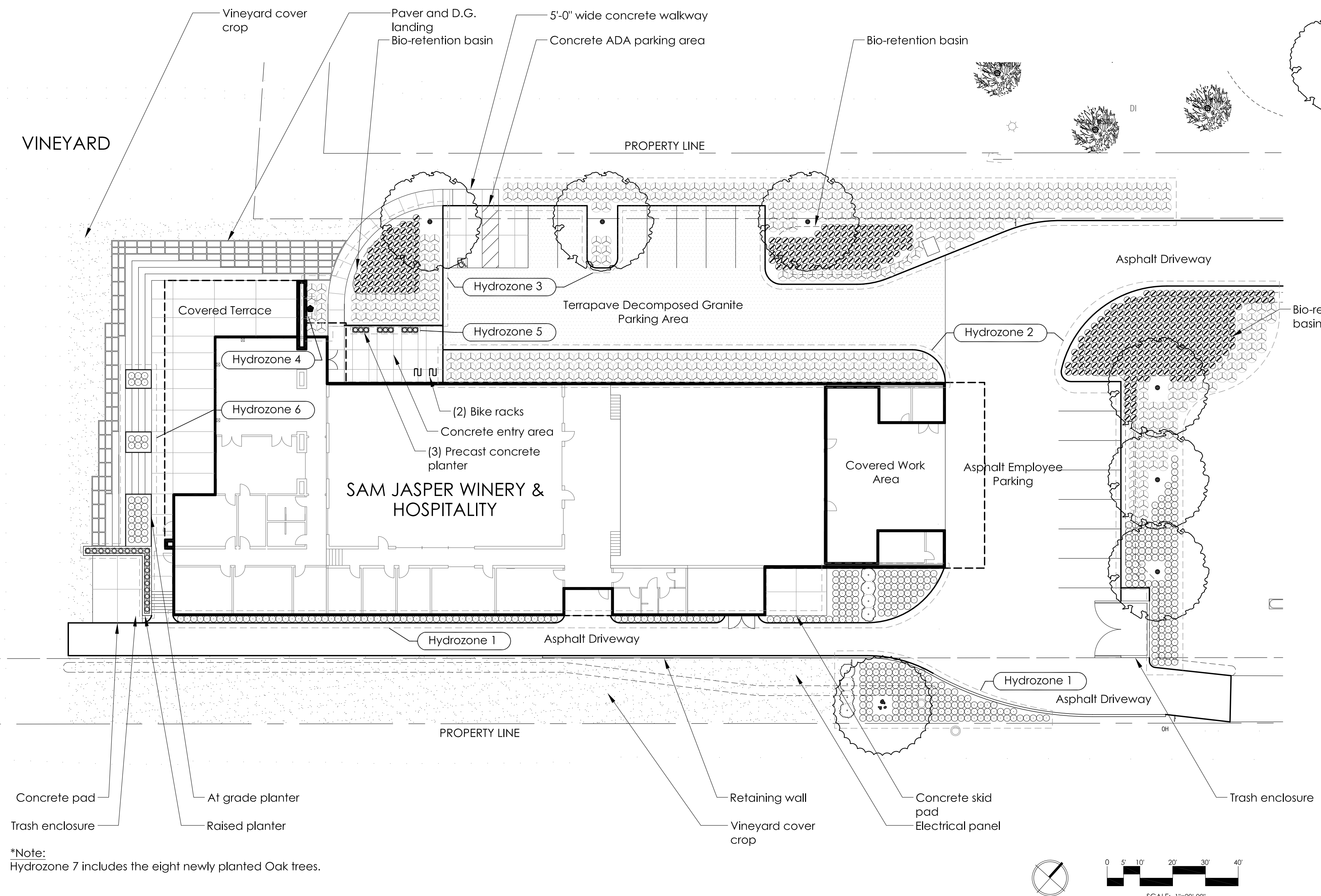
NAPA COUNTY



DATE	11/2/2015
DRAWN	ECB
DESIGNED	ECB
CHECKED	BNF
JOB NO.	4114025.0
SHEET NO.	UP6

6 OF 9 SHEETS

LANDSCAPE PLAN

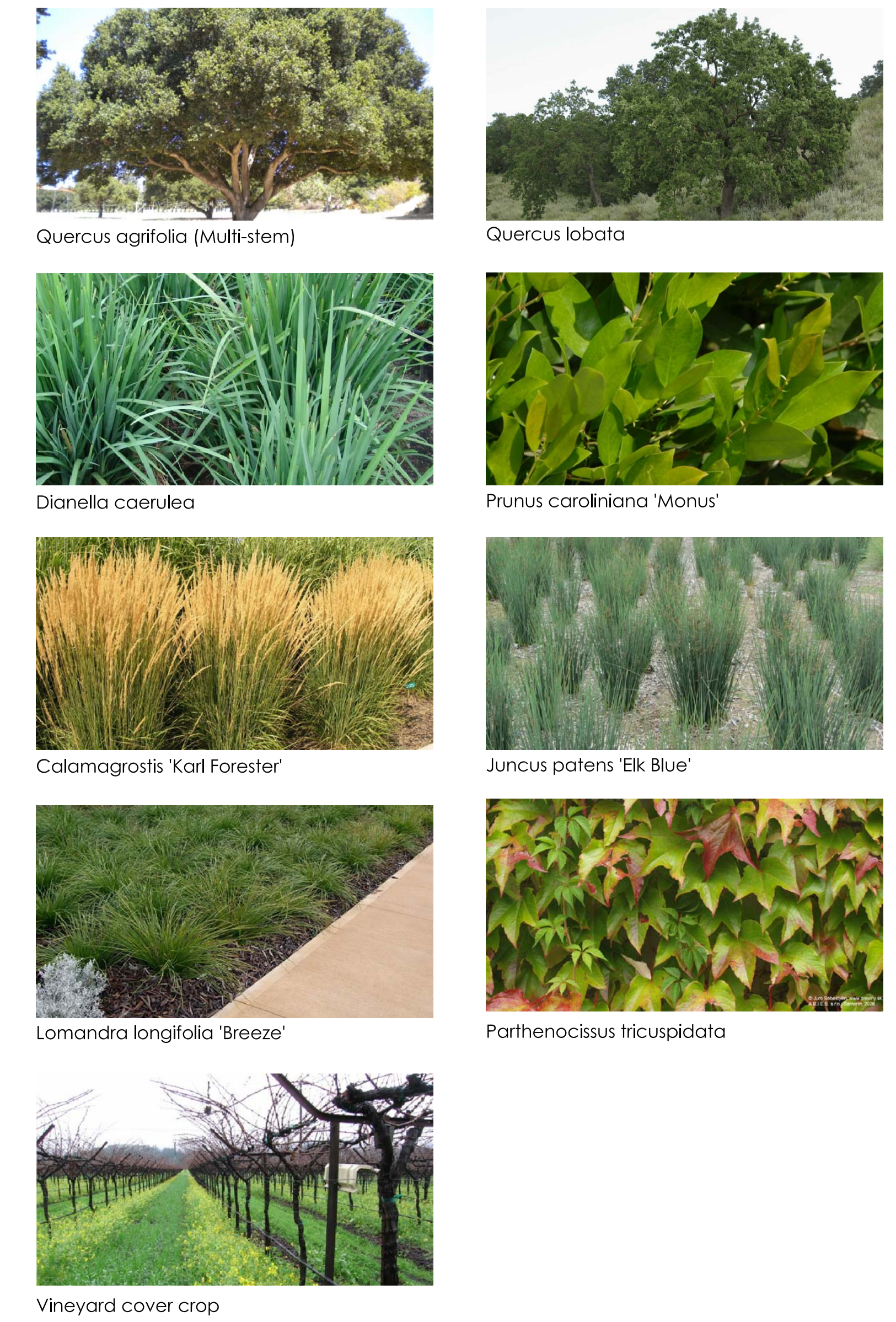


*Note:
Hydrozone 7 includes the eight newly planted Oak trees.

PLANT LIST

Botanical Name	Common Name	Water Use	Size	Qty
Trees				
Quercus agrifolia (Multi-stem)	Live Oak	Low	36" Box	1
Quercus lobata	Valley Oak	Low	36" Box	6
Shrubs/ Perennials				
Dianella caerulea	Blue Flax Lily	Low	5 Gal.	28
Prunus caroliniana 'Monus'	Carolina Laurel Cherry	Low	15 Gal.	8
Grasses/Ground Covers				
Calamagrostis 'Karl Forester'	Reed Grass	Low	1 Gal.	474
Juncus patens 'Elk Blue'	Elk Blue California Rush	Low	1 Gal.	523
Lomandra longifolia 'Breeze'	Dwarf Mat Rush	Low	1 Gal.	518
Vineyard cover crop		Un-Irrigated		6550 Sq. Ft.
Vines				
Parthenocissus tricuspidata	Boston Ivy	Medium	5 Gal.	1

PLANT PALETTE



IRRIGATION STATEMENT

The landscape irrigation will be designed to meet Napa County Water Efficient Landscape Ordinance and will contain the following components:

- Weather based, self-adjusting irrigation controller with rain sensor
- Emitters to include subsurface drip irrigation, tree bubblers for new trees
- Trees to be placed on separate valves
- Isolation valves to be installed at point of connection and before each valve or manifold
- Backflow prevention device to be installed
- Pressure regulation device to be installed
- Separate valves for each hydrozone to be installed to irrigate zones of med and low water use plantings - no high water using plantings are used.
- Check valves will be installed to prevent low point drainage where necessary

HYDROZONE TABLE

Hydrozone	Area (Square Feet)	Plant Factor	Irrigation Efficiency	Percent of Landscape Area
Hydrozone- Mixed Medium Water Use Vine, Drip Irrigation				
5	25	0.5	0.9	0.20%
Hydrozone- Mixed Low Water Use Shrubs, Drip Irrigation				
1	1,671	0.3	0.9	13.47%
2	4,705	0.3	0.9	37.92%
3	4,308	0.3	0.9	34.72%
4	15	0.3	0.9	0.12%
6	263	0.3	0.9	2.28%
Hydrozone- Trees, Bubbler Irrigation				
7	1,400	0.3	0.9	11.28%

MAWA CALCULATION

Maximum Applied Water Allowance

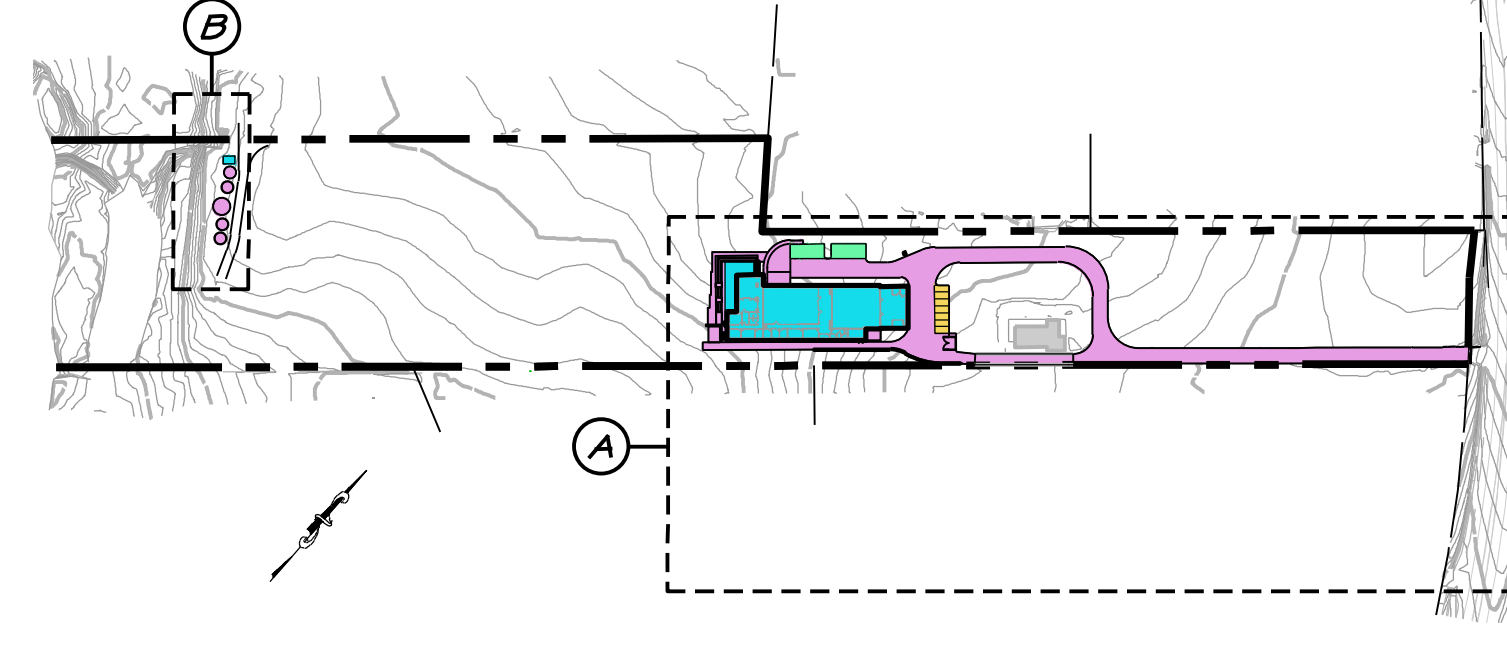
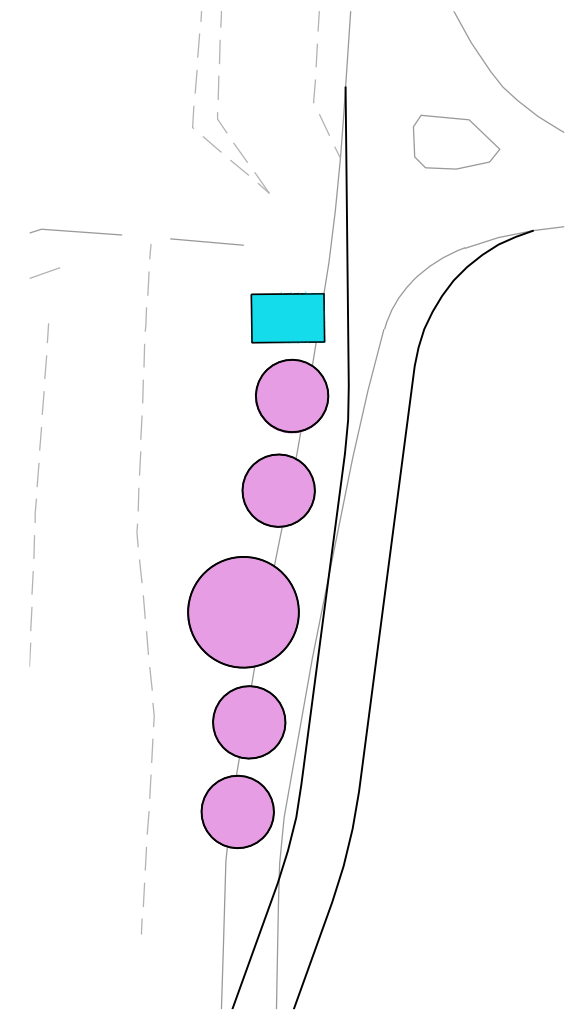
MAWA=	(ETo)	(0.62)	(S.F.)	(.6)
	44.3	0.62	11,801	0.6
MAWA= 194,476 Gallons/Year				

Estimated Total Water Use

ETWU=	(ETo)	(PF)	(S.F.)	(0.62)
		IE		
Hydrozone=	(44.3)	(.3)	(12,382)	(0.62)
Low Drip		0.85		
= 120,030 Gallons/Year				
Hydrozone=	(44.3)	(.5)	(25)	(0.62)
Moderate Drip		0.85		
= 404 Gallons/Year				

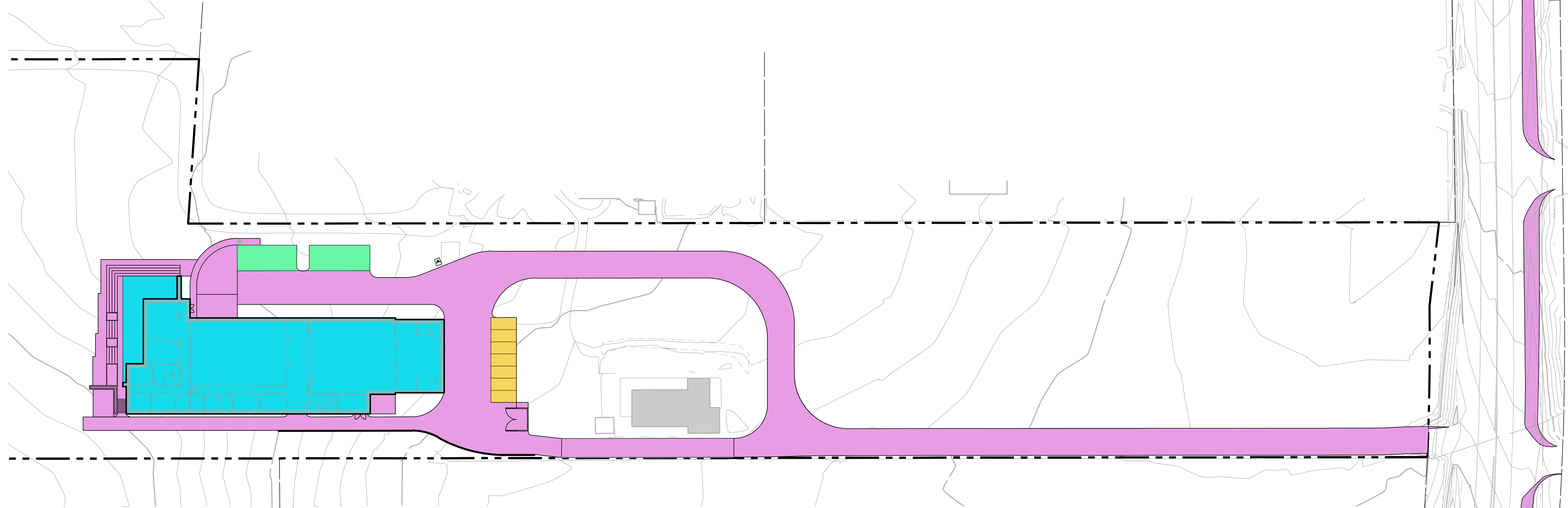
The ETWU (120,434) is less than the MAWA (194,476), therefore this design does comply with the California Code of Regulations Title 23, Waters- Model Water Efficient Landscape Ordinance.

B WINERY COVERAGE AND DEVELOPMENT AREA
SCALE: 1" = 40'

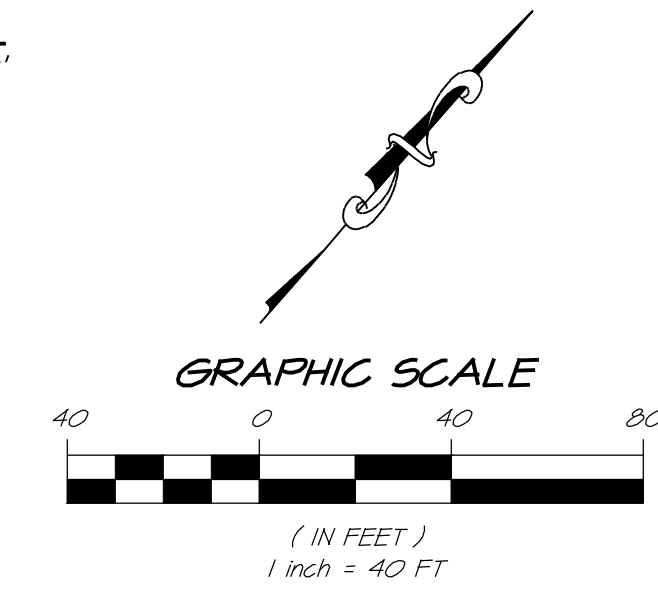


SITE PLAN
SCALE: 1" = 250'

- LEGEND**
- VISITOR PARKING = 1,695 SQ. FT.
 - EMPLOYEE PARKING = 1,197 SQ. FT.
 - PAVED AREAS AND ABOVE GROUND TANKS = 43,436 SQ. FT.
 - STRUCTURE = 17,618 SQ. FT.
- WINERY COVERAGE**
- WINERY DEVELOPMENT AREA 18,815 SQ. FT.
 - WINERY COVERAGE AREA 63,946 SQ. FT.

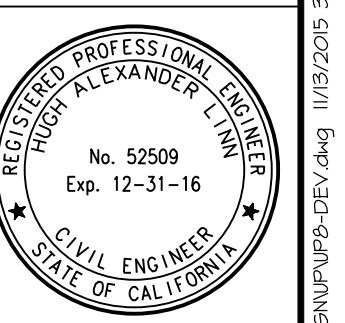


A WINERY COVERAGE AND DEVELOPMENT AREA
SCALE: 1" = 40'



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RSA+ CONSULTING CIVIL ENGINEERS + SURVEYORS + [NSR]
1515 FOURTH STREET
SUITE 200
OAKLAND, CA 94612
OFFICE (707) 522-2300
WWW.RSACIVIL.COM

**SAM JASPER WINERY
COVERAGE & DEVELOPMENT**
CALIFORNIA
NAPA COUNTY



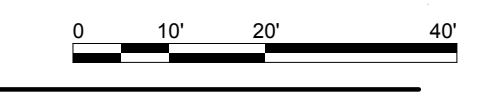
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JOB NO.	4114025.0

SHEET NO.
UP8
8 OF 9 SHEETS

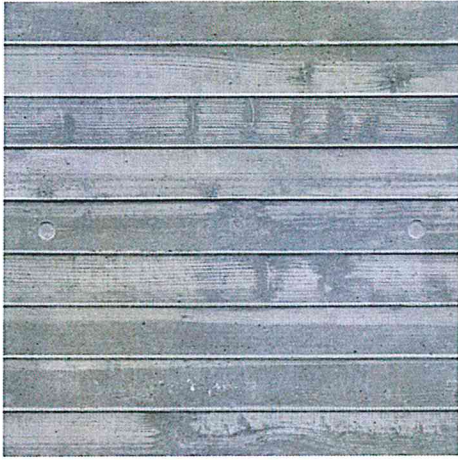
WINERY AREA CALCULATION: PRODUCTION FACILITY			WINERY AREA CALCULATION: ACCESSORY USE		
Room Names	Square Footage	Color Legend	Room Names	Square Footage	Color Legend
Barrel Storage/ Case Goods	3,698		Office 1	161	
Barrel Work Area	864		Office 2	161	
Fermentation Room	3,533		Catering Kitchen	276	
Covered Work Area	1,578		Conference Room	328	
Covered Driveway	649		Work Room/ Utilities	149	
Chemical Storage	116		Hallway	94	
Miscellaneous Storage	116		Women Restroom	105	
Cold Room	215		Men Restroom	105	
Recycling/ Trash Enclosure	150		Hallway	305	
Refrigeration/ Electrical Pad	271		VIP Room	504	
Mechanical/ Electrical Room	373		Hospitality	840	
Lockers/Shower/Restrooms	347		Lobby	91	
Covered Area	115		Recycling/ Trash Enclosure	32	
Hallway	566				
Break-Room	327				
Laboratory	303				
Mechanical/ Electrical Room	164				
Storage	161				
Tax Paid	281				
Total Square Footage:	13,827		Total Square Footage:	3,151	
Percent of Accessory Use to Production Use:	23 %				



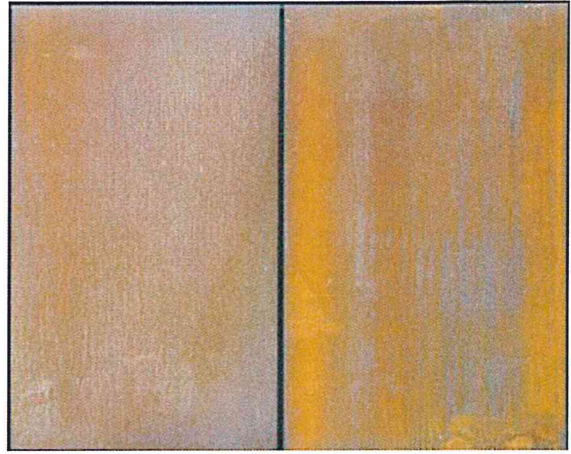
1 WINERY PRODUCTION AREA & ACCESSORY AREA PLAN
SCALE: 1" = 10'



SAM JASPER WINERY



CONCRETE



CORTEN

SIDING MATERIAL & COLOR



METAL

WINDOW/ DOOR FRAME MATERIAL & COLOR



SINGLE PLY ROOFING MEMBRANE

ROOF MATERIAL & COLOR