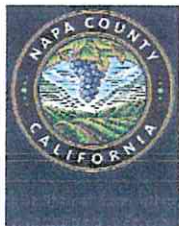


“E”

Use Permit Application Packet

Grassi Family Winery P15-00339-UP
Planning Commission Hearing Date (February 1, 2017)



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

Use Permit Application

To be completed by Planning staff...

Application type: USE PERMIT

Date Submitted: 10/9/15 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: _____ Date: _____

**Total fees will be based on actual time and materials.*

To be completed by applicant....

Project Name: Grassi Wine Company

Assessor's Parcel #: 039-140-006 and 007 Existing Parcel Size: 10.5 ac

Site Address/Location: 1044 Soda Canyon Rd. Napa CA 94558
No Street City State Zip

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

Property Owner: Grassi Wine Company, Mark & Jamie Grassi

Mailing Address: 1044 Soda Canyon Rd. Napa CA 94558
No Street City State Zip

Telephone No.: (707) 477-3621 E-mail: mark@grassinapa.com

Applicant (if other than property owner): _____

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

USE PERMIT INFORMATION SHEET

USE

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

New 25,000 gallon per year winery consisting of a 3,072 sq. ft. production facility (crush, fermentation, and barrel aging) and a 1,266 sq. ft. hospitality structure.

Includes a 2,435 sq. ft. covered outdoor crush area, a 1,952 sq. ft. outdoor fermentation tank area, mechanical equipment enclosure, equipment storage areas, and garbage enclosure area.

A 1,204 sq. ft. outdoor terrace for some events.

Wastewater treatment system and bridge over creek.

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

District N/A

Regional RWQCB

State ABC and CA Fish & Wildlife

Federal BATF

IMPROVEMENTS

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

None Indicated.

Improvements, cont.

Total on-site parking spaces: N/A existing 11 proposed

Loading areas: N/A existing 1 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.) 1.05 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:

other (specify number) _____

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: 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: 25,000 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>12</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	<u>10</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>6 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.)

3 events per year:

One (1) event with 75 persons attending.

Two (2) events with 40 persons attending.

Request that some events will be held outdoors.

No auction events proposed.

No commercial kitchen proposed.

Request the ability to serve food with some tours/tastings.

Request A.B. 2004 ("Picnic" Ordinance) for on-site consumption of wine.

See Project Statement and plans for additional details.

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.)

All food served in connection with the winery will be either pre-packaged or prepared by a licensed caterer.

Initial Statement of Grape Source

Pursuant to Napa Count 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

10-6-15

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

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

Domestic
Groundwater
Well

Emergency
Groundwater
Well

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use:

929 gallons per day (gal/d)

Current water source:

Groundwater
Well

Groundwater
Well

Anticipated future water demand

1,690 gal/d

Per CDF gal/d

Water availability (in gallons/minute):

60 - 70 gal/m

60 - 70 gal/m

Capacity of water storage system: Domestic: 20,000
Emergency: 48,000

68,000 gal

68,000 gal

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

Water Storage Tanks

Liquid Waste

Please attach Septic Feasibility Report

Type of Waste:

Domestic

Other

Sanitary

Process

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

In-ground
Septic

In-ground
Septic

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):

450 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):

1,301 gal/d

N/A gal/d

Future waste disposal capacity:

1,301 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) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>3</u> x 3.05 one-way trips per employee	=	<u>9</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>10</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>8</u> daily trips.
Gallons of production: <u>25,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>0.5</u> daily trips.
Total	=	<u>21.5</u> daily trips.
Number of total weekday trips X .38	=	<u>8</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>1</u> x 1.90 one-way trips per employee	=	<u>1</u> daily trips.
Average number of Saturday visitors: <u>10</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>7</u> daily trips.
Total	=	<u>14</u> daily trips.
Number of total Saturday trips X .57	=	<u>8</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>3</u> x 3.05 one-way trips per employee	=	<u>9</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of Saturday visitors: <u>10</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>8</u> daily trips.
Gallons of production: <u>25,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>0.5</u> daily trips.
Avg. annual tons of grape on-haul: <u>182</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>40</u> daily trips.
Total	=	<u>61.5</u> daily trips.
Number of total Saturday trips X .57	=	<u>35</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>75</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>54</u> trips.
Number of special event truck trips (largest event): <u>2</u> x 2 one-way trips	=	<u>4</u> trips.

³Assumes 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).

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

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)															EPA ID # (Hazardous Waste Only) ²	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Grassi Wine Company																
BUSINESS SITE ADDRESS: 1044 Soda Canyon Road																
BUSINESS SITE CITY: Napa												CA	94558			
CONTACT NAME: Mark Grassi												PHONE: (707) 477-3621				

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility	If Yes, please complete these pages of the UPCP...	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CPR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	UST FACILITY (Formerly SWRCD Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	EPA ID NUMBER-provide at the of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Remote Waste / Consolidation Site Annual Notification
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Hazardous Waste Tank Closure Certification
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of Federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	See CUPA for required forms.

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)



Project name & APN: Grassi Wine Company – APN 039-140-006 & 007
 Project number if known: _____
 Contact person: Mark Grassi
 Contact email & phone number: (707) 477-3621 mark@grassinapa.com
 Today's date: 09/28/2015

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 Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	<p>Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i></p> <p>_____</p> <p>_____</p> <p>_____</p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i></p> <p>_____</p> <p>_____</p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> 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 _____
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>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 1 and CALGREEN Tier 2. 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 1 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).</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <input checked="" type="checkbox"/> employee incentives <input checked="" type="checkbox"/> employee carpool or vanpool <input checked="" type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input checked="" type="checkbox"/> bike riding incentives <input checked="" type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: <u>Some employees reside on-site.</u> Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	Solar hot water heating <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	Energy conserving lighting <i>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 ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-10	Energy Star Roof/Living Roof/Cool Roof <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-11	Bicycle Incentives <i>Napa County Zone 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!</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, 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 only proposed improvements as part of the project on the site plan or describe below.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>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%.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-15	Low-impact development (LID) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	Water efficient landscape <i>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).</i> <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>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 the goal in mind.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>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</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>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 the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>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.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>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.</p> <p><i>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 buried 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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>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.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>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.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-28	Use of recycled materials <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-29	Local food production <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <hr/> <hr/> <hr/>
			Comments and Suggestions on this form? <hr/> <hr/> <hr/> <hr/>

GRASSI WINE COMPANY

PROJECT STATEMENT

**1044 Soda Canyon Road, Napa, CA
APN 039-140-007**

The proposed project is a 25,000-gallon per year small family winery, located on a 10.5-acre parcel at 1044 Soda Canyon Road in Napa. Grassi Wine Company has an existing label that is custom crushed at Cuvaision Winery (now Fairwinds Estates). The applicant wishes to establish a small family winery that will allow him to maximize quality control and develop a more personal relationship with his customer base. Grassi Wine Company uses 100 percent Napa Valley fruit for its wines, most of which will come from on-site vineyards or existing vineyards within reasonable proximity to the site.

The winery use permit application asks for approval of the 25,000-gallon per year winery; winery structures for production and accessory use; an outdoor covered crush pad and outdoor fermentation tank area; and an outdoor terrace for tastings and certain of the winery marketing events. The applicant also requests approval of a modest tours/tastings program and marketing plan for the winery.

Background/Existing Conditions

The winery is located on the south side of Soda Canyon Road, less than a quarter-mile from the intersection of Soda Canyon Road and the Silverado Trail. The applicant maintains his primary residence on a parcel adjacent to the winery parcel and maintains some vineyards on the residential parcel.

The winery structures are proposed for the far south end of the parcel, which will necessitate a bridge over the "blue-line" creek that traverses the property. However, there is no requirement for a variance or other exceptions to various County regulations.

The existing conditions on-site consist of plantings of various types of fruit orchards, a primary residence and guest house, and agricultural barn/workshop, and areas conducive for future vineyard plantings. Surrounding land uses include agriculture and wineries, as well as single-family rural residential properties. The Soda Canyon Store is located close by at the intersection of Soda Canyon Road and Silverado Trail. There are many wineries in proximity to this location, including Reynolds Family Winery, Luna, Andretti, Van der Hayden, Darioush, Black Stallion, and William Hill Estates, Jan Krupp Winery and Corona Winery, among others.

Local Plans and Regulations

The General Plan land use designation for this parcel is Agriculture and the zoning is AW (Agricultural Watershed). Wineries are an allowed use in the AW District, with an approved winery use permit.

The County's *Geographic Information Systems* indicate that there may be special biological species on-site and there are archaeological resources located near the subject parcel. Therefore, studies on file with the County should be reviewed and additional biological reconnaissance and an archaeological resources reconnaissance may be indicated. There are no seismic faults or landslides indicated on the subject parcel; no flood zone designated areas, and no spotted owl habitat indicated. The subject property is not located in a Groundwater Deficient Area.

The ordinance that guides winery development in Napa County is the *Napa County Winery Definition Ordinance (WDO)*. As proposed, the winery will be compatible with all aspects of the *WDO*. There are no variances proposed. The overall winery coverage is 10 percent of the overall parcel, well below the 25 percent threshold in the *WDO*. The production-to-accessory ratio is 20.5 percent, well below the 60/40 percent threshold in the *WDO*.

The other relevant County documents are the *Napa County Conservation Regulations* and the *Napa County Street and Road Standards*. The winery proposal does not include requests for any exceptions to the *Conservation Regulations*, nor is a road exception requested. The applicant will provide the standard 20-ft. minimum width for the winery access road.

A bridge will be necessary for crossing the "blue-line" stream that traverses the property. The applicant will apply for and obtain all necessary permits for the bridge, including a stream alteration plan. The bridge selected may be a railcar span bridge, so that the bridge can span most of the creek bed, thus minimizing disturbance of the area. Consequently, the CEQA document prepared for the winery use permit will require circulation to CA Fish and Wildlife for their review as a responding agency.

The applicant will apply for and secure all necessary building permits associated with the proposed winery and pay all relevant fees.

Winery Components and Improvements

The Grassi Wine Company site was once an ancient riverbed. It is situated on a bench above the valley floor, at the bottom of Soda Canyon, below the Atlas Peak Appellation. It is the Appellation that inspired the design concept for this winery. The design vision is for buildings to overlap one another and recreate the movement of the hills behind them. Clad in cedar wood, with a dark metal roof, the buildings appear striking and natural in

the landscape. Simple and unadorned, these buildings create a striking silhouette atop the sloping site.

Each building or space represents a step in the winemaking process: crush, tank fermentation, barrel fermentation, and bottled wine. Each space reflects a contemporary vernacular architecture. This type of architecture is concerned with domestic and functional, rather than monumental buildings. The offset buildings facilitate to capture different views from every angle. The crush pad is nestled within the three main buildings. This layout provides the perfect screen to conceal this busy production area.

Inside the tasting room, a great room with soaring ceilings dominates the space. Custom dark trusses disappear into the void. Floor-to-ceiling windows along the front wall of the room face a large art wall on the back side. When open, the doors disappear completely, turning the cozy tasting room into a magical indoor-outdoor area. This allows the visitor to experience the outside, its sounds, fragrances and the natural beauty of the site. At the same time, it provides shelter from the hot summer sun and winter rains that are characteristic of the Napa Valley.

The winery production building is a 3,072-sq. ft. structure for housing fermentation and barrel aging. A second structure is a 1,266-sq. ft. accessory uses building, which will accommodate tours/tastings and marketing events, as well as providing winery administrative offices. In addition, there is a 1,952-sq. ft. outdoor fermentation tank area, a 2,435-sq. ft. outdoor covered crush pad, and a 1,204 outdoor terrace where certain of the winery marketing events will be held. The terrace will be the area where the A.B. 2004 ("Picnic" Ordinance) area is located. Plans include mechanical equipment enclosures, concrete pads as foundations for water storage tanks, and refuse disposal enclosures as reflected in the site plans and impervious surfaces calculations.

The landscape concept for the proposed winery is minimalist and drought tolerant, relying predominantly on trees for shade and natural grasses. The total land area proposed for introduced landscape is 2,480 square feet, so below the 2,500-sq. ft. requirement for irrigation analysis.

A winery process and sanitary septic system is proposed, along with a winery water system. The proposed project does not meet the threshold for a public water system filing.

Delta Engineering prepared a Tier 1 and Tier 2 Water Availability Analysis for the subject parcel. The total estimated annual water use for the parcel (existing and proposed) is 1.71 acre-feet. The total estimated annual groundwater recharge for the parcel, since it is considered Valley floor allots 1.0 acre-feet per acre. So the estimated recharge is 10 acre-feet. Relative to the Tier 2 Analysis, the property owner of the one groundwater well that lies within 500 feet of the subject property is the same property owner as that of the winery subject parcel.

The applicant has proposed an in-ground wastewater treatment system for both process and sanitary wastewater associated with the winery. Delta Engineering prepared a Wastewater Feasibility Report, which concluded that the proposed wastewater system is feasible with regard to wastewater dispersal. The parcel is more than adequate to support the project from a wastewater treatment perspective. See enclosed Water Availability Report and Wastewater Feasibility Analysis for details.

The winery access road will be the standard 20-ft. width road (18 ft. of paved surface with 2 ft. of shoulders). Entry to the property is off Soda Canyon Road. A total of 11 winery parking spaces are proposed, one of the spaces an ADA-accessible space.

The fire protection system consists of appropriate clearances to structures, a fire engine turnaround area, and water tanks for storage of an adequate supply of emergency fire protection water for firefighting.

75 Percent Grape Source Rule

As mentioned previously, the applicant's objective is to use 100 percent Napa Valley fruit for making the wine. Since this applicant has an active wine label, he has access to fruit on-site and on adjacent parcels, as well as long-term relationships and leases with a number of grape growers in proximity to the winery parcel. Some of these are as follows.

- 2 acres of Cabernet Sauvignon on an adjacent parcel (3.5 tons/ac)
- 2 acres of leased vineyard Cabernet and Merlot from another neighbor (3.5 tons/ac)
- 3 tons of Ribolla Gialla from Bengier on Dry Creek Road (3.5 tons/ac)
- 3 tons Sangiovese from Tom Faiviks on Silverado Trail
- 3 tons Cabernet Sauvignon from Tom Kennefick on Silverado Trail (3.5 tons/ac)
- Anticipated 2 acres of vineyards Ribolla and Sangiovese on winery parcel

The applicant continues to pursue contracts for additional fruit and his objective is to continue using 100 percent Napa Valley fruit for all of his wines.

Wine Sales

The applicant anticipates that one-third of his wine business will be conducted through direct-to-consumer sales, one of the primary reasons for the new winery. Another 33 percent will be through the California Wholesale distributors. And 33 percent will be through national distribution. The applicant believes that the strength of his sustainable wine sales will depend upon direct-to-consumer retail sales. The personal relationships with customers that a small family winery can support, in combination with quality control potential, are critical to success in today's global wine market.

Daily tours/tastings are the lifeblood of a small winery, as they are constantly introducing new customers to the brand and to replenish the wine club on a continuous basis. Larger

events offer the long-term loyal winery customer a different and more focused experience and they advertise new releases.

Winery Visitation and Winery Marketing Plan

Private by-appointment-only tours/tastings are proposed as a maximum of 12 persons per day on the busiest day. Utilizing the standard of 2.6 persons per car for wine tastings, this translates into a total of under five cars per day, or less than one car per hour between the hours of 10:00 AM and 6:00 PM. The average number of winery visitors for tours/tastings is 10 persons per day or a total of 70 persons per week. The applicant requests the ability to serve catered food at some of the tours/tastings. (No commercial kitchen is proposed with this winery.)

There are a total of 3 larger events proposed each year. One of the three events will have a maximum of 75 persons and the other two events will have a maximum of 40 persons.

The applicant requests the ability to have certain of the tastings and events on the outdoor terrace, as well as using the terrace as the location for A.B. 2004 ("Picnic" Ordinance) activities.

There is no amplified music proposed in association with outdoor winery marketing events.

Hours of operation for tastings/marketing events are 10:00 AM until 6:00 PM, with evening events commencing at 6:00 PM or later and concluding by no later than 10:00 PM.

Parcel Report for { 039140006000 }

Developed by Napa County GIS
GISStaff@CountyOfNapa.org



Environmental Data

Alquist Priolo Faults:	No Alquist Priolo faults found
Archaeology:	Potential Archaeological sites may occur in this general area, please contact the Planning, Building, & Environmental Services Dept. for details*
California Planar Coordinate:	DE255 DE256 Multiple results found. For more information, see report footnote**
CalVeg:	AG - Agriculture
CalWater Watershed: Hydrologic Region (HR) Hydrologic Unit (HU) Hydrologic Area (HA) Hydrologic Sub Area (HSA) Super Planning Watershed (SPW) Planning Watershed (PW)	HR: San Francisco Bay HU: San Pablo HA: Napa River HSA: Napa River SPW: Lower Napa River PW: Mouth of Napa River
Faults:	No Faults found
FEMA Flood Zone:	Parcel not in FEMA Flood Zone

Parcel Report for { 039140006000 }

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Fire Hazard Severity:	Moderate Fire Hazard Severity (SRA). Compliance with Chapter 7 A of the California Building Code is required for new construction.
GW Ordinance:	Parcel not in Groundwater Deficient Area
Landslides:	No Landslides found
Local Drainage:	Hardman Creek
Soil Type:	Coombs gravelly loam, 2 to 5 percent slopes
Special Species:	Potential Special Species may occur in this general area, please contact the Planning, Building, & Environmental Services Dept. for details*
Spotted Owls:	No Spotted Owls found

HazMat Releases - Local Oversight Program (LOP) (within 1500 ft):
SODA CANYON STORE

HazMat Releases - Non-Local Oversight Program (Non-LOP) (within 1500 ft):
Sunrise Montessori School

**Location of archaeological sites, spotted owls, and other sensitive resources are generalized to protect their exact locations. For this reason, there is no guarantee they are located within or outside of the subject parcel. Please contact [PBES](#) to learn more.*

Boundary Data

Basemap Grid:	5 - C
Census Data:	Tract: 201401 Block Group: 1
County Zoning:	AW
Fire Jurisdiction:	Napa County Fire - structure fires, CalFire - wildland fires
Garbage Zone 1:	Parcel falls within Garbage Zone 1
Landuse Staff:	2 - Sheldon
Projected Township, Range & Section:	M06N04W22 M06N04W23 Multiple results found. For more information, see report footnote**
School District:	Napa Valley Unified
Supervisor District:	District 4 - Alfredo Pedroza
Township & Range:	T06N-R04W
USGS Topo Quad Name:	Napa
Voting Precinct:	411712

Imagery	
Description	Name
2002 DTM & Imagery:	P - 9
2005 Imagery:	6476_1892
2007 DTM & Imagery:	L16-28NW
2011 1 Foot Imagery:	476891
2011 6 Inch Imagery:	479891
Digital Ortho Quarter Quad (DOQQ) Imagery:	napa_ne.lan
Digital Terrain Model (DTM):	p09_topo.zip

Parcel Report for { 039140006000 }

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USGS Topo Quad (DRG):	o38122c3.tif
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Property Data

Filed Maps:

039-14 - Assessor Map Page
2PM95 - Parcel Map
30RS80 - Record of Survey
37RS78 - Record of Survey

Cultural Data

Schools (within 0.25 mi):

No Schools found

Parcel Report for { 039140006000 }

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Permit History

P15-00245 - { Planning / Miscellaneous Services / Pre-Application Meeting / NA }

File Date	7/24/2015
App Status:	Review Process
App Status Date:	08/03/2015
Assigned Staff:	Charlene Gallina

Permit Activity

Contact

-Submittal was Application Received on 08/03/2015	Charlene.Gallina@countyofnapa.org
-Planning Review was Notes on 08/06/2015	Charlene.Gallina@countyofnapa.org
-Engineering Review was Approved on 08/13/2015	Nate.Galambos@countyofnapa.org

Permit Inspections

No Inspection Data Available
For more information regarding Inspections contact planning@countyofnapa.org

E15-00262 - { Environmental / EM Permits / Sewage System / Site Evaluation }

File Date	4/17/2015
App Status:	Review Process
App Status Date:	04/17/2015
Assigned Staff:	Aileen Gano (Somerville)

Permit Activity

Contact

-Application Acceptance was Application Received on 04/17/2015	Kim.Withrow@countyofnapa.org
-EH Review was Notes on 07/14/2015	Kim.Withrow@countyofnapa.org

Permit Inspections

Site Evaluation: Approved on 04/23/2015
Environmental Management Final: Approved on 04/23/2015
For more information regarding Inspections contact environmental@countyofnapa.org

**Note: Multiple results were found.

In some cases, multiple results could be valid; for example, Zoning.

In other cases, a parcel may cross over the boundary of more than one data area; for example, multiple Precincts.

To review any possible data issues, use the interactive map and turn on the relevant layers.

Disclaimer: This report was prepared for informational purposes only. No liability is assumed for the accuracy of the data delineated hereon.