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Use Permit Application Packet



A Tradition of Stewardship  
A Commitment to Service

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JUL 07 2015

file No P15-00225-up

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: 7/7/2015 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_  
Request: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\*Application Fee Deposit: \$ 5,000 Receipt No. 108856 Received by: LS/TA Date: 7/7/2015

\*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Flynnville Wine Company  
Assessor's Parcel No: 020-320-003, -006, -007, -008, -009 & 012 Existing Parcel Size: 10.09 +/- ac.  
Site Address/Location: 1184 Maple Lane, Calistoga, California 94515  
No. Street City State Zip

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

Property Owner: PD Properties LLC  
Mailing Address: 995 Vintage Avenue St. Helena, California 94574  
No. Street City State Zip  
Telephone No: (707) 967-4805 E-Mail: dan@winecountryscases.com

Applicant (if other than property owner): Dan Pina  
Mailing Address: 995 Vintage Avenue St. Helena, California 94574  
No. Street City State Zip  
Telephone No: (707) 967-4805 E-Mail: dan@winecountryscases.com

Representative (if applicable): Tom Faherty  
Mailing Address: 1560 Railroad Avenue St. Helena, California 94574  
No. Street City State Zip  
Telephone No: (707) 963-1466 E-Mail: tom@valleyarchtiects.com

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## Use Permit Information Sheet

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### Use

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

The applicants propose to construct a 60,000 gpy winery (25,000 cases) on a portion of the former Flynnville property located on Maple Lane south of Calistoga. The project will be constructed in two phases with the 18,717 s.f. winery building constructed in the first phase. The 5,159 s.f. production building will be built in the second phase. The timing of construction will be based upon economic and market conditions. Eight (8) guest parking spaces, including a handicapped space are provided in front of the proposed winery and accessed from Maple Lane. Nine (9) employee parking spaces are accessed from a existing service driveway to be located parallel to Highway 29. The proposed building form and vocabulary create an agricultural theme found in the neighborhood. The buildings are approximately 30' in height with shallow roofs to minimize height, standing seam metal roof and cement plaster and stone siding. Water will be provided from existing wells as shown on the site plan prepared by Summit Engineering. Wastewater treatment and disposal facilities will be constructed on property northeast of the winery. Six (6) assessors parcels will be merged as part of this project. Proposed visitation levels and marketing program is comparable to wineries of similar size. The winery will replace five (5) existing buildings that will be demolished. Three existing buildings located northwest of the proposed winery (APN 320-011 & 012) will be retained in their current uses. Two other parcels that are part of the Flynnville complex (APN 020-320-004 & -005) are not a part of this application. The project site is surrounded by roads and driveways requiring a winery-related setback. A variance to these setback is requested.

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

District \_\_\_\_\_

Regional \_\_\_\_\_

State ABC

Federal TTB

### Improvements

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

1. Construct two winery buildings totaling approximately 24,000 s.f., not including outdoor work areas
2. Construct one new driveways and improve two existing driveway to county standards
3. Construct entry gates to county standards
4. Demolish five (5) existing buildings
5. Construct seventeen (17) parking spaces
6. Provide water and wastewater treatment and disposal systems
7. Construct fire storage facilities including hydrants
8. Use of portable toilets for larger marketing events
9. Complete parcel merger
10. Install site landscaping
11. Provide event parking
12. Encroachment permit

Please see architectural and civil drawings for more details, incorporated by reference.



Improvements, cont.

Total on-site parking spaces: N/A existing 17 proposed
Loading areas: N/A existing 3 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. [checked] 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 [checked] No

Total land area to be disturbed by project (Include structures, roads, septic areas, landscaping, etc): 2.82 acres

Employment and Hours of Operation

Days of operation: varies w/business existing Monday-Sunday proposed
Hours of operation: varies w/business existing 8:30-5:30; 10-6:30 proposed
Anticipated number of employee shifts: varies w/business existing 1 proposed
Anticipated shift hours: varies w/business existing 8:30 am-5:30 pm proposed

Maximum Number of on-site employees:

[ ] 10 or fewer [checked] 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.

<u>P.D. PROPERTIES LLC</u>	<u> 7-7-2015</u>
<small>Print Name of Property Owner</small>	<small>Print Name Signature of Applicant (if different)</small>
<hr/>	<hr/>
<small>Signature of Property Owner</small>	<small>Signature of Applicant</small>
<small>Date</small>	<small>Date</small>

## 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 type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None

\* For reference please see definition of "Marketing," at Napa County Code §18.08.370 - <http://library.municode.com/index.aspx?clientId=16513>

### Production Capacity \*

Please identify the winery's...

Existing production capacity:           N/A           gal/y Per permit No: \_\_\_\_\_ Permit date: \_\_\_\_\_

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

Proposed production capacity:                                 60,000           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 <sup>1</sup> :	<u>          N/A          </u> existing	<u>          25          </u> proposed	
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>          N/A          </u> existing	<u>          10:00am--6:30pm          </u> proposed	
Non-harvest Production hours <sup>2</sup> :	<u>          N/A          </u> existing	<u>          8:00am--8:00pm          </u> proposed	

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

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



## 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.)

Six (6) per year for 25 persons

Six (6) per year for 50 persons

Three (3) per year for 100 persons. Valet parking and portable toilets will be provided for these events

All marketing events will be conducted during off-peak hours.

## 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 service for marketing events will be catered

## 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)).<sup>1</sup>

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.

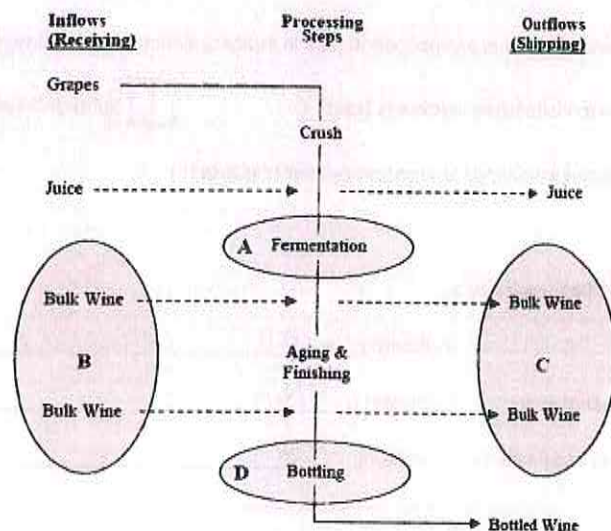


Figure 1. Winery Production Process

<sup>1</sup> 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>219,750</u> sq. ft.	<u>5.04</u> acres
Proposed	<u>58,545</u> sq. ft.	<u>1.34</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>98,980</u> sq. ft.	<u>2.27</u> acres	<u>22</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	<u>N/A</u> sq. ft.	Proposed	<u>24,210</u> sq. ft.
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**Accessory Use.** Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>5,230</u> sq. ft.	<u>22</u> % of production facility

## Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>5,566</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>0</u> sq. ft.

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**Initial Statement of Grape Source**

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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

7-7-2015

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

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## Water Supply

Please attach completed Phase I Analysis sheet.

### Domestic

Well

N/A

Yes  No

750 gallons per day (gal/d)

Well

384 gal/d

TBD gal/m

20,000 gal

Tank

OCT 27 2015

### Emergency

Well

N/A

Yes  No

750 gallons per day (gal/d)

Well

384 gal/d

TBD gal/m

35,000 gal

Napa County Planning, Building & Environmental Services

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

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

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system: (proposed)

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

## Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

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

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

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:\*

\*Domestic waste flow from current commercial activities will decrease because of the transition to winery activities.

## Solid Waste and Recycling Storage and Disposal

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

## Hazardous and/or Toxic Materials

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

## Grading Spoils Disposal

Where will grading spoils be disposed of?

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

On-site where practical, or off-site to landfill or soil supply yard for reuse



## 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	_____	
PROJECT ADDRESS	_____	
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?<br>If yes, please include a copy of their required spreadsheets. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 Do you have an integrated design team?<br>if yes, please list: _____  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**3 SITE DESIGN**

- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2 Are you building on existing disturbed areas?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3 Landscape Design  |                          |                          |                          |
| 3.31 native plants?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.32 drought tolerant plants?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.33 Pierce Disease resistant planting?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.34 Fire resistant planting?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.35 Are you restoring open space and/or habitat?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.36 Are you harvesting rain water on site?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.37 planting large trees to act as carbon sinks?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.38 using permeable paving materials for drive access and walking surfaces?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4 Does your parking lot include bicycle parking?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.5 Do you have on-site waste water disposal?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6 Do have post-construction stormwater on site detention/filtration methods designed?   | <input 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 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 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**4 ENERGY PRODUCTION & EFFICIENCY**

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

**5 WATER CONSERVATION**

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
| 5.1 Does your landscape include high-efficiency irrigation?                            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2 Does your landscape use zero potable water irrigation?                             | <input 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 type="checkbox"/> | <input type="checkbox"/> |
| 5.4 Will your facility use recycled water?   |                          |                          |                          |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.5 Will your plans for construction include:  |                          |                          |                          |
| 5.51 a meter to track your water usage?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances?                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump?            | <input 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



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?

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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?

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

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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?

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**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?

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

--	--	--

8.4 Does your design include dayllng, such as skylights?

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**9 TRANSPORTATION DEMAND MANAGMENT**

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

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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?  
\_\_\_\_\_  
\_\_\_\_\_

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

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

--	--	--

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: \_\_\_\_\_

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

Form filed out by: \_\_\_\_\_

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



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## Additional Environmental Management Information

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A Tradition of Stewardship  
A Commitment to Service

### Environmental Management

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

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

Steven Lederer  
Director

### Memorandum

**DATE:** January 5, 2005  
**TO:** All interested parties  
**FROM:** Department of Environmental Management  
**SUBJECT:** Use Permits and Regulated Water Systems

The purpose of this memo is to provide information regarding the current requirements for regulated water system permitting. The Department of Environmental Management has a contract with the State to administer the small water system program. County Code Chapter 13.08 addresses the requirements for local public water systems and includes the definition of a "public water system". This definition states that a public water system is one that is required to be permitted or approved by the Department of Health Services (DHS) Office of Drinking Water or the environmental management director pursuant to the California Safe Drinking Water Act and related laws (which contain selected portions of the Health and Safety Code, Water Code, Business and Professions Code and the California Code of Regulations, Titles 17 and 22). The State regulates the large public water systems and as stated above, this department regulates the small water systems.

The most common new small water system is that serving a winery. During the use permit process, this department reviews the numbers of anticipated visitors and employees and makes a determination if the proposed winery will meet the threshold for a regulated water system. In general, we are looking for either (1) a combined number of peak users (visitors and employees) greater than 25 on a daily basis or (2) the total number of employees equal to or greater than 25. If either of these thresholds is met, the water system will be regulated. If you have questions on whether your proposed project will be regulated as a small water system, you may contact this department as discuss this with the district inspector. If you do not meet these thresholds, but will have a regulated kitchen used for food service for marketing events, you will be regulated as a different type of water system. You will need to submit bacteriological quality sample results from your source(s) with your use permit application, but not the full feasibility report as discussed below.

If your project will be regulated as a small water system, a water system feasibility report will be required as a completeness item at the time of a Use Permit application. This report will ensure that the proposed project can satisfy the technical, managerial and financial requirements of this department and DHS and must include the information listed on the attached worksheet. There is a good chance that existing wells will not meet the construction requirements for a regulated water system. As such, a new supply will have to be developed. If this is the case, the information provided in the feasibility report must reflect this fact. Prior to issuance of a building permit the new water supply must be developed and full plans for the water system must be submitted to and approved by this department.





A Tradition of Stewardship  
A Commitment to Service

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

Project name & APN: FLYNNVILLE WINE CO 030-200-005  
Project number if known: \_\_\_\_\_  
Contact person: THOMAS FAHERTY  
Contact email & phone number: tom@valleyarchitects.com 707.963.1466  
Today's date: 6/24/15

## 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 Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<b>BMP-1</b>	<b>Generation of on-site renewable energy</b> <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>  We plan to put in a solar pv array on the roof of the production buildings in the future. _____ _____ _____
<input type="checkbox"/>	<input type="checkbox"/>	<b>BMP-2</b>	<b>Preservation of developable open space in a conservation easement</b> <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>  N/A _____ _____

Already Doing    Plan To Do

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

*Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO<sub>2</sub>e and add the County's carbon stock.*

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**BMP-4 Alternative fuel and electrical vehicles in fleet**

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

**Number of total vehicles**

**Typical annual fuel consumption or VMT**

**Number of alternative fuel vehicles**

**Type of fuel/vehicle(s)**

**Potential annual fuel or VMT savings**

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

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

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**BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

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

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

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

Charging stations provided for electric vehicles at no charge.

Estimated annual VMT

Potential annual VMT saved

% Change

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Already Doing    Plan To Do

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

*See description below under BMP-5.*

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**BMP-8 Solar hot water heating**

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

Once a pv system is put in, we will utilize it to heat water.

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**BMP-9 Energy conserving lighting**

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

We plan to use LED and fluorescent lights in the new construction. Existing lights in the buildings on site have been replaced with fluorescent.

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**BMP-10 Energy Star Roof/Living Roof/Cool Roof**

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

New metal roof will be a Cool Roof with a high Solar Reflectance Index.

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**BMP-11 Bicycle Incentives**

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

Bicycle rack will be included in the new construction. We are in touch with the Napa Valley Bike Trail committee and will continue to work with them and assist in providing possible solutions to any conflicts they encounter along our portion of HWY 29.

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**BMP-12 Bicycle route improvements**

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

We are on highway 29 near Maple Lane and will provide convenient access to the proposed Class II Bike Lane proposed along Highway 29.

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Already Doing    Plan 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.*

Recycled water will be used to irrigate the replaced as well as the new vineyard planting.

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**BMP-14 Install Water Efficient fixtures**

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

All fixtures to be put in will be WaterSense certified.

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**BMP-15 Low-impact development (LID)**

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

We will have a permanent cover crop in our vineyard. Also, we will use bioswales and other means to minimize impervious surface and direct surface runoff.

---

**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.*

We will comply with WELO. Specifics will be developed once we have a landscape architect on board.

---

**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.*

We will recycle glass, paper, cardboard, pallets and Styrofoam, and other materials. We currently do recycle at the existing facilities.

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Already Plan  
Doing To Do

**BMP-18 Compost 75% food and garden material**

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

Landscape trimmings and food waste would be decomposed.

---

Items not appropriate for on-site compost will be discarded using the compost bins from Napa County.

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**BMP-19 Implement a sustainable purchasing and shipping programs**

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

**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.*

An EV charging station will be installed in the visitor parking area.

**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.*

Our site is currently located within 500 feet of the Southbound and Northbound bus stops. We plan to have informational handouts at the winery to inform visitors of routes and times.

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 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.*

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**BMP-24 Limit the amount of grading and tree removal**

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

We are removing only a minimal amount of trees. Our facility has been designed around some significant trees.

Grading will be minimal. It is a flat site.

---

**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](http://www.countyofnapa.org).*

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

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



Already 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.*

We strive to use recycled materials at all times.

**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.*

Signage will be strategically placed. Recycling possibilities will be highly visible. Recycling brochures will be placed with other pamphlets.

**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?**

*Owl houses, and bat houses are planned. Compost will be regularly applied to the vineyard area.*

\_\_\_\_\_  
\_\_\_\_\_

**Comments and Suggestions on this form?**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## **Sources:**

1. *Napa County Bicycle Plan, NCTPA, December 2011*
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3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at [http://ag.ca.gov/global\\_warming/pdf/GW\\_mitigation\\_measures.pdf](http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf)*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
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15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
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**PD Properties LLC**  
995 Vintage Avenue  
St. Helena, California 94574

July 7 2015

Linda St. Claire, Planner III  
Code Enforcement Unit  
Department of Planning, Building and Environmental Services  
County of Napa  
1195 Third Street, suite 210  
Napa, California 94559

Re: Flynnville Wine Company Use Permit and Variance Application #'sP12-00222 & 00223 1184 Maple Lane, Calistoga

Dear Ms. St. Claire:

Enclosed please find our revised application, architectural and civil plans to establish a winery on a portion of the Flynnville property on Maple Lane. As you know from our previous conversations and discussions, we have decided to substantially revise the project that was first submitted to the county in July 2012. This revision resulted from the comments of staff and the planning commission during and after the October 2013 hearing. We have also taken the opportunity to meet with our neighbors to solicit their comments and to brief them on our revised proposal.

Below please find a summary of the significant changes we have made to conform to the direction we received:

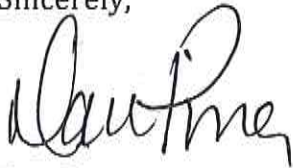
1. Production capacity has been reduced from 300,000 to **60,000** gallons annually;
2. Visitation has been scaled back from 500 persons/day to **25** persons/day;
3. The proposed winery would be constructed in two phases and would replace the former PG & E service center and the barrel builders building with access from Maple Lane
4. The scale of the project has been reduced from 82,000 +/- s.f. to approximately 27,000 s.f.
5. Four (4) existing buildings will be demolished as part of the current project. The remaining four (4) buildings will be retained in their present use and location
6. Parcels 030-320-004 & 005 are no longer part of the project
7. The previously proposed evaporative ponds will be replaced with a sub-surface wastewater treatment and disposal facilities

8. While a variance to winery related setbacks remains a part of our application, we have reduced winery coverage below the 25% standard to eliminate a variance previously requested for coverage.

Since our technical studies were determined to be acceptable and analyzed a project that was substantially larger than the one we currently proposed, we do not intend to update those studies.

Thanks for all your assistance and patience as we worked through our project revisions. We believe that we have developed a project that meets both the planning commission direction and will be more acceptable to our neighbors. We would appreciate if you would forward our application to Charlene Gallina as soon as possible so that she can assign a planner to our project and begin the initial review.

Sincerely,

A handwritten signature in black ink, appearing to read "Dan Pina". The signature is fluid and cursive, with a large initial "D" and "P".

Dan Pina  
PD Properties LLC

CC: Tom Faherty, Valley Architects  
Greg Swaffar, Summit Engineering  
Jeffrey Redding AICP  
Charlene Gallina