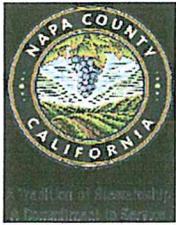


“D”

Use Permit Application Packet



NAPA COUNTY
 CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417
 web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

RECEIVED

JUN 23 2015

Napa County Planning, Building
 & Environmental Services

Use Permit Application

To be completed by Planning staff...

Application type: USE PERMIT

Date Submitted: 6/23/15 Resubmittal(s): _____ Date Complete: _____

Request: NEW 10K GALLON WINERY. PRODUCTION BLDG IS 6,812D' WITH 1520' ACCESSORY SPACE. 1614' OUTDOOR COVERED CRUSH PAD.

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: [Signature] Date: 6/23/15

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

To be completed by applicant....

Project Name: WHL Winery

Assessor's Parcel #: 027-460-013 Existing Parcel Size: 20 ac

Site Address/Location: 1561 So. Whitehall Lane St. Helena CA 94574
No Street City State Zip

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

Property Owner: South Whitehall Lane Development, LLC (Patrick A. Cahill)

Mailing Address: 737 Olive Way, #3901 Seattle WA 98101
No Street City State Zip

Telephone No.: (206) 732-6515 E-mail: pcahill@calfox.com

Applicant (if other than property owner): Jeffrey M. Woods

Mailing Address: 165 South Park San Francisco CA 94107
No Street City State Zip

Telephone No.: (415) 374-7463 E-mail: jeff@blackmountaindev.com

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:

The proposed project is a new winery with a 10,000 gpy wine production, located on a 20-acre parcel zoned AP (Agricultural Preserve). The winery will utilize a hold-and-haul system for process wastewater and will have two full-time employees, one of them residing on-site, and two part-time employees.

There is no visitation or marketing plan proposed for the winery. The winery building is 6,812 sq. ft. of production space and 152 sq. ft. of accessory space. Included is a 1,614 sq. ft. outdoor covered crush pad and work space.

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

District N/A

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

In addition to the winery structure, on-site improvements include a 20-foot wide winery access road, water storage tanks, a mechanical structure to house a water pump and other mechanical equipment; and a covered outdoor crush pad.

Improvements to off-site private road from property line to commencement of the private road where Whitehall Lane ends and South Whitehall lane begins (left fork in the road).

Improvements, cont.

Total on-site parking spaces: N/A existing 2 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.) 0.88 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 type="checkbox"/> Newly Proposed	<input checked="" 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 type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-site?	<input type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: N/A Permit Date: N/A

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

Proposed production capacity: 10,000 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> None </u> proposed
Average daily tours and tastings visitation ¹ :	<u> N/A </u> existing	<u> None </u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u> N/A </u> existing	<u> None </u> proposed
Non-harvest Production hours ² :	<u> 6 am – 6 pm </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.)

This winery proposed no tours/tastings or marketing plan.

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.)

No food service is proposed in association with the winery (no visitation).

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 N/A sq. ft. N/A acres
 Proposed 6,340 sq. ft. 0.15 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).

 17,530 sq. ft. 0.4 acres 2.0 % of parcel

Production Facility. Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing N/A sq. ft. Proposed 7,890 sq. ft.

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

Existing N/A sq. ft. N/A % of production facility
 Proposed 152 sq. ft. 1.9 % 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: N/A sq. ft. Proposed: None sq. ft.
 Covered crush pad area Existing: N/A sq. ft. Proposed: 1,230 sq. ft.
 Uncovered crush pad area Existing: N/A sq. ft. Proposed: 384 sq. ft.

This form was updated by staff based on information provided by the applicant's representative.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

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

Domestic
Groundwater
Wells (2)

Emergency
Water
Storage Tanks

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use:

8,329 gallons per day (gal/d)

Current water source:

Groundwater
Wells (2)

Tanks

Anticipated future water demand

8,658 gal/d

40,000 gal/d

Water availability (in gallons/minute):

250 gal/m

22 psi gal/m

Capacity of water storage system:

40,000 gal

40,000 gal

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

Water storage tanks

Liquid Waste

Type of Waste:

Domestic
Sanitary septic

Other

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

Sanitary
Septic System

Hold
and Haul

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):

1,000 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):

1,060 gal/d

N/A gal/d

Future waste disposal capacity:

1,060 gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees: <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of weekday visitors: <u>0</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>0</u> daily trips.
Gallons of production: <u>10,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1*</u> daily trips.
Total	=	<u>13</u> daily trips.
Number of total weekday trips x .38	=	<u>5</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees (on Saturdays): <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of weekend visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> daily trips.
Total	=	<u>12</u> daily trips.
Number of total Saturday trips x .57	=	<u>7</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekend visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> daily trips.
Gallons of production: <u>10,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1*</u> daily trips.
Avg. annual tons of grape on-haul: <u>40</u> x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>9 (2)**</u> daily trips.
Total	=	<u>20 (13)</u> daily trips.
Number of total Saturday trips x .57	=	<u>11 (7)</u> PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>N/A</u> x 2 one-way trips per staff person	=	<u>0</u> trips.
Number of visitors (largest event): <u>N/A</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> trips.
Number of special event truck trips (largest event): <u>N/A</u> x 2 one-way trips	=	<u>0</u> trips.

This form was updated by staff based on information provided by the applicant's representative.

* The calculation results in 0.20 trips which were rounded up to one (1) trip.

**Approximately 30 tons of grapes are currently off-hauled resulting in 7 trips. The net increase in trips is shown in parenthesis (#).

³ Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

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

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.

Patrick A. Cahill, as Manager Jeffrey Woods
Print Name of Property Owner Print Name Signature of Applicant (if different)

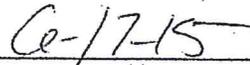
[Signature] 6-17-15 [Signature] 6/17/15
Signature of Property Owner Date Signature of Applicant Date

Initial Statement of Grape Source

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



Owner's Signature



Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

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

1. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)																		EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME WHL Winery																		
BUSINESS SITE ADDRESS: 1561 So. Whitehall Lane																		
BUSINESS SITE CITY: St. Helena														CA		94574		
CONTACT NAME: Jeffrey M. Woods														PHONE: (415) 374-7463				

II. ACTIVITIES DECLARATION

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

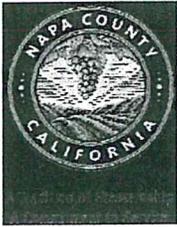
Does your facility	If Yes, please complete these pages of the UPCP...
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the 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 CFR 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? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? 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 EPA ID NUMBER-provide at the of this page <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Recyclable Materials Report (one per recyclable) <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) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Certification of Financial Assurance <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Remote Waste / Consolidation Site Annual Notification <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Hazardous Waste Tank Closure Certification <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)
 (12/2007)

UPCF Rev.

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	<u>WHL Winery</u>		
PROJECT ADDRESS	<u>1561 So. Whitehall Lane, St. Helena, CA 94574</u>		
APPLICANT	<u>Jeffrey M. Woods</u>		
CONTACT INFO	<u>jeff@blackmountaindev.com</u>	<u>(415) 374-7463</u>	
	email	phone	

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

3 SITE DESIGN

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

4 ENERGY PRODUCTION & EFFICIENCY

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

5 WATER CONSERVATION

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

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials? If yes, what and where: _____			X
6.2 Are you using recycled construction materials –			X
6.21 finish materials?			X
6.22 aggregate/concrete road surfaces?			X
6.23 fly ash/slag in foundation?			X
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?			X
6.4 Does your facility provide access to recycle –	X		
6.41 Kitchen recycling center?	X		
6.42 Recycling options at all trash cans?	X		
6.43 Do you compost green waste?	X		
6.44 Provide recycling options at special events?	X		

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?			X
7.2 Will you be using regional (within 500 miles) building materials?			X
7.3 Will you be using rapidly renewable materials, such as bamboo?			X
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			X
7.5 Have you considered the life-cycle of the materials you chose?			X

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors –			
8.11 Paint?			X
8.12 Adhesives and Sealants?			X
8.13 Flooring?			X
8.14 Framing systems?			X
8.15 Insulation?			X
8.2 Does the design allow for maximum ventilation?	X		
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?		X	
8.4 Does your design include dayling, such as skylights?		X	

9. TRANSPORTATION DEMAND MANAGEMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?		X	
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	X		
9.3 Does your project include design features that encourage alternative 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?		X	
9.4 How close is your facility to public transportation? <u><1 Mile to Hwy 29 bus route</u>		X	

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. Water Availability
 2. Wastewater
 3. Grading & Drainage
 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: N/A

13. Once your facility is in operation, will you:			
12.1 calculate your greenhouse gas emissions?			X
12.2 implement a GHG reduction plan?			X
12.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	X		
14. Does your project provide for education of green/sustainable practices? If yes, please describe: _____			X

15. Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?
Details more related to construction design phase.

Form filled out by: Donna B. Oldford,
Plans4Wine

**SOUTH WHITEHALL LANE WINERY
PROJECT STATEMENT
1561 South Whitehall Lane
APN 027-460-013**

The proposed project is a new 10,000-gallon per year winery on a 20-acre parcel zoned AP (Agricultural Preserve), south of the City of St. Helena in Napa County. The wine will be made from estate-grown grapes and there are currently 12.5 acres of planted and approved Cabernet Sauvignon vineyards on the property. There is no visitation proposed for this winery, nor is there a winery marketing plan proposed.

The actions requested are approval of a small winery permit and it is requested that the County consider this project as exempt from CEQA review, since it proposes no visitors and utilizes all estate-grown grapes.

The winery improvements consist of a total of 8,680 square feet of structures, which includes 6,812 sq. ft. of production uses, a 152-sq. ft. winery office/lab, and a 1,614-sq. ft. outdoor covered crush pad. There will be two water storage tanks and mechanical equipment storage associated with the winery.

The 12.5 acres of Cabernet Sauvignon grapes on the property will yield up to 10,312 gallons of wine according to the standard of 825 gallons of wine per acre of vineyards. These estate-grown grapes will be the grape source for the wine, thus the owners will have a 100 percent grape source of Napa Valley fruit.

Existing Site Conditions/Surrounding Area

The 20-acre site offers 12.5 acres of vineyards, a guesthouse that has an approved legal nonconforming status (it is larger than 1,000 sq. ft. and has a kitchen), and a primary residence that is currently under construction. The residence takes its access from South Whitehall Lane, which is a private road. Whitehall Lane, which connects to Highway 29, is a County-maintained road. The winery will also take its access from South Whitehall Lane.

The site is a total of 20 acres in size and is very level, mostly under five percent grade. The area is characterized by agricultural uses and rural residential uses, and there are a number of wineries in proximity to the site. Among the existing wineries are: Whitehall Lane, BV Winery, Provenance, Tres Sabores, Grgich Hills, Dana Estate, and Rubicon Estate Wineries. The zoning of the surrounding areas is AP (Agricultural Preserve) and it becomes AW (Agricultural Watershed) closer to the hills to the west.

Portions of the site are located within the floodplain and structures must be elevated in consideration of the high water level associated with the 100-year flood condition. This area is also near taller trees in the western hills, so it is considered spotted owl habitat. A previously existing reservoir shown in the County GIS has since been filled in.

Local Plans and Ordinances

The *Napa County General Plan* land use designation for the subject property is Agriculture. The *Napa County Zoning* designation is AP (Agricultural Preserve). The AP District allows a winery with an approved winery use permit, on any parcel that is ten acres or greater in size. The subject property is 20 acres in size.

In addition to zoning regulations, wineries in Napa County are regulated under the County's *Winery Definition Ordinance (WDO)*, which defines what a winery can and cannot be in Napa County. The *WDO* includes thresholds for overall coverage and for winery uses such as production and accessory. The proposed winery coverage is 17,590 sq. ft. or a total of 0.4 acres in size, and this is two percent of the overall parcel. The *WDO* threshold is 25 percent, so this proposal falls well below the threshold. Production uses associated with the winery total 8,274 sq. ft. and accessory uses (one winery office/lab) total 152 sq. ft., for a production-to-accessory ratio of 1.8 percent. This falls well below the *WDO* threshold of 40 percent for accessory uses.

In addition to coverage limitations, the *WDO* contains setback requirements for wineries. The proposed winery is far beyond the 600-ft. setback associated with Highway 29 and it is not located within the 300-ft. setback from South Whitehall Lane, the private road that serves as access for this winery and residences nearby, including that of the owner.

The *Napa County Conservation Regulations* also apply to wineries and the proposed winery is consistent with all provisions contained therein. The proposed project will also secure all necessary building permits as prescribed in the *California Unified Building Code*.

Geographic Information Systems (GIS) Data Base

The subject property is characterized as follows in the County's *GIS* data base.

Alquist Priolo Faults: None evidenced.

Archaeology: No archaeological sites evidenced.

N

CalVeg: Ag-Agriculture

CalWater Watershed: HR: San Francisco Bay

Hydrological Region: HU: San Pablo

Hydrological Unit: HA: Napa River

Hydrologic Area: HSA: Napa River

Hydrologic Sub Area:

Super Planning Watershed: SPW: Lower Napa River

Planning Watershed: PW: Mouth of Napa River

Faults: No faults evidenced.

FEMA Flood Zone: Parcel falls within FEMA Flood Zone.

Fire Hazard Severity: Moderate Fire Hazard Severity (SRA). Compliance with 7A of the California Building Code is required for new construction.

GW Ordinance: Parcel not in Groundwater Deficient Area.

Landslides: No landslides evidenced.

Local Drainage: Bale Slouth

Soil Type: Maxwell clay, 2 to 9 percent slopes

Special Species: No special species found.

Spotted Owls: Spotted owls found.

HazMat Releases- Local Oversight Program (LOP) (within 1,500 ft): No LOP Hazardous materials releases found.

HazMat Releases – Non-Local Oversight Program (Non-LOP) (within 1,500 ft.): Whitehall Trees

County Zoning: AP (Agricultural Preserve)

Winery Improvements

Winery structures include a 6,964-sq. ft. winery building; a 1,614-sq. ft. outdoor covered crush pad; an equipment enclosure; and water storage tanks with a fire pump and emergency generator.

The winery access road will meet the County's minimum width requirement of 20 feet, 18 ft. of paved area with 2 feet of shoulder. A road exception will be required for portions of the private road that extends from County-maintained Whitehall Lane to the subject property. Sight distance is very good along all these road segments.

The winery has been designed as a contemporary structure consistent with the residence on the site. An all-glass enclosure takes maximizes magnificent views across the vineyards to the western hills beyond. The fermentation and barrel storage portions of the winery are located underground, preserving the transparency of the building. The design, by Taylor Lombardo Architects, intends the building to become perceive as part of the vineyard landscape, viewed as an object set in a vineyard landscape. The steel structure is separated from the glass "box" to accommodate oversize sliding doors on three sides. The simple structure is anchored by a monolithic stair and elevator core, clad with lava stone.

Water Use

Water for the winery will be provided by on-site groundwater wells, which yield 40 gallons per minute. Water storage for the property and for emergency fire protection will be provided by water storage tanks capable of holding up to 40,000 gallons of water.

Wastewater Treatment System: Process wastewater will be handled via a hold-and-haul system. Sanitary wastewater will be treated with an in-ground sanitary septic system.

Winery Operations and Dynamics

The winery is proposed to be open seven days per week, between the hours of 6:00 AM and 6:00 PM. These hours will be for viticulture on the site and for wine production personnel. The winery will have two full-time employees, one of whom will reside on-site. Two part-time employees are proposed, with another two part-time vineyard workers during harvest. Currently, there are two part-time employees on the property, for viticulture purposes. So the net total incoming trips, as compared to the present scenario, would be one full-time winery employee and two part-time viticulture workers during harvest weeks only.

The winery currently trucks the fruit off-site for processing, so the necessity of truck haul trips would be eliminated with a winery on-site. The applicant does not envision any of the fruit coming from off-site, since the wine will be estate grown. Very small amounts of blend grapes could be imported, however. The ability to produce the wines on-site, rather than taking fruit to an off-site location for production, represents a traffic credit.

Winery Visitation/Winery Marketing Plan

The applicant proposes no winery visitation and no winery marketing plan for purposes of this winery use permit.



September 1, 2016

Ms. Donna B. Oldford
Plans4Wine
2620 Pinot Way
St. Helena, CA 94574

RE: REQUEST FOR EASEMENT FOR WINERY ACCESS

Dear Donna:

Thank you for contacting us in regards to the possibility of obtaining an easement on Pestoni property, for purposes of a segment of a winery access road to the property located at 1561 South Whitehall Lane. At this time we are unable to grant an easement on our property.

For the above reason, we respectfully must decline the request of your client to create an easement for their winery access road. The project you describe, a 10,000-gallons per year small winery with estate-grown wines and no visitation, is certainly a low-profile footprint and we wish you all luck with obtaining a County permit for this type of winery. Unfortunately, we are unable to assist with an easement on Pestoni lands, however.

Sincerely,

Bob Pestoni
Upper Valley Disposal Services

Commercial • Residential • Industrial • Composting
P.O. Box 382, 1285 Whitehall Ln.
St. Helena, CA 94574
707.963.7988 • Fax 707.963.7641
www.uvds.com



CRIMSONWINEGROUP.COM

Crimson Wine Group Ltd | 2700 Napa Valley Corporate Drive, Suite B | Napa, CA 94558 | OFFICE 707 260 0330 FAX 707 265 7922

October 3, 2016

Jeffrey M. Woods
Principal
Black Mountain Construction Development
3925 Old Santa Rita Road, Suite 200
Pleasanton, CA 94588

Re: Whitehall Lane – Easement Request (APN 027-440-025)

Dear Mr. Woods:

We have received your letter requesting Crimson Wine Group, aka Pine Ridge Winery, LLC, grant additional right-of-way/easement related to the parcel located on Whitehall Lane. We maintain our position to not grant such an easement.

Respectfully,


Patrick DeLong
President & CEO