

“F”

Use Permit Application Packet

Truchard Family Winery P14-00330-UP & P14-00331-VAR
Planning Commission Hearing Date September 20, 2017



FARELLA
BRAUN + MARTEL LLP

KIRSTY SHELTON

Land Use Planner
D 707.967.4152
ksheltongerosa@fbm.com

October 12, 2016

Via Hand Delivery

Charlene Gallina
Napa County Planning, Building, and Environmental Services
1195 Third Street, Second Floor
Napa, CA 94559

RECEIVED

OCT 13 2016

Napa County Planning, Building
& Environmental Services

Re: Truchard Family Winery – Use Permit P14-00330 and Variance P14-00331
4062 Old Sonoma Road, Napa, CA (APN 043-040-001)

Dear Ms. Gallina:

Thank you for taking your time in your busy schedule to meet with us. We wish to acknowledge your continued diligent and detailed management of this project. As you may remember, this project was submitted October 14, 2014, and the applicant has responded to seven rounds of comments. We believe this response answers your staffs questions and are pleased to present this proposal for a new winery that prides itself on entirely estate grown fruit, sustainable practices, and has been owned by a local farming family for almost 50 years; we believe this to be a project the Planning Commission will welcome. Taking into account the minor changes engendered by the comment process, the project description is as follows:

The Truchard Family proposes Use Permit P14-00330 to allow the construction of a new 33,702 square foot winery and 1,200 square foot attached covered crush pad to allow an annual wine production of 100,000 gallons per year with 4 full time and 3 part-time employees; by-appointment tours and tastings including a maximum of 40 visitors during the weekday and 60 visitors on weekend days and holidays; the addition of 12 parking spaces; food and wine pairings; on-site consumption pursuant to Assembly Bill 2004; a commercial catering kitchen; a marketing plan to host twenty four 30- person events and four 150-person events per year that will start and end outside of peak hour traffic and will have porta-loos for any event beyond 60 people; replacement of an existing bridge; improvement of the existing driveways to conform to the Napa County Road and Street standards; on-site wastewater system; on-site water storage tank. This project also requests a 178 foot Variance, application P14-00331 to the required 600-foot road setback due to the lot configuration and place the winery approximately 412 feet from the centerline of Old Sonoma Road.

Wine Business Center • 899 Adams Street • St. Helena, CA 94574 • T 707.967.4000 • F 707.967.4009

For consistency purposes we have reviewed all of the submitted documents and compiled here a comprehensive package of all items submitted and revised over the past year and half, with a detail below of the revised reports and graphics in the order that they are attached:

1. Project Description
2. Letter from Applicant discussing their business model and background
3. Application
4. Greenhouse gas reduction strategies
5. Architectural Plans
 - Showing accessory to production ratio, site photographs and future architectural renderings, Architectural Design
6. Landscape Architectural Plans
7. Pre and Post Project Vineyard Areas
8. Civil Engineering Plans – grading and drainage plans
 - Showing the winery development area and development footprint
9. Water Availability Analysis
10. Traffic Analysis
11. Winery Wastewater Feasibility Report
12. Stormwater Control Plan
13. Stormwater Best Management Plans operations and maintenance plan

As you review the documents please do not hesitate to reach out with any questions or

Ms. Charlene Gallina
October 13, 2016

concerns. We look forward to putting this proposal before the Commission at your earliest convenience.

Sincerely,


Kirsty Gerosa

Enclosures

cc: Anthony and Joanne Truchard, Truchard Vineyards
Anthony Truchard II, Truchard Vineyards
Katherine Philippakis, Attorney, Farella Braun + Martel
Jarod Denton, Signun Architecture
Bruce Fenton, RSA+
W-trans Traffic Engineering

JAN 23 2017

Napa County Planning, Building
& Environmental Services

Truchard Family Winery
Use Permit Project Statement P14-00330
(APNs 043-040-001)

The Truchard family has been a local grape grower since the 1970's and currently farms 270 acres of grapevines on 400 acres over 15 parcels in the Carneros region. The Truchards have produced world-class estate wines since their first vintage in 1989. Shortly thereafter, they received a use permit to convert a barn on their property into their winery. That former barn is now the existing Truchard winery and is adjacent to the family's home on the parcel located at 3234 Old Sonoma Road.

The pending project is to build a second winery facility, located on the first piece of land the Truchards purchased almost 40 years ago in Napa at 4062 Old Sonoma Road. Their plan is to use this new facility to process estate grapes. Even with two facilities, the Truchards will still have significant excess grapes from their existing vineyard holdings in the area: the remainder of their fruit will continue to be sold to their long-term clients. In addition to grapevines, the Truchards farm 500 olives trees, vegetable gardens, and multiple fruit trees. They also have over 100 goats to maintain vegetation and provide weed control, as well as honey bees with seven productive hives.

The current project, located on the approximately 11.5-acre parcel at 4062 Old Sonoma Road (APN 043-040-001), consists of the construction of a new 33,702 square foot winery and 1,200 square foot attached covered crush pad to process an annual wine production of 100,000 gallons per year; 4 full-time and 3 part-time employees; by-appointment tours and tastings including a maximum of 40 visitors per weekday and 60 visitors on weekend days and holidays; the construction of 12 parking spaces; food and wine pairings for the tours and tastings; a commercial catering kitchen; a modest marketing plan to host 24 events for up to 30 people, and four 150-person events, all of which will start and end outside of peak hour traffic and will have porta-loos for any event beyond 60 people; on-site consumption pursuant to Assembly Bill 2004; improvement of the existing driveways to conform to the Napa County Road and Street standards; replacement of an existing bridge; construction of an on-site wastewater system; disposal of treated wastewater on the vineyards on the adjacent 26-acre parcel (043-040-003); and on-site water storage tanks and utilizing the existing connection to the Congress Valley Water Department and/or a well on the adjacent parcel (APN 043-061-022). Concurrent with this use permit application, a variance to the road setback is being requested, for which we provide further detail below.

The access to the property and the internal circulation on the property will remain the same – the existing northern driveway will continue to be used for agricultural purposes and for access to the existing barn that stores the tractors and farming equipment. This existing driveway will also be used for production-related trucks and employees of the new winery. The southern entrance will be improved to conform to the road and street standards, and the existing bridge will be replaced with a new bridge for use by visitors to the winery.

The parcel proposes to use the existing water connection to Congress Valley Water district water for both domestic and production water needs. For project flexibility, we have analyzed two different options in the Water Availability Analysis (WAA): either using an existing well, or using the Congress Valley Water District connection. Both are available, and either is sufficient for the project's water needs. Water storage for emergency and fire-protection usage will be provided by on-site storage tank(s) and a new fire hydrant. Also as part of the project, a new sanitary sewage and winery wastewater disposal system will be constructed. A copy of the Wastewater Feasibility Study is included with this application.

Additionally, included in this application is a Historic Resource Study of the Property at 4062 Old Sonoma Road, dated January 19, 2017 and conducted by Tom Origer and Associates. The study concluded that no historic or cultural resources were found within the study area and therefore no resource specific recommendations were warranted. Consistent with CEQA Guidelines Section 15064.5(f) and 15064.5(d), the standard conditions of approval will protect any potential resources discovered during the construction of the project.

Truchard Family Winery
 4026 Old Sonoma Road, Napa, CA 94559
 Summary of Location and Operational Criteria

Criteria	Proposal
Size of Parcel	The winery is proposed on 11.44 acre irregular shaped parcel that is 490-feet by 899-feet by 451-feet then by the curvature of Old Sonoma Road.
Proximity to nearest residence	640 feet to the neighbor to the south (Taramasso);
Number of wineries located within one mile	One – the Truchard Winery
Located with the Airport Industrial Area	No
Primary Road currently or projected to be Level of Service D or below	No
Primary road a dead end	No
Located within a flood zone	No
Located within a municipal reservoir watershed	No
Located within a state responsibility area or fire hazard severity zone	No
Located with an area of expansive soils	No
Located within a project county viewshed	No – The project is not located on a minor or major ridgeline or within a unique scenic area of Napa as per Chapter 18.106 of the Napa Code – Viewshed Protection.
Result in the loss of sensitive habitat	No
Napa Green Certified or other related program	Yes the existing vineyard is Napa Green Certified and Fish Friendly.
Percentage of estate grapes used in production	100%
Number of proposed Variances	None
Wastewater processed on-site	Yes on the adjacent parcel (043-040-003)
Voluntary Greenhouse Gas Emission Reduction measures proposed	Yes
Traffic Congestion Management Strategies Proposed	Yes
Current Violations	None
High Efficiency water use measures proposed	Yes

Existing Vineyards proposed to be removed	Yes – 0.98 removed and 0.20 planted for a net reduction of 0.78 acres.
On-site employee or farm worker housing proposed	No
Site serviced by a municipal water supply	Yes
Site served by a municipal sewer system	No
Recycled water use proposed	Yes refer to the Wastewater Analysis
New vineyard plantings proposed	Yes – 0.98 removed and 0.20 planted for a net reduction of 0.78 acres.
Hold and Haul proposed	No
Trucked in water proposed	No

TRUCHARD VINEYARDS



January 20, 2016

Dear Planning Department and Commission,

Thank you for our consideration of our use permit. I want to write a brief introduction letter letting you know what Truchard is all about and our plans for the future. Our family's grape growing tradition in the United States began in 1885 when my great grandfather Jean Marie Truchard and his brother, a Catholic priest, Anthony Marie Truchard, came from France and began a vineyard and winery in Southeastern Texas. They choose an unfortunate place to begin, as the heat and humidity were not ideal places to cultivate grapes not to mention the unfortunate timing of Prohibition. My father was born and raised on that same piece of property in Texas and it has always been my belief that the abandoned winery and vines still present today planted the seeds of our present winery in Napa Valley.

Upon graduating high school, my father left the Texas farm, went off to college, medical school and did his medical training in the army. During his service in the military, he was stationed in Herlong, California. One day, he had a Headquarters meeting at the Presidio in San Francisco. After the meeting, my father suggested a trip to Napa Valley to see the vineyards. Like many visitors, he fell in love with the land and contacted a realtor. He decided to buy a twenty-one acre lot in Carneros in May 1973. Carneros had not yet become an AVA and was not known as a quality grape growing area - a time before Hyde, Hudson, and Domaine Carneros. This was a time when prune orchards, cattle and sheep dominated the area. The lack of water and the cool breezes off the San Pablo Bay discouraged many from planting here.

In doing so, my family became one of the early pioneers of this region. My father did not come to Napa with grand visions of creating fine wine. He loved to farm and loved the land. It just so happened that in Napa the crop to farm was grapes rather than peanuts or cotton as he had done down in Texas.

My father, against the advice of experts, much like his grandfather before him, planted grapevines in Carneros. At the time southern Napa was considered too cool and dry to cultivate vines. However using drip irrigation and planting cool climate varieties like Chardonnay and Pinot Noir, my father was able to succeed where success was doubted. With our success and others around us, the landscape in Carneros began to change from sheep and cattle pastures to grapes. Slowly the cattle ranchers sold or converted their properties to viticulture. My father was always happy to buy neighboring properties slowly extending his estate. From the initial twenty-one acres, the land gradually grew to 400 acres and 15 contiguous parcels through purchases. Mind you, this was all done while my parents traveled back and forth from Reno, Nevada. My father's intention upon buying his first piece of land in Napa was to open his medical practice here, but in the 70's Napa was still quite small and there was a no need for another internal medicine physician from out of town. Not wanting to be far from his grapes, he opened a his first practice in Reno and would work Monday through Friday in Reno and commute down through the Sierras on most weekends to tend to the vineyard with his sons. This was not the story of the wealthy doctor looking for the "wine country" lifestyle. The eight of us - my parents,

my four sisters, and my brother - slept in a Terry travel trailer parked on the property on the weekends. There was often a dog or two that accompanied us.

For the first 15 years we were exclusively grape growers selling all of our grapes to other Napa Valley wineries and a few in Sonoma while managing the vineyards on the weekends. We have continued in our farming tradition in not only cultivating 270 acres of grapevines, but we also have 500 olive trees, vegetable gardens and fruit trees, over 100 goats to maintain vegetation and weed control, and honey bees with 7 productive hives. We are more than just a vineyard - we are an agriculture estate. Our commitment is to agriculture while preserving the environment and the land. We have obtained certifications of Napa Green Winery, Napa Green Land and Fish Friendly Farming. We are a family farm and intend to have our land preserved for many generations to come.

In the mid-eighties, a few things lead to the change from grape grower to wine producer. The vineyards were becoming profitable and my father decided to move his practice to Napa in 1987. He decided to start to make a little of his own commercial wine. Our first production in 1990 was 1000 cases - a small amount considering all the grapes we have on the property. The wines were a commercial success and we gradually began to increase production over time. During the early 2000's the sales began to soften as the competition grew and the margins shrank. I returned to the family winery in 2005, after spending some years in New York as an attorney. Taking the reins of the winery, my father was able to return to what he loved - farming - and I helped invigorate the sales and we quickly reached the capacity both in size and permits of our existing barn-turned-winery. As you can see, we have taken our time in growing and plan to continue to make wine from the grapes that are estate grown on property contiguous to the winery.

There are a few reasons why we would like to build a new winery. First as one of the larger growers in Napa, we would like the potential to process the majority of our fruit. Even with the requested winery, we still would have to sell or custom crush some of our grapes at other facilities. We average about 1200 tons on a normal harvest yielding around 185,000 gallons. When the economy is good, we have no problems selling these grapes to other Napa wineries. But often issues come up. In 2010 there were no wineries interested in buying more grapes and many of our existing winery clients were buying less because of the poor economy.

In 2012 and 2013, the demand of grapes was high but so were the yields and as much as people say that Napa has reached its capacity of wineries when there is a large harvest all ripening in a short window there is no place open at the last minute to crush these grapes. Everyone we called said sorry we can't help you our tanks are full and we still have fruit out there waiting for space as well. In the years of 2011-2014 we had to send wine to Sonoma to be crushed whether because of a soft economy or a larger than expected harvest. This caused us not only to move our fruit out of the county, increasing traffic on the roads, but was also a considerable expense to us. We spent over 400,000 dollars in custom crush fees at other facilities in 2014 alone.

The second reason is to meet the increased demand for our wines. We are one of the lucky families in Napa that does not have to charge 75 dollars for a bottle of wine to be profitable. My father's foresight in buying land when it was still affordable has allowed us to make wines that are still among some of the most affordable in Napa. Our wines retail between thirty and forty dollars a bottle. In addition to great prices, we have received great press being mentioned as one of "Top 50 cabernet

producers of all time" – Wine Spectator, "Best Price to Quality ratio" in all of napa – Wine Spectator, five times achieved wines in the "Top 100 Wines of the Year" – Wine Spectator, as well as being mentioned as one of the "Top Estate Wineries" seven times – Wine & Spirits. We have done all of this, not by relying on consultants, experts and vineyard managers, but with several long time employees, our winemaker Sal DeIanni, 18 years at Truchard, our assistant winemaker, Abraham Alvarez, 26 years at Truchard, our office manager Linda Carr 18 years at Truchard, and a lot of hard work from the family. While maintaining great prices, our wines sales continue to increase year after year and we have now reached the limit of our current facility with barrels stacked everywhere that we can find space and reaching our current 60,000 gallon permit level.

The site that we chose to for our new facility incorporates our original property purchased in 1973 and overlooks the 42-year-old vines, which we uncreatively call our "Old Block". Our first desired location had to be changed and the reason for the long delay for our original filing is the 2014 earthquake. We had a site that we had intentionally left unplanted for the past 10 years, nestled between some two beautiful Valley Oaks. Unfortunately after the August earthquake we noticed one of the fault traces went right through this proposed site. Frustrated but acknowledging the need for a new location, we chose the current location because it is shielded from the road by trees to the west and rolling hills to the north.

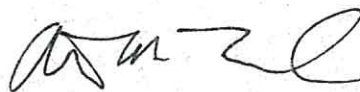
In wanting to remain unobtrusive, we chose to keep with the rural agriculture feel and design a barn inspired building, much like our existing winery and in keeping with the rural Carneros approach. This is a building from the road that could be seen to house cattle or make wine. Although rural in appearance, our building has been well designed to take in sustainable features to keep the storage areas cool, shaded or underground and using natural light when possible. We are not perched high upon a hill but down in a valley bordered by a pond and trees.

As the industry has changed, hospitality is more important. Our new facility has more hospitality space and is designed to focus on giving customers more connection with the estate and views of the vineyards.

As I think you can see from the above, we are a family run vineyard and winery that has grown and we would like to expand with grapes grown on our estate.

Thank you for your consideration. If you have any questions or concerns, please feel free to contact me.

Kind Regards,



Anthony Truchard II
General Manger

NAPA COUNTY

Planning, Building, and Environmental Services



A Tradition of Stewardship
A Commitment to Service

USE PERMIT APPLICATION

Before you file an application...

Before you submit your application materials, and generally as early in the process as possible, give the Planning Division a call at 707.253.4417 or send us an email at planning@countyofnapa.org to schedule a Pre-Application Review Meeting. Pre-Application Meetings (or Pre-Apps) give you an opportunity to get initial feedback from County staff, to discuss the specific items which will need to be included in your submittal, and (as necessary) to review the property's history and the County's environmental sensitivity mapping. Pre-Application Meetings are a required part of the use permit application process; they also help the County provide you with a more thorough and efficient review.

Contents

Page(s)

3-4	Use Permit Checklist of Required Application Materials
5-8	Use Permit Application Forms
9-12	Supplemental Application for Winery Uses
13	Initial Statement of Grape Source
14	Water Supply/Waste Disposal Information Sheet
15-16	Traffic Information Sheet
17-24	Best Management Practices Checklist
25-28	Additional Environmental Management
29	Information* Glassy-Winged Sharpshooter
30	Adjoining Property Owner's List Requirements*

**These sheets are informational and are for your use/records. They need not be returned to the County with your application materials*

Checklist of Required Application Materials

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Planning, Building and Environmental Services Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

Pre-Application Review Meeting with Planning Division Staff

Please call Supervising Planner Charlene Gallina at (707) 299-1355 or via email at charlene.gallina@countyofnapa.org to schedule.

Use Permit Application

The attached Use Permit Application forms must be completed in full and signed by the property owner or their authorized agent. Corporations, partnerships, and the like have special signature requirements as follows:

Corporations (whether for- or non-profit)

The chairman of the board OR the president or vice president AND either the secretary, assistant secretary, chief financial officer, or treasurer. Alternately, the application may be signed by any person who is authorized to do so by a corporate resolution (a copy of the resolution should be provided).

General Partnership

Any partner of the general partnership.

Limited Partnership

A general partner of the limited partnership.

Association

The president or general manager of the association.

Application Fee

Total Fees will be based on actual time and materials. A deposit (amount of deposit will be determined at the Pre Application meeting) in the amount of \$ _____, check made payable to County of Napa.

To-Scale Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

1. Name, address, and phone number of the owner of record, applicant, engineer, architect, and other project consultants as relevant.
2. Assessor's parcel numbers for all depicted parcels, north arrow (whenever possible, north should be at the top of the sheet), and graphic map scale.
3. Date of plan preparation (**revised plans must be clearly indicated with a new date and marked "revised"**)

4. All property lines of the subject parcel(s) and the dimensions thereof.
5. Location and names of all streets and right-of-ways serving the parcel(s).
6. Topography and elevation information in sufficient detail to properly assess the relationship of the proposed project and/or use to sea level and the contour of the land. Total project cut, fill, and off-haul should be indicated.
7. Location and top-of-bank of all ponds and/or reservoirs on or directly adjacent to the parcel(s).
8. Existing and proposed drainage patterns, drainage courses, and any other drainage improvements.
9. Limits of the FEMA 100-year floodplain and/or floodway if any portion of the parcel(s) is located within a mapped flood zone.
10. Location, dimensions, property-line setbacks, and road setbacks (as applicable) of all existing and proposed improvements, including, without limitation: all existing and proposed structures, caves, waste disposal systems, septic system reserve areas, wells, access roads, parking areas, ADA parking spaces, and outdoor work areas (whether covered or uncovered).
11. If the project requests a modification to the County's Road and Street Standards- detailed information on the proposed modification and its environmental context.
12. Location and dimensions of the proposed solid waste and recycling storage area.
13. Location and dimensions of all existing and proposed easements.
14. The areas (if any) that will be landscaped, with a description of the plant varieties, size and location of the materials to be planted and a description of proposed irrigation. The total square footage of proposed landscape areas should be indicated. Note- *projects exceeding 5,000 sq.ft. (residential) or 2,500 sq. ft. (non-residential) of landscaping are subject to additional Water Efficient Landscape Ordinance requirements.*
15. All existing trees with diameters at breast height (dbh) ≥ 6", with dbh, species, and whether the tree is to be removed or preserved indicated for each.
16. Temporary and/or permanent grading spoils storage/disposal areas.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

17. Marked-up site plan(s) showing existing and proposed "winery development area" and "winery coverage" in square feet. Please show your work and see the *Supplemental Application for Winery Uses* for definitions.

To-Scale Floor Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all floor plans. All plans must be to an identified scale and should clearly indicate existing and proposed conditions. Floor plans should legibly and comprehensively include the following details:

1. Dimensions and area of all rooms, hallways, and covered or partially enclosed outdoor areas.
2. Use of each area within each structure.
3. Location of emergency exits.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

4. Marked-up plan(s) showing existing and proposed interior and exterior "production area" and "accessory area" in square feet. Please show your work and see p. 11 for definitions.

To-Scale Building Elevations

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all elevations. Elevations should be to an identified architect's or engineer's scale and should clearly indicate the following existing and proposed information. If no elevation changes are proposed, photographs may be submitted in the place of scaled elevations.

1. All relevant dimensions.
2. Exterior materials.
3. Exterior colors.
4. Existing grade.
5. Finished grade.
6. Finished floor level.
7. Building height consistent with Figure 209-1 of the 1997 *UBC Handbook*.

Site photographs

Submit color photographs of the site and its vicinity adequate to depict existing conditions at the time of application submittal.

Water Supply & Waste Disposal Information

1. For projects using groundwater- Engineering Division Phase 1 water study, please refer to and complete the [Water Availability Analysis](#)
2. For projects served by a water utility- Water service will-serve letter.
3. For projects served by a sewerage utility- Sewage disposal will-serve letter.

Digital copies

Submit digital copies (Adobe PDF format) of all submitted information, including all forms, reports, plans, elevations, and/or photos. **Digital copies must also be submitted with any and all revisions or resubmittals.**

Technical Studies

The following studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

1. Traffic Study
2. Archeological/Cultural Resources Study
3. Historic Resources Study
4. Biological Study – Includes Spring Botanical Survey
5. Special Studies (The following may be required on a project-specific basis at the discretion of the Planning Director.)
 - _____ Noise Study
 - _____ Aviation Compatibility Study
 - _____ Visual Impacts Study (Generally includes photographic simulations)
 - _____ Geological/Geotechnical Hazard Report
 - _____ Hydrology (runoff pre- and post-project) Analysis
 - _____ Hydraulic (flood impact) Analysis
 - _____ Other: _____
 - _____ Other: _____

Additional Information Required by the Environmental Health;

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Engineering Feasibility Report if an on-site pond system or engineered septic system is proposed OR if peak waste flows exceed 1,500 gallons per day.
3. Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout.
4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5. Completed Business Activities form, enclosed.
6. Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at www.countyofnapa.org/DEM/.
7. Cave setback plan if a cave is proposed. See enclosed handout.

Please Note

While this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Planning, Building, and Environmental Services Director, and in particular in those cases where non-winery commercial uses (such as restaurants) are proposed. **The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.**



A Tradition of Stewardship
A Commitment to Service

file No P14-00330 UP

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

Use Permit Application

To be completed by Planning staff...

Application Type: _____

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

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

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

To be completed by applicant...

Project Name: Truchard Vineyards Family Winery Use Permit

Assessor's Parcel No: 043-040-001;-003 Existing Parcel Size: 11.52 + 26.35 = 32.87 ac.

Site Address/Location: 4062 Old Sonoma Road, Napa, Calif. 94559
No. Street City State Zip

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

Property Owner: Anthony M. and Jo Ann Truchard

Mailing Address: 3234 Old Sonoma Road, Napa, Calif. 94559
No. Street City State Zip

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

Applicant (if other than property owner): Anthony Truchard II

Mailing Address: 3234 Old Sonoma Road, Napa, Calif. 94559
No. Street City State Zip

Telephone No(707) 253-7153 E-Mail: anthony@truchardvineyards.com

Representative (if applicable): Farella, Braun, + Martel, attn: Katherine Philippakis, esq.

Mailing Address: 899 Adams Street, Suite G, St. Helena, CA 94574
No. Street City State Zip

Telephone No(707) 967 - 4000 E-Mail: kgerosa@fbm.com & kp@fbm.com

Use Permit Information Sheet

Use

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

This project requests a use permit for the construction and operation of winery to produce 100,000 gallons of wine per year and to conduct by-appointment tours and tastings with food and wine pairings and on-site consumption with marketing events.

Please see attached detailed Project Description.

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

District _____ Regional _____

State Department of Fish and Game for the bridge replacement and Federal _____
Alcoholic Beverage Control for the winery licenses

Improvements

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

See attached documents for details but below is a summary:

- Construction of a new 33,702 square foot winery and 1200 square foot covered crush pad;
 - Improvements to two existing driveways to conform to the Napa County Road and Street Standards;
 - Replace existing bridge over Congress Valley Creek to Napa County and Department of Fish and Wildlife requirements;
 - Construction of twelve parking spaces;
 - Construction of sanitary sewer and winery wastewater disposal systems;
 - Associated site improvement such as grading and landscaping
-
-
-
-
-
-
-
-
-
-

Improvements, cont.

Total on-site parking spaces: _____ existing 12 proposed
Loading areas: _____ existing 1 proposed

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

- Type I FR, Type II 1 Hr, Type II N (non-rated), Type III 1 Hr, Type III N, Type IV H.T. (Heavy Timber), Type V 1 Hr., Type V (non-rated)
(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 53,013 sq.ft. or 1.2 acres

Employment and Hours of Operation

Days of operation: _____ existing _____ proposed
Hours of operation: _____ existing _____ proposed
Anticipated number of employee shifts: _____ existing _____ proposed
Anticipated shift hours: _____ existing _____ proposed

Maximum Number of on-site employees:

- [] 10 or fewer [] 11-24 [] 25 or greater (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.

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input 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: _____ gal/y Per permit No: _____ Permit date: _____

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

Proposed production capacity: 100,000 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:	_____ existing	40 per weekday Mon - Fri 60 per weekend Sat + Sun _____ proposed
Average daily tours and tastings visitation ¹ :	_____ existing	_____ 30 _____ proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	_____ existing	_____ 10 am - 6 pm _____ proposed
Non-harvest Production hours ² :	_____ existing	_____ 8:30 am - 5:30 pm _____ proposed

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

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

Grape Origin

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

Marketing Program

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

Food and wine pairing marketing events of 30 people bi monthly and four 150-person marketing events with meals.

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.)

The winery proposes a commercial catering kitchen for catered meals and food and wine pairing plates will be prepared by a licenses food handler.

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

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


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

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

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

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

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



Inflows (Receiving)

Grapes

Juice

Bulk Wine (B)

Bulk Wine

Processing Steps

Crush

A Fermentation

Aging & Finishing

D Bottling

Outflows (Shipping)

Juice

Bulk Wine (C)

Bulk Wine

Bottled Wine

Figure 1. Winery Production Process

July 2008

¹ The complexity of these statements can be attributed to the authors’ desire to avoid “double counting” bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

Winery Coverage and Accessory/Production Ratio

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

Existing _____ sq. ft. _____ acres
 Proposed 18,116 sq. ft. _____ 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).

61,456 sq. ft. _____ acres _____ % 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 _____ sq. ft. Proposed 24,091 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 _____ sq. ft. _____ % of production facility
 Proposed 8,887 sq. ft. 37 % 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: _____ sq. ft. Proposed: none sq. ft.
 Covered crush pad area Existing: _____ sq. ft. Proposed: 1,200 sq. ft.
 Uncovered crush pad area Existing: _____ sq. ft. Proposed: none sq. ft.

Initial Statement of Grape Source

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

Anthony M. Tumbarello

9-8-14

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.



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: Truchard Winery 043-040-001
Project number if known:
Contact person: Anthony Truchard
Contact email & phone number: anthony@truchardvineyards.com 253-714
Today's date: July 15, 2014

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

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

Already Plan
Doing To Do

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

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

BMP-4 Alternative fuel and electrical vehicles in fleet

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

Number of total vehicles

Typical annual fuel consumption or VMT

Number of alternative fuel vehicles

Type of fuel/vehicle(s)

Potential annual fuel or VMT savings

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

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

We will design the proposed winery to meet CALGREEN Tier 1 standards

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:

We will provide priority parking for electric vehicles

Estimated annual VMT

Potential annual VMT saved

% Change

Already
Doing

Plan
To Do

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

See description below under BMP-5.

We will comply with the CALGREEN Tier 1 energy efficiency standards in the new winery

BMP-8 Solar hot water heating

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

BMP-9 Energy conserving lighting

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

We will use LED lighting for the appropriate most used lights. Any outside lighting will be on motion sensors and automatic timers to reduce unwanted light

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

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

BMP-11 Bicycle Incentives

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

We will welcome and provide parking and locking facilities for guests.

BMP-12 Bicycle route improvements

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

Already Plan
Doing To Do

BMP-13 Connection to recycled water

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

We currently use treated wastewater to irrigate our existing vineyards and will continue that practice

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%

We will install water efficient fixtures in restrooms and on sinks. In addition, we will select appliances that minimize water uses (e.g. dishwasher)

BMP-15 Low-impact development (LID)

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

BMP-16 Water efficient landscape

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

We will utilize drought tolerant landscaping with an emphasis on native plantings as part of the final landscape plan. We will comply with the applicable provisions of WELO.

BMP-17 Recycle 75% of all waste

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

Already
Doing

Plan
To Do

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

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

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

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

We will give preference when purchasing future supplies for the winery

- 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.

We plan to install electrical vehicle charging station(s) within the proposed 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.

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.

The site plan has been designed to maximize passive heating and cooling opportunities within the proposed winery

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)

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

BMP-25 (b)

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

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Doing Plan To Do

BMP-28 Use of recycled materials

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

BMP-29 Local food production

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables
We will be serving locally grown food products as part of our food and wine pairings

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

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

Comments and Suggestions on this form?
