

“F”

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

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Use Permit Application

OCT 16 2014

Napa County Planning Building
& Environmental Services

To be completed by Planning staff...

Application type: Major Modification
Date Submitted: 10-16-14 Resubmittal(s): _____ Date Complete: _____
Request: _____

*Application Fee Deposit: \$ 5000.00 Receipt No. 104688 Received by: [Signature] Date: 10-16-14
*Total fees will be based on actual time and materials.

To be completed by applicant....

Project Name: Reynolds Family Winery Use Permit Major Mod
Assessor's Parcel #: 039-610-002 Existing Parcel Size: 13.45
Site Address/Location: 3266 Silverado Trail Napa CA 94558
No Street City State Zip
Primary Contact: Owner Applicant Representative (attorney, engineer, consulting planner, etc.)
Property Owner: Steve Reynolds
Mailing Address: 3260 Silverado Trail Napa CA 94558
No Street City State Zip
Telephone No.: (707) 258-2558 E-mail: steve@reynoldsfamilywinery.com
Applicant (if other than property owner): Same as property owner
Mailing Address: _____
No Street City State Zip
Telephone No.: () _____ E-mail: _____
Representative (if applicable): Donna B. Oldford, Plans4Wine
Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip
Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

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USE PERMIT INFORMATION SHEET

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USE

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

Request major modification to existing winery use permit to increase the production of an existing 20,000-gpy winery to 40,000-gpy; increase number of winery employees to 10 or fewer; increase existing daily visitation for tours/tastings from 10 per day maximum to 40 per day maximum on busiest day; amend the winery's marketing plan to include 4 food and wine pairings with up to 24 at half the events and up to 40 for the other half, add a maximum of 4 wine club/release events with up to 60 persons attending each, and a maximum of 2 larger auction-related events with up to 125 persons attending each; request ability to serve light fare with some of the wine tastings; request approval of A.B. 2004 ("Picnic" Ordinance) for consumption of alcoholic beverage on premises; expand existing wastewater treatment facilities in line with production and visitation/marketing proposed increases; add additional parking spaces and modification of winery access road; addition of a 100,000-gallon emergency fire protection water storage tank; installation of left-turn lane on Silverado Trail at the winery entry.

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):

See above description and Project Statement narrative for details.

Off-site improvement is the installation of a left-turn lane on Silverado Trail at the winery entrance.

**PROJECT STATEMENT
FOR REYNOLDS FAMILY WINERY USE PERMIT
MAJOR MOD
APN 039-610-002
3266 Silverado Trail, Napa, CA 94558**

The application is for a major modification to a use permit for an existing 20,000-gallon per year winery located at the above address on a 13.45-acre parcel. The applicant proposes to increase his production level from 20,000 gallons to 40,000 gallons per year. In addition, the applicant proposes to identify the number of employees of the winery.

The applicant has not updated his winery visitation and marketing plan since the winery was originally approved in 2000. This major mod proposes to increase the daily tours and tastings visitation from 10 to 40 persons per day, which is consistent with the new level of production requested. In addition, the applicant is proposing a winery marketing plan consistent with this size of production. Details are included in this statement.

The increase in production involves an addition to the current winery structure. This involves an increase of 2,304 square feet. A total of 1,604 sq. ft. will be dedicated to production uses and 720 sq. ft. to accessory uses, resulting in a production-to-accessory ratio of 29 percent. This is well under the County's 60/40 percent ratio as prescribed in the *Napa County Winery Definition Ordinance (WDO)*.

In keeping with the increased production and visitation/marketing, the applicant also proposes an expansion of the wastewater treatment system. A *Transient Water Company* filing will be part of the revised winery use permit. Parking spaces will be increased and ADA accessibility provided. A 100,000-gallon water storage tank for fire protection will be added, and another well (with a 51-ft. seal) added on the site.

In recognition of the increased intensity of use, the applicant proposes to install a left-turn lane from the Silverado Trail at the entry to the winery.

Existing Conditions

The subject parcel currently has an existing 20,000-gallon per year production winery and a separate structure dedicated to accessory use (wine tasting and winery administrative offices). In addition, there is an on-site pond (with liner) that is decorative and not used for wastewater treatment. There are outdoor areas for seating. The parcel also contains vineyards, a groundwater well, and a storage tank for fire protection water.

There is one primary residence on the parcel, which is occupied by the winery owners.

There are many wineries located in this area of the Silverado Trail, including Black Stallion, Van der Heyden, Luna, Signorello, Clos du Val, Chimney Rock, Hagafen and Darioush Wineries.

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Relationship to County Plans, Regulations and Policies

The *Napa County General Plan Land Use Element* designation for this property is Agriculture and the zoning designation is AW (Agricultural Watershed). Wineries are an allowable use in AW-zoned properties, with an approved winery use permit. As mentioned, this winery was initially approved in the year 2000. The intention of this major modification to the winery use permit is to update the winery to its long-term potential for production, to provide an updated visitation level and marketing plan consistent with the proposed production, to provide improvements necessary for the increased intensity of use, and to bring certain components of the existing winery into compliance with current County codes and regulations.

The proposed project is consistent with the provisions of both the *Napa County Winery Definition Ordinance (WDO)* and the *Napa County Conservation Regulations*. The updated marketing plan will require the filing of a *Transient Water Company Report*. The proposal for a small commercial kitchen will also require a new groundwater well with a 51-ft. seal as per requirements of the State of California and Napa County Environmental Management.

The winery access road will be slightly reconfigured to provide a more efficient mode of transport on-site. The road will be consistent with the County's *Street and Road Standards* for non-residential projects.

Compliance with the Fire Safety Code and CDF will be achieved by the addition of a new 100,000-gallon water storage tank.

Winery Operations

The winery is currently approved to operate Monday through Saturday and the applicant proposes operations for seven days per week. Current hours of operation are from 10:00 AM until 4:30 PM. This applicant proposes a work shift of 6:00 AM through 6:00 PM, to take advantage of flexible work hours and avoidance of the peak commute hours. The proposed hours for visitation are 10:00 A.M. until 6:00 P.M., which is consistent with most wineries.

The total number of full-time winery employees will be "less than 10," or five to be precise. Two part-time employees are indicated during non-harvest periods, and four part-time employees during harvest.

Winery Improvements and Facilities

The enclosed site plan reflects the existing winery and minimal improvements necessary for increasing the production level to 40,000 gallons and updating the winery marketing plan. These improvements are as follows.

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Winery Structures: The existing winery structure will be expanded by a total of 2,320 sq. ft. The production increase total is 1,604 sq. ft. and the accessory increase totals is 720 sq. ft. A small commercial kitchen is part of the accessory uses proposed.

The existing 3,000-sq. ft. covered outdoor crush pad will be adequate for the increased production and no change is proposed to the crush pad area.

Parking: The applicant proposes to increase his parking spaces from the current 6 spaces to 14 spaces, including ADA accessible. Vineyard roads on-site are conducive to additional parking for larger of the marketing events. For the largest events, valet parking and shuttle buses are assumed.

Water Supply: Although the existing on-site well is adequate, a new well drilled in the location of an existing one will provide a 51-ft. seal as required by NCEM for the *Transient Water Company* and the proposed commercial kitchen addition.

A *Phase One Water Report* prepared by Bartelt Engineering shows that the property is consistent with the County's threshold for water use.

Wastewater Treatment: The existing in-ground wastewater treatment system will be expanded to accommodate the proposed 40,000-gpy production level. A *Wastewater Disposal Treatment Report*, also prepared by Bartelt Engineering, indicates that there is adequate wastewater treatment capacity to accommodate the larger production level and increased winery visitation and marketing events, as well as the proposed commercial kitchen.

Fire Protection: The remodeled winery structure will be sprinklered throughout and a new 100,000-gallon water tank installed to provide water for emergency firefighting. The access and turnaround requirements of CDF have all been integrated into the design of the expanded winery and the reconfigured winery access road.

Winery Marketing Plan

Currently, the winery has a very small level of visitation (a maximum of 10 persons per day on the busiest day) and a very small number of winery events, some of which are for winery employees. In an effort to update the winery to the same kinds of marketing enjoyed by other wineries in the Napa Valley, the applicant proposes the following.

Wine Tours/Tastings: A maximum of 40 visitors on the busiest day.

Food and Wine Pairing Events: A maximum of 4 such events in any given month, with half of the events having up to 24 persons and half having up to 40 persons.

Wine Club/Release Events: A maximum of 4 events per year with up to 60 persons each.

Larger Auction-related Events: A maximum of 2 events per year with up to 125 persons

The applicant requests the ability to serve light fare foods with some of the wine tastings.

Also requested is Assembly Bill 2004 ("Picnic" Ordinance), which allows the consumption of alcoholic beverages on-site.

Wine tours/tastings will occur between the hours of 10:00 AM and 6:00 PM. On days when a larger marketing event is proposed, the wine tours/tastings will be decreased in number, depending upon the size of the alternative event and the time of day or evening it is scheduled for. Evening events will conclude by no later than 10:00 PM.

There will be no amplified outdoor music in association with winery marketing events as described in this winery marketing plan.

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Improvements, cont.

Total on-site parking spaces: 6 existing 22 proposed

Loading areas: 0 existing 1 proposed

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

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N

Type IV H.T. (Heavy Timber) Type V 1 Hr Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 1.7 acres

Employment and Hours of Operation

Days of operation: Mon-Sat existing 7 days/week proposed

Hours of operation: 6 am-4:30 pm existing 6 am – 6 pm proposed

Anticipated number of employee shifts: 1 existing No change proposed

Anticipated shift hours: 6 am – 6 pm 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) _____

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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 no 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.*

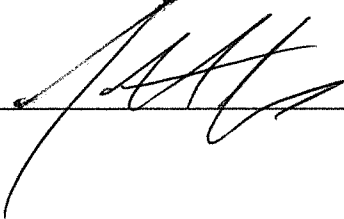
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.

J. Stephen Reynolds
Applicant

Same
Property Owner (if other than Applicant)


Date

APN 039-610-002
Project Identification

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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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input checked="" type="checkbox"/> On-site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

Production Capacity*

Please Identify the winery's...

Existing production capacity: 20,000 gal/y Per Permit No: 99386-UP Permit Date: 6/30/2000

Current maximum actual production: >20,000 gal/y For what year? 2013

Proposed production capacity: 40,000 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>10</u> existing	<u>40</u> proposed
Average daily tours and tastings visitation ¹ :	<u>10</u> existing	<u>32</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10 am – 4:30 pm</u> existing	<u>10 am – 6 pm</u> proposed
Non-harvest Production hours ² :	<u>6 am – 6 pm</u> existing	<u>No change</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.

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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 Events: Maximum of 4 in any given month with half of these events with up to 24 persons and the other half with up to 40 persons.

Wine Club/Release Events: Max. of 4 per year with up to 60 persons each event.

Larger Auction-related Events: Max. of 2 per year with up to 125 persons each event.

Request ability to serve light fare with wine tastings.

Request approval for A.B. 2004 ("Picnic" Ordinance) to allow on-site consumption of alcoholic beverages.

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.)

Commercial kitchen proposed.

Some food prepared on-site, some events catered.

A new groundwater well with 51-ft. seal is being added to comply with State and NCEM regulations.

Transient Water System report will be filed with NCEM.

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Winery Coverage and Accessory/Production Ratio

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

Existing 52,905 sq. ft. 0.82 acres
 Proposed 54,700 sq. ft. 1.26 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).

54,700 sq. ft. 1.26 Acres 9.3 % 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

Existing 7,800 sq. ft. Proposed 9,404 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 2,030 sq. ft. 17 % of production facility
 Proposed 2,750 sq. ft. 29 % of production facility

Caves and Crushpads -- No Caves

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) **No caves.**

Please identify the winery's...

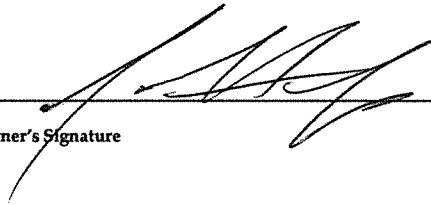
Cave area Existing: N/A sq. ft. Proposed: N/A sq. ft.
 Covered crush pad area Existing: 3,000 sq. ft. Proposed: No change sq. ft.
 Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 sq. ft.

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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

10/16/14

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.

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WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

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

Domestic

Emergency

Groundwater Wells (4)

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:

5427 gallons per day (gal/d)

Current water source:

Groundwater Wells

Storage Tanks

Anticipated future water demand

5901 gal/d

Per CDF

Water availability (in gallons/minute):

40 gal/m

Per CDF gal/m

Capacity of water storage system:

21,000 gal

100,000 gal

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

Water Storage Tanks

Liquid Waste

Domestic

Other

Type of Waste:

Sewage

N/A

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

On-Site Septic

On-site septic

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

855 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):

1,418 gal/d

N/A gal/d

Future waste disposal capacity:

1,418 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 use

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----- Winery Traffic Information / Trip Generation Sheet -----

Traffic during a Typical Weekday

Number of FT employees: <u>5</u> x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>8</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Gallons of production: <u>40,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total	=	<u>32</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)	=	<u>10.5</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>5</u> x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>32</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Total	=	<u>31</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor <u>trips</u> x .57)	=	<u>23.7</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>5</u> x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u>	daily trips.
Average number of Saturday visitors: <u>32</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>11</u>	daily trips.
Gallons of production: <u>40,000</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>121</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>2</u>	daily trips
Total	=	<u>37</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>4</u> x 2 one-way trips per staff person	=	<u>8</u>	trips.
Number of visitors (largest event): <u>125</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>89</u>	trips.
Number of special event truck trips (largest event): <u>5</u> x 2 one-way trips	=	<u>10</u>	trips.

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

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

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

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)																		EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Reynolds Family Winery																		
BUSINESS SITE ADDRESS: 3266 Silverado Trail																		
BUSINESS SITE CITY: Napa												CA		94558				
CONTACT NAME: Steve Reynolds												PHONE: (707)333-2030						

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No EPA ID NUMBER-provide at the of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Remote Waste / Consolidation Site Annual Notification
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Hazardous Waste Tank Closure Certification
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of Federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No See CUPA for required forms.

F. LOCAL REQUIREMENTS (You may also be required to provide additional information by your CUPA or local agency)	UPCF Rev. (12/2007)
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Reynolds Family Winery (CERSID: 10340311)**Facility Information Accepted Oct 28, 2013**

Submitted on 10/28/2013 3:30:25 PM by *Stephen Kim* of Reynolds Family Winery (Napa, CA)
Submittal was **Accepted** on 10/28/2013 3:56:58 PM by Christina Danielson

- Business Activities
- Business Owner/Operator Identification

Hazardous Materials Inventory Accepted Oct 28, 2013

Submitted on 10/28/2013 3:30:25 PM by *Stephen Kim* of Reynolds Family Winery (Napa, CA)
Submittal was **Accepted** on 10/28/2013 3:57:06 PM by Christina Danielson

- Hazardous Material Inventory (2)
- Site Map (Official Use Only)
 - *Annotated Site Map (Official Use Only)* (Adobe PDF, 475KB)

Emergency Response and Training Plans Accepted Oct 28, 2013

Submitted on 10/28/2013 3:30:25 PM by *Stephen Kim* of Reynolds Family Winery (Napa, CA)
Submittal was **Accepted** on 10/28/2013 3:57:12 PM by Christina Danielson

- Emergency Response/Contingency Plan
 - *Emergency Response/Contingency Plan* (Adobe PDF, 76KB)
 - *Emergency Response/Contingency Plan* (Adobe PDF, 10KB)
- Employee Training Plan
 - Provided In Submittal Element: Emergency Response and Training Plans

Site Identification**Reynolds Family Winery**3266 Silverado Trl
Napa, CA 94558County
NapaCERS ID
10340311

EPA ID Number

Submittal StatusSubmitted on 10/28/2013 by *Stephen Kim* of Reynolds Family Winery (Napa, CA)Submittal was *Accepted*; Processed on 10/28/2013 by *Christina Danielson* for Napa County Department of Environmental Management**Hazardous Materials**

Does your facility 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 is regulated under more restrictive inventory local reporting requirements (shown below if present); 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?

Yes

Underground Storage Tank(s) (UST)

Does your facility own or operate underground storage tanks?

No

Hazardous Waste

Is your facility a Hazardous Waste Generator?

No

Does your facility treat hazardous waste on-site?

No

Is your facility's treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

No

Does your facility consolidate hazardous waste generated at a remote site?

No

Does your facility need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?

No

Does your facility 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.

No

Is your facility a Household Hazardous Waste (HHW) Collection site?

No

Excluded and/or Exempted Materials

Does your facility recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?

No

Does your facility own or operate ASTs above these thresholds? Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.

No

Does your facility have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?

No

Additional Information

No additional comments provided.

Facility/Site**Reynolds Family Winery**3266 Silverado Trl
Napa, CA 94558CERS ID
10340311**Submittal Status**Submitted on 10/28/2013 by *Stephen Kim* of Reynolds Family Winery (Napa, CA)
Submittal was *Accepted*; Processed on 10/28/2013 by *Christina Danielson* for Napa County Department of Environmental Management**Identification**

J. Stephen Reynolds			Beginning Date	Ending Date	
Operator Phone	Business Phone	Business Fax	Dun & Bradstreet	SIC Code	Primary NAICS
(707) 258-2558	(707) 258-2558	(707) 258-9558		2084	

Facility/Site Mailing Address3266 Silverado Trail
Napa, CA 94558**Primary Emergency Contact**

J. Stephen Reynolds		
Title		
Owner		
Business Phone	24-Hour Phone	Pager Number
(707) 258-2558	(707) 258-2558	

OwnerJ. Stephen Reynolds
(707) 258-2558
3266 Silverado Trl
Napa, CA 94558**Secondary Emergency Contact**

Natalie Boltz		
Title		
General Operations Manager		
Business Phone	24-Hour Phone	Pager Number
(707) 258-2558	(707) 258-2558	

Billing ContactJ. Stephen Reynolds
(707) 258-2558 steve@reynoldsfamilywinery.com
3266 Silverado Trl
Napa, CA 94558**Environmental Contact**Natalie Boltz
(707) 258-2558 natalie@reynoldsfamilywinery.com
3266 Silverado Trl
Napa, CA 94558

Name of Signer

Natalie Boltz

Signer Title

General Operations Manager

Document Preparer

Natalie Boltz

Additional Information

Locally-collected Fields

Some or all of the following fields may be required by your local regulator(s).

Property Owner

Phone

Mailing Address

Assessor Parcel Number (APN)

Number of Employees

Facility ID

Hazardous Materials And Wastes Inventory Matrix Report

CERS Business/Org. **Reynolds Family Winery**
 Facility Name **Reynolds Family Winery**
 3266 Silverado Trl, Napa 94558

Chemical Location
Crush Pad

CERS ID **10340311**

Facility ID

Status **Submitted on 10/28/2013 3:30 PM**

Hazardous Components

DOT Code/Fire Haz. Class	Common Name	Unit	Max. Daily	Quantities	Avg. Daily	Annual Waste Amount	Federal Hazard Categories	Component Name	% Wt	EHS CAS No.
DOT: 3 - Flammable and Combustible Liquids	1,2-propanediol CAS No. 57-55-6	Gallons State: Liquid	100 Storage Container: Aboveground Tank	100 Largest Cont.	50 Pressure: Ambient Temperature: Ambient	0 Waste Code:				
Other Health Hazard, Irritant		Pure	Days on Site: 365							

Hazardous Materials And Wastes Inventory Matrix Report

CERS Business/Org. **Reynolds Family Winery**
 Facility Name **Reynolds Family Winery**
 3266 Silverado Trl, Napa 94558

Chemical Location
North of Crush Pad

CERS ID **10340311**
 Facility ID
 Status **Submitted on 10/28/2013 3:30 PM**

DOT Code/Fire Haz. Class	Common Name	Unit	Quantities		Annual Waste Amount	Federal Hazard Categories	Component Name	Hazardous Components (For mixture only)
			Max. Daily	Largest Cont.				
DOT: 2.1 - Flammable Gases	Liquefied Petroleum Gas (lpG)	Cu. Feet	250	250	0	- Fire		
Flammable Gas	CAS No. 74-98-6	State Gas	Storage Container Aboveground Tank	Pressure > Ambient	Waste Code - Pressure Release			
		Type Pure	Days on Site: 365	Temperature Ambient				

← SODA CANYON ROAD →

← SILVERADO TRAIL →

Liquefied Petroleum Gas

Propane tank

DRAIN

* FIRE

HAZMAT STORAGE

ELECTRICAL SHUTOFF WATER

DRAIN

* FIRE

LOCK UP

* FIRE

FERMENTATION

BARREL STORAGE

STORAGE

LAB

KITCHEN

MEETING

TASTING & RETAIL

OFFICE-D
OFFICE-C
OFFICE-B
OFFICE-A

MEZZANINE

MEZZANINE LEVEL PLAN 1/4" = 1'-0"

MAIN LEVEL PLAN 1/4" = 1'-0"

O = ROOF DRAIN
* = FIRE
☐ = GROUND DRAIN

← NORTH

ROBERT A. WHITE, Architect, 44423
2825 EDWARD ROAD, SUITE 8
MESA, AZ 85408
PH: 480-941-1234 FAX: 480-941-1235

EXTERIOR WALL FINISH
INTERIOR BUILD-OUT

REYNOLDS FAMILY WINERY
1260 SILVERADO TRAIL
MESA COUNTY, CO
4 P.M. 99-610-02

A-2

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MF# 4204
SITE# 1
DOC.TYPE ERP

Reynolds Family Winery

EMERGENCY RESPONSE PLAN AND PROCEDURES

I. REPORTING AND NOTIFICATION

In the event of a spill, release, or threatened release of a chemical which could pose a significant present or potential hazard to human health and safety, property, or the environment, the employee that discovers the condition shall notify his immediate supervisor of the incident.

The supervisor will provide an immediate verbal report of the extent of a significant release or threatened release to the following agencies:

1. **Local Emergency Response Personnel** **911**
(if emergency assistance is required)
2. **Napa County Department of Environmental Management** **(707) 253-4471**
3. **State Office of Emergency Services** **(800) 852-7550 or (916) 431-1341**

Federal law requires that non-permitted releases of Acutely Hazardous Materials or CERCLA chemicals be reported to the;

4. **National Response Center at (800) 424- 8802.**

The following information should be communicated when reporting any emergency:

- o Exact location of the release or threatened release.
- o Name of the person reporting the incident.
- o Name of the chemical(s) and quantity involved.
- o Chemical CAS or DOT identification number. (refer to MSDS)
- o Nature and extent of any injuries.

Follow-up Written Release Report:

As soon as practicable after a release occurs, a written emergency release follow-up report shall be sent to the following agencies.

Department of Environmental Management
1195 Third Street, Room 101
Napa, California 94559

Local Emergency Planning Committee
2800 Meadowview Road
Sacramento, CA 95823

Chemical Emergency Planning and Response Commission
360 Civic Drive, Suite 1
Sacramento, California 95823

2. MITIGATION PROCEDURES

An employee/operator working at Reynolds Family Winery shall be familiar with the chemical properties of those chemicals stored or used in that area. Material Safety Data Sheets for chemicals stored in that area will be available at the First Aid Closet in the fermentation area. These should be consulted for clarification of specific chemical properties, emergency first aid procedures, recommended employee protection, and special precautions relating to the use of the chemical. Procedures for responding to chemical releases will vary with the class of chemical. Both general and specific procedures to be followed for a spill or release are listed below. Specific procedures for different chemical can be found in the MSDS under the section, "Precautions for Safe handling and Use".

General Procedures:

- Evacuate the area and restrict access.
- Identify the chemical that has been released/spilled and obtain the MSDS
- Report the incident per the Reporting and Notification procedures outlined in Section 1.
- Personnel involved in the cleanup should wear protective clothing and respirators where applicable. Only Employees who have been trained and fit tested may wear respiratory protective equipment.
- Contain the spill by creating a dike with absorbent, sandbags, or other suitable materials. If a spill gets into the winery wastewater drains notify all department to stop putting water down the drains, so that the chemical can be contained in the pipes or sumps.

SOLIDS – The spill can be swept or shoveled into clean containers for re-use or disposal. If the spill is outdoors, cover it with a tarp to prevent wind or rain dispersal. Disposal of any hazardous material/waste will be done according to local, state and federal requirements.

LIQUIDS – All possible steps should be taken to keep hazardous chemicals from draining into streams, sewers, drainage ditches, etc. Use absorbent materials to mop up the spill.

Specific Procedures by Chemical Hazard

3. EMERGENCY RESPONSE CAPABILITIES

Emergency equipment and materials to mitigate and cleanup hazardous materials releases include the following:

- * Overhead sprinklers for fire protection

- * Fire extinguishers
- * Water outlets and hoses
- * Absorbent materials
- * Soda ash
- * Brooms, dustpans, shovels, etc.
- * First aid cabinets, blankets and stretchers
- * Personal protective equipment-gloves, goggles, respirators, rubber boots, protective clothing.

4. EVACUATION PLAN

The following procedure shall be followed in the event of a significant release, threatened release, or other emergency situation that necessitates evacuation of the facility.

- * Activate the fire alarm when appropriate.
- * All personnel will proceed out of the building and assemble at their respective designated evacuation areas. Evacuation routes are shown on the site map. Primary meeting area is at the main parking area. Secondary area will be the rear vineyard located in back of winery. A head count should be recorded and kept current.
- * Re-occupation of the building will occur only after authorization by the emergency agency/emergency coordinator in charge of the situation.

Notification will be given verbally, by overhead page, audible fire alarm, or radio.

5. EMPLOYEE TRAINING

All employees will be thoroughly trained in the procedures of the Business Plan, locations and use of the Material Safety Data Sheets, and locations and use of release containment/cleanup materials and equipment. Training will occur initially upon hire and annually thereafter. Documentation will be maintained on-site to demonstrate training.

6. EMERGENCY MEDICAL ASSISTANCE

The closest emergency medical facility that has the capability for handling medical emergencies that may result from a release is:

Queen of the Valley Hospital
1000 Trancas Street
Napa, California 94558
(707) 252-4411

E1312
ERP

**PROCEDURES FOR THE IDENTIFICATION OF EARTHQUAKE SENSITIVE AREAS
FOR:**

In the event of an earthquake, inspect the following areas for earthquake damage when it is safe to do so:

- Hazardous Waste Containers
- Production Floor
- Fuel Tanks (*Propane*)
- Wind Machines and associated fuel tanks
- Waste treatment areas
- Process Lines
- Cabinets/Shelves/Racks and other storage areas
- Sprinkler systems
- Piping (*Steel*)
- Gas cylinder storage areas
- Shut off valves
- Utilities
- Other:
- Other:
- Other

Signature

Nela Aguirre

Date

3/18/10



Project name & APN: Reynolds Family Winery APN 039-610-002
Project number if known: 99386-UP
Contact person: Steve Reynolds
Contact email & phone number: Steve Reynolds (707)333-2030
Today's date: October 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"/>		BMP-1	<p>Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i></p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i></p> <hr/> <hr/>

RECEIVED

OCT 16 2014

Napa County Planning, Building
& Environmental Services

As approved by the Planning Commission
07/03/2013

Already Doing Plan To Do

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

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

BMP-4 Alternative fuel and electrical vehicles in fleet

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

Number of total vehicles _____

Typical annual fuel consumption or VMT _____

Number of alternative fuel vehicles _____

Type of fuel/vehicle(s) _____

Potential annual fuel or VMT savings _____

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

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

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

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

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

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

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

RECEIVED

As approved by the Planning Commission

OCT 16 2014

07/03/2013

Already Plan
Doing To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**
See description below under BMP-5.
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- BMP-8 Solar hot water heating**
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
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- BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
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- BMP-10 Energy Star Roof/Living Roof/Cool Roof**
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.
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- BMP-11 Bicycle Incentives**
Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!
-
-

- 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.
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BMP-13 Connection to recycled water

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

BMP-14 Install Water Efficient fixtures

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

BMP-15 Low-impact development (LID)

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

BMP-16 Water efficient landscape

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

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

BMP-17 Recycle 75% of all waste

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

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BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

BMP-21 Electrical Vehicle Charging Station(s)

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

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BMP-23

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

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

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	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.

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BMP-28 Use of recycled materials

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

BMP-29 Local food production

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

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

Comments and Suggestions on this form?

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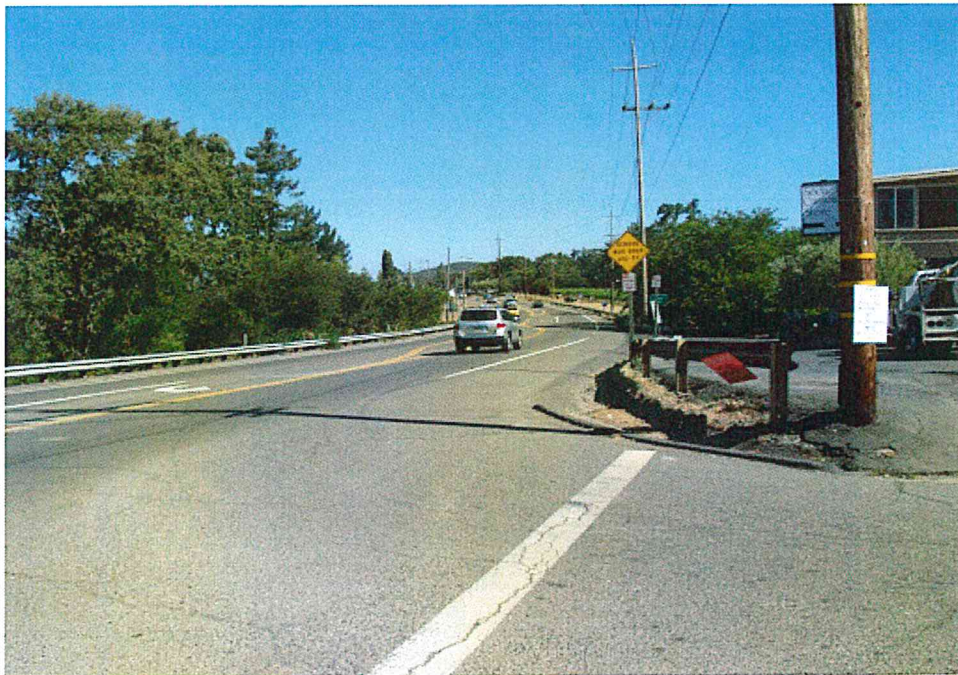
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September 2014
#13-40

PHOTOGRAPHIC DOCUMENTATION OF SITE CONDITIONS - 2014
AT REYNOLDS FAMILY WINERY
3266 SILVERADO TRAIL, NAPA COUNTY, CA
APN 039-610-002



Photograph 1: Northerly view of Soda Canyon Road intersection.
June 18, 2014



Photograph 2: Northerly panoramic view of Silverado Trail from island at Soda Canyon Road.
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Photograph 3: Northwesterly panoramic view of Silverado Trail from island at Soda Canyon Road.
June 18, 2014



Photograph 4: Westerly panoramic view of Silverado Trail from island at Soda Canyon Road.
June 18, 2014



Photograph 5: Southwesterly panoramic view of Silverado Trail from island at Soda Canyon Road.
June 18, 2014



Photograph 6: Southerly panoramic view of Silverado Trail from island at Soda Canyon Road.
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Photograph 7: Northerly panoramic view of Silverado Trail.
June 18, 2014



Photograph 8: Northeasterly panoramic view of Silverado Trail.
June 18, 2014



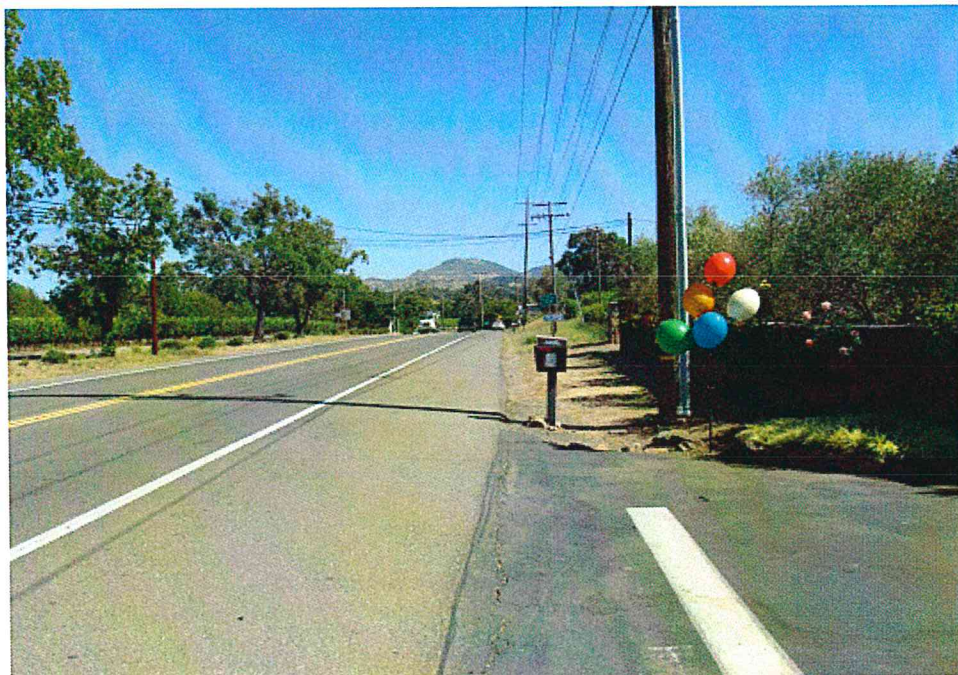
Photograph 9: Easterly panoramic view of Silverado Trail towards access road to winery.
June 18, 2014



Photograph 10: Southerly panoramic view of Silverado Trail towards driveway to winery.
June 18, 2014



Photograph 11: Easterly view of existing driveway from Silverado Trail.
June 18, 2014



Photograph 12: Northerly panoramic view of Silverado Trail from existing driveway.
June 18, 2014



Photograph 13: Northeasterly panoramic view of existing driveway.
June 18, 2014



Photograph 14: Easterly panoramic view of existing driveway.
June 18, 2014



Photograph 15: Southeasterly panoramic view of existing driveway.
June 18, 2014



Photograph 16: Southerly panoramic view of Silverado Trail from existing driveway.
June 18, 2014



Photograph 17: Northerly view of Silverado Trail.
June 18, 2014



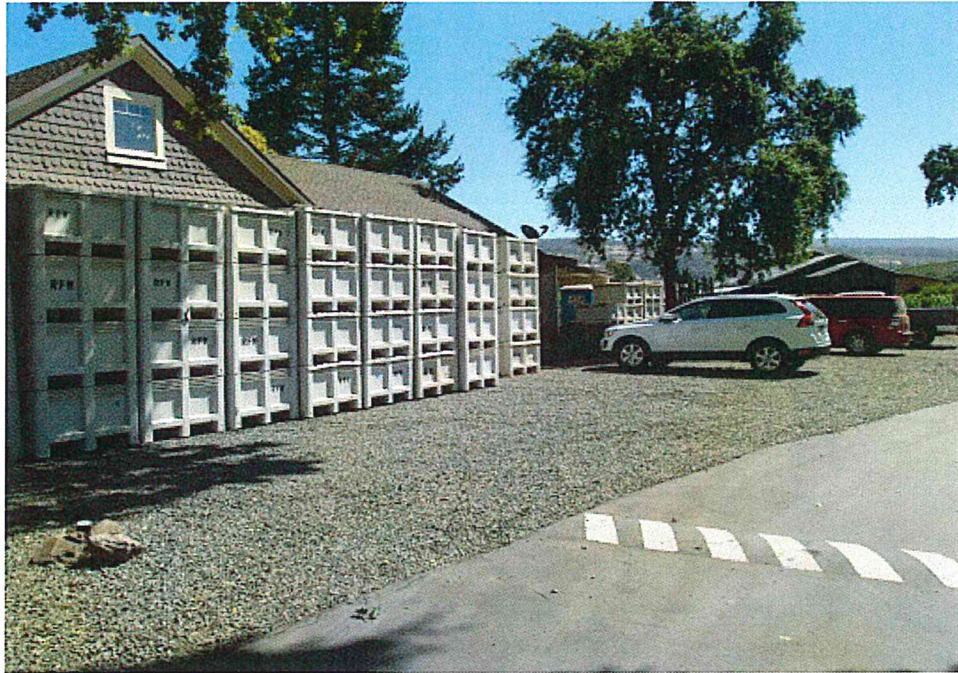
Photograph 18: Westerly view of towards Silverado Trail at
existing entrance.
June 18, 2014



Photograph 19: Southeasterly panoramic view of existing driveway at residence.
June 18, 2014



Photograph 20: Southerly panoramic view of existing residence.
June 18, 2014



Photograph 21: Northeasterly panoramic view of existing cottage.
June 18, 2014



Photograph 22: Easterly panoramic view of existing driveway.
June 18, 2014



Photograph 23: Northwesterly panoramic view of existing cottage.
June 18, 2014



Photograph 24: Northerly panoramic view of existing gravel parking area east of cottage.
June 18, 2014



Photograph 25: Easterly panoramic view of existing driveway.
June 18, 2014



Photograph 26: Southeasterly panoramic view of existing structures.
June 18, 2014



Photograph 27: Northeasterly panoramic view of existing vineyard north of existing structures.
June 18, 2014



Photograph 28: Easterly panoramic view of access road at existing structures.
June 18, 2014



Photograph 29: Southerly panoramic view of existing structure.
June 18, 2014



Photograph 30: Southwesterly panoramic view of existing structures.
June 18, 2014



Photograph 31: Southwesterly view of existing wharf hydrant (1 of 2).
June 18, 2014



Photograph 32: Easterly view of existing driveway and guest parking for winery.
June 18, 2014







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