

“E”

Use Permit Application Packet



A Tradition of Stewardship  
A Commitment to Service

file No PI16-00327-UP

# Napa County Planning, Building, and Environmental Services

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417  
web [www.countyofnapa.org](http://www.countyofnapa.org) email [planning@countyofnapa.org](mailto:planning@countyofnapa.org)

**RECEIVED**

## Use Permit Application

AUG 08 2016

To be completed by Planning staff...

Napa County Planning, Building  
& Environmental Services

Application Type: Major Modification

Date Submitted: 8/9/2016 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_

\*Application Fee Deposit: \$5,000.00 Receipt No. 115875 Received by: TA Date: 8/9/2016

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

To be completed by applicant...

Project Name: Vincent Arroyo Winery

Assessor's Parcel No: 017-230-020 Existing Parcel Size: 23 ac.

Site Address/Location: 2361 Greenwood Ave Calistoga CA 94515  
No. Street City State Zip

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

Property Owner: Vincent & Marjorie Arroyo

Mailing Address: 2361 Greenwood Ave Calistoga CA 94515  
No. Street City State Zip

Telephone No: (707) 942 - 6995 E-Mail: vince@vincentarroyo.com

Applicant (if other than property owner): Matthew & Adrian Moye

Mailing Address: 2361 Greenwood Ave Calistoga CA 94515  
No. Street City State Zip

Telephone No: (707) 942 - 6995 E-Mail: matt@vincentarroyo.com

Representative (if applicable): \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No: (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_ E-Mail: \_\_\_\_\_

---

# VINCENT ARROYO

---

WINERY

---



The purpose of this application is to request a use permit modification to Use Permit 97405-UP approved on 05/06/1998. The existing permit allows for 20,000-gallon production capacity, tours and tastings for 30 people a day and 2 marketing events. There have been a few minor use permit modifications that increased the barrel storage and office areas but the production, visitation and marketing have remained the same since 1998. Along with the winery facility, there also exists a residence, guest house, a well and water storage tanks on the 23-acre parcel. There also is an existing dry-farmed 18-acre vineyard on the property. The winery and residence gain access to Greenwood Ave via a 20-foot driveway.

The modifications proposed under this application are as follows: 1. Increase winery production from the approved 20,000 gallons per year to 70,000 gallons per year, 2. Increase winery visitation of tours and tastings from the approved 30 people per day to an average of 30 per day with the maximum being 50 per day 3. Increase the marketing program from the existing 1 winemaker dinner for 130 and 1 Open house for 200 people to 12 marketing events for 20 people, 3 Open Houses/Release Party for 200, 4 winemaker dinners for 130 people and 1 harvest party for 100. For all marketing events that exceed 100 people, portable restrooms will be supplied. All marketing events that involve food will be catered and meals prepared off-site. 4. Increase the tasting area to incorporate the existing rose garden as an alternative space to tasting.

Vincent Arroyo Winery produces 90% of their wine from their 85-acre estate dry-farmed vineyards all located within a half-mile of the winery. The winery has been producing wine since its first small winery use permit exemption was granted in 1982. All the grapes used in Vincent Arroyo wines are 100% from the Napa Valley appellation. All estate grapes are transported by tractor to the winery for processing. Unfortunately, the estate vineyard yield exceeds the amount the winery is allowed to produce under its current use permit. The purpose of the increased production is to allow the winery to bring in 100% of its fruit as well as explore the option of obtaining more vineyard land within Napa County. All of the wine produced by Vincent Arroyo Winery is sold direct-to-consumer. There is no distribution or restaurant sales. 80% of the production is sold prior to bottling through their futures program. Most visitors are repeat customers who come to taste their upcoming allocations. The reason to increase the visitation is to allow more of these customers to be able to come and barrel taste their futures orders.

The proposed Use Permit modifications will require an upgrade to the existing wastewater system to accommodate the proposed increase in visitation and production. (See Waste Water Analysis by Delta Engineering.) The parking will be expanded from 6 spaces to 12 spaces with an already existing van handicap accessible spot. The existing rose garden is proposed to add an additional tasting area for visitors. There is no new proposed construction of new structures on the property.

Improvements, cont.

Total on-site parking spaces:	<u>6 with 1 van handicap</u> existing	<u>12 with 1 van handicap</u> proposed
Loading areas:	<u>1</u> existing	<u>1</u> 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     No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): n/a acres

Employment and Hours of Operation

Days of operation:	<u>7 days</u> existing	<u>7 days</u> proposed
Hours of operation:	<u>9:00am-5:00pm</u> existing	<u>9:00am-6:00pm</u> proposed
Anticipated number of employee shifts:	<u>1</u> existing	<u>1</u> proposed
Anticipated shift hours:	<u>8</u> existing	<u>8</u> proposed

Maximum Number of on-site employees:

- 10 or fewer   
 11-24   
 25 or greater (specify number) 10 revised 12/12/16

---

## 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.

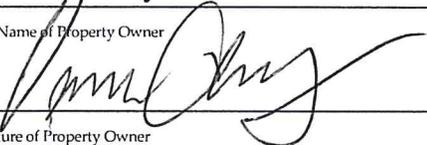
In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not 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.

Vincent Arroyo

Matthew Moye

Print Name of Property Owner

Print Name Signature of Applicant (if different)





7-25-16

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 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 type="checkbox"/> Newly Proposed	<input checked="" 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: 20,000 gal/y Per permit No: 97405 Permit date: 5/6/98

Current maximum actual production: 19,900 gal/y For what year? 2015

Proposed production capacity: 70,000 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>30</u>	existing	<u>50</u>	proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>20</u>	existing	<u>30</u>	proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>9:30-4:30</u>	existing	<u>9:30-6:00</u>	proposed
Non-harvest Production hours <sup>2</sup> :	<u>7:30-5:00</u>	existing	<u>7:30-5:00</u>	proposed

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

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



## 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	2037	sq. ft.	.046	acres
Proposed	2847	sq. ft.	.065	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).

19,767	sq. ft.	.45	acres	2	% 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	12,388	sq. ft.	Proposed	no change	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	932	sq. ft.	7.5	% of production facility
Proposed	4532	sq. ft.	36	% of production facility

## Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u>          n/a          </u> sq. ft.	Proposed: <u>          n/a          </u> sq. ft.
Covered crush pad area	Existing: <u>          3000          </u> sq. ft.	Proposed: <u>          same          </u> sq. ft.
Uncovered crush pad area	Existing: <u>          n/a          </u> sq. ft.	Proposed: <u>          n/a          </u> sq. ft.

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>well</u>
Name of proposed water supplier (if water company, city, district):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>1270</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>2653</u> gal/d	<u>                    </u> gal/d
Water availability (in gallons/minute):	<u>19</u> gal/m	<u>                    </u> gal/m
Capacity of water storage system:	<u>20,000</u> gal	<u>20,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>(2) 10,000 gallon cement tanks</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site septic</u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u>n/a</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>750</u> gal/d	<u>667</u> gal/d
Anticipated future waste flows (peak flow):	<u>1000</u> gal/d	<u>1750</u> gal/d
Future waste disposal design capacity:	<u>1417</u> gal/d	<u>4000</u> gal/d

### Solid Waste and Recycling Storage and Disposal

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

### Hazardous and/or Toxic Materials

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

### Grading Spoils Disposal

Where will grading spoils be disposed of?  
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site):

on site for parking spot spoils

## 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>15.25</u> daily trips.
Number of PT employees: <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of weekday visitors: <u>30</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>23.07</u> daily trips.
Gallons of production: <u>70,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>1.26</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>39.58</u> daily trips.</b>
Number of total weekday trips x .38	=	<u>15.04</u> <b>PM peak trips.</b>

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12.2</u> daily trips.
Number of PT employees (on Saturdays): <u>1</u> x 1.90 one-way trips per employee	=	<u>1.9</u> daily trips.
Average number of weekend visitors: <u>40</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>28.57</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>42.67</u> daily trips.</b>
Number of total Saturday trips x .57	=	<u>24.32</u> <b>PM peak trips.</b>

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>7</u> x 3.05 one-way trips per employee	=	<u>21.35</u> daily trips.
Number of PT employees (during crush): <u>1</u> x 1.90 one-way trips per employee	=	<u>1.9</u> daily trips.
Average number of weekend visitors: <u>40</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>28.57</u> daily trips.
Gallons of production: <u>70,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1.26</u> daily trips.
Avg. annual tons of grape on-haul: <u>20</u> x .11 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>4.4</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>57.48</u> daily trips.</b>
Number of total Saturday trips x .57	=	<u>32.76</u> <b>PM peak trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>10</u> x 2 one-way trips per staff person	=	<u>20</u> trips.
Number of visitors (largest event): <u>200</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>142</u> trips.
Number of special event truck trips (largest event): <u>2</u> x 2 one-way trips	=	<u>4</u> trips.

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

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

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

Page 1 of

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)																		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name or DBA-Doing Business As)																			
BUSINESS SITE ADDRESS																			
BUSINESS SITE CITY																			
CONTACT NAME																			
BUSINESS SITE ADDRESS																			
BUSINESS SITE CITY																			
CONTACT NAME																			
BUSINESS SITE ADDRESS																			
BUSINESS SITE CITY																			
CONTACT NAME																			

**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 UPCF....		
<b>A. HAZARDOUS MATERIALS</b> 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	4	HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> 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	4a	Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form ID)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	8	NO FORM REQUIRED TO CUPAs
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	9	EPA ID NUMBER - provide at the top 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	10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	11	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	12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	13	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	14	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	14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	14b	See CUPA for required forms.

<b>F. LOCAL REQUIREMENTS</b>	15
(You may also be required to provide additional information by your CUPA or local agency.)	UPCF Rev. (12/2007)

## [Vincent Arroyo Winery](#)

- [Home](#)
- [Our Wines](#)
- [About Us](#)
- [Winery Events](#)
- [Cellar Store](#)
- [Contact Us](#)

# Directions to Vincent Arroyo Winery

## From San Francisco and/or The East Bay via Bay Bridge

- Take Hwy. 101
- Take exit 494 for River Rd toward Guerneville (north of Santa Rosa)
- Turn right onto Mark West Springs Rd
- Continue onto Porter Creek Rd
- Turn left onto Petrified Forest Rd
- Turn left onto CA-128 W/Foothill Blvd
- Turn right onto Tubbs Ln
- Turn right onto CA-29 S
- Turn right onto Greenwood Ave
- Arrive at 2361 Greenwood Ave., Calistoga, CA on the Right

## From Sacramento

- Take I-80 WEST
- Take the exit towards CA-12 W
- Continue on CA-12 W
- Turn right onto CA-12 W/CA-29 N/State Hwy 12 W (signs for Napa/Sonoma)
- Continue to follow CA-29 N
- Turn right onto CA-29 N/Lincoln Ave. Continue to follow CA-29 N
- Turn Left on Greenwood Ave — go 0.3 mi
- Arrive at 2361 Greenwood Ave., Calistoga, CA, on the Right

## From East Bay

- Take I-80 EAST
- Take exit 33 for CA-37 toward Napa
- Continue onto CA-37 W
- Take exit 19 for CA-29/Sonoma Blvd toward Napa
- Turn right onto CA-29 N/Sonoma Blvd
- Continue to follow CA-29 N
- Turn right onto CA-29 N/Lincoln Ave. Continue to follow CA-29 N
- Turn left onto Greenwood Ave
- Arrive at 2361 Greenwood Ave., Calistoga, CA on the Right

## From Inside Napa Valley

## Directions From Hwy 29

- Drive North on HWY 29 to Calistoga.
- You will reach a point when HWY 29 veers towards the town of Calistoga.
- Continue North on HWY 29 and continue through the town of Calistoga.
- About 1/2 mile north of the city you will come to Greenwood Ave.
- Turn left on Greenwood
- We are located on the right hand side at 2361 Greenwood Ave., Calistoga, CA.

## Directions From From Silverado Trail

- Drive North on Silverado Trail for 18 miles
- You will reach a Stop Sign intersection at the end of the Trail where it meets HWY 29.
- Turn right on HWY 29 North and head towards Clearlake.
- You will be on HWY 29 for about a 1/2 mile.
- Turn Left on Greenwood Ave — go 0.3 mi.
- Arrive at 2361 Greenwood Ave., Calistoga, CA, on the Right

## Contact Us

- [Overview](#)
- [Schedule a Tasting](#)
- [Newsletter](#)
- [Directions](#)

## Wine & Gifts

- [Current Wines](#)
- [Wine Accessories](#)
- [Food Gifts](#)
- [Wine Education](#)
- [Standing Orders Club](#)

## Planning a Visit

- [Schedule a Tasting](#)
- [Winery Events](#)
- [Directions](#)

Weather Forecast

## About Us

- [Photo Galleries](#)

- [Contact Us](#)
- [Newsletter](#)



## [Location](#)

Vincent Arroyo Winery  
2361 Greenwood Avenue  
Calistoga, CA, 94515  
Telephone: (707) 942-6995  
Fax: (707) 942-0895  
Email: [info@vincentarroyo.com](mailto:info@vincentarroyo.com)

[Sitemap](#) • [Policies](#) • Copyright © 2007-2017 Vincent Arroyo Winery. All rights reserved.

loading

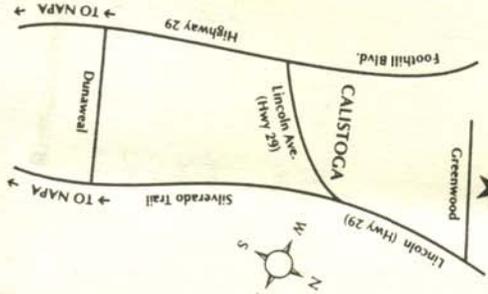
VINCENT ARROYO  
WINERY



MATTHEW MOYE  
Winemaker

2361 Greenwood Avenue  
Calistoga, CA 94515  
CELL 707.942.6995  
EMAIL [REDACTED]  
matt@vincentarroyo.com  
vincentarroyo.com

VINCENT ARROYO  
WINERY



**From:** [Hedge, Emily](#)  
**To:** [Hedge, Emily](#)  
**Subject:** RE: P16-00327 Staff Report/Conditions Questions  
**Date:** Monday, October 30, 2017 11:58:41 AM

---

**From:** Matthew Moyer [mailto:matt@vincentarroyo.com]  
**Sent:** Monday, October 23, 2017 11:31 AM  
**To:** Hedge, Emily  
**Subject:** RE: P16-00327 Staff Report/Conditions Questions

Emily

Per your comment:

“The original Use Permit #97405 included Item # 1.g. “Custom wine production by/for 2 other entities, both of whom may be alternating proprietors, of us to 2,000 gallons/year of the authorized production in substantial conformance with the Use Permit Application Supplemental information sheet for custom production activities at a winery” received February 6, 1998 as herein amended by the conditions of this permit.” The County no longer regulates custom production. If you would like this removed, please send me an email and I will include it in the project request.”,

Please remove the custom crush condition from the use permit.

Thanks

Matthew Moyer

CONFIDENTIALITY NOTICE: This email message is intended only for the use of the individual or entity to which it is addressed, and may contain information that is privileged, confidential, and/or exempt from disclosure under applicable law. If you are not the intended recipient of the message, please contact the sender immediately and delete this message and any attachments. Thank you.