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## Use Permit Modification Application Packet

Regusci Winery, Major Modification to Use Permit P16-00307  
& Request for Exception to Road and Street Standards  
Planning Commission Hearing Date, November 15, 2017



A Tradition of Stewardship  
A Commitment to Service

file No P16-00307-

**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)

### Use Permit Application

*To be completed by Planning staff...*

Application Type: Major Mod

Date Submitted: 7/27/2016 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

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

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*Application Fee Deposit: \$ 5000.- Receipt No. \_\_\_\_\_ Received by: CG/TA Date: 7/27/16

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

*To be completed by applicant...*

Project Name: Regusci Winery Use Permit Modification

Assessor's Parcel No: 039-030-023 Existing Parcel Size: ±162.6 ac.

Site Address/Location: 5584 Silverado Trail Napa CA 94558  
No. Street City State Zip

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

Property Owner: Regusci Simone Ranch Limited Partnership, dba Regusci Winery

Mailing Address: 5584 Silverado Trail Napa CA 94558  
No. Street City State Zip

Telephone No: (707)333-0612 E-Mail: jimregusci1@gmail.com

Applicant (if other than property owner): \_\_\_\_\_

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

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

Representative (if applicable): George H Monteverdi

Mailing Address: PO Box 6079 Napa CA 94581  
No. Street City State Zip

Telephone No: (707) 761 - 2516 E-Mail: George@MonteverdiConsulting.com

**Use Permit Information Sheet**

**Use**

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

This application requests approval of increases in annual wine production and visitation, as well as recognition of historic and current occupancy of existing structures onsite. A new irrigation pond to store reclaimed process wastewater is also proposed. No other new development is proposed. Approval of a commercial kitchen and public water system are also requested. Additional details and site history are provided in the attached project narrative.

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

District Commercial kitchen and public water system Regional \_\_\_\_\_  
state Commercial kitchen and public water system Federal \_\_\_\_\_

**Improvements**

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

Site improvements will included the development of a new public water system, new irrigation pond to store reclaimed winery process wastewater, renovation of an existing kitchen to commercial standards, and installation of a wastewater treatment system. Additional information can be found in the attached project narrative.

Improvements, cont.

Total on-site parking spaces: 35 existing 35 proposed

Loading areas: 2 existing 2 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): <1 acres

for road widening and irrigation water pond only

Employment and Hours of Operation

Days of operation: Mon-Sun existing No change proposed

Hours of operation: 9am-5pm existing No change proposed

Anticipated number of employee shifts: 1 existing No change proposed

Anticipated shift hours: 9am-5pm existing No change proposed

Maximum Number of on-site employees:

- 10 or fewer
- 11-24
- 25 or greater (specify number) \_\_\_\_\_



## Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

<p><u>James A. Regusci</u> Print Name of Property Owner</p> <p><u><i>James A. Regusci</i></u> 6/25/16 Signature of Property Owner Date</p>	<p><u>James - A - Regusci</u> Print Name Signature of Applicant (if different)</p> <p><u><i>James A. Regusci</i></u> 6-25-16 Signature of Applicant Date</p>
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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 checked="" 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 checked="" 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 checked="" type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: 25,000 gal/y Per permit No: #95550-UP Permit date: May 15, 1996

Current maximum actual production: 25,000 gal/y For what year? 2012

Proposed production capacity: 50,000 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>3</u> existing	<u>150</u> proposed	
Average daily tours and tastings visitation <sup>1</sup> :	<u>3</u> existing	<u>50</u> proposed	
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Su 10am-4pm</u> existing	<u>No change</u> proposed	
Non-harvest Production hours <sup>2</sup> :	<u>9am-5pm</u> existing	<u>No change</u> proposed	

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

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

## Grape Origin

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

## Marketing Program

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

The Applicant requests the following:

Ten (10) events with up to 50 persons

Five (5) events for up to 150 persons

One (1) event for up to 200 persons

Food service (either prepared onsite or by a licensed caterer) may be provided at all events.

## 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.)

Proposed food service will feature agricultural products grown on the winery property and prepared in the proposed onsite commercial kitchen and/or offsite by a licensed caterer.

## Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- b. **Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- c. **Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*



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

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

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

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

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

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

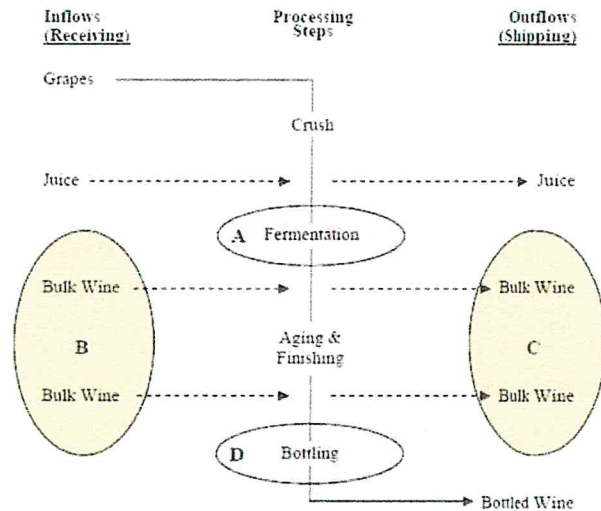


Figure 1. Winery Production Process

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

Winery Coverage and Accessory/Production Ratio

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

Existing                    +/- 19,548 sq. ft.                    +/- 0.45 acres  
 Proposed                    No change sq. ft.                    No change 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).

+/-136,813 sq. ft.                    +/-3.14 acres                    +/-1.88 % 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                    +/-19,160 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                    +/-7,440 sq. ft.                    +/-39 % of production facility  
 Proposed                    No change sq. ft.                    No change % of production facility

Caves and Crushpads      **No Cave**

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...**

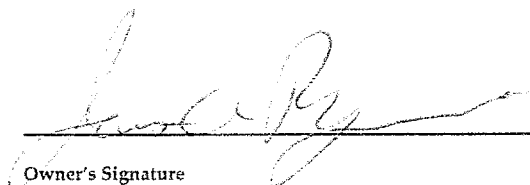
Cave area                    Existing: NA sq. ft.                    Proposed: NA sq. ft.  
 Covered crush pad area                    Existing: +/-3,900 sq. ft.                    Proposed: No change sq. ft.  
 Uncovered crush pad area                    Existing: +/-1,800 sq. ft.                    Proposed: No change sq. ft.

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## Initial Statement of Grape Source

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

  
Owner's Signature

10/28/11  
Date

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

# Water Supply/ Waste Disposal Information Sheet

## 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>+/-3,000</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>+/-6,720</u> gal/d	<u>NA</u> gal/d
Water availability (in gallons/minute):	<u>+/- 170</u> gal/m	<u>NA</u> gal/m
Capacity of water storage system:	<u>80,000</u> gal	<u>10,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tank</u>	

## Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>onsite septic</u>	<u>onsite pond</u>
Name of disposal agency (if sewage district, city, community system):	<u>NA</u>	<u>NA</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>1,800</u> gal/d	<u>1,500</u> gal/d
Anticipated future waste flows (peak flow):	<u>3,760</u> gal/d	<u>3,000</u> gal/d
Future waste disposal design capacity:	<u>See below*</u> gal/d	<u>See below*</u> gal/d

\*Combined treated wastewater will be stored in a 325,000 gal newly constructed pond.

## 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): N/A

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday \*Includes 6FT and 2 PT vineyard management employees

Number of FT employees: <u>12*</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees: <u>4*</u> x 1.90 one-way trips per employee	=	<u>8</u>	daily trips.
Average number of weekday visitors: <u>50</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>38</u>	daily trips.
Gallons of production: <u>50,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>1</u>	daily trips.
<b>Total</b>	<b>=</b>	<b><u>84*</u></b>	<b>daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>29*</u>	PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u>	daily trips.
Number of PT employees (on Saturdays): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u>	daily trips.
Average number of Saturday visitors: <u>80</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>57</u>	daily trips.
<b>Total</b>	<b>=</b>	<b><u>83</u></b>	<b>daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>40</u>	PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>8</u> x 3.05 one-way trips per employee	=	<u>24</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>80</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>57</u>	daily trips.
Gallons of production: <u>50,000</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>150</u> / 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>2</u>	daily trips.
<b>Total</b>	<b>=</b>	<b><u>92</u></b>	<b>daily trips.</b>

### 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>200</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>143</u>	trips.
Number of special event truck trips (largest event): <u>3</u> x 2 one-way trips	=	<u>6</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).



**Information for Caltrans Review**

Application should include:

**Project Location**

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

**Trip Generation Estimate**

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

**Napa County Winery Traffic Generation Characteristics**

**Employees**

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)  
Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)  
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)  
Seasonal: 2 trips/day (0 during weekday PM peak)— crush  
see full time above—bottling  
Auto Occupancy: 1.05 employees/auto

**Visitors**

Auto occupancy:  
Weekday = 2.6 visitors/auto  
Weekend = 2.8 visitors/auto

**Peaking Factors:**

Peak Month: 1.65 x average month  
Average Weekend: 0.22 x average month  
Average Saturday: 0.53 x average weekend  
Peak Saturday: 1.65 x average Saturday  
Average Sunday: 0.8 x average Saturday  
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

**Service Vehicles**

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr



A Tradition of Stewardship  
A Commitment to Service

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

Project name & APN: Regusci Winery UP MOD - APN 039-030-023

Project number if known: \_\_\_\_\_

Contact person: Jim Regusci

Contact email & phone number: jimregusci1@gmail.com

Today's date: \_\_\_\_\_

## 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 Plan  
Doing To Do

ID # BMP Name

**BMP-1 Generation of on-site renewable energy**

*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.*

Future PV system is envisioned.

**BMP-2 Preservation of developable open space in a conservation easement**

*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.*

Already Plan  
Doing To Do

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

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

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

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

**Number of total vehicles** \_\_\_\_\_

**Typical annual fuel consumption or VMT** \_\_\_\_\_

**Number of alternative fuel vehicles** \_\_\_\_\_

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

**Potential annual fuel or VMT savings** \_\_\_\_\_

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

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

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

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

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

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

Estimated annual VMT \_\_\_\_\_

Potential annual VMT saved \_\_\_\_\_

% Change \_\_\_\_\_

Already Doing    Plan To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**  
*See description below under BMP-5.*
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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.*  
*Winery and offices have energy conserving lighting.*
- 
- 

- 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.*
- 
-

Already Plan  
Doing To Do

**BMP-13 Connection to recycled water**

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

Existing reclaimed water from the Town of Yountville and future development of an onsite treatment system for winery-related wastewater.

**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%.*

As fixtures are replaced in the winery, offices and hospitality building, water efficient fixtures will be installed.

**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.*

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

Already Plan  
Doing To Do

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

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

Composted materials are currently used in the onsite gardens; a practice that will continue.

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

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

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**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.*

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**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.*

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**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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Already Plan  
Doing To Do

**BMP-23**

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

*The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building 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 sitting. Be prepared to explain your approach and estimated energy savings.*

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

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

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

**BMP-25 (a)**

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

**BMP-25 (b)**

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

**BMP-25 (c)**

**LEED™ Platinum** (check all 4 boxes)

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## Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Plan  
Doing To Do

**BMP-28 Use of recycled materials**

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

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**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. Fruits and vegetable grown onsite will be featured at winery hospitality activities.*

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**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.*

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**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?**

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

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**Comments and Suggestions on this form?**

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## **Sources:**

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2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at [http://ag.ca.gov/global\\_warming/pdf/GW\\_mitigation\\_measures.pdf](http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf)*
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6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
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10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. [http://www.bchydro.com/powersmart/residential/guides\\_tips/green-your-home/cooling\\_guide/shade\\_trees.html](http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html)
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
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15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

**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 of DBA-Doing Business As)	Regusci Winery		
BUSINESS SITE ADDRESS	5584 Silverado Trail		
BUSINESS SITE CITY	Napa	CA	ZIP CODE 94558
CONTACT NAME	Jim Regusci	PHONE	(707) 254-0403

**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	4 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 (Form 5) (Form 5A) UST TANK (one page per tank) (Form 5B)
<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	6 NO FORM REQUIRED TO CUPA
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?  Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?  Treat hazardous waste on-site?  Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?  Consolidate hazardous waste generated at a remote site?  Need to report the closure-removal of a tank that was classified as hazardous waste and cleaned on-site?  Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste  Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO  <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	7 EPA ID NUMBER - provide at the top of this page 8 RECYCLABLE MATERIALS REPORT (one page per client) 9 ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit) 10 CERTIFICATION OF FINANCIAL ASSURANCE 11 REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION 12 HAZARDOUS WASTE TANK CLOSURE CERTIFICATION 13 Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A,B), and satisfy requirements for RCRA Large Quantity Generator. 14 See CUPA for required forms.
<b>F. LOCAL REQUIREMENTS</b> (You may also be required to provide additional information by your CUPA or local agency.)		15 UPCF Rev. 12/2007

**USE PERMIT MODIFICATION APPLICATION  
PROJECT DESCRIPTION (REVISED 7/7/2017)  
REGUSCI VINEYARDS WINERY  
5584 SILVERADO TRAIL, NAPA**

**APPLICANT:**

Regusci Winery  
5584 Silverado Trail  
Napa, CA 94558

**APPLICANT'S REPRESENTATIVE:**

George H Monteverdi, Principal  
Monteverdi Consulting  
PO Box 6079  
Napa, CA 94581  
707.761.2516

**APN:** 039-030-023

**ACREAGE:** ±162.6 acres

**GENERAL PLAN & ZONING DESIGNATION:** Agricultural Watershed/Agricultural Preserve;  
AWOS

**GENERAL PROJECT DESCRIPTION:**

The purpose of this application is to obtain approval of Modifications to the existing Regusci Winery Use Permit (#95550-UP), located on the Applicant's property at 5584 Silverado Trail (APN039-030-023) (Property). An existing, approved left-hand turn lane provides access to the Property for vehicles traveling southbound on Silverado Trail. The winery facility (Facility) currently consists of:

- +/-11,402 s.f. winery building, of which +/-9,564 s.f. is production space (combined ground and second floor) and +/-1,838 s.f. of second floor accessory space (referred to as "Building D" in the application materials). The third floor of this building is for private use by the owners;
- +/-12,246 s.f. production/hospitality building comprised of +/-8,946 s.f. of covered and uncovered wine production area and laboratory (upper floor), +/-2,545 s.f. of lower floor hospitality/retail/office space and a +/-855 s.f. hospitality patio ("Building E" in the application materials);
- +/-3,807 s.f. winery office and support building ("Building C" in the application materials) that includes an existing kitchen that will be upgraded and permitted as a commercial kitchen. The lower floor of this structure includes +/-750 s.f. of winery storage space and +/-1,886 s.f. of winery office space. The upper floor includes +/-1,171 s.f. of winery meeting space, storage kitchen and bathroom. A 1,514 s.f. Farm Labor Dwelling is attached to Building C, but is not part of this application.

The existing total Production Area of the Facility is +/-19,160 s.f. and the Accessory Area is +/-7,440 s.f., yielding an Accessory-to-Production area ratio of 39%. No changes to the size and occupancy of the Facility structures are proposed as part of this Application. Additional structures in the vicinity of the Facility include a vineyard equipment maintenance shop ("Building A" in the Application materials) and

a vineyard management office (“Building B” in the Application materials). Neither Building A nor Building B support winery operations and, therefore, are not part of this winery Use Permit modification request. All buildings (Buildings A-E), however, were evaluated in the Historic Assessment prepared as part of this Application. The Historic Assessment report is included in the application materials.

The Facility is currently permitted to produce 25,000 gallons of wine per year (gpy). Visitation to the Facility is currently permitted as follows: Daily Tours and Tasting of up to three persons per day and 10 persons per week.

This Application requests approval of the following Use Permit Modifications:

- Annual wine production up to 50,000 gpy
- Daily Tours & Tastings for up to 150 per day and 400 per week
- A Marketing Plan that includes
  - Food & wine pairing for up to 12 persons/day
  - Ten events annually for up to 50 persons
  - Five events annually for up to 150 persons
  - One event annually for up to 200 persons
- Up to 16 Full- and Part-Time Employees
- A new non-transient, non-community public water system
- Renovation and permitting of an existing kitchen to commercial standards
- Changes to the outdoor wine production area as described in the attached site plans
- Development of an irrigation pond to hold reclaimed winery process wastewater

No changes to the occupancies of the existing winery structures are proposed.

Due to the success of its business, Regusci Winery has periodically exceeded the visitation and employment levels approved in its original Use Permit (#95550-UP). Until shortly before initiating preparation of this Use Permit Modification Application, Regusci winery was unaware that their business activities exceeded their permit. Once Regusci became aware of the periodic exceedances, preparation of the Modification application was begun. The expanded operations sought as part of this Modification application will assure that Regusci Winery remains completely within their entitlements.

As noted, a new non-transient, non-community public water system will be developed. This system will service all domestic needs onsite (winery, vineyard management and residential). No existing structures will be removed or substantially renovated as part of the winery development. No changes to the exterior appearance of any structure are proposed.

Vineyards on the Property and other properties owned or leased by the Applicant can supply all grapes required for the requested annual wine production volume. Should the Applicant choose to import grapes from outside Napa County, the winery will adhere to the 75% grape sourcing requirements as set forth in Section 12419(b) and/or (c) of the Napa County Winery Definition Ordinance. The winery will be staffed by up to sixteen full- or part-time employees, depending on the day of week and season. Winery administrative functions will continue to occur within the winery office building (Building C). Hospitality activities and retail sales will continue to occur in the winery hospitality building (Building E) and associated courtyard, and the grass areas to the west and east of the visitor parking area. Parking

consistent with ADA accessibility requirements are located adjacent to hospitality and winery office structures. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit Modification application. The water and wastewater system analyses prepared as part of this application include demands associated with the winery employees and visitors, as well as employees working in the farm operations office and residential occupants of the Property.

As shown on the site plans accompanying this application, the winery grounds are improved with landscaped gardens and a picnic area. Civil improvements will include widening of the existing driveway as required by the Napa County Road & Street Standards, except in those areas for which a Road Exception Request has been prepared and submitted as part of this application; development of a public water system in accordance with County and State regulations; and development of a wastewater disposal system to accommodate domestic and process wastewaters associated with expanded Facility operations.

Winery operations are projected to generate between 89 and 146 trips per day (including harvest), except on those days when marketing events take place. Food service at marketing events will include catered food and/or food prepared in the onsite proposed commercial kitchen, and will feature agricultural products from the Regusci property. Marketing events will occur both within and proximate to the winery buildings. At this time, it is anticipated that a majority of marketing events will occur outdoors, weather permitting. Regardless of where events are held, Regusci Winery will host the events in accordance with their entitlements and existing County regulations regarding light, noise and other quality-of-life regulations. The winery will also permit activities conducted in accordance with AB 2004 (Evans Bill). The AB 2004 area will include a covered patio, a lawn located to the west of the hospitality building, a small picnic area to the east of the hospitality building and adjacent to the winery gardens and proposed recycled water storage pond.

## **SITE HISTORY**

Agricultural activities (including winemaking, ranching and farming) have occurred continuously on the Property since at least 1878. As noted in the Historic Assessment prepared for this application by PAST Consultants, LLC, the original Occidental winery and distillery on the site were constructed in 1878 by Terrell L. Grigsby, one of the early pioneers of Napa Valley winemaking. These structures remain the central focus of winemaking and hospitality on the Property. In addition to the winery and distillery buildings, three additional historic structures evaluated. In the materials submitted as part of the application, these five buildings are identified as follows:

1. Building A: Former Hay/Feed Barn (presently a farm equipment barn)
2. Building B: Former Stock Barn (presently farm management offices)
3. Building C: Former Slaughterhouse (presently winery offices and attached Farm Labor Dwelling)
4. Building D: 1878 Grigsby Winery Building (presently Regusci Winery)
5. Building E: 1878 Grigsby Distillery Building (presently Regusci production/winery storage & tasting room)

A summary of the historic and current uses of these structures is provided below. A more-detailed description of each structure is provided in the Historic Assessment submitted with this Application.

### **Building A**

Building A was originally built as a hay/feed barn for historic pig ranching and slaughterhouse operations conducted by Regusci family. After ranching operations ceased in 1974, the barn was converted to its current role as an equipment barn associated with Regusci Vineyard Management (RVM). RVM manages the vineyards owned and leased by Regusci Winery (RW), as well as vineyards owned or leased by third parties. RVM and RW are separate business entities and, therefore, Building A is not part of the winery operations or winery Use Permit. Discussion of Building A is included in Historic Assessment due to its age and proximity to the winery development area.

### **Building B**

Building B was originally built as a stock barn for historic pig ranching and slaughterhouse operations conducted by Regusci family. Subsequent to the cessation of ranching operations in 1974, the Building B was converted to its current role as offices for RVM employees. RVM manages the vineyards owned and leased by RW, as well as vineyards owned or leased by third parties. RVM and RW are separate business entities and, therefore, Building B is not part of the winery operations or winery Use Permit. Discussion of Building B is included in Historic Assessment due to its age and proximity to the winery development area.

### **Building C**

Building C was originally housed the slaughterhouse operations conducted by Regusci family. After slaughterhouse operations ceased in 1974, the structure was converted to its current role as offices and meeting space for RW (including a kitchen) and a Farm Labor Dwelling (FLD). Use Permit #95550-UP does not recognize the RW offices and meeting space or the existing kitchen. As part of this Application, RW requests recognition of the RW spaces as well as use of the kitchen for preparation of foods for winery hospitality activities. RW recognizes that the existing kitchen will need to meet all applicable State and County regulations, and obtain a commercial kitchen permit, prior to use of the kitchen for winery-related activities. The FLD is occupied by a bona fide employee of RVM and his family. No changes to the occupancy of the FLD are proposed.

### **Building D**

Building D was constructed in 1878 and has been used continuously for winemaking activities since that time. From 1972 until 1996, Clos du Val (CdV) winery leased a portion of the winery building. During this time, CdV produced, aged, and bottled wine on the premises. From 1996 through circa 1999, CdV and RW shared the winery space, after which RW became (and continues) to be the sole occupant of the winery. From 1996 through present RW has used the building for wine production, ageing and storage. The winery building is a three-story. Historically, and currently, the lower two floors have housed winery operations and the third (top) story has been used for storage. No changes to the occupancy of the winery building are proposed.

## **Building E**

Building E was constructed in 1878 as the Grigsby Distillery with an attached, covered storage area constructed to the north of the building. In 1997-98, Regusci enclosed the covered storage area and converted its use to hospitality. This area currently houses the RW tasting room. A covered winery work area (crush pad, press and tank area), small office and wine testing lab was constructed to the east of the distillery building, and continues to serve as the main grape processing location for RW. The original distillery portion of Building E has been used continuously for distillery or winemaking activities since its construction. No changes to the occupancy of Building E are proposed.

## **WASTEWATER TREATMENT AND DISPOSAL:**

Winery process wastewater and sanitary wastewater will be handled by a combined treatment system on the Property. The system is comprised of four main elements:

1. Primary Treatment System – Septic tanks, grease interceptors, and solids filtration screens
2. Secondary Treatment System – Equalization Tanks and Lyve System
3. Disinfection System – Storage tanks for materials and disinfection mixing equipment within the Lyve System
4. Disposal System – Water storage pond, irrigation control, drip lines, pumping equipment

The primary treatment system will collect and treat process and domestic wastewater separately to provide adequate hydraulic retention time and filtration of solids. The wastewater streams will be combined in equalization tanks to provide preliminary treatment, surge buffering, and a uniform wastewater stream entering the Lyve System. The Lyve System shall provide treatment to reduce constituents of concern, including BOD, and TSS. Coliform shall be treated via disinfection within the Lyve System. After the treated wastewater has been disinfected, it will be stored in an above ground pond for irrigation. This water will be distributed to pre-designated vineyard blocks via surface drip irrigation, and shall not be distributed to any area through spray nozzles or sprinkler heads. An analysis of the vineyard irrigation water use, the wastewater generation has been conducted which confirms that recycling wastewater by means of irrigation is an appropriate and an environmentally sound decision for this winery. It is anticipated that as much as 2 acre feet/year of treated winery process wastewater will be recycled for irrigation use.

A wastewater feasibility study report for this project has been prepared by Delta Civil Engineering and is attached to this Use Permit application. The report provides additional information about the design and siting of the pretreatment systems and reuse system.

In addition to the use of treated winery wastewater, Regusci is currently party to an agreement with the Town of Yountville (TOY) which currently affords Regusci 56 acre feet per year of reclaimed TOY domestic water for irrigation purposes. This agreement is currently being revised by the TOY to include delivery to the winery parcel. Because the Applicant cannot yet predict the volume of TOY reclaimed water that will be used on the winery parcel, the Water Availability Analysis prepared for this application conservatively has not accounted for such use.

## **WATER ANALYSIS:**

The Property is not within a Groundwater Deficient Area. The project will be served by an existing 25-gallon per minute well. A Phase 1 Water Availability Analysis (WAA) has been prepared by Richard C. Slade & Associates and is included in this Use Permit application. The conclusion of the Phase 1 WAA is that there is adequate water available and that the winery, residence and existing vineyards will not adversely impact water availability in the area. For the ±162.6-acre Property, the estimated water demand (±18.44-acre feet per year) is approximately 34% of the +/-54.6 AF/yr average annual groundwater recharge volume calculated in the Phase 1 WAA. Furthermore, an analysis of a prolonged drought period determined that the anticipated demand is still well below anticipated recharge (demand of +/-18.44 AFY versus prolonged drought recharge of +/-26.2 AFY). As noted above, as much as 2-acre feet/year of treated winery wastewater will be available for irrigation use. When combined with reclaimed water provided by TOY, it is likely that a substantial proportion of the winery parcel irrigation demand can be met by reclaimed water sources.

## **FIRE PROTECTION:**

Regusci Winery is accessed from Silverado Trail by an existing paved private driveway that will be expanded to commercial standards as required by the Napa County Road & Streets Standards (NCRSS). The existing design affords ready access to all winery and farm management structures, offices, residences, and crush pad. Any modifications to the existing Property entrance will be designed in consultation with the Napa County Engineering Department to assure compliance with the NCRSS. The Applicant will maintain a 10-foot wide defensible space zone on each side of the access roadway from Silverado Trail to the project site. The current development plans provide for a minimum of 67,000 gallons of water will be stored in onsite tanks exclusively for fire protection. The actual quantity of fire protection water stored onsite will be determined by a fire protection consultant during development of site improvement construction drawings.

## **TRAFFIC:**

The traffic analysis prepared for this application demonstrates that the proposed winery will generate approximately 83 trips per typical Saturday (40 PM peak trips), and 92 trips per Saturday during harvest. Traffic load will be heavier on marketing event days (± 157 total trips). During weekdays, traffic onto the site will include both winery- and farm management-related employees. In the interest of accurately evaluating anticipated traffic, the Trip Generation sheet includes farm management employee trips. The combined traffic during a typical weekday is estimated to be approximately 84 total trips for combined employees, visitor and deliveries (29 peak trips for all sources combined). For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the paved parking lots and the unpaved vineyard avenues and farm access roads surrounding the winery facility.

As noted above, Regusci Winery periodically exceeds the visitation levels approved in its original Use Permit. As discussed in the revised Traffic Impact Study (TIS) dated June 2017, and submitted as part of this Modification application, baseline traffic was assumed to be zero. Also, based on a request from County staff, the TIS based its analysis on maximum, not average or typical, visitation levels. This very conservative approach was chosen to clearly demonstrate that the proposed increases in production,



visitation and employee numbers do not introduce a significant impact to the existing conditions on roadways proximate to the Regusci Winery site. Based on the project TIS, limitations to the proposed activities at Regusci Winery are: a) that marketing events should not start/end during the weekday PM peak hour period (4:30-5:30 p.m.) nor weekend mid-day peak hour period (1:45-2:45 p.m.); and b) the stipulation that daily Tour & Tasting activities be curtailed on days when Regusci Winery is holding an afternoon marketing event of 150 persons or larger. This restriction would not apply on days when such marketing events start after 6pm.

No left-turn lane warrant checks would be necessary with proposed use modification uses. A dedicated southbound left-turn lane on Silverado Trail currently serves the Regusci winery project driveway providing a 200-foot taper/left-turn lane. The projected right turn volumes at the site driveway are well below minimum thresholds at which right turn lane would be required.

### **VIEWSHED PROTECTION:**

The Regusci Winery site is visible from Silverado Trail, a public road identified on the County's "Designated Public Roads" list. However, no significant remodeling is proposed, and no new structures will be built. Earthmoving associated with this application is limited to the widening of the winery driveway (which is <5% slope) and the construction of a 1-acre-foot pond to store irrigation water reclaimed from winery operations. As such, this project does not meet the applicability criteria set forth in Napa County Code §18.106. This standing was verified during the project Pre-application Meeting with County staff.

Based on comments received from County staff, Viewshed Determination Exhibits were prepared for the proposed water storage tank and wastewater treatment system-related infrastructure. Based on these exhibits, both the water storage tank and wastewater treatment system can be Administratively Cleared from further analysis as it meets all the criteria stipulated in Napa County Code Section 18.106.40.C.

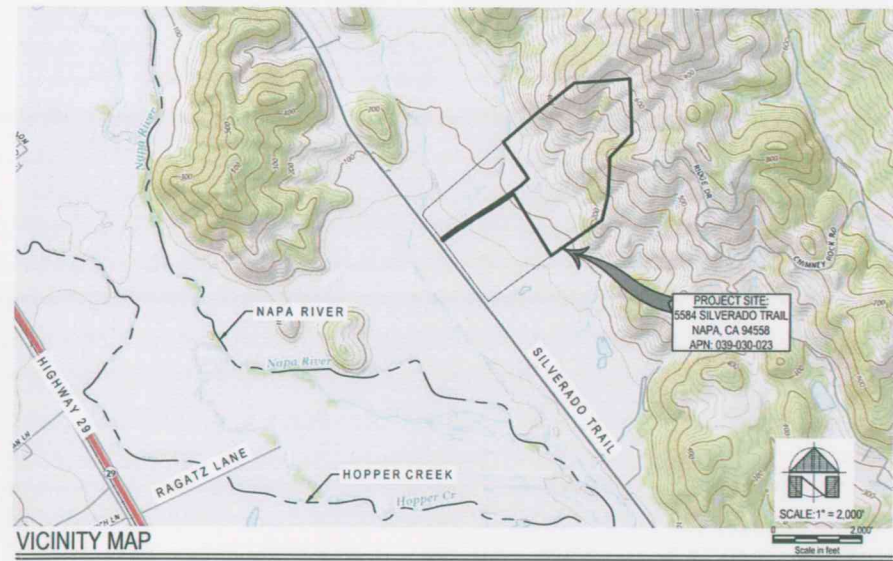
### **ENVIRONMENTAL MATTERS**

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these maps indicated that the winery area is not within County overlays for both archaeological and sensitive biological resources. Furthermore, aside from development of the proposed irrigation water pond and driveway widening, no significant earthmoving is proposed as part of this application. Both the driveway and propose pond are on lands that have been modified from their natural over the past century by historic and ongoing farming operations.

As summarized in the attached "Voluntary Best Management Practices Checklist for Development Projects," the Applicant plans or currently engages in the following practices with measurable greenhouse gas (GHG) reduction potential: generation of onsite renewable energy (planned), energy conserving lighting (existing) , connection to recycled water (existing and planned), installation of water

efficient fixtures (existing), recycling of 75% of all waste (existing), composting of 75% food and garden material (existing), planting of shade trees within 40 feet of the south side of the building elevation (existing), Limit the amount of grading and tree removal, and 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. In addition, the Applicant plans or currently engages in the following practices with un-measurable GHG reduction potential: intension to become a Certified Green Business or certified as a "Napa Green Winery," intension to become a Certified "Napa Green Land," use of recycled materials (existing), local food production (existing), and education of staff and visitors on sustainable practices (existing).





# USE PERMIT PLANS FOR: REGUSCI WINERY 5584 SILVERADO TRAIL NAPA, CA 94558

## PROJECT INFORMATION

OWNER: JIM REGUSCI  
5584 SILVERADO TRAIL  
NAPA, CA 94558

SITE ADDRESS: 5584 SILVERADO TRAIL  
NAPA, CA 94558

ASSESSOR PARCEL #: 039-030-023  
PARCEL SIZE: ± 167.50 ACRES

CIVIL ENGINEER: DELTA CONSULTING & ENGINEERING, INC.  
1104 ADAMS STREET, SUITE 203  
ST. HELENA, CA 94574  
ANDREW SIMPSON, P.E.  
707/963-8456

PLANNING CONSULTANT: MONTEVERDI CONSULTING LLC  
PO BOX 6079  
NAPA, CA 94581  
GEORGE MONTEVERDI  
707/761-2516

ARCHITECTURAL DRAFTER: NZK CAD DRAFTING SERVICES  
319 12TH STREET  
PETALUMA, CA 94952  
JIM KAVANAUGH  
707/694-5847

## PROJECT STATEMENT

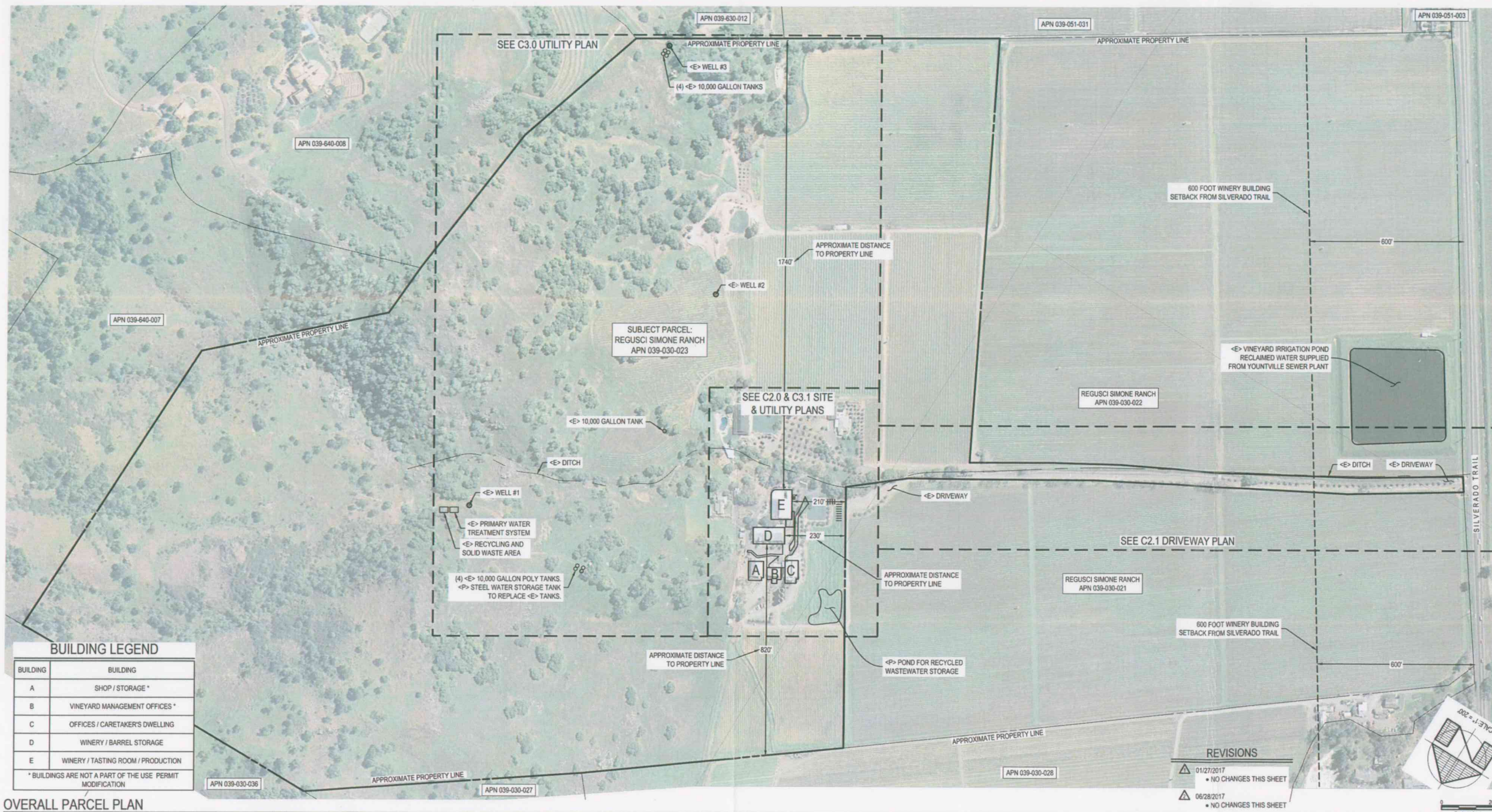
REGUSCI WINERY IS APPLYING TO THE COUNTY OF NAPA FOR A USE PERMIT MODIFICATION TO INCREASE WINERY VISITATION AND WINE PRODUCTION. THE PLANS PRESENTED HEREIN ARE SCHEMATIC IN NATURE. NO SITE SURVEY WAS PREPARED. AERIAL PHOTOGRAPHS AND SITE VISITS BY THE ENGINEER WERE USED TO DEPICT THE ACTUAL FEATURES AND FIELD CONDITIONS.

## PRODUCTION & ACCESSORY

BLDG	PRODUCTION	ACCESSORY
BLDG-C	750 SF	3,222 SF
BLDG-D	14,182 SF	1,838 SF
BLDG-E	4,546 SF	3,764 SF
<b>TOTAL</b>	<b>19,478 SF</b>	<b>8,824 SF</b>
<b>TOTAL AREA:</b>	<b>28,302 SF</b>	
<b>% PRODUCTION:</b>	<b>69%</b>	
<b>% ACCESSORY:</b>	<b>31%</b>	

## SHEET INDEX

SHEET	DESCRIPTION
C1.0	COVER SHEET
C2.0	SITE PLAN
C2.1	DRIVEWAY PLAN
C2.2	WINERY AREAS
C3.0	OVERALL UTILITY PLAN
C3.1	SITE UTILITY PLAN
BLDG-C	FLOOR PLAN
BLDG-D	FLOOR PLAN
BLDG-E	FLOOR PLAN



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USE PERMIT MODIFICATION  
COVER SHEET

REGUSCI WINERY  
5584 SILVERADO TRAIL  
NAPA, CA 94558  
APN: 039-030-023  
PROJECT: 0180



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FOR MORE INFORMATION  
SEE WWW.USAPLANNING.COM

DATE: 06/28/2017  
ISSUE: USE PERMIT  
01/27/2017 PLAN CHECK  
06/28/2017 PLAN CHECK

SHEET: C1.0





**\*\* POND NOTES**  
 1. POND LAYOUT SHOWN FOR USE PERMIT PURPOSES ONLY.  
 2. FINAL POND DESIGN SHALL BE AESTHETICALLY PLEASING AND BLEND INTO THE EXISTING NATURAL FEATURES.  
 3. FINAL POND DESIGN TO BE BY OTHERS AND SUBMITTED AS A SEPARATE CONSTRUCTION PERMIT.  
 4. POND SHALL STORE A MINIMUM OF 1 AC-FT

**SHEET NOTES:**  
 1. CONTOURS SHOWN ARE PROVIDED BY THE NAPA COUNTY GIS DATABASE.  
 2. AERIAL PHOTOGRAPH SHOWN PROVIDED BY GOOGLE EARTH.

SUBJECT PARCEL:  
 REGUSCI SIMONE RANCH  
 APN 039-030-023

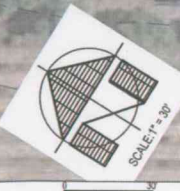
**BUILDING LEGEND**

BUILDING	BUILDING
A	SHOP / STORAGE *
B	VINEYARD MANAGEMENT OFFICES *
C	OFFICES / CARETAKER'S DWELLING
D	WINERY / BARREL STORAGE
E	WINERY / TASTING ROOM / PRODUCTION

\* BUILDINGS ARE NOT A PART OF THE USE PERMIT MODIFICATION

**REVISIONS**

- 01/27/2017  
 • ADDED PARKING DIMENSIONS  
 • ADDED ONE-WAY SIGN
- 06/28/2017  
 • REVISED LYE TANKS  
 • UPDATED POND NOTES



MATCHLINE  
 SEE SHEET C2.1 - DRIVEWAY PLAN

SITE PLAN

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**USE PERMIT MODIFICATION  
 SITE PLAN**

REGUSCI WINERY  
 5584 SILVERADO TRAIL  
 NAPA, CA 94558  
 APN: 039-030-023  
 PROJECT: 0160



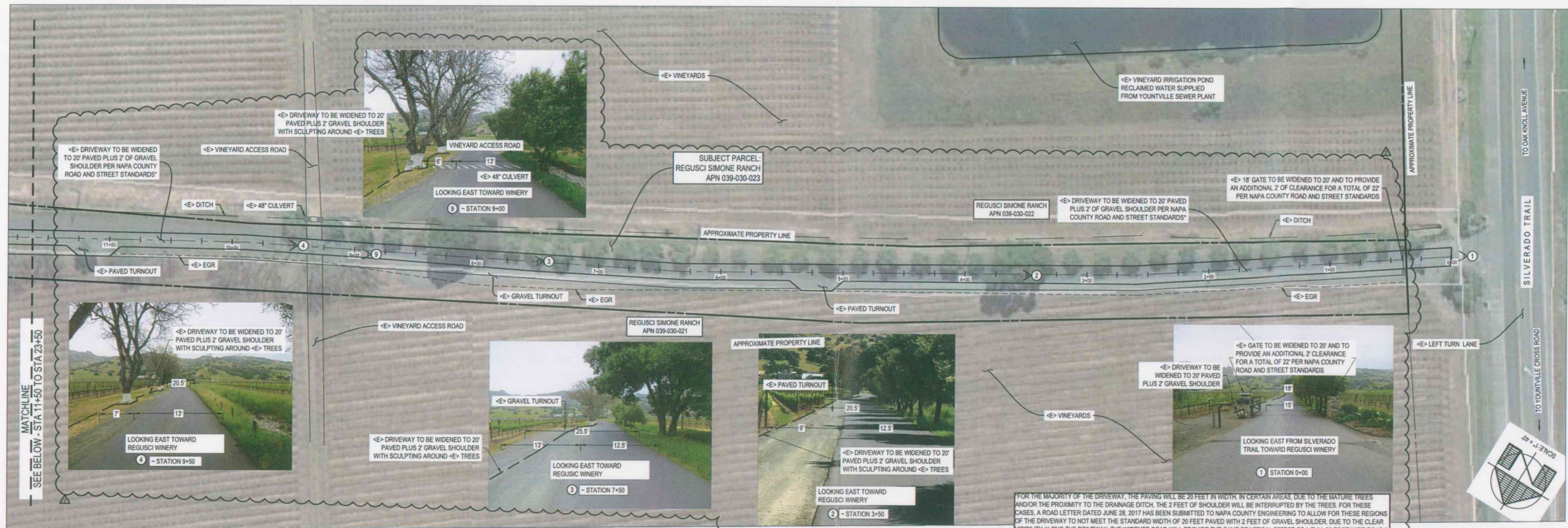
EVERY PERSON PLANNING TO DIG  
 CALL USA AT 1-800-272-0282

DATE: 06/20/2016  
 01/27/2017  
 06/20/2017

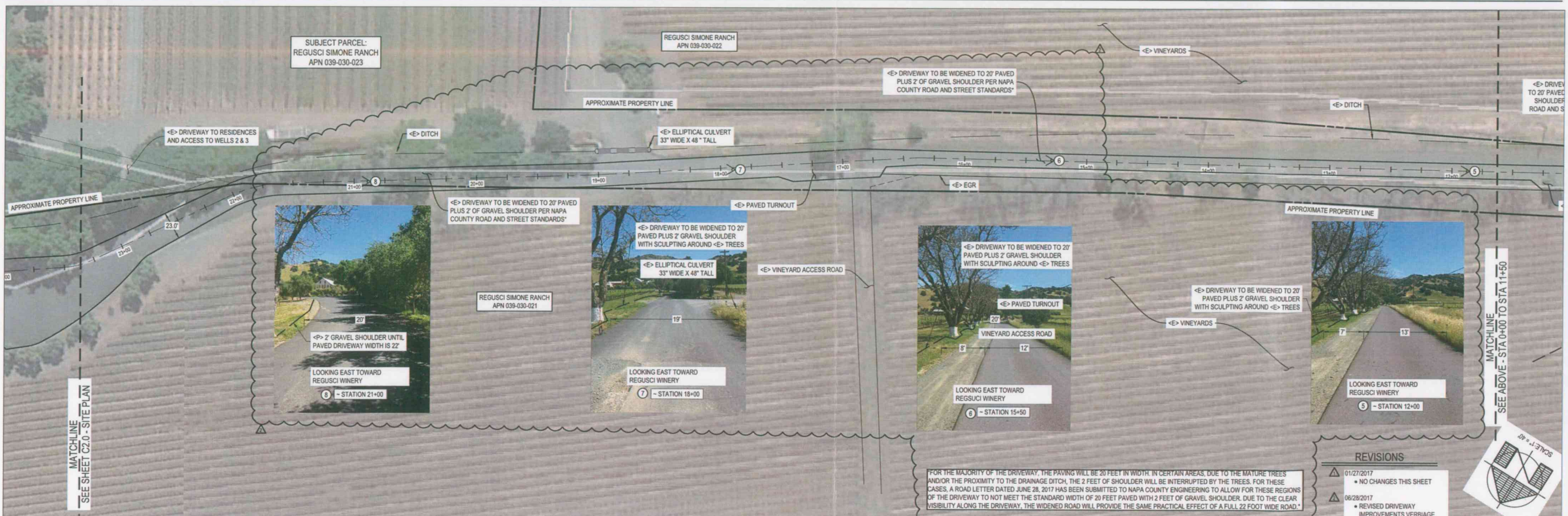
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 PLAN CHECK  
 PLAN CHECK

SHEET: C2.0





DRIVEWAY PLAN - STA 0+00 TO STA 11+50



DRIVEWAY PLAN - STA 11+50 TO 23+50

FOR THE MAJORITY OF THE DRIVEWAY, THE PAVING WILL BE 20 FEET IN WIDTH. IN CERTAIN AREAS, DUE TO THE MATURE TREES AND/OR THE PROXIMITY TO THE DRAINAGE DITCH, THE 2 FEET OF SHOULDER WILL BE INTERRUPTED BY THE TREES. FOR THESE CASES, A ROAD LETTER DATED JUNE 28, 2017 HAS BEEN SUBMITTED TO NAPA COUNTY ENGINEERING TO ALLOW FOR THESE REGIONS OF THE DRIVEWAY TO NOT MEET THE STANDARD WIDTH OF 20 FEET PAVED WITH 2 FEET OF GRAVEL SHOULDER. DUE TO THE CLEAR VISIBILITY ALONG THE DRIVEWAY, THE WIDENED ROAD WILL PROVIDE THE SAME PRACTICAL EFFECT OF A FULL 22 FOOT WIDE ROAD.

FOR THE MAJORITY OF THE DRIVEWAY, THE PAVING WILL BE 20 FEET IN WIDTH. IN CERTAIN AREAS, DUE TO THE MATURE TREES AND/OR THE PROXIMITY TO THE DRAINAGE DITCH, THE 2 FEET OF SHOULDER WILL BE INTERRUPTED BY THE TREES. FOR THESE CASES, A ROAD LETTER DATED JUNE 28, 2017 HAS BEEN SUBMITTED TO NAPA COUNTY ENGINEERING TO ALLOW FOR THESE REGIONS OF THE DRIVEWAY TO NOT MEET THE STANDARD WIDTH OF 20 FEET PAVED WITH 2 FEET OF GRAVEL SHOULDER. DUE TO THE CLEAR VISIBILITY ALONG THE DRIVEWAY, THE WIDENED ROAD WILL PROVIDE THE SAME PRACTICAL EFFECT OF A FULL 22 FOOT WIDE ROAD.

**REVISIONS**

01/27/2017	NO CHANGES THIS SHEET
06/28/2017	REVISED DRIVEWAY IMPROVEMENTS VERBIAGE ADDED DRIVEWAY WIDENING LINE

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**USE PERMIT MODIFICATION**  
**DRIVEWAY PLAN**

**REGUSCI WINERY**  
5584 SILVERADO TRAIL  
NAPA, CA 94558  
APN: 039-030-023  
PROJECT: 0180

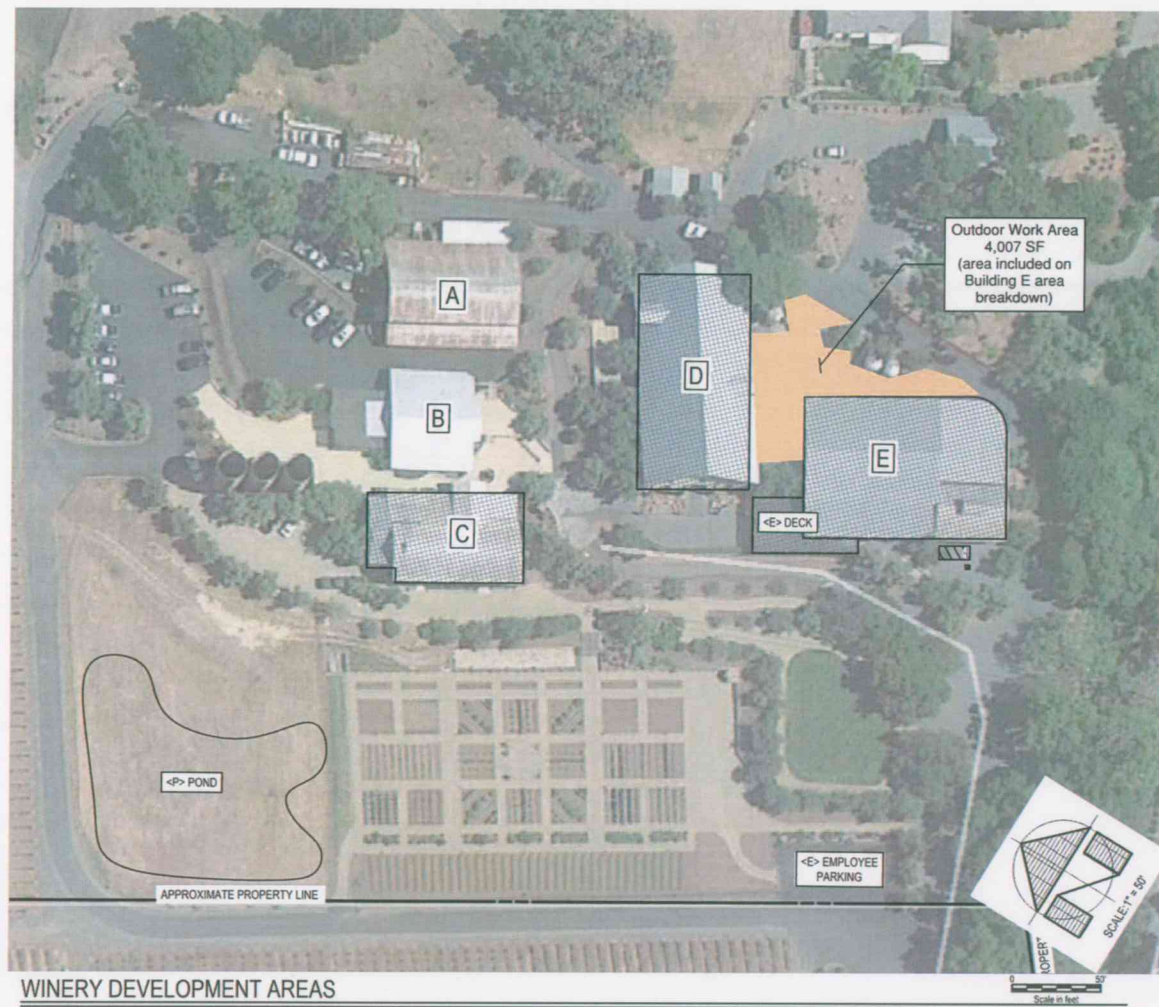


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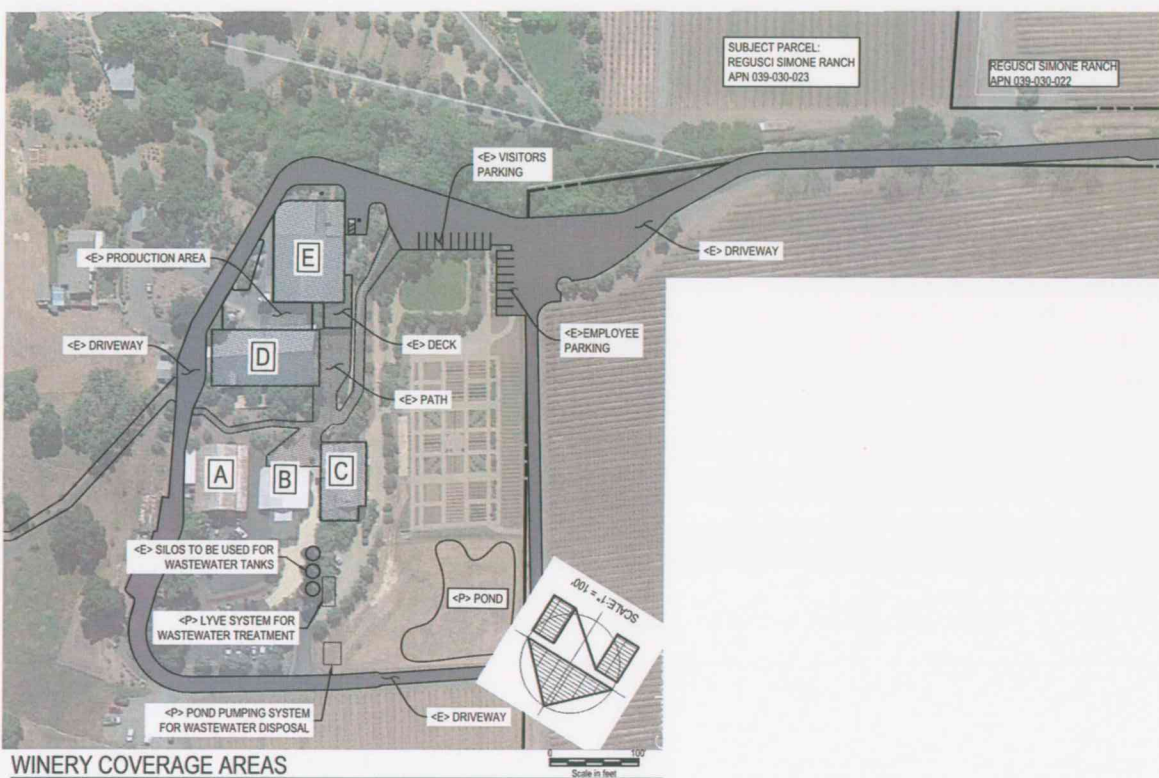
DATE	ISSUE
06/07/2016	USE PERMIT
08/20/2017	PLAN CHECK
06/28/2017	PLAN CHECK

SHEET: **C2.1**





WINERY DEVELOPMENT AREAS



WINERY COVERAGE AREAS

### ACCESSORY VS PRODUCTION RATIO BUILDING BREAKDOWN BY AREA

BUILDING C	
<b>Lower Floor</b>	<b>Area (sf)</b>
Office #1	283
Office #2	325
Office #3	319
Office #4	324
Office #5	257
Office #6	142
Office #7	147
Restroom	98
Storage	750
<b>Floor Total:</b>	<b>2,636</b>
<b>Upper Level</b>	<b>Area (sf)</b>
Meeting	440
Kitchen	252
Entry/Storage	136
Storage	136
Wash Room	207
Caretaker's Residence*	1514
<b>Floor Total:</b>	<b>2,685</b>
<b>Building Total:</b>	<b>5,321</b>
*not a part of winery	

Building Break-Down Summary				
Use	Lower	Upper	Total	
Accessory	1,885	1,171	3,057	←-Accessory Total Area
Production	750	0	750	←-Production Total Area
Not A Part	0	1,514	1,514	←-Not A Part Total Area
<b>Floor Total</b> →	<b>2,636</b>	<b>2,685</b>	<b>5,321</b>	←-Building Total Area

BUILDING D	
<b>Lower Floor</b>	<b>Area (sf)</b>
Barrel Storage	5,742
<b>Floor Total:</b>	<b>5,742</b>
<b>Mid-Level Floor</b>	<b>Area (sf)</b>
Tasting Space	1,838
Winery/Case Storage	3,822
<b>Floor Total:</b>	<b>5,660</b>
<b>Upper Level</b>	<b>Area (sf)</b>
Adj.*	4,618
<b>Floor Total:</b>	<b>4,618</b>
<b>Building Total:</b>	<b>16,020</b>
*not a part of winery	

Building Break-Down Summary					
Use	Lower	Mid-Level	Upper	Total	
Accessory	-	1,838	0	1,838	←-Accessory Total Area
Production	5,742	3,822	0	9,564	←-Production Total Area
Not A Part	0	0	4,618	4,618	←-Not A Part Total Area
<b>Floor Total</b> →	<b>5,742</b>	<b>5,660</b>	<b>4,618</b>	<b>16,020</b>	←-Building Total Area

BUILDING E	
<b>Floor</b>	<b>Area (sf)</b>
Production #1	646
Production #2	3,900
Office/Lab	293
Tasting Space	804
Office #1	392
Office #2	59
Restroom #1	50
Restroom #2	55
Tasting Room	1,185
<b>Floor Total:</b>	<b>7,384</b>
Outdoor: Deck	855
Outdoor: Work Area	4,007
<b>Outdoor Total Area:</b>	<b>4,862</b>

Building Break-Down Summary			
Use	Floor (sf)	Outdoor (sf)	Total
Accessory	2,545	855	3,400
Production	4,839	4,007	8,846
	7,384	4,862	12,246

### ACCESSORY VS PRODUCTION RATIO SUMMARY

ACCESSORY VS PRODUCTION					
Building Summary					
Use	C	D	E	Total	Ratio
Accessory	3,057	1,838	2,545	7,440	39%
Production	750	9,564	8,846	19,160	61%
<b>Building Total</b> →	<b>3,807</b>	<b>11,402</b>	<b>11,391</b>	<b>26,600</b>	

See sheets BLDG-C, BLDG-D, & BLDG-E for individual building area breakdown

#### BUILDING LEGEND

BUILDING	BUILDING
A	SHOP / STORAGE *
B	VINEYARD MANAGEMENT OFFICES *
C	OFFICES / CARETAKER'S DWELLING
D	WINERY / BARREL STORAGE
E	WINERY / TASTING ROOM / PRODUCTION

\* BUILDINGS ARE NOT A PART OF THE USE PERMIT MODIFICATION

#### REVISIONS

- 01/27/2017  
• NO CHANGES THIS SHEET
- 06/28/2017  
• REVISED DRIVEWAY IMPROVEMENTS VERBIAGE

#### WINERY COVERAGE AND DEVELOPMENT AREAS

AREA	COVERAGE (FT²)	DEVELOPMENT (FT²)
←- BUILDING C	3,972	3,972
←- BUILDING D	5,742	5,742
←- BUILDING E	3,764	7,664
←- EMPLOYEE PARKING	2,170	2,170
<b>TOTAL DEVELOPMENT AREA (FT²):</b>		<b>19,548</b>
←- SILO TANKS	600	
←- LYVE SYSTEM	500	
←- POND PUMPING SYSTEM	500	
←- PRODUCTION AREA	1,800	
←- VISITORS PARKING	2,525	
←- DRIVEWAY	90,950	
←- DRIVEWAY	11,000	
←- PATH	9,500	
←- POND	10,890	
<b>TOTAL COVERAGE (FT²):</b>	<b>147,813</b>	
<b>TOTAL COVERAGE (ACRES):</b>	<b>3.39</b>	
<b>TOTAL PARCEL (ACRES):</b>	<b>167.50</b>	
<b>PERCENT COVERAGE:</b>	<b>2.03%</b>	

HATCHING IN VIEW WINDOWS DENOTE THE AREAS INCLUDED IN THE CALCULATIONS FOR THE "WINERY DEVELOPMENT AREA" AND THE "WINERY COVERAGE" ACCORDING TO THE DEFINITIONS FOUND IN THE SUPPLEMENTAL APPLICATION FOR WINERY USES IN THE USE PERMIT APPLICATION. AREAS INCLUDED IN THE BUILDING CALCULATIONS NOTED ABOVE ARE BASED ON BUILDING FOOTPRINTS AND NOT SQUARE FOOTAGES DIFFERENT FLOORS OF THE BUILDINGS.

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USE PERMIT MODIFICATION  
WINERY AREAS

REGUSCI WINERY  
5584 SILVERADO TRAIL  
NAPA, CA 94558  
APN: 039-030-023  
PROJECT: 0160



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PLAN CHECK  
06/26/2017  
PLAN CHECK

SHEET:  
**C2.2**





**UTILITY PLAN NOTES**  
 ROUTING OF WATER AND WASTEWATER PIPING SHOWN IS APPROXIMATE. BOTH SYSTEMS ARE EXISTING AND EXACT LOCATIONS OF PIPING IS UNKNOWN.

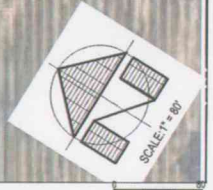
**OVERALL UTILITY PLAN**

(4) 10,000 GALLON POLY TANKS FOR WATER SYSTEM STORAGE  
 STEEL WATER STORAGE TANK TO REPLACE 4 TANKS. MINIMUM OF 66,000 GALLONS OF STORAGE TO BE PROVIDED.

SEE SITE UTILITY PLAN ON SHEET C3.1 FOR DETAILS THIS AREA

**REVISIONS**

01/27/2017	NO CHANGES THIS SHEET
06/28/2017	NO CHANGES THIS SHEET



UNLESS OTHERWISE NOTED, ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED.

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**USE PERMIT MODIFICATION  
 OVERALL UTILITY PLAN**

**REGUSCI WINERY**  
 5584 SILVERADO TRAIL  
 NAPA, CA 94558  
 APN: 039-030-023  
 PROJECT: 0180



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01/27/2017	PLAN CHECK
06/28/2017	PLAN CHECK

SHEET: **C3.0**





REGUSCI WINERY  
 5584 SILVERADO TRAIL  
 NAPA, CA 94556  
 APN: 039-030-023  
 PROJECT: 0180

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# USE PERMIT MODIFICATION SITE UTILITY PLAN

REGUSCI WINERY  
 5584 SILVERADO TRAIL  
 NAPA, CA 94556  
 APN: 039-030-023  
 PROJECT: 0180



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01/27/2017	USE PERMIT
02/28/2017	PLAN CHECK
06/28/2017	PLAN CHECK

- \*\* POND NOTES**
1. POND LAYOUT SHOWN FOR USE PERMIT PURPOSES ONLY.
  2. FINAL POND DESIGN SHALL BE AESTHETICALLY PLEASING AND BLEND INTO THE EXISTING NATURAL FEATURES.
  3. FINAL POND DESIGN TO BE BY OTHERS AND SUBMITTED AS A SEPARATE CONSTRUCTION PERMIT.
  4. POND SHALL STORE A MINIMUM OF 1 AC-FT

**BUILDING LEGEND**

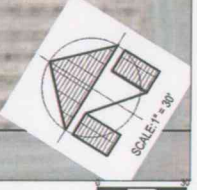
BUILDING	BUILDING
A	SHOP / STORAGE *
B	VINEYARD MANAGEMENT OFFICES *
C	OFFICES / CARETAKER'S DWELLING
D	WINERY / BARREL STORAGE
E	WINERY / TASTING ROOM / PRODUCTION

**UTILITY PLAN NOTES**

1. ROUTING OF WATER AND WASTEWATER PIPING SHOWN IS APPROXIMATE. BOTH SYSTEMS ARE EXISTING AND EXACT LOCATIONS OF PIPING IS UNKNOWN.
2. LOCATIONS OF EXISTING UNDERGROUND WASTEWATER TANKS SHOWN ARE APPROXIMATE. EXACT GALLONAGE OF EACH TANK IS UNKNOWN.
3. PROPOSED UNDERGROUND WASTEWATER TANKS REQUIRED FOR PROPOSED WASTEWATER TREATMENT SYSTEM ARE NOT SHOWN ON THIS PLAN. EXACT GALLONAGES AND LOCATIONS OF UNDERGROUND WASTEWATER TANKS SHALL BE DETERMINED DURING CONSTRUCTION PERMITTING PHASE OF PROPOSED WASTEWATER TREATMENT SYSTEM.
4. SEE "WATER SYSTEM TECHNICAL REPORT" PREPARED BY THIS OFFICE AND SUBMITTED WITH THE USE PERMIT MODIFICATION FOR ADDITIONAL INFORMATION ON THE EXISTING WATER SYSTEM.
5. SEE "WASTEWATER FEASIBILITY REPORT" PREPARED BY THIS OFFICE AND SUBMITTED WITH THE USE PERMIT MODIFICATION FOR ADDITIONAL INFORMATION ON THE PROPOSED WASTEWATER TREATMENT SYSTEM.
6. ALL EXISTING STORMDRAINS BETWEEN BUILDINGS D & E TIE INTO THE WASTEWATER LINE. THE WASTEWATER LINE HAS AN EXISTING MANUAL DIVERSION VALVE AND WILL REMAIN UNCHANGED. THE EXISTING MANUAL DIVERSION VALVE DIRECTS THE WATER TO EITHER THE DITCH OR TO THE WASTEWATER TREATMENT SYSTEM.

**REVISIONS**

01/27/2017	ADDED STORMDRAIN SYSTEM ADDED STORMDRAIN NOTES
06/28/2017	REVERTED THE AUTOMATIC DIVERSION VALVE TO MANUAL REVISED LYE TANKS UPDATED UTILITY NOTES






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As Built Drawings for:  
**Regusci Winery**  
 5584 Silverado Trail  
 Napa, Ca 94558  
 APN: 034-030-023

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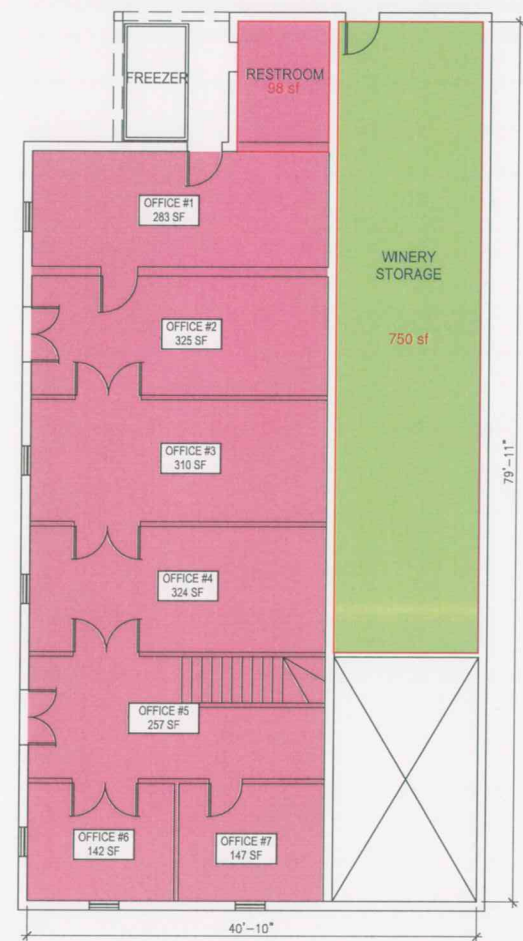
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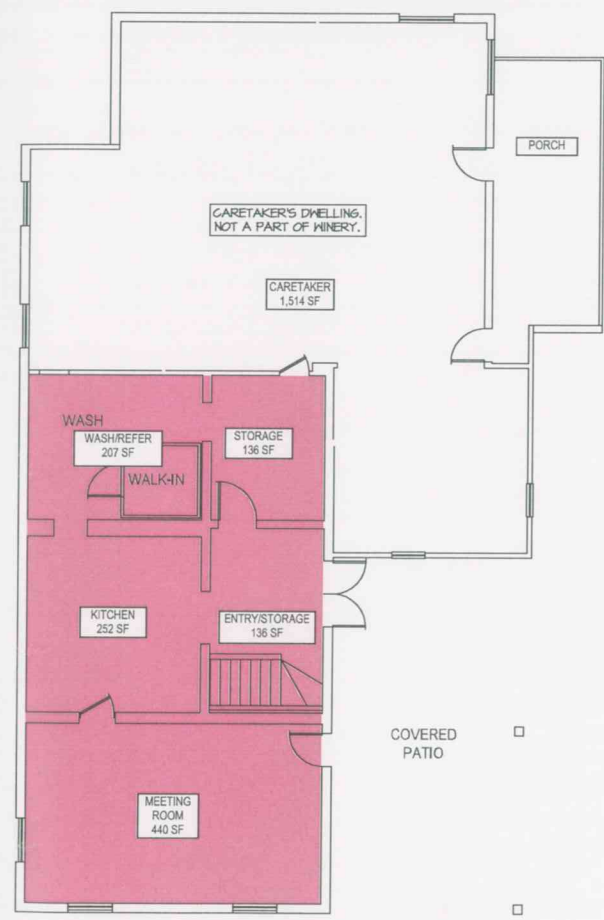
NORTH ELEVATION 7



NORTH ELEVATION 6



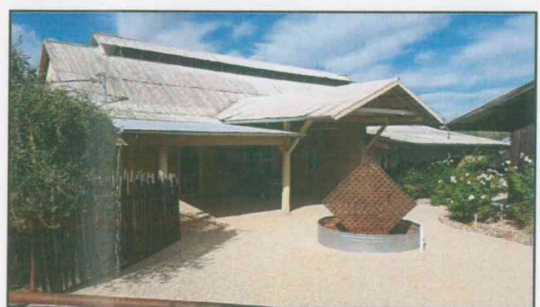
LOWER FLOOR PLAN 2



UPPER FLOOR PLAN 1



EAST ELEVATION 5



EAST ELEVATION 4



EAST ELEVATION 3



WEST ELEVATION 8



WEST / SOUTH ELEVATION 9



SOUTH ELEVATION 10

ACCESSORY VS PRODUCTION BUILDING SUMMARY			
BUILDING C			
Lower Floor	Area (sf)	Upper Level	Area (sf)
Office #1	283	Meeting	448
Office #2	325	Kitchen	252
Office #3	310	Entry/Storage	136
Office #4	324	Storage	136
Office #5	257	Wash Room	207
Office #6	142	Caretaker's Residence*	1514
Office #7	147		
Restroom	98		
Storage	750		
<b>Floor Total:</b>	<b>2,636</b>		
		<b>Floor Total:</b>	<b>2,685</b>
		<b>Building Total:</b>	<b>5,321</b>
		*not a part of winery	
Building Break-Down Summary			
Use	Lower	Upper	Total
Accessory	1,883	1,171	3,054
Production	750	0	750
Net A Part	0	1,514	1,514
<b>Floor Total--&gt;</b>	<b>2,635</b>	<b>2,685</b>	<b>5,321</b>
			---Building Total Area





NORTH ELEVATION

8



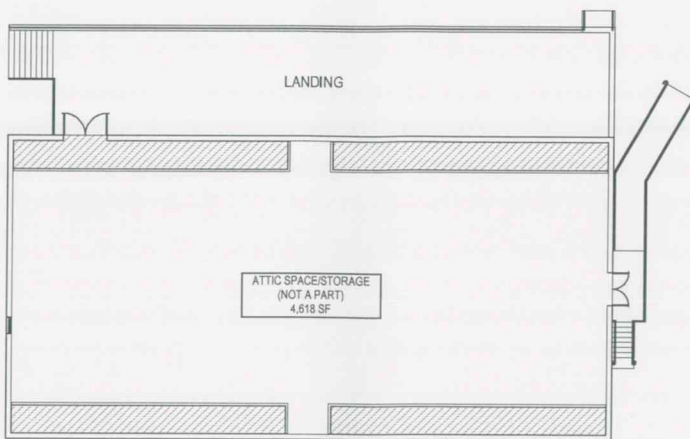
WEST ELEVATION

9



WEST ELEVATION

10



UPPER LEVEL FLOOR PLAN

3

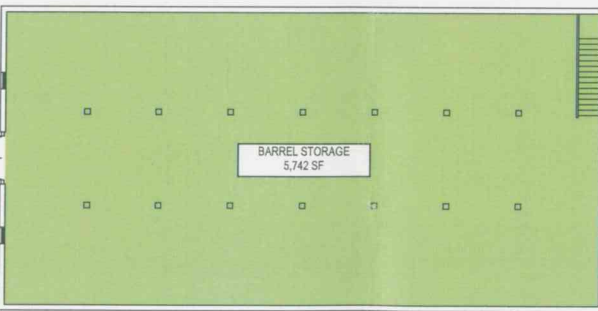
Scale: 1/16" = 1'-0"



MID LEVEL FLOOR PLAN

2

Scale: 1/16" = 1'-0"



LOWER LEVEL FLOOR PLAN

1

Scale: 1/16" = 1'-0"



SOUTH EAST ELEVATION

11



NORTH ELEVATION

7



NORTH ELEVATION

6



EAST ELEVATION

5



EAST ELEVATION

4

ACCESSORY VS PRODUCTION BUILDING SUMMARY				
BUILDING D				
Use	Lower	Mid-Level	Upper	Total
Barrel Storage	5,742	0	0	5,742
<b>Floor Total:</b>	<b>5,742</b>			
Tasting Space	0	1,838	0	1,838
Winery/Case Storage	0	3,822	0	3,822
<b>Floor Total:</b>	<b>0</b>	<b>5,660</b>	<b>0</b>	<b>5,660</b>
Attic	0	0	4,618	4,618
<b>Floor Total:</b>	<b>0</b>	<b>0</b>	<b>4,618</b>	<b>4,618</b>
<b>Building Total:</b>	<b>5,742</b>	<b>5,660</b>	<b>4,618</b>	<b>16,020</b>
*not a part of winery				
Building Break-Down Summary				
Accessory	0	1,838	0	1,838
Production	5,742	3,822	0	9,564
Not A Part	0	0	4,618	4,618
<b>Floor Total--&gt;</b>	<b>5,742</b>	<b>5,660</b>	<b>4,618</b>	<b>16,020</b>

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As Built Drawings for:  
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WEST ELEVATION

7



WEST ELEVATION

8



WEST ELEVATION

9



WEST ELEVATION

10



SOUTH ELEVATION

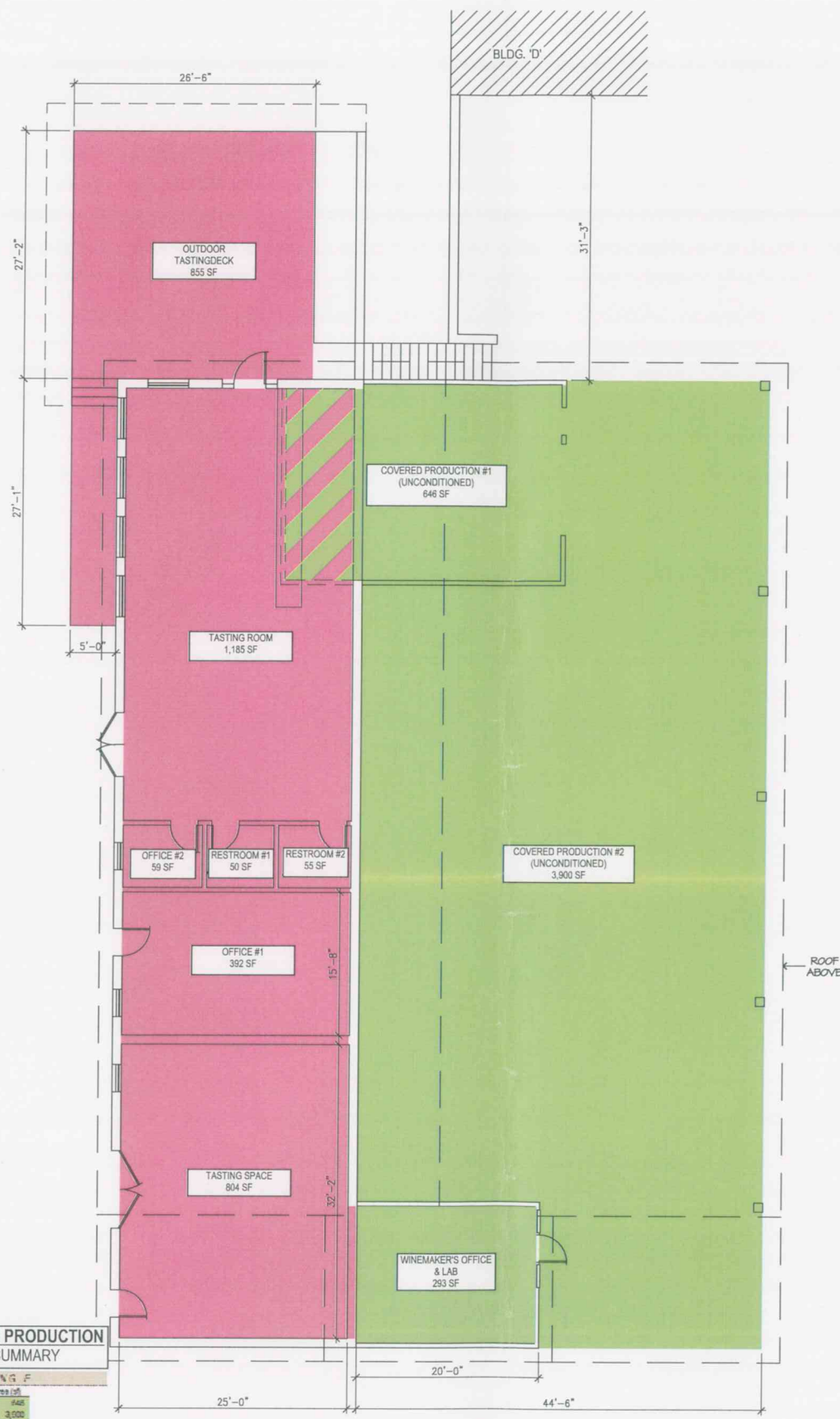
11

**ACCESSORY VS PRODUCTION BUILDING SUMMARY**

Room	Area (sf)
Production #1	648
Production #2	3,900
Office/Lab	293
Tasting Space	804
Office #1	392
Office #2	59
Restroom #1	50
Restroom #2	55
Tasting Deck	855
<b>Building Total</b>	<b>7,384</b>
Outdoor Deck	855
Outdoor Deck Area	4,007
<b>Outdoor Total Area</b>	<b>4,862</b>

Building Group	Down Summary	Use	Floor (sf)	Outdoor (sf)	Total
Accessory	2,646	500	2,400		2,900
Production	4,638	4,007	8,845		8,845
	7,284	4,862	12,246		12,246



FLOOR PLAN

Scale: 1/8" = 1'-0"

1



NORTH EAST ELEVATION

6



EAST ELEVATION

5



EAST ELEVATION

4



EAST ELEVATION

3



SOUTH EAST ELEVATION

2

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