

# **Use Permit Application Packet**



A Tradition of Stewardship A Commitment to Service

## Napa County

# Planning, Building, and Environmental Services

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417

web www.countyofnapa.org email planning@countyofnapa.org

Use Permit Application	n		MAY 24 2	
		Naj	oa-County-Plannii	<del>ng Buildir</del>
To be completed by Planning staff	<b></b>	(6	& Environmental \$	Services
Application Type:				
Date Submitted: Resubmittal(s):	Da	to Complete		
		ite complete		
Request:				
*Application Fee Deposit: \$ 5006 - Receipt No. 12 19767 Receipt No. 12 19767	eived by: What		Date: 9 5	124/1
To be secondated by the secondary	*Total	Fees will be ba	sed on actual time ai	nd material:
To be completed by applicant				
Project Name: Gargiulo Vineyards Barrel Building				
Assessor's Parcel №:031-070-039	_ Existing Parcel	Size:+	·/-12.8	ac.
Site Address/Location: 545 Oakville Cross Road	Napa	CA	94558	
No. Street	City	State	Zip	
Primary Contact: Owner Applicant X Representative	(attorney, engine	eer consultii	na planner etc \	
Property Owner:Jeff & Valerie Gargiulo, Gargiulo Vineyard, LLC	, and the same	cer, consolen	ig planner, etc.)	
	None	CA	0.4550	
Mailing Address: 545 Oakville Cross Road  No. Street	Napa	CA	94558 Zip	
elephone №() E-Mail:				
Applicant (if other than property owner):Justin Dragoo				
Mailing Address: 545 Oakville Cross Road	Napa	CA	0/558	
elephone № <u>( 707) 944 -2770</u> E-Mail: Justin@ GargiuloVineya	City	State	94558 zip	
Representative (if applicable):George H Monteverdi, Monteverdi Consultin	g, LLC			
Aniling Address: PO Box 6079	Napa	CA	94581	
2FF F3C0	City	State	74361 Zip	
elephone Net 707) 255 5508 F-Mail: George@MonteverdiCons	uiting.com			

Use Permit Information Sheet
Use
Narrative description of the proposed use (please attach additional sheets as necessary):
The Applicant proposes the development of a new +/-3,130 s.f. barrel building adjacent to the existing
winery structure. Approximately 300 s.f. of the building would be used temporarily for occasional marketing
tasting activities. At all other times, that area will be used for wine production purposes. No new visitation
(marketing events, daily tours and tasting), annual wine production or employee numbers are proposed.
In addition to the barrel building,+/-1,772 s.f. of covered work pad and crush pad extensions will be developed
on the south and west sides of the existing winery building.
What, if any, additional licenses or approvals will be required to allow the use?
District_ Construction/building permits Regional Regional
State Federal
Improvements
Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):
The project proposes development of a new barrel storage building and associated infrastructure. The building will be constructed into the natural site topography to maximize a set of the project proposes.
will be constructed into the natural site topography to maximize natural temperature stability and to eliminate any sight lines from County roadways. In addition to the barrel building, +/-1,772 s.f. of covered work pad and
crush pad extensions will be developed on the south and west sides of the existing winery building. These work
areas will not be visible from any County Viewshed Road.

### **USE PERMIT MODIFICATION APPLICATION** GARGIULO VINEYARDS WINERY PROJECT DESCRIPTION (Revised August 2017) 545 OAKVILLE CROSS ROAD, NAPA

#### **APPLICANT:**

Jeff & Valerie Gargiulo DBA Gargiulo Vineyards Winery 545 Oakville Cross Road Napa, CA 94558

#### <u>APPLICANT'S REPRESENTATIVE:</u>

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

**APN**: 031-070-039 **ACREAGE**:  $\pm 12.8$  acres

**GENERAL PLAN & ZONING DESIGNATION**: Agriculture, Watershed & Open Space (AWOS);

Agricultural Watershed (AW)

#### **GENERAL PROJECT DESCRIPTION:**

The purpose of this Application is to revise Use Permit #00527-UP and Modifications for Gargiulo Vineyards Winery (Gargiulo) to allow the construction of a new +/-3,130 s.f. underground winery barrel cellar and +/-1,772 square feet of covered work pad and crush pad extension. Approximately 300 s.f. of the new barrel cellar may be used for occasional marketing and wine tasting activities. Gargiulo also requests authorization to use a small (+/-182 s.f.) loft in the winery for accessory purposes and to operate in accordance with AB 2004.

The applicants have chosen an environmentally sensitive design inspired by a Midwestern "root cellar." Construction of the cellar will start with the excavation of a portion of the natural slope and the pouring of a concrete foundation within. The resulting cellar walls will be reinforced by a metal frame with insulated panels. The resulting frame then will be covered by sod consisting of approximately onefoot thick earthen layer seeded with native grasses. Two cellar portals, consisting of board-formed concrete facings with wood doors and a cement landing/work pad outside the south portal, complete the design. The northeast corner of the barrel cellar, which is underground, lies approximately 240 feet from the centerline of Oakville Cross Road and the northern cave portal lies approximately 369 feet from the road, and is outside the applicable setback. Due to a combination of existing vegetation, natural topography and a historic stone wall along the northern boundary of the property, no portion of the cellar, including the portal located within the setback, is visible from Oakville Cross Road or any other public roadway. As a result, the cellar building meets the criteria set forth in Napa County Code section 18.104.230 (A)(2) and is not subject to the 300-foot public road setback requirement. The south portal and adjacent concrete landing/winery work pad are entirely outside of the 300-ft. setback.

The applicants have prepared a photomontage demonstrating that the barrel cellar, its portals and the southern "pad" will not be visible from Oakville Cross Road or Silverado Trail.

Development of the barrel cellar, as proposed, will allow for the retention of several heritage oak trees, will avoid earthmoving on steep slopes and will obviate the need to remove existing vineyard acreage. The location, immediately adjacent to the existing winery building, will also afford efficient winery production activities and will retain site development in the existing winery development area. Finally, the underground design and location of the barrel cellar takes advantage of the natural cooling effects of the earth and existing mature vegetation, resulting in winery operations that are substantially more energy-efficient than if the cellar were developed as an above-ground building outside of the roadway setback.

The existing use permit and modifications authorizes wine production, retail wine sales, tours and tastings, marketing events and other accessory activities (e.g., winery-related administrative offices) within a +/-4,593 square foot structure located on the above referenced parcel. The existing Accessory Area measures +/-878 square feet and the existing Production Area, including outdoor work areas, measures +/-5,501 square feet. The Existing Accessory-to-Production Ratio (A:P) is +/-16%. Upon completion of the modifications proposed here, the total Accessory Area will measure +/-1,060 s.f. and the total Production Area will measure +/-10,403 s.f. The new A:P will be+/-10%. When the 300 s.f. portion of the underground barrel cellar is used as Accessory space, the adjusted A:P will be +/-13% (+/-1,360 s.f. of Accessory space and +/-10,103 s.f. of Production space).

As demonstrated in the attached analyses prepared by Delta Civil Engineering and others, the existing winery building and infrastructure can accommodate all activities proposed in this Application. No other changes to the permitted structures, operations or infrastructure are proposed. On-premises retail sales and daily tours and tasting will continue to occur in the existing winery building and its vicinity.

#### **WINERY USE PERMIT HISTORY**

<u>Use Permit #00527-UP:</u> Approved on September 19, 2002, this Use Permit approved a winery with the following entitlements:

- Wine production of up to 20,000 gallons/yr.
- Two full-time and on part-time employees;
- A 4,420 s.f. 2-story winery;
- A 10,000 s.f. winery cave;
- Five parking spaces;
- Daily Tours and tasting for a maximum of 10 visitors/day (completed by 4pm); and
- Monthly marketing events for up to 40 persons/event.

The winery and cave approved by #00527-UP were located on a hillside approximately 600 feet south of the existing winery, requiring the construction of a long access driveway that would require significant land disturbance and removal of existing vineyard. To avoid these impacts, Use Permit #00527 was modified in 2005.

<u>Use Permit Modification #04112-MOD:</u> Approved on March 3, 2004, this Use Permit Modification approved the reduction in overall height of the winery, re-alignment of the winery access driveway and relocation of the winery to the current location.

<u>Use Permit Modification P04-0425:</u> Approved on October 6, 2004, this Modification approved the following:

- Elimination of the 10,000 s.f. winery cave;
- Utilization of +/-800 s.f. portion of an existing barn for winery purposes;
- Reduction of the winery building from +/-4,420 s.f. to +/-3,620 s.f., in order to retain the total approved winery square footage at +/-4,420 s.f.

<u>Use Permit Modification P05-0272:</u> Approved on August 23, 2005, this Modification approved the construction of a  $\pm$ 1,146 s.f. concrete slab for barrel washing.

#### **REQUESTED MODIFICATIONS & CLARIFICATIONS**

Gargiulo Vineyards requests the following revisions and clarifications to Use Permit #00527-UP and Modifications:

- 1. New Underground Barrel Cellar Construction of a new +/-3,130 s.f. underground barrel cellar as described in the attached Modification application and supporting materials. A +/-300 s.f. portion of the barrel cellar may be use for occasional Tour and Tasting and Marketing Events.
- 2. Exterior Improvements to the Existing Winery Building Construction of +/-1,772 square feet of covered work pad and crush pad extension, as described in the attached Modification application and supporting materials.
- 3. Accessory Occupancy of Winery Loft Area Use of a +/-182 s.f. loft in the winery building for accessory purposes, such as storage or wine tasting.
- 4. <u>Winery Access Driveway</u> Driveway improvements to facilitate improved access to the existing winery and proposed underground barrel cellar, as described in the attached Modification application and supporting materials.
- 5. <u>California Assembly Bill 2004 (Evans Bill) Approval</u> Authorization to operate in accordance with AB 2004. Colloquially known as the "picnic bill," AB 2004 allows for the sale and onpremises consumption of bottled wine. The AB 2004 area would be limited to the immediate proximity of the winery, including the nearby garden area.

No other changes to the permitted visitation, structures, operations or infrastructure are proposed. On-premises retail sales will continue to occur in the existing winery building.

#### ANALYSIS OF ROADWAY SETBACK REQUIREMENT

Napa County Code §18.104.230 discusses the County's regulation of winery structures within roadway setbacks. Section 18.104.230.A.2, stipulates that winery structures observe a 300-ft. setback

from the centerline of contiguous public roads such as Oakville Cross Road. This section also stipulates that "(u)nderground portions of caves are not subject to the winery or yard setback requirements." As described above, the underground construction techniques and design of the barrel cellar are identical to the "cut-and-cover" (C&C) development of winery caves, such as the C&C cave approved for the Tench Winery (P15-00001). As such, the underground barrel cellar is not subject to the setback requirements.

Napa County Code §18.104.230A.2 states that "(c) ave portals shall be required to meet the setback if the portal is visible from the applicable road." One of the two barrel cellar portals (the northern portal) is located within the roadway setback. As demonstrated in the materials submitted in support of this application (topographical site map and viewshed analysis), the northern portal is not visible from Oakville Cross Road due to the natural topography and historic stone wall on the Gargiulo parcel. The second (southern) portal is located entirely outside the setback. Based on this analysis, the neither of the proposed portals is subject to the 300-ft. setback requirement.

#### **EXISTING INFRASTRUCTURE ANALYSIS**

As described in the analyses summarized below, the existing infrastructure associated with the winery can accommodate all activities proposed in this Application.

#### WASTEWATER TREATMENT AND DISPOSAL

This Application proposes no new activities or entitlements that will increase wastewater quantities onsite. Winery process wastewater and sanitary wastewater will continue to be handled by the existing, separate systems on the Property. A wastewater feasibility study report for this project has been prepared by Delta Civil Engineering and is attached to this Application. The report demonstrates that the existing wastewater infrastructure has been designed to effectively handle the volumes of anticipated process wastewater and sanitary sewage generated by proposed site activities.

#### WATER AVAILABILITY ANALYSIS

This Application proposes no changes that would increase water usage onsite, except for the one-time filling of the fire protection tank associated with the new underground barrel cellar. As such, a formal Water Availability Analysis (WAA) is not required. Existing water demand information is provided on Page 14 of the Use Permit Modification application form.

#### **FIRE PROTECTION**

The project site is accessed readily from Oakville Cross Road by an existing driveway. The parcel design affords ready access to all winery structures, covered crush pad and residences. As part of this Modification, additional driveway improvements will be implemented to improve access for all vehicles, including emergency vehicles. A new fire suppression sprinkler system and related infrastructure (e.g., storage tank, pump, hydrant, etc.) will be developed as part of site improvements associated with this Application.

#### **TRAFFIC**

This Application proposes no changes to wine production or existing visitor and employee numbers. As such, there will be no increase to the existing site traffic conditions, which are described on Page 15 of the Modification application. For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the existing and new parking areas.

#### **VIEWSHED PROTECTION**

An assessment of the visibility of the underground barrel cellar from Napa County Viewshed roadways was prepared and is included in the Modification Application materials. As demonstrated in the assessment materials, the underground barrel cellar has been designed and orientated in a manner that precludes its visibility from any Viewshed roadway.

#### **ACCESSORY ACTIVITIES**

No new marketing or tour and tasting activities are proposes by this Application. Existing tour and tasting and marketing activities are summarized above and outlined on the marketing plan portion of the Application. The existing winery development includes 7 parking spaces (including two ADA handicapped-accessible spaces) proposed for employees and day-to-day visitors (retail sales, tours and tasting, marketing events) and deliveries. Additional parking for marketing events, if needed, is available on vineyard avenues and in the winery development area. The proposed modification will allow activities conducted in accordance with AB 2004 (Evans Bill), and the utilization of an existing +/-182 s.f. winery loft for accessory (wine tasting and/or storage) purposes.

#### **ENVIRONMENTAL ISSUES**

The environmental sensitivity maps on file in the Napa County Planning, Cellar and Environmental Services (PBES) Department have been reviewed to determine if this project will be raises any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site, the development of 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.

This Application proposes limited earthmoving, new construction and limited expansion of existing structures and infrastructure. These activities were designed to limit disrupting activities to the existing winery development area (i.e., avoid disturbance to steep slopes, undeveloped land and/or impacts to valuable resources including heritage oaks). As such, a biosurvey report and cultural resource evaluation were not warranted.

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: energy conserving lighting (current), energy efficient roofing (proposed), installation of water efficient fixtures (current), low-impact development (LID) (planned), recycling of 75% of all waste (current), composting of 75% food and garden material

(current), planting of shade trees within 40 feet of the south side of the cellar elevation (current), EV charging station(s) (planned), 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 (current) and limit the amount of grading and tree removal (planned).

As summarized in the attached "Voluntary Best Management Practices Checklist for Development Projects," the Applicant plans or currently engages in the following practices with unmeasurable greenhouse gas (GHG) reduction potential: Certification as a "Napa Green Winery" (current), Certification as "Napa Green Land" (current), use of recycled materials (current, local food production (current), education to staff and visitors on sustainable practices (current), use 70-80% cover crop (current), and retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site (current).

Improvements, cont.			
Total on-site parking spaces:	5 existing		
Loading areas:	existing	proposed	
Fire Resistivity (check one; if not checked, Fire Mars  Type I FR Type II 1 Hr Type IV H.T. (Heavy Ti	Type II N (non-rated) Type III 1 H	Ir ☐ Type III N ▼ Type V (non-rated)	
(for refer	ence, please see the latest version of the Cal	ifornia Building Code)	
Is the project located in an Urban/Wildland Interfac	ce area? Yes X N	lo	
Total land area to be disturbed by project (include s	structures, roads, septic areas, landscaping,	etc):+/-0.2	acres
Employment and Hours of Opera	tion		
Days of operation:	Mon-Sun existing	No Change	proposed
Hours of operation:	10:00am-5:00pm existing	No Change	proposed
Anticipated number of employee shifts:	1 existing	No Change	proposed
Anticipated shift hours:	10:00am-5:00pm existing	No Change	proposed
Maximum Number of on-site employees:  10 or fewer 11-24 25 or g	reater (specify number)		

## Certification and Indemnification

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

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

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

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

Print Name of Proparty Owner

Print Name of Proparty Owner

Print Name Signature of Applicant or different)

5/15/17

ture of Property Owner Date Signature of Applicant

## INDEMNIFICATION AGREEMENT

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.

Applicant

Date

Property Owner (if other than Applicant)

Project Identification

Supplem	ental Applica	ation for Wine	ery Uses	
				***************************************
Operations				
Please indicate whether the activity or uses below are all application, whether they are NEWLY PROPOSED as par	ready legally <u>EXIST</u> t of this application	ING, whether they ex , or whether they are	ist and are proposed to be <u>EX</u> neither existing nor proposed	PANDED as part of this I (NONE).
Retail Wine Sales	XExisting	Expanded	Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	X Existing	Expanded	Newly Proposed	None
Food at Tours and Tastings	X Existing	Expanded	Newly Proposed	None
Marketing Events*	X Existing	Expanded	Newly Proposed	None
Food at Marketing Events	XExisting	Expanded	Newly Proposed	None
Will food be prepared	o	n-Site? X Cat	ered?	_
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	X <sub>None</sub>
* For reference please see definition of "Marketing," at N	apa County Code §1	18.08.370 - <u>http://libr</u>	ary.municode.com/index.asp:	?clientId=16513
Production Capacity *				
Please identify the winery's				
Existing production capacity: 20,000	gal/y Per perm	it №:#0527-UI	Permit date:	09/19/2002
Current maximum <u>actual</u> production:20,000		_gal/y For what year	?2012	
Proposed production capacity: No change	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:	10	existing	No Change	
verage daily tours and tastings visitation <sup>1</sup> :	5	existing	No Change	proposed
isitation hours (e.g. M-Sa, 10am-4pm):	Mon-Sun 10a	m-4pm existing	No Change	proposed

Non-harvest Production hours<sup>2</sup>:

10am-6pm

existing

proposed

No Change

<sup>&</sup>lt;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.

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

Gra	ne	Or	in	in
	~ ~	~ :	3 5-1	26.2

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.)

Pursuant to the Co	e Marketing Program are proposed.  onditions of Approval for Use Permit #0527-UP, the winery currently hosts up to 12 annua
marketing events	with up to 40 persons per event. All food served at the events is from a licensed caterer.
( <del></del>	
No changes to Foo	f any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.) and Service are proposed.
All food service at	
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	t the winery is from a licensed caterer.
	the winery is from a licensed caterer.
	the winery is from a licensed caterer.

## Winery Coverage and Accessory/Production Ratio

Winery Development Area. indicate your proposed wine	Consistent with ry developmen	the definition at "a t area. If the facility	a.," at page 11 already exists	and with the , please diffe	e marked-up site erentiate betwee	plans included in you en existing and propos	r submittal, please ed.
Existing	+/-12,	774	sq. ft.		+/-0.29	)	acres
Proposed	+/-17	,144	sq. ft.		+/-0.39	)	acres
Winery Coverage. Consistent	t with the defin	ition at "b.," at pag 25% of parcel or 15	e 11 and with acres, whiche	the marked- ver is less).	up site plans incl	uded in your submitta	l, please indicate
+/-39,895	sq. ft	+/-0	.92		acres	+/-7.2	% of parcel
Production Facility. Consiste proposed production square  Existing +	footage. If the	inition at "c.," at pa facility already exist	ts, please diffe	rentiate bet	ween existing an	ed in your submittal, pd proposed. +/-10,403	5)
Accessory Use. Consistent w proposed accessory square for production facility)	ith the definition	on at "d.," at page 1 cility already exists	.1 and the mar , please differ	ked-up floor entiate betw	plans included i een existing and	n your submittal, plea proposed. (maximum	se indicate your = 40% of the
Existing	+/-87	8	sq. ft.		+/-16	% of	production facility
Proposed	+/-1,0	060	sq. ft.		+/-10	% of	production facility
Caves and Crushpads The winery has 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		N/A					sq. ft
Covered crush pad area	Existing:			sq. ft.	Proposed:	+/-1,523	sq. ft
Uncovered crush pad area	Existing:	0		sq. ft.	Proposed:	No change	sq. ft

## Initial Statement of Grape Source

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

Owner's Signature

Date

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

Water Supply/ Waste Disp	osal Information Sheet	
Water Supply		· Contribution (Contribution Contribution (Contribution Contribution Contribution Contribution Contribution Co
Please attach completed Phase I Analysis sheet.	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	well	well
Name of proposed water supplier (if water company, city, district):	N/A	N/A
Is annexation needed?	☐Yes ☒No	☐Yes XNo
Current water use:	+/- 300gallons per da	ay (gal/d)
Current water source:	well	well
Anticipated future water demand: No change to Existing	+/-300gal/d	N/Agal/d
Water availability (in gallons/minute):	500gal/m	gal/m
Capacity of water storage system:	10,500 <sub>gal</sub>	gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	tank	
Liquid Waste Please attach Septic Feasibility Report	Domestic	Other
Type of waste:	sewage	winery wastewater
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	onsite septic	onsite septic
Name of disposal agency (if sewage district, city, community system):	N/A	N/A
Is annexation needed?	Yes XNo	Yes XNo
Current waste flows (peak flow): No change to Existing	+/- 120 gal/d	+/-667gal/d
Anticipated future waste flows (peak flow): No change to Existing	+/-120 gal/d	+/-667gal/d
Future waste disposal design capacity: No change to Existing	gal/d	1,500gal/d
Solid Waste and Recycling Storage and Disposal Please include location and size of solid waste and recycling storage area on a www.countyofnapa.org/dem.	site plans in accordance with the guide	lines available at
Hazardous and/or Toxic Materials If your facility generates hazardous waste or stores hazardous materials abov 200 cubic feet of compressed gas) then a hazardous materials business plan o	ve threshold planning quantities (55 ga. and/or a hazardous waste generator pe	llons liquid, 500 pounds solid or ermit 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):	oils to be disposed of at licens	ed, offsite location

## Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday			
Number of FT employees: 2 x 3.05 one-way trips per employee	=	6	daily trips.
Number of PT employees:x 1.90 one-way trips per employee	=	2	daily trips.
Average number of weekday visitors:6/ 2.6 visitors per vehicle x 2 one-way trips	=	5	daily trips.
Gallons of production: $20,000$ / $1,000 \times .009$ truck trips daily <sup>3</sup> x 2 one-way trips	=	<1	daily trips.
Total	=	14	daily trips.
Number of total weekday trips x .38	=	5	PM peak trips.
Traffic during a Typical Saturday			
Number of FT employees (on Saturdays):x 3.05 one-way trips per employee	=	6	daily trips.
Number of PT employees (on Saturdays):x 1.90 one-way trips per employee	=	2	daily trips.
Average number of weekend visitors:/ 2.8 visitors per vehicle x 2 one-way trips	=	14	daily trips.
Total	_	22	daily trips.
Number of total Saturday trips x .57	=	13	PM peak trips.
Traffic during a Crush Saturday			
Number of FT employees (during crush): x 3.05 one-way trips per employee	=	6	daily trips.
Number of PT employees (during crush):x 1.90 one-way trips per employee	=	2	daily trips.
Average number of weekend visitors:/ 2.8 visitors per vehicle x 2 one-way trips	=	14	daily trips.
Gallons of production:/1,000 x .009 truck trips daily x 2 one-way trips	<b>=</b>	<1	daily trips.
Avg. annual tons of grape on-haul:	=	15	daily trips.
Total	=	37	daily trips.
Number of total Saturday trips x .57	=	21	PM peak trips.
Largest Marketing Event- Additional Traffic			
Number of event staff (largest event): 2 x 2 one-way trips per staff person	=	4	trips.
Number of visitors (largest event):/ 2.8 visitors per vehicle x 2 one-way trips	=	29	trips.
Number of special event truck trips (largest event):x 2 one-way trips	=	2	trips.

<sup>&</sup>lt;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).

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



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:	Gargiulo Barrel Building UP MMOD
Project number if know	vn:
Contact person: Krist	of Anderson
Contact email & phone	number: Kristof@gargiulovineyards.com
Today's date: May 22	
Today's date. May 22	., 2017

## 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, cobenefits, 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 calcuate how much electrical energy your project may need. 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.

iready Doing	Plan To Do		
		ВМР-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 bioretention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.
		вмр-4	Alternative fuel and electrical vehicles in fleet  The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.  Number of total vehicles  Typical annual fuel consumption or VMT  Number of alternative fuel vehicles  Type of fuel/vehicle(s)  Potential annual fuel or VMT savings
		BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2  The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).
		BMP-6	Vehicle Miles Traveled (VMT) reduction plan  Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.  Tick box(es) for what your Transportation Demand Management Plan will/does include:  employee incentives  employee carpool or vanpool  priority parking for efficient transporation (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	>	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 See description below under BMP-5.
		ВМР-8	Solar hot water heating Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
	✓	BMP-9	Energy conserving lighting  Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
			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.  Living roof on propose barrel building
			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!
			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.
		, <del></del>	

Already Doing	Plan 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.
Ø		BMP-14	Install Water Efficient fixtures  WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.
		BMP-15	Low-impact development (LID)  LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.
		BMP-16	Water efficient landscape  If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).  Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.
		BMP-17	Recycle 75% of all waste  Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Doing	Plan To Do	BMP-18	Compost 75% food and garden material  The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see http://www.naparecycling.com/foodcomposting for more details.
-			
	L	BMP-19	Implement a sustainable purchasing and shipping programs  Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.
		BMP-20	Planting of shade trees within 40 feet of the south side of the building elevation  Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.
	<b>7</b>		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.
		3	
			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.

Iready Doing		D&4D 22	
K	L	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.
		BMP-24	Limit the amount of grading and tree removal  Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.
		BMP-25	Will this project be designed and built so that it could qualify for LEED?  BMP-25 (a) LEED™ Silver (check box BMP-25 and this one)  BMP-25 (b) LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)  BMP-25 (c) LEED™ Platinum (check all 4 boxes)
		Pract	ices with Un-Measured GHG Reduction Potential
Ø			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.
			Are you, or do you intend to become a Certified "Napa Green Land"?  Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Doing	Plan To Do	BMP-28	Use of recycled materials  There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
<b>7</b>		BMP-29	Local food production  There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.
		BMP-30	Education to staff and visitors on sustainable practices  This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
Ø		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.
Ø			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?
	П	BMP-34 - -	Are you doing anything that deserves acknowledgement that isn't listed above?
	(	Comment - -	ts and Suggestions on this form?

#### Sources:

- 1. Napa County Bicycle Plan, NCTPA, December 2011
- 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 at the Project Level available at http://ag.ca.gove/global warming/pdf/GW\_mitigation\_measures.pdf
- 5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.
- 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
- 9. Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.
- 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
- 13.http://www.napagreen.org/about. Retrieved 2013-05-09
- 14. http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612
- 15. http://www.napasan.com/Pages/ContentMenu.aspx?id=109
- 16. http://water.epa.gov/polwaste/green/index.cfm