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Use Permit Application Packet

Caldwell Vineyards Winery P17-00074
Planning Commission Hearing Date January 17, 2018

file № P17-00074

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

To be completed by Planning staff...

Application Type: Major Modification

Date Submitted: 2-24-2017 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: $ 5000— Receipt No. 119020 Received by: [signature] Date: 2-24-2017

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

To be completed by applicant...

Project Name: CALDWELL VINEYARD LLC

Assessor's Parcel №: 045-310-056 Existing Parcel Size: 43 ac.

Site Address/Location: 270 (No.) KREUZER LANE (Street) NAPA (City) CA (State) 94559 (Zip)

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

Property Owner: CALDWELL VINEYARD LLC

Mailing Address: 1558 (No.) SILVERADO TRAIL (Street) NAPA (City) CA (State) 94559 (Zip)

Telephone №(707)-255-1294 E-Mail: SUSANNE@CALDWELLVINEYARD.COM

Applicant (if other than property owner): _____

Mailing Address: _____ (No.) _____ (Street) _____ (City) _____ (State) _____ (Zip)

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

Representative (if applicable): SUSANNE M. HEUN, COO for CALDWELL VINEYARD LLC

Mailing Address: 1558 (No.) SILVERADO TRAIL (Street) NAPA (City) CA (State) 94559 (Zip)

Telephone №(707)3633424 E-Mail: SUSANNE@CALDWELLVINEYARD.COM

Use Permit Information Sheet

Use

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

Please see attached Statement of Request

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

District n/a

Regional n/a

State n/a

Federal n/a

Improvements

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

Please see attached Statement of Request

CALDWELL

VINEYARD

USE PERMIT MAJOR MODIFICATION
Statement of Request
02/24/2017

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1. PURPOSE

The purpose of this application is to obtain approval to modify an existing winery use permit to allow for an increase in winery production, alter the custom crush parameters, increase marketing plan, increase daily visitation, increase employees, add purchase of wine on the premises, and add additional space within the cave for the purpose of a prep kitchen, convert existing barrel storage to a small auxiliary lab space.

2. EXISTING APPROVED USE

Caldwell Vineyard approved use per Use Permit # 03318-UP and P07-00039 ModVMin is as follows:

A. Total production capacity: 25,000 gallons per year, a minimum of 12,500 gallons per year must be processed from grapes grown in the immendiate vicinity of the winery parcel.
B. Custom production activities: a maximum of 4 custom crush producers utilizing 10,000 gallons of the winery's 25,000 gallon per year capacity. At least 5000 gallons of the custom production shall be processed from grapes grown in the immediate vicinity of the winery parcel.
    1) Allowed activiities: crushing, fermenting, barrel aging and bottling
    2) Unallowed activities: case goods storage, retail wine sales, office, wine tasting, or distribution/shipping
C. Cave: 16,970 square foot cave for wine production, 1468 square foot tasting room
D. Retail sales, tours, and tasting: maximum visitation of 8 guests per day, 40 per week, by appointment only from 10am to 4 pm.
E. Marketing plan: 10 special events with a maximum of 100 guests per year, 2 release events with a maximum of 60 guests per year, and 2 wine auction events with a maximum of 50 guests per year.
F. Employees: 2 full-time and 1 part-time

3. REQUESTED USE & IMPROVEMENTS (Ref. Use Permit Information Sheet page 6 of 22)

A. Total production capacity: Increase to 35,000 gallons per year
B. Custom production activities: Remove limitation of number of clients and custom crush wine produced—Caldwell will monitor production each year to verify that total production does not exceed the total production capacity; request additional allowed activities for custom producers—on-site retail wine sales, tours and tastings.

C. Cave: Request additional square footage for barrel storage, catering and food prep area, additional tasting room; allow small auxiliary lab in existing space.
D. Retail sales, tours, and tasting: Request increase of visitation to 60 guests per day Modify by appointment tasting hours to 10am – 6 pm on any day of the week. Custom crush producers with visitation privileges shall not exceed the total daily visitation allowed for the winery and shall be by appontment only.
E. Employees: Request increase to 6 full-time employees and 6 part-time employees.
F. Picnic Area: Request use of picnic area to east of cave for consumption of wines by guests according to AB 2004.
G. Marketing plan: Request increase of Events, summarized below.

4. MARKETING PLAN (Ref. Supplemental Application for Winery Uses page 10 of 22)
The following includes all marketing activities to be conducted by Caldwell.

A. Tours and Tastings
Frequency: daily, Sunday through Saturday
Maximum number of guests per day: 60 guests per day
Time of day: 10 am to 6 pm
B. Very Small Events
Frequency: 12 per year
Maximum number of guests: 28 per event
Time of day: 10 am to 10 pm
C. Small Events
Frequency: 3 per year
Maximum number of guests: 68 per event
Time of day: 10 am to 10 pm
D. Medium Events
Frequency: 3 per year
Maximum number of guests: 100 per event
Time of day: 10 am to 10 pm
E. Large Events
Frequency: 1 per year
Maximum number of guests: 200
Time of day: 10 am to 10 pm

- All Special Events to have food prepared by an off-site caterer.
- Medium & Large Special Events will require the use of portable toilets.
- Special events, tours, and tastings, shall occur inside the tasting room, in the paved areas in front of the cave, the picnic area to the east of the cave, in the gravel area below the cave.

5. FOOD SERVICE (Ref. Supplemental Application for Winery Uses page 10 of 22)
   A. Food service proposed for daily tastings to include crackers, cheese, and charcuterie, prepared off-site and prepped/plated in the proposed prep kitchen.
   B. Food service for all marketing events to be prepared by off-site caterer with limited prep/plating in the proposed prep kitchen.

6. WATER SUPPLY / WASTE (Ref. Supplemental Application for Winery Uses page 14 of 22)
Please see seperately prepared Water System Feasibility Report dated 1/20/2017 by CMP Civil Engineering & Land Surveying, for details on the existing wastewater system. Marketing events require the use of portable toilets.

7. WINERY TRAFFIC (Ref. Supplemental Application for Winery Uses page 15 of 22)
Please see seperately prepared Winery Use Permit Modification Report dated 1/20/2017 by CMP Civil Engineering & Land Surveying, for details on Winery Traffic information.

8. GLASSY-WINGED SHARPSHOOTER (Ref. Supplemental Application for Winery Uses page 21 of 22)
No incidence of glassy-winged sharpshooter.

9. ADJOINING PROPERTY OWNERS (Ref. Supplemental Application for Winery Uses page 22 of 22)
Attached.

Improvements, cont.

Total on-site parking spaces: 38 existing 38-dilineated proposed

Loading areas: 0 existing 0 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): .10 acres

Employment and Hours of Operation

Days of operation:	6 days existing	7 days proposed
Hours of operation:	10 am- 4 pm existing	10 am - 6 pm proposed
Anticipated number of employee shifts:	1 existing	1 proposed
Anticipated shift hours:	7:30am-5:30pm existing	7:30am-5:30pm proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☑ 11-24 ☐ 25 or greater (specify number) _____

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	☐ Existing	☑ Expanded	☐ Newly Proposed	☐ None
Tours and Tasting- Open to the Public	☐ Existing			
Tours and Tasting- By Appointment	☐ Existing	☑ Expanded	☐ Newly Proposed	☐ None
Food at Tours and Tastings	☐ Existing	☐ Expanded	☑ Newly Proposed	☐ None
Marketing Events*	☐ Existing	☑ Expanded	☐ Newly Proposed	☐ None
Food at Marketing Events	☑ Existing	☐ Expanded	☐ Newly Proposed	☐ None
Will food be prepared...	☐ On-Site?	☑ Catered?		
Public display of art or wine-related items	☐ Existing	☐ Expanded	☐ Newly Proposed	☑ 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 №: 03318-UP Permit date: 2004/2012

Current maximum actual production: 23,930 gal/y For what year? 2016

Proposed production capacity: 35,000 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:	8 existing	60 proposed
Average daily tours and tastings visitation[1]:	8 existing	38 proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	6 dy/wk, 10am-4pm existing	7 dy/wk, 10am-6pm proposed
Non-harvest Production hours[2]:	4 dy/wk, 7am-5pm existing	4 dy/wk, 7am-5pm proposed

[1] Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.
[2] It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

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

Marketing Program

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

Please see attached Statement of Request

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.)

Please see attached Statement of Request

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 2813 sq. ft. .06 acres

Proposed 2813 sq. ft. .06 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).

39,113 sq. ft. .90 acres 2% % of parcel

Production Facility. Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing 15,330 sq. ft. Proposed 18,696 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 1640 sq. ft. 11% % of production facility

Proposed 3169 sq. ft. 17% % of production facility

Caves and Crushpads

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

☐ None – no visitors/tours/events (**Class I**) ☐ Guided Tours Only (**Class II**) ☑ Public Access (**Class III**)

☐ Marketing Events and/or Temporary Events (**Class III**)

Please identify the winery's...

Cave area	Existing:	16,970 sq. ft.	Proposed:	21,865 sq. ft.
Covered crush pad area	Existing:	n/a sq. ft.	Proposed:	n/a sq. ft.
Uncovered crush pad area	Existing:	2000 sq. ft.	Proposed:	2000 sq. ft.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Please see attached Winery Use Permit Mod Report for details.

Number of FT employees: _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees: _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekday visitors: _____ / 2.6 visitors per vehicle x 2 one-way trips = _____ daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily[3] x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total weekday trips x .38 = _____ **PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees (on Saturdays): _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total Saturday trips x .57 = _____ **PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees (during crush): _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily x 2 one-way trips = _____ daily trips.

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily [4] x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total Saturday trips x .57 = _____ **PM peak trips.**

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): _____ x 2 one-way trips per staff person = _____ trips.

Number of visitors (largest event): _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ trips.

Number of special event truck trips (largest event): _____ x 2 one-way trips = _____ trips.

[3] 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).

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

CMP Civil Engineering & Land Surveying
1607 Capell Valley Road
Napa, CA 94558
(707) 815-0988
Cameron@CMPengineering.com
CMPengineering.com

EXCEPTION REQUEST LETTER

To: Attn: Reviewing County Engineer
Napa County Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94558

Date: 5/31/2017

From: CMP Civil Engineering & Land Surveying
Cameron Pridmore PE, PLS
1607 Capell Valley Road
Napa, CA 94558
(707) 815-0988

Subject: Driveway Exception Request Letter for The Caldwell Vineyard Winery Driveway located at 270 Kreuzer Lane, Napa, CA

Remarks: Thank you for taking the time to review the submitted driveway plans. With this letter we are officially requesting an exception to the Napa County Road and Street Standards. The specific exceptions and the associated reasons are listed below.

1. An exception to the 22' driveway width requirement for the areas shown on the included plan and listed as follows: STA 21+55 to STA 26+95 and STA 30+55 to STA 37+35. Pullouts and wide spots are provided at the beginning, middle and end of these narrow sections. The site lines between these pullouts and wide spots are excellent and the use of these areas provide the same overall practical level of safety as the full 22' width would.

We ask that the above exceptions be granted based on the same reasoning they were originally granted when the driveway was originally approved. The reasoning then (and currently) being that the driveway is environmentally constrained in the first section due to the mature olive trees on the right hand side and the rock wall on the left hand side which prevent the full 22' width from being achieved. In the second section, the driveway is environmentally constrained by the steep terrain that it traverses. Meeting the full 22' width would require blasting and very large cut slopes that would potentially lead to slope instability and excessive erosion issues. The included driveway improvement plan shows these constraints in more detail. Thank you again for taking the time to review this request. Please let me know if you have any further questions or comments.

Regards,

Cameron Pridmore PE, PLS

CMP Civil Engineering & Land Surveying
1607 Capell Valley Road
Napa, CA 94558
(707) 815-0988
Cameron@CMPEngineering.com
CMPEngineering.com

Traffic Flow Calculations
for the
Caldwell Vineyard Winery

Located at:
270 Kreuzer Lane
Napa, CA 94558

Date: 1/20/2017
Rev: 5/31/2017

Project # 00193

Legend	
Requires Input	
Automatically Calculates	
Important Value Automatically Calculates	
Important Value Requires Input	Hit ctrl+alt+shift+F9 when finished to recalc all formulas

Existing Winery Traffic Information/ Trip Generation Sheet

Traffic During a Typical Weekday

		FACTOR	DAILY TRIPS	
NUMBER OF FT EMPLOYEES =	2	3.05	6.10	
NUMBER OF PT EMPLOYEES=	1	1.9	1.90	
AVE. # WEEK DAY VISITORS=	8	1.3	6.15	
GALLONS OF PRODUCTION=	25000	55555.6	0.45	
		TOTAL=	**14.60**	
(# OF FT EMP)+(# OF PT EMP/2)+(VIS+TRK TRIPS X.38)=			**5.01**	**PM PEAK TRIPS**

Traffic During a Typical Saturday

	# PEOPLE	FACTOR	DAILY TRIPS	
# OF FT EMPL (ON SAT) =	2	3.05	6.10	
# OF PT EMPL (ON SAT)=	1	1.9	1.90	
AVE. # SATURDAY VISITORS=	8	1.4	5.71	
		TOTAL=	**13.71**	
(# OF FT EMP)+(# OF PT EMP/2)+(VISTOR TRIPS X.57)=			**5.76**	**PM PEAK TRIPS**

Traffic During a Crush Saturday

		FACTOR	DAILY TRIPS
# OF FT EMPL (ON SAT) =	2	3.05	6.10
# OF PT EMPL (ON SAT)=	1	1.9	1.90
AVE. # SATURDAY VISITORS=	8	1.4	5.71
GALLONS OF PRODUCTION=	25000	55555.6	0.45
AVE ANNUAL TON GRPE ON HAUL=	175	72	2.43
		TOTAL=	**16.59**

Largest Marketing Event- Additional Traffic

		FACTOR	TRIPS
# OF EVENT STAFF (LRG EV)=	4	2	8.00
# OF VISITORS (LRG EV)=	56	1.4	40.00
# SPCL EVNT TRCK TRPS (LRG EV)	6	2	12.00
		TOTAL=	**60.00**

Proposed Winery Traffic Information/ Trip Generation Sheet

Max Traffic During a Weekday

		FACTOR	DAILY TRIPS	
NUMBER OF FT EMPLOYEES =	6	3.05	18.30	
NUMBER OF PT EMPLOYEES=	6	1.9	11.40	
AVE. # WEEK DAY VISITORS=	60	1.3	46.15	
GALLONS OF PRODUCTION=	35000	55555.6	0.63	
		TOTAL=	**76.48**	
(# OF FT EMP)+(# OF PT EMP/2)+(VIS+TRK TRIPS X.38)=			**26.78**	**PM PEAK TRIPS**

Max Traffic During a Saturday

	# PEOPLE	FACTOR	DAILY TRIPS	
# OF FT EMPL (ON SAT) =	6	3.05	18.30	
# OF PT EMPL (ON SAT)=	6	1.9	11.40	
AVE. # SATURDAY VISITORS=	60	1.4	42.86	
		TOTAL=	**72.56**	
(# OF FT EMP)+(# OF PT EMP/2)+(VISTOR TRIPS X.57)=			**33.43**	**PM PEAK TRIPS**

Max Traffic During a Crush Saturday

		FACTOR	DAILY TRIPS
# OF FT EMPL (ON SAT) =	6	3.05	18.30
# OF PT EMPL (ON SAT)=	6	1.9	11.40
AVE. # SATURDAY VISITORS=	60	1.4	42.86
GALLONS OF PRODUCTION=	35000	55555.6	0.63
AVE ANNUAL TON GRPE ON HAUL=	245	72	3.40
		TOTAL=	**76.59**

Largest Marketing Event- Additional Traffic

		FACTOR	TRIPS
# OF EVENT STAFF (LRG EV)=	8	2	16.00
# OF VISITORS (LRG EV)=	100	1.4	71.43
# SPCL EVNT TRCK TRPS (LRG EV)	8	2	16.00
		TOTAL=	**103.43**

CALDWELL

VINEYARD

02/23/2017

Linda St. Claire
Code Enforcement Officer - Planner III
Planning, Building & Environmental Services
1195 Third Street, Second Floor
Napa, CA 94559

Re: 75% Grape Source Reporting

Grapes sourced with an origin outside of Napa County

2016: 4.89 tons, Mendocino County
4% Mendocino grapes
96% Napa County Grapes

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c), I hereby certify that Grape Sourcing, from 2016 pursuant to the Napa County Winery Definition Ordinance, has employed sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.

Susanne Heun, Coo
Susanne M. Heun, COO, Caldwell Vineyard

23 Feb 17
Date

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AGENT AUTHORIZATION

County *of* Napa
Building Department

Only the Owner, Contractor or their Authorized Agent may submit plans for permits. To authorize a third party agent, the agent must bring this signed form, or a wet signed letter, which identifies them and the person they are representing, and for what jobs they may obtain permits. The letter must contain all the information requested on this form.

This form must accompany ALL applications that are being filed by an Authorized Agent.

Faxes Are Not Accepted.

As the owner of the property, I understand that the application for any permit (i.e. Building, Plumbing, Mechanical and/or Electrical) must be signed by the Owner of the property, his/her duly Authorized Agent, or licensed Contractor. This procedure also applies to the Contractor's Agents.

I understand that I may designate a third party, such as a tenant or person in my employ, to sign the application for a permit on my behalf. I further understand that the person's only responsibility or function is to acquire a permit on my behalf.

I am aware that the responsibility for the construction and compliance to codes and ordinances is entirely mine and I accept the same.

Therefore, as the owner or contractor of the above listed property,

I do hereby authorize (Please Print) Susanne Madigan Heun

To apply/obtain a building permit for Caldwell Vineyard, LLC

in my name by affixing my name followed by their Signature on the application.

OWNER/CONTRACTOR'S SIGNATURE: _____

OWNER/CONTRACTOR'S ADDRESS: 270 Kreuzer Lane / 1558 Silverado Trail

OWNER/CONTRACTOR'S PHONE #: (707) 255-1294

CONTRACTOR'S STATE LICENSE #: _____

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.

JOHN CALDWELL for CALDWELL VINEYARD LLC

Print Name of Property Owner	Print Name Signature of Applicant (if different)
Signature of Property Owner Date	Signature of Applicant Date

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

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Project name & APN: CALDWELL VINEYARD LLC, 045-310-056
Project number if known:
Contact person: SUSANNE HEUN, COO for Caldwell Vineyard LLC
Contact email & phone number: susanne@caldwellvineyard.com
Today's date: 2/23/2017 O: 707.255.1294 M: 707.363.3424

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
☐	☐	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.

N/A

☐	☐	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.

N/A

Already Doing	Plan To Do		
☐	☐	BMP-3	**Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**

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

N/A

☐ ☐ **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	N/A
Typical annual fuel consumption or VMT	N/A
Number of alternative fuel vehicles	N/A
Type of fuel/vehicle(s)	N/A
Potential annual fuel or VMT savings	N/A

☐ ☐ **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).

N/A

☐ ☐ **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:

N/A

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.

N/A

☐ ☐ **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.

N/A

☐ ☑ **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.

☑ ☐ **BMP-10 Energy Star Roof/Living Roof/Cool Roof**

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

☐ ☐ **BMP-11 Bicycle Incentives**

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

N/A

☐ ☐ **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.

N/A

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.

☑ ☐ **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.*
☑	☐	**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.* N/A
☐	☐	**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.* N/A
☐	☐	**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.* N/A

Already Doing	Plan 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.

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

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

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

BMP-25 (a)	☐	**LEED™ Silver** (check box BMP-25 and this one)
BMP-25 (b)	☐	**LEED™ Gold** (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	☐	**LEED™ Platinum** (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Doing	Plan To Do		
☐	☐	**BMP-28**	**Use of recycled materials** *There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.* N/A
☑	☐	**BMP-29**	**Local food production** *There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.*
☑	☐	**BMP-30**	**Education to staff and visitors on sustainable practices** *This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.*
☑	☐	**BMP-31**	**Use 70-80% cover crop** *Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.*
☑	☐	**BMP-32**	**Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site** *By selecting this BMP, you agree not to burn the material pruned on site.*
☐	☐	**BMP-33**	**Are you participating in any of the above BMPS at a 'Parent' or outside location?** N/A
☐	☐	**BMP-34**	**Are you doing anything that deserves acknowledgement that isn't listed above?**

Comments and Suggestions on this form?

Site Identification

CALDWELL VINEYARD
270 Kreuzer Ln
Napa, CA 94559
County
Napa

CERS ID
10170619
EPA ID Number
110066418479

Submittal Status

Submitted on 6/16/2016 by *Susanne Heun* of CALDWELL VINEYARD ()
Submittal was *Accepted*; Processed on 6/16/2016 by *Darell Choate* for Napa County Department of Environmental Management

Hazardous Materials

Does your facility have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or is regulated under more restrictive inventory local reporting requirements (shown below if present); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	Yes

Underground Storage Tank(s) (UST)

Does your facility own or operate underground storage tanks?	No

Hazardous Waste

Is your facility a Hazardous Waste Generator?	Yes
Does your facility treat hazardous waste on-site?	No
Is your facility's treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	No
Does your facility consolidate hazardous waste generated at a remote site?	No
Does your facility need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	No
Does your facility generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	No
Is your facility a Household Hazardous Waste (HHW) Collection site?	No

Excluded and/or Exempted Materials

Does your facility recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	No
Does your facility own or operate ASTs above these thresholds? Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	No
Does your facility have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	No

Additional Information

No additional comments provided.

Hazardous Materials And Wastes Inventory Matrix Report

CERS Business/Org. **CALDWELL VINEYARD**
Facility Name **CALDWELL VINEYARD**
270 Kreuzer Ln, Napa 94559

Chemical Location
Cave Tank Drift

CERS ID **10170619**
Facility ID
Status **Submitted** on 6/16/2016 2:35 PM

DOT Code/Fire Haz. Class	Common Name	Unit	Quantities: Max. Daily	Largest Cont.	Avg. Daily	Annual Waste Amount	Federal Hazard Categories	Hazardous Components (For mixture only): Component Name	% Wt	EHS	CAS No.
DOT: 3 - Flammable and Combustible Liquids Flammable Liquid, Class I-B	**Ethyl Alcohol** CAS No 64-17-5	**Gallons** State: Liquid Type: Pure	**55** Storage Container: Plastic/Non-metalic Drum Days on Site: 365	**55**	30 Pressue: Ambient Temperature: Ambient	Waste Code	- Fire - Acute Health - Chronic health				
Organic Peroxide, Class II, Highly Toxic, Corrosive, Combustible Liquid, Class II, Unstable Reactive), Class 3, Oxidizing, Class 2	**Peroxyacetic Acid** CAS No 79-21-0 ✓EHS	**Pounds** State: Liquid Type: Mixture	**135** Storage Container: Tote Bin Days on Site: 365	**45**	90 Pressue: Ambient Temperature: Ambient	Waste Code		peroxyacetic acid hydrogen peroxide	5 % 22 %	✓	79-21-0
DOT: 8 - Corrosives (Liquids and Solids) Corrosive, Toxic, Water Reactive, Class 1	**Sodium Hydroxide Solid** CAS No 1310-73-2	**Pounds** State: Solid Type: Mixture	**260** Storage Container: Plastic/Non-metalic Drum Days on Site: 365	**130**	100 Pressue: Temperature:	Waste Code	- Reactive - Acute Health				
	Sodium percarbonate CAS No 15630-89-4 ✓EHS	**Pounds** State: Solid Type: Pure	**250** Storage Container: Bag Days on Site: 365	**50**	100 Pressue: Temperature:	Waste Code					

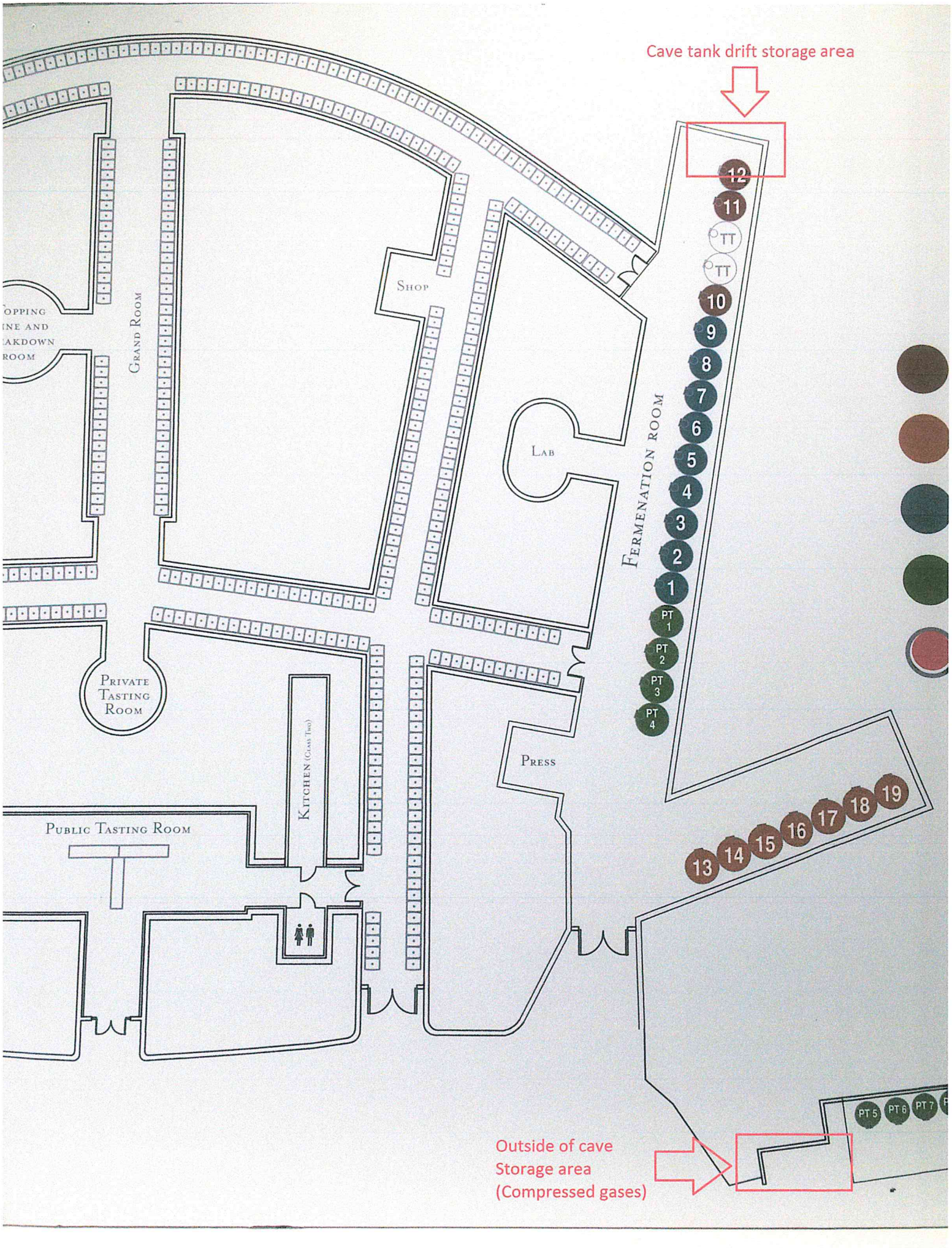
Hazardous Materials And Wastes Inventory Matrix Report

CERS Business/Org. **CALDWELL VINEYARD**
Facility Name **CALDWELL VINEYARD**
270 Kreuzer Ln, Napa 94559

Chemical Location
Outside of Cave

CERS ID **10170619**
Facility ID
Status **Submitted** on 6/16/2016 2:35 PM

DOT Code/Fire Haz. Class	Common Name	Unit	Quantities: Max. Daily	Largest Cont.	Avg. Daily	Annual Waste Amount	Federal Hazard Categories	Hazardous Components (For mixture only): Component Name	% Wt	EHS	CAS No.
DOT: 3 - Flammable and Combustible Liquids Combustible Liquid, Class III-B	**1,2-propanediol** CAS No 57-55-6	**Gallons** State: Liquid Type: Pure	**600** Storage Container: Aboveground Tank Days on Site: 365	**300**	320 Pressue: Ambient Temperature: Ambient	Waste Code		propylene glycol	38 %		57-55-6
DOT: 8 - Corrosives (Liquids and Solids)	**6% sulfur dioxide** CAS No 7782-99-2	**Gallons** State: Liquid Type: Mixture	**10** Storage Container: Other Days on Site: 365	**5**	5 Pressue: > Ambient Temperature: Ambient	Waste Code		sulfurous acid	6 %		7782-99-2
DOT: 2.2 - Nonflammable Gases	**Argon Compressed** CAS No 7440-37-1	**Cu. Feet** State: Gas Type: Pure	**1926** Storage Container: Cylinder Days on Site: 365	**321**	1284 Pressue: > Ambient Temperature: Ambient	Waste Code	- Pressure Release				
DOT: 2.2 - Nonflammable Gases	**Carbon Dioxide** CAS No 124-38-9	**Pounds** State: Gas Type: Pure	**150** Storage Container: Cylinder Days on Site: 365	**50**	100 Pressue: > Ambient Temperature: Ambient	Waste Code	- Pressure Release - Acute Health - Chronic health				
DOT: 2.2 - Nonflammable Gases	**Nitrogen** CAS No 7727-37-9	**Cu. Feet** State: Gas Type: Pure	**1470** Storage Container: Cylinder Days on Site: 365	**245**	735 Pressue: > Ambient Temperature: Ambient	Waste Code	- Pressure Release				
DOT: 2.3 - Toxic Gases Corrosive, Toxic	**Sulfur Dioxide** CAS No ✓EHS 7446-09-5	**Pounds** State: Gas Type: Pure	**25** Storage Container: Cylinder Days on Site: 365	**25**	25 Pressue: > Ambient Temperature: Ambient	Waste Code	- Pressure Release - Acute Health - Chronic health				


Cave tank drift storage area
Grand Room
Shop
Lab
Fermenation Room
Private Tasting Room
Kitchen (Glass Top)
Press
Public Tasting Room
12
11
TT
TT
10
9
8
7
6
5
4
3
2
1
PT 1
PT 2
PT 3
PT 4
13
14
15
16
17
18
19
PT 5
PT 6
PT 7
Outside of cave
Storage area
(Compressed gases)

Owner Information	
Property Owner:	Caldwell Vineyards c/o Susanne Heun
Owner Address:	270 Kreuzer Lane Napa, CA 94558
Owner Phone:	(707) 255-1294

EXISTING USES

The current winery is located on two parcels totaling 83.07 acres of land at 270 Kreuzer Lane in Napa County. Currently the property's winery related uses are outlined in the approved use permit documents 03318-UP & P07-00039-MOD. To summarize the key uses of the approved winery is to produce a maximum of 25,000 gallons of wine per year. Allow a maximum of 4 custom crush producers utilizing a maximum of 10,000 gallons of the total allowed. Allow a maximum of 8 visitors per day / 40 per week. Have a maximum of 2 fulltime employees and 1 part time employee. Have ten small wine and food events per year with a maximum of 10 guests. Have two medium wine auction events per year with a maximum of 50 guests. Have two release events per year with a maximum of 60 guests. Utilize the existing cave facilities for wine production.

PROPOSED ADDITIONAL USES

The proposed changes in use are as follows: increase the subject winery's production capacity from 25,000 gallons annually to 35,000 gallons annually. Increase the allowed visitation to 60 people per day. Increase the maximum number of employees to 6 fulltime and 6 part time. Change the allowed annual events to 12 very small events per year with a maximum of 28 people, 3 small events per year with a maximum of 68 people, 3 medium events per year with a maximum of 100 people and 1 large event per year with a maximum of 200 people. Increase the allowed custom crush use to 35,000 gallons. Remove limitation on number custom crush clients. Allow on-site retail wine sales, tours and tastings with food pairings. Allow a small addition to the cave area for the above listed accessory uses. Convert a small portion of the existing barrel storage cave area to an auxiliary lab space. Construct additional cave area for barrel storage. Allow visitors to consume wine at existing private picnic area adjacent to cave.

IMPROVEMENTS

The physical improvements that are being proposed under this use permit modification are as follows. Napa County code compliant improvements to the shared driveway serving this winery. Surfacing and possible expansion of the lower onsite parking area. The expansion of the northwestern cave area for additional barrel storage. The small expansion of the existing cave structure to house a small tasting area and an area to wash dishes and to plate and store food that was prepared offsite. Expected equipment in this area would be sinks, refrigerators and glass washers.

WASTEWATER

The existing winery is served by an existing private wastewater system that was designed to handle a peak flow of 2053 gallons per day. Of that, 1700 gallons was expected from process water and 353 gallons was expected from domestic waste. Currently the winery is estimated to be only producing a peak process flow of 833 gallons per day and a peak domestic flow of 300 gallons per day for a total existing peak of 1133 gallons per day. Please note that the existing domestic peak flow included waste flow from both 60 special event visitors, 8 regular visitors and 3 employees for a total of 71 people. With the increase in production we expect the proposed peak process flow to increase to 1167 gallons per day. With the increase in visitation and employees we expect the proposed peak domestic flow to increase to 340 gallons per day. This domestic increase is relatively small because of the following. The large 200 person event and medium 100 person event will utilize portable bathroom facilities and the small 68 person events will not be held at the same time that regular visitors are attending. During days when the very small events of 28 people are held regular visitation numbers will be limited to a maximum of 40 people. Because of this the maximum number of people in a day this system would be

serving is 80. This is only 9 more people than what was expected with the existing system. Based on this the total proposed peak flow for the entire facility is 1507 gallons per day. Comparing this to the 2053 gallons per day that the existing wastewater system was designed to handle, one can see that the existing system has more than enough capacity to handle the proposed changes in use. Once the proposed use changes are implemented the system will only be processing 73% of its peak daily flow capacity. Thus no changes are necessary to the wastewater system. Please see the Winery Waste Flow Calculations included in Attachment "A" for further details.

WATER USE

Emergency fire protection water will continue to come from the existing five 5000 gallon water tanks shown on the existing site plan which total 25000 gallons in capacity. The said tanks are filled from the existing onsite well shown on the existing site plan. Said well has a capacity of 91 gallons per minute which is equivalent to 146.79 acre feet per year. The domestic water comes from the same said well. The subject parcels are in the MSE groundwater area thus the annual parcel groundwater recharge rate is 0.30 acre feet per acre per year. Given the parcel is 83.07 acres, this comes out to 24.92 acre feet of groundwater available per year. Currently the estimated water use for the parcel is 17.14 acre feet. Of this, 16.68 acre feet is used to irrigate vineyard the other 0.46 acre feet is utilized by the existing winery. The proposed uses will increase the total estimate from 17.14 acre feet to 17.47 acre feet. Of this, 16.68 will still go towards vineyard irrigation while remaining 0.79 will be utilized by the winery. Comparing the total proposed use of 17.47 acre feet to the 24.92 acre feet available it is apparent that only a fraction of the available water is being used thus this parcel can more than support the existing and proposed water uses.

CMP Civil Engineering & Land Surveying
1607 Capell Valley Road
Napa, CA 94558
(707) 815-0988
Cameron@CMPEngineering.com
CMPEngineering.com

Existing Winery Wastewater Flow Calculations

for the

Caldwell Vineyard Winery

Located at:

270 Kreuzer Lane

Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend

Requires Input
Automatically Calculates
Important Value Automatically Calculate
Important Value Requires Input

Hit ctrl + alt + shift + F9 when finished to recalc all formulas

Winery Waste Flow Summary

Below are the calculations for the existing subject winery wastewater flows.

Winery Proposed Process Waste Flow Calculations

Wine Production =	25000	gal/wine/yr
Crush Duration =	45.00	days (30 -60)
Peak Process Waste Flows During Crush =	833.33	gal/day ((1.5 x production)/crush days)
Average Process Flows (non crush) =	342.47	gal/day ((5 x production)/days in yr)
Additional Process Flow =	0.00	gal/day (usually 0)
Total Design Peak Process Waste Flows =	**833.33**	gal/day

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
Event people count serviced by this system =	10	# (no visitors on event days)
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Event daily domestic waste flow =	50.00	gal/day (5 g/p)
Winery Dimestic Flow =	**62.00**	**gal/day**
Typical Non Crush Weekend		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
Event people count serviced by this system =	60	# (no visitors on event days)
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Event daily domestic waste flow =	300.00	gal/day (5 g/p)
Winery Dimestic Flow =	**300.00**	**gal/day**
Typical Weekday		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
Event people count serviced by this system =	60	# (no visitors on event days)
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Event daily domestic waste flow =	300.00	gal/day (5 g/p)
Winery Dimestic Flow =	**300.00**	gal/day

Total Winery Waste Peak Design Flows =	**1133**	**gal/day**

Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	45.00	gal/day
Total domestic wastewater volume =	2790	gal/year
Total process wastewater volume =	15411	gal/year
Combined Process and Domestic Volume =	18201	gal/year
Typical Non Crush Weekend Volumes		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	90.00	gal/day
Total domestic wastewater volume =	5580	gal/year
Total process wastewater volume =	30822	gal/year
Combined Process and Domestic Volume =	36402	gal/year
Typical Weekday Volumes		
Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	230.00	gal/day
Total domestic wastewater volume =	14260	gal/year
Total process wastewater volume =	78767	gal/year
Combined Process and Domestic Volume =	93027	gal/year

Special Event Visitor Volumes	visitors	days/yr	flow/day	gallons
Large Events =	60	2	5	600
Medium Events =	50	2	5	500
Small =	10	10	5	500
Very Small =	0	0	5	0
Total Annual Event Visitor Waste Volume =	1600	gal/year		

Total annual domestic wastewater volume =	**24230**	**gal/yr**	**0.07**	**af**
Total annual process wastewater volume =	**125000**	**gal/yr**	**0.38**	**af**
Total Winery Wastewater Annual Vol =	**149230**	**gal/yr**	**0.46**	**af**

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Proposed Winery Wastewater Flow Calculations

for the

Caldwell Vineyard Winery

Located at:

270 Kreuzer Lane

Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend

Requires Input
Automatically Calculates
Important Value Automatically Calculate
Important Value Requires Input

Hit ctrl + alt + shift + F9 when finished to recalc all formulas

Winery Waste Flow Summary

The existing winery wastewater system was designed to handle 353 gallons per day of domestic flow and 1700 gallons of process flow for a total peack flow of 2053 gallons. The proposed change in use will not increase this peak flow. Previous process waste flow capacity is going to be converted to domestic waste flow capacity. No improvements will be neccessary to the existing wastewater system. The medium and large events will be serviced by portable toilets.

Winery Proposed Process Waste Flow Calculations

Wine Production =	35000	gal/wine/yr
Crush Duration =	45.00	days (30 -60)
Peak Process Waste Flows During Crush =	1166.67	gal/day ((1.5 x production)/crush days)
Average Process Flows (non crush) =	479.45	gal/day ((5 x production)/days in yr)
Additional Process Flow =	0.00	gal/day (usually 0)
Total Design Peak Process Waste Flows =	**1166.67**	gal/day

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend		
Number of FT Employees =	6	#
Number of PT Employees =	6	#
Number of daily visitors =	60	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Dimestic Flow =	**340.00**	**gal/day**
Typical Non Crush Weekend		
Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	45	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Dimestic Flow =	**340.00**	**gal/day**
Typical Weekday		
Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	30	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Dimestic Flow =	**340.00**	gal/day

Total Winery Waste Peak Design Flows =	**1507**	**gal/day**

Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes					
Number of FT Employees =	6	#			
Number of PT Employees =	6	#			
Number of daily visitors =	60	#			
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)			
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)			
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)			
Number of Flow Days =	45.00	gal/day			
Total domestic wastewater volume =	14310	gal/year			
Total process wastewater volume =	21575	gal/year			
Combined Process and Domestic Volume =	35885	gal/year			
Typical Non Crush Weekend Volumes					
Number of FT Employees =	6	#			
Number of PT Employees =	0	#			
Number of daily visitors =	45	#			
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)			
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)			
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)			
Number of Flow Days =	90.00	gal/day			
Total domestic wastewater volume =	20250	gal/year			
Total process wastewater volume =	43151	gal/year			
Combined Process and Domestic Volume =	63401	gal/year			
Typical Weekday Volumes					
Number of FT Employees =	6	#			
Number of PT Employees =	0	#			
Number of daily visitors =	30	#			
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)			
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)			
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)			
Number of Flow Days =	230.00	gal/day			
Total domestic wastewater volume =	41400	gal/year			
Total process wastewater volume =	110274	gal/year			
Combined Process and Domestic Volume =	151674	gal/year			
Special Event Visitor Volumes	visitors	days/yr	flow/day	gallons	
Large Events =	200	1	5	1000	
Medium Events =	128	3	5	1920	
Small =	68	3	5	1020	
Very Small =	28	12	5	1680	
Total Annual Event Visitor Waste Volume =	5620	gal/year			
Total annual domestic wastewater volume =	**81580**	**gal/yr**	**0.25**	**af**	
Total annual process wastewater volume =	**175000**	**gal/yr**	**0.54**	**af**	
Total Winery Wastewater Annual Vol =	**256580**	**gal/yr**	**0.79**	**af**	

Contact Information	
Property Owner:	Caldwell Vineyards c/o Susanne Heun
Owner Address:	270 Kreuzer Lane Napa, CA 94558
Owner Phone:	(707) 255-1294

Site Map

Please see the Use Permit Site Plan for the Caldwell Vineyard Winery which has been included with this submittal. The said map shows the proposed water source (existing well) for the winery and its proximity to other water sources.

Narrative

This project involves an existing winery located on two parcels totaling a 83.07 acres at 270 Kreuzer Lane in Napa County. The winery owners are proposing to increase their annual wine production from 25,000 gallons up to 35,000 gallons. There are no residences located on the subject properties. There are five existing 5,000 gallon tanks that provided both potable and fire protection water storage for the winery. All five of the tank are filled by an existing onsite well which has a capacity of 91 gallons per minute which is equivalent to 146.79 acre feet per year. The well is located on the general East portion of the lot. There are no known neighboring wells that exist within 500 feet of the subject well. The existing calculated annual water use for the both parcels is 17.14 acre feet. Of this, 16.68 is used to irrigate vineyard the remaining 0.46 is utilized by the winery. Of this 0.46 acre feet per year used by the winery, 0.38 is from process water, the other 0.08 acre feet per year is from domestic water. The proposed increase in wine production is expected to increase the annual water use to 17.47 acre feet. Of this 17.47 acre feet per year, 16.68 will still be used to irrigate existing vineyard while 0.79 will be utilized by the winery. Of this 0.79 acre feet, 0.54 is from process water while the domestic water increases to 0.25 acre feet per year. Using the MSE groundwater recharge rate of 0.30 acre feet of water per acre of land the maximum allowed water use for this parcel would be 24.92 acre feet of water per year. Comparing the proposed use of 17.47 acre feet per year to the above 24.92 acre feet value as well as the well capacity value of 146.79 acre feet per year, it is clear that the subject parcels and well have more than enough capacity to serve the proposed use.

Calculations

Please see the attached calculations below for details on water use and recharge rate.

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Water Availability Analysis
for the
Caldwell Vineyard Winery

Located at:
270 Kreuzer Lane
Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend
Requires Input
Automatically Calculates
Important Value Automatically Calculates
Important Value Requires Input

Hit ctrl+alt+shift+F9 when finished to recalc a

WATER AVAILABILITY ANALYSIS- PHASE ONE STUDY

WATER USE CALCULATIONS FOR EXISTING USE

RESIDENTIAL	#	FACTOR	AF/YR
PRIMARY RESIDENCES=	0	0.65	0.00
SECONDARY RESIDENCES=	0	0.25	0.00
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00
		SUB TOTAL=	0.00

NON- RESIDENTIAL CALCULATIONS

AGRICULTURAL	# ACRE	FACTOR	AF/YR
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58
VINEYARD FROST PROTECTION=	0	0.25	0.00
IRRIGATED PASTURE=	0	4	0.00
ORCHARDS=	0	4	0.00
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00
		SUB TOTAL=	16.68
WINERY	**# GAL**	**FACTOR**	**AF/YR**
PROCESS WATER=	25000	SEE WW CALCS	0.38
DOMESTIC AND LANDSCAPING=	25000	SEE WW CALCS	0.08
		SUB TOTAL=	0.46
INDUSTRIAL	**# EMPL**	**FACTOR**	**AF/YR**
FOOD PROCESSING=	0	31	0.00
PRINTING/ PUBLISHING=	0	0.6	0.00
		SUB TOTAL=	0.00
COMMERCIAL	**# EMPL**	**FACTOR**	**AF/YR**
OFFICE SPACE=	0	0.01	0.00
WAREHOUSE=	0	0.05	0.00
		SUB TOTAL=	0.00

EXISTING USE TOTALS

RESIDENTIAL=	0.00	AF/YR
AGRICULTURAL=	16.68	AF/YR
WINERY=	0.46	AF/YR
INDUSTRIAL=	0.00	AF/YR
COMMERCIAL=	0.00	AF/YR
OTHER USAGE (LIST BELOW)		
		AF/YR
		AF/YR
		AF/YR
		AF/YR
		AF/YR
TOTAL EXISTING WATER USE=	**5583402**	**G/YR**
TOTAL EXISTING WATER USE=	**17.14**	**AF/YR**

WATER AVAILABILTY CALCULATIONS FOR EXISTING USE			
WELL NUMBER	Q - GPM	AF/YR	
1	91	146.794	
2		0.000	
3		0.000	
4		0.000	
5		0.000	
TOTAL=	91	146.794	
SPRING NUMBER	Q - GPM	AF/YR	
1		0.000	
2		0.000	
3		0.000	
4		0.000	
5		0.000	
TOTAL=	0	0.000	
TANK #	GAL	AF	
1	5000	0.015	
2	5000	0.015	
3	5000	0.015	
4	5000	0.015	
5	5000	0.015	
TOTAL=	25000	0.077	
RESERVOIR #	GAL	AF	
1	0.000		
2	0.000		
3	0.000		
4	0.000		
5	0.000		
TOTAL=	0.000	0	
GROUND WATER RECHARGE	AF/YR/ACRE	PARCEL AC	AF/YR
assumed worst case recharge rate =	0.30	83.07	24.92
TOTAL AVAILABLE WATER =	**8119979.52**	**G/YR**	
TOTAL AVAILABLE WATER =	**24.92**	**AF/YR**	
TOTAL EXISTING WATER USE=	**17.14**	**AF/YR**	
REMAINING AVAILABLE WATER =	**7.78**	**AF/YR**	

WATER USE CALCULATIONS FOR PROPOSED USE				
RESIDENTIAL	**#**	**FACTOR**	**AF/YR**	
PRIMARY RESIDENCES=	0	0.65	0.00	
SECONDARY RESIDENCES=	0	0.25	0.00	
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00	
		SUB TOTAL=	0.00	
NON- RESIDENTIAL CALCULATIONS				
AGRICULTURAL	**# ACRE**	**FACTOR**	**AF/YR**	
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10	
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58	
VINEYARD FROST PROTECTION=	0	0.25	0.00	
IRRIGATED PASTURE=	0	4	0.00	
ORCHARDS=	0	4	0.00	
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00	
		SUB TOTAL=	16.68	
WINERY	**# GAL**	**FACTOR**	**AF/YR**	
PROCESS WATER =	35000	SEE WW CALC	0.54	
DOMESTIC WATER =	35000	SEE WW CALC	0.25	
		SUB TOTAL=	0.79	
INDUSTRIAL	**# EMPL**	**FACTOR**	**AF/YR**	
FOOD PROCESSING=	0	31	0.00	
PRINTING/ PUBLISHING=	0	0.6	0.00	
		SUB TOTAL=	0.00	
COMMERCIAL	**# EMPL**	**FACTOR**	**AF/YR**	
OFFICE SPACE=	0	0.01	0.00	
WAREHOUSE=	0	0.05	0.00	
		SUB TOTAL=	0.00	

PROPOSED USE TOTALS		
RESIDENTIAL=	0.00	AF/YR
AGRICULTURAL=	16.68	AF/YR
WINERY=	0.79	AF/YR
INDUSTRIAL=	0.00	AF/YR
COMMERCIAL=	0.00	AF/YR
OTHER USAGE (LIST BELOW)		
		AF/YR
		AF/YR
		AF/YR
		AF/YR
		AF/YR
TOTAL PROPOSED WATER USE=	**5690926**	**G/YR**
TOTAL PROPOSED WATER USE=	**17.47**	**AF/YR**

WATER AVAILABILTY CALCULATIONS FOR PROPOSED USE			
WELL NUMBER	Q - GPM	AF/YR	
1	91	146.794	
2		0.000	
3		0.000	
4		0.000	
5		0.000	
TOTAL=	91	146.794	
SPRING NUMBER	Q - GPM	AF/YR	
1		0.000	
2		0.000	
3		0.000	
4		0.000	
5		0.000	
TOTAL=	0	0.000	
TANK #	GAL	AF	
1	5000	0.015	
2	5000	0.015	
3	5000	0.015	
4	5000	0.015	
5	5000	0.015	
TOTAL=	25000	0.077	
RESERVOIR #	GAL	AF	
1	0		
2	0		
3	0		
4	0		
5	0		
TOTAL=	0	0.000	
GROUND WATER RECHARGE	AF/YR/ACRE	PARCEL AC	AF/YR
assumed worst case recharge rate =	0.30	83.07	24.92
TOTAL WATER AVAILABLE =	**8119979.52**	**G/YR**	
TOTAL WATER AVAILABLE =	**24.92**	**AF/YR**	
TOTAL PROPOSED WATER USE=	**17.47**	**AF/YR**	
REMAINING AVAILABLE WATER =	**7.45**	**AF/YR**	

Owner Information	
Property Owner:	Caldwell Vineyards c/o Susanne Heun
Owner Address:	270 Kreuzer Lane Napa, CA 94558
Owner Phone:	(707) 255-1294

EXISTING USES

The current winery is located on two parcels totaling 83.07 acres of land at 270 Kreuzer Lane in Napa County. Currently the property's winery related uses are outlined in the approved use permit documents 03318-UP & P07-00039-MOD. To summarize the key uses of the approved winery is to produce a maximum of 25,000 gallons of wine per year. Allow a maximum of 4 custom crush producers utilizing a maximum of 10,000 gallons of the total allowed. Allow a maximum of 8 visitors per day / 40 per week. Have a maximum of 2 fulltime employees and 1 part time employee. Have ten small wine and food events per year with a maximum of 10 guests. Have two medium wine auction events per year with a maximum of 50 guests. Have two release events per year with a maximum of 60 guests. Utilize the existing cave facilities for wine production.

PROPOSED ADDITIONAL USES

The proposed changes in use are as follows: increase the subject winery's production capacity from 25,000 gallons annually to 35,000 gallons annually. Increase the allowed visitation to 60 people per day. Increase the maximum number of employees to 6 fulltime and 6 part time. Change the allowed annual events to 12 very small events per year with a maximum of 28 people, 3 small events per year with a maximum of 68 people, 3 medium events per year with a maximum of 100 people and 1 large event per year with a maximum of 200 people. Increase the allowed custom crush use to 35,000 gallons. Remove limitation on number custom crush clients. Allow on-site retail wine sales, tours and tastings with food pairings. Allow a small addition to the cave area for the above listed accessory uses. Convert a small portion of the existing barrel storage cave area to an auxiliary lab space. Construct additional cave area for barrel storage. Allow visitors to consume wine at existing private picnic area adjacent to cave.

IMPROVEMENTS

The physical improvements that are being proposed under this use permit modification are as follows. Napa County code compliant improvements to the shared driveway serving this winery. Surfacing and possible expansion of the lower onsite parking area. The expansion of the northwestern cave area for additional barrel storage. The small expansion of the existing cave structure to house a small tasting area and an area to wash dishes and to plate and store food that was prepared offsite. Expected equipment in this area would be sinks, refrigerators and glass washers.

WASTEWATER

The existing winery is served by an existing private wastewater system that was designed to handle a peak flow of 2053 gallons per day. Of that, 1700 gallons was expected from process water and 353 gallons was expected from domestic waste. Currently the winery is estimated to be only producing a peak process flow of 833 gallons per day and a peak domestic flow of 300 gallons per day for a total existing peak of 1133 gallons per day. Please note that the existing domestic peak flow included waste flow from both 60 special event visitors, 8 regular visitors and 3 employees for a total of 71 people. With the increase in production we expect the proposed peak process flow to increase to 1167 gallons per day. With the increase in visitation and employees we expect the proposed peak domestic flow to increase to 340 gallons per day. This domestic increase is relatively small because of the following. The large 200 person event and medium 100 person event will utilize portable bathroom facilities and the small 68 person events will not be held at the same time that regular visitors are attending. During days when the very small events of 28 people are held regular visitation numbers will be limited to a maximum of 40 people. Because of this the maximum number of people in a day this system would be

serving is 80. This is only 9 more people than what was expected with the existing system. Based on this the total proposed peak flow for the entire facility is 1507 gallons per day. Comparing this to the 2053 gallons per day that the existing wastewater system was designed to handle, one can see that the existing system has more than enough capacity to handle the proposed changes in use. Once the proposed use changes are implemented the system will only be processing 73% of its peak daily flow capacity. Thus no changes are necessary to the wastewater system. Please see the Winery Waste Flow Calculations included in Attachment "A" for further details.

WATER USE

Emergency fire protection water will continue to come from the existing five 5000 gallon water tanks shown on the existing site plan which total 25000 gallons in capacity. The said tanks are filled from the existing onsite well shown on the existing site plan. Said well has a capacity of 91 gallons per minute which is equivalent to 146.79 acre feet per year. The domestic water comes from the same said well. The subject parcels are in the MSE groundwater area thus the annual parcel groundwater recharge rate is 0.30 acre feet per acre per year. Given the parcel is 83.07 acres, this comes out to 24.92 acre feet of groundwater available per year. Currently the estimated water use for the parcel is 17.14 acre feet. Of this, 16.68 acre feet is used to irrigate vineyard the other 0.46 acre feet is utilized by the existing winery. The proposed uses will increase the total estimate from 17.14 acre feet to 17.47 acre feet. Of this, 16.68 will still go towards vineyard irrigation while remaining 0.79 will be utilized by the winery. Comparing the total proposed use of 17.47 acre feet to the 24.92 acre feet available it is apparent that only a fraction of the available water is being used thus this parcel can more than support the existing and proposed water uses.

TOPOGRAPHIC SITE LOCATION INFORMATION

USGS 7.5 MINUTE QUADRANGLE "NAPA"

Scale: 1" = 2000'

BARTELT ENGINEERING
CIVIL ENGINEERING · LAND PLANNING
1303 Jefferson Street, 200 B, Napa, CA 94559
www.barteltengineering.com
· Telephone: 707-258-1301 ·

Reynolds Family Winery
3266 Silverado Trail
Napa, CA
APN 039-610-002

Job No. 13-40

November 2016

USE PERMIT PLAN

FOR THE

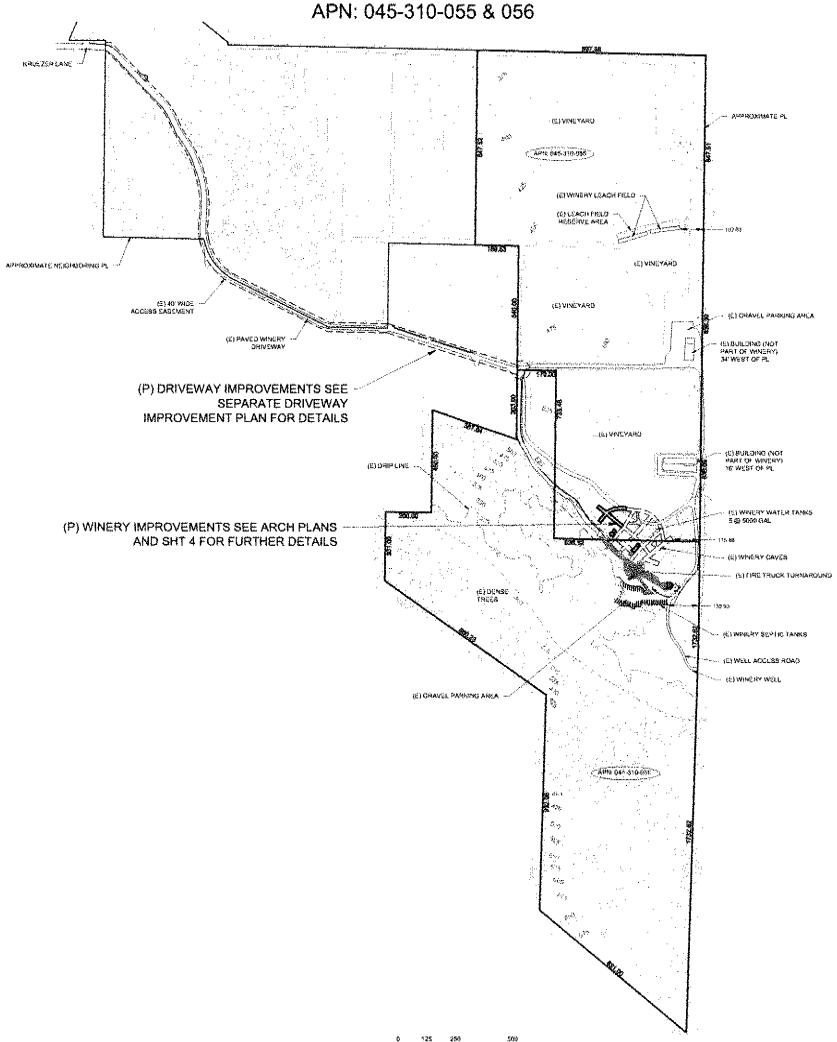
CALDWELL VINEYARD WINERY

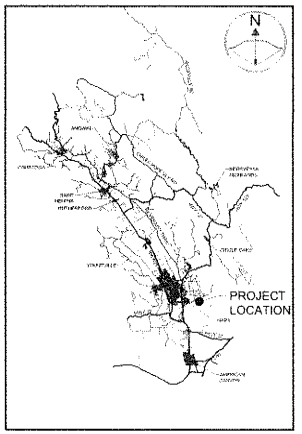
LOCATED AT

270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

ABBREVIATIONS

AB	AGGREGATE BASE	ETW	EDGE OF TRAVELED WAY	R	RADIUS
AC	ASPHALT CONCRETE	EVC	END VERTICAL CURVE	RCP	REINFORCED CONCRETE PIPE
ACR	ACRES	FC	FACE OF CURB	REQ	REQUIRED
AP	ANGLE POINT	FF	FINISHED FLOOR	RIM	RIM ELEVATION
ARV	AIR RELIEF VALVE	FG	FINISHED GRADE	RT	RIGHT
BC	BEGIN CURVE	FH	FIRE HYDRANT	ROW	RIGHT OF WAY
BCR	BEGIN CURB RETURN	FI	FIELD INLET	S	SLOPE
BM	BENCHMARK	FL	FLOW LINE	SD	STORM DRAIN
BO	BLOW-OFF VALVE	GB	GRADE BREAK	SDE	STORM DRAIN EASEMENT
BP	BEGINNING POINT	GP	GRATE ELEVATION	SDMH	STORM DRAIN MANHOLE
BVC	BEGIN VERTICAL CURVE	HP	HIGH POINT	SE	SEDIMENT EASEMENT
BW	BOTTOM OF WALL	INV	INVERT ELEVATION	SF	SQUARE FEET
CBW	BACK OF WALK	IRR	IRRIGATION	SHEC	SPECIFICATIONS
CL	CENTER LINE	JT	JOINT TRENCH	SS	SANITARY SEWER
CLR	CLEAR	LAT	LATERAL	SSE	SANITARY SEWER EASEMENT
CB	CATCH BASIN	LF	LINEAL FEET	SSLAT	SANITARY SEWER LATERAL
CMP	CORRUGATED METAL PIPE	LOP	LIP OF GUTTER	SSMH	SANITARY SEWER MANHOLE
CO	CLEAN OUT	LP	LOW POINT	STA	STATION
CONC	CONCRETE	LT	LEFT	STD	STANDARD
CP	CONTROL POINT	MAX	MAXIMUM	STLT	STREET LIGHT
CR	CURB RETURN	MH	MANHOLE	T	TANGENT
DI	DRAIN INLET	MIN	MINIMUM	(T)	TOTAL
DIP	DUCTILE IRON PIPE	NCS	NAPA COUNTY STANDARDS	TB	TREE BOX
DWY	DRIVEWAY	ORN	ORNAMENTAL TREE	TC	TOP OF CURB
(E)	EXISTING	OHW	OVER HEAD UTILITY WIRE	TEMP	TEMPORARY
EA	EACH	(P)	PROPOSED	TG	TOP OF GRATE
EC	END CURVE	PI	POINT OF INTERSECTION	TW	TOP OF WALL
ECR	END CURB RETURN	PL	PROPERTY LINE	TYP	TYPICAL
EGR	EDGE OF GRAVEL	PSDE	PRIVATE STORM DRAIN EASMT	UE	UNDER GROUND ELECTRICAL
EL	ELEVATION	PUE	PUBLIC UTILITY EASEMENT	VC	VERTICAL CURVE
EP	EDGE OF PAVEMENT	PVC	POLYVINYL CHLORIDE	W	WATER
EQ	EQUAL	PVI	VERTICAL CURVE INTERSECTION	WLAT	WATER SERVICE LATERAL
ESMT	EASEMENT	PAV	PAVEMENT	WM	WATER METER





VICINITY MAP
NTS

OWNER
CALDWELL VINEYARDS
C/O SUSANNE HEUN, COO
189 KREUZER LANE
NAPA, CA 94559
707-255-1294
SUSANNE@CALDWELLVINEYARD.COM
CIVIL ENGINEER
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ARCHITECTURAL DESIGNER
MK2 ENGINEERS
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FAIRFIELD, CA 94534
(707) 759-5260

SHEET INDEX

UNAUTHORIZED CHANGES & USES:

THE SURVEYOR PREPARING THESE PLANS WILL NOT BE RESPONSIBLE FOR, OR LIABLE FOR, UNAUTHORIZED CHANGES TO OR USES OF THESE PLANS. ALL CHANGES TO THE PLANS MUST BE IN WRITING AND MUST BE APPROVED BY THE PREPARER OF THESE PLANS.

PROPERTY LINES:

THE PROPERTY LINES SHOWN HEREON ARE BASED ON PRELIMINARY SURVEY DATA AND ARE FOR REFERENCE ONLY. THIS IS NOT A BOUNDARY SURVEY MAP AND SHOULD NOT BE USED AS SUCH.

HORIZONTAL & VERTICAL DATUM:

THIS MAP IS BASED ON FIELD SURVEY INFORMATION PERFORMED BY CMP ENGINEERING AND LAND SURVEYING IN APRIL & SEPTEMBER OF 2016. HORIZONTAL DATUM IS ASSUMED, VERTICAL DATUM IS BASED ON NAVD 88. FIELD SURVEY CONTOUR ARE SHOWN AS FOLLOWS: MAJOR =5', MINOR =1'

REGISTERED PROFESSIONAL ENGINEER
CAMERON PRIDMORE
NO. 76991
CIVIL
STATE OF CALIFORNIA

CMP CIVIL ENGINEERING & LAND SURVEYING

PREPARED BY:
CAMERON PRIDMORE PE, PLS
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CMPENGINEERING.COM

PROJECT #: 80155 DATE: 10/2/2017

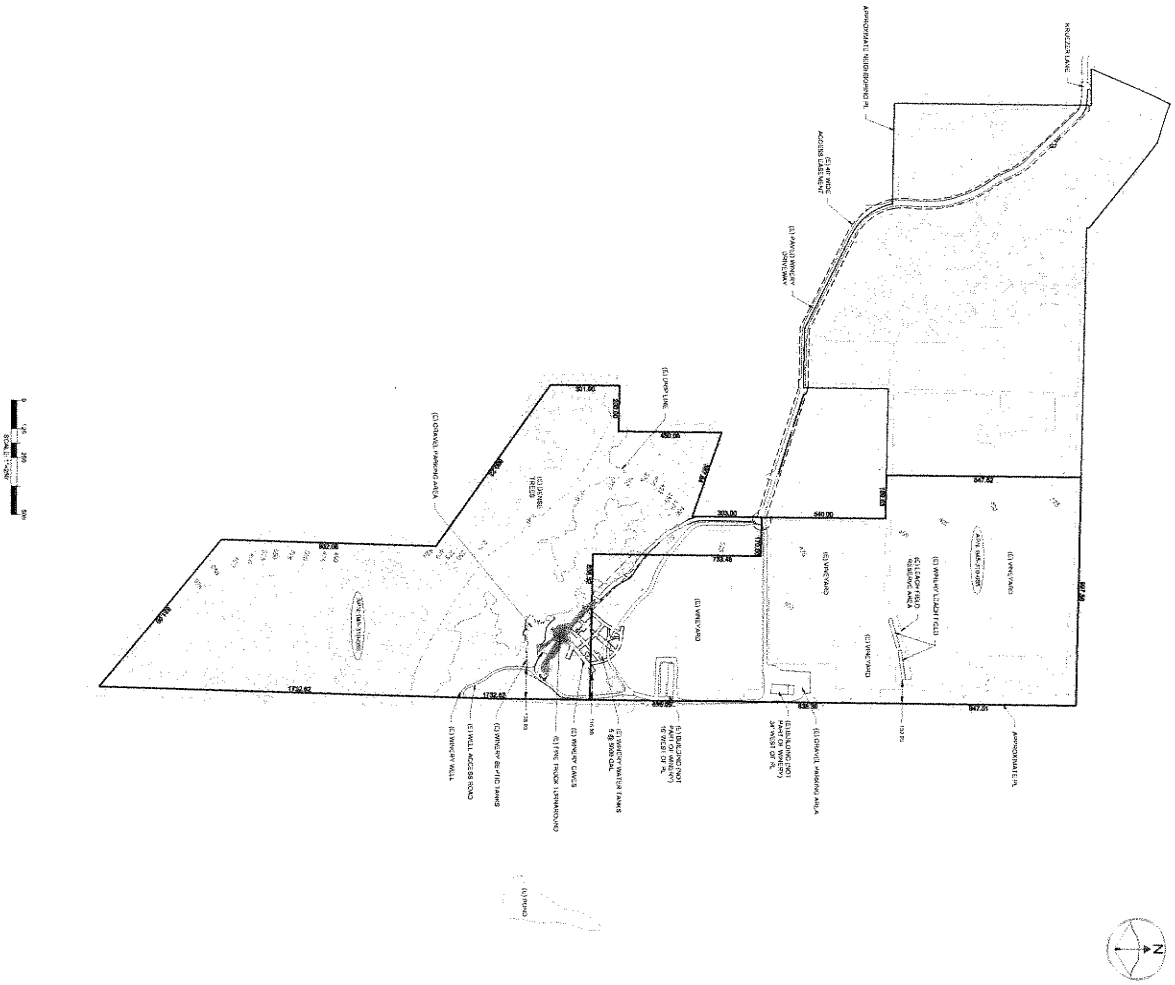
REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARDS WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

SHEET NAME:
TITLE

SHEET:
UP0

OF 5



SHEET: UP1

SHEET NAME:
OVERALL EXISTING SITE PLAN

PROJECT INFO:
CALDWELL VINEYARDS WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

REV. #:	DESCRIPTION:	DATE

PREPARED BY:
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1607 CAPELL VALLEY ROAD
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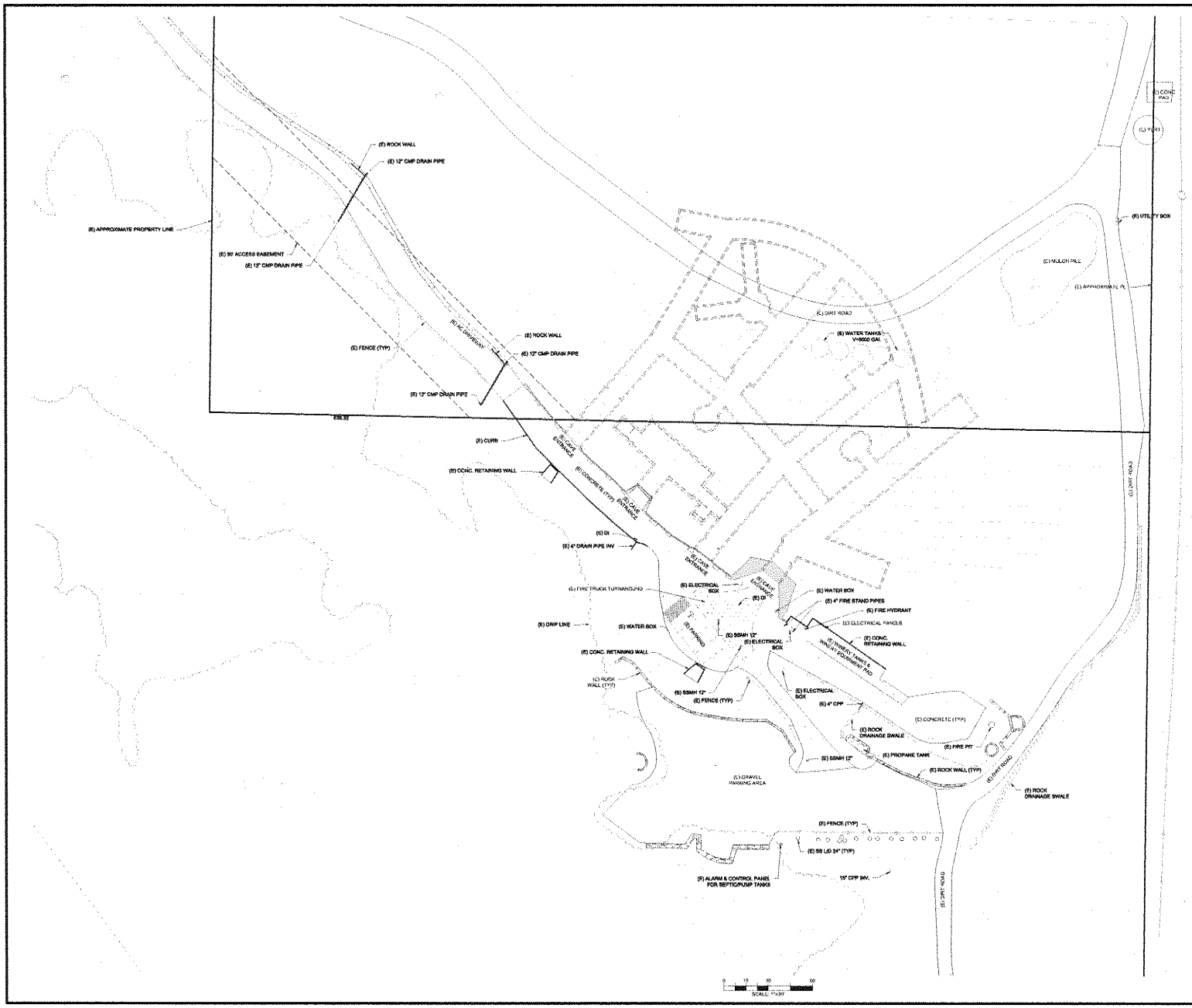
(707) 815-0988
CAMERON@CMPENGINEERING.COM
CMPENGINEERING.COM

PROJECT #: 00193 DATE: 1/20/2017

CMP CIVIL ENGINEERING & LAND SURVEYING



PARKING TOTALS
3 = TOTAL VISITOR STANDARD SPACES (PS)
34 = GRAVEL PARKING AREA (NOT DELINEATED)
1 = TOTAL VAN HANDICAP SPACES (VHC)
38 = TOTAL PARKING SPACES

CMP CIVIL ENGINEERING • LAND SURVEYING
PREPARED BY:
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CMPENGINEERING.COM

PROJECT # 0919 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARDS WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

SHEET NAME:
EXISTING WINERY
SITE PLAN

SHEET:
UP2
OF 5

serving is 80. This is only 9 more people than what was expected with the existing system. Based on this the total proposed peak flow for the entire facility is 1507 gallons per day. Comparing this to the 2053 gallons per day that the existing wastewater system was designed to handle, one can see that the existing system has more than enough capacity to handle the proposed changes in use. Once the proposed use changes are implemented the system will only be processing 73% of its peak daily flow capacity. Thus no changes are necessary to the wastewater system. Please see the Winery Waste Flow Calculations included in Attachment "A" for further details.

WATER USE

Emergency fire protection water will continue to come from the existing five 5000 gallon water tanks shown on the existing site plan which total 25000 gallons in capacity. The said tanks are filled from the existing onsite well shown on the existing site plan. Said well has a capacity of 91 gallons per minute which is equivalent to 146.79 acre feet per year. The domestic water comes from the same said well. The subject parcels are in the MSE groundwater area thus the annual parcel groundwater recharge rate is 0.30 acre feet per acre per year. Given the parcel is 83.07 acres, this comes out to 24.92 acre feet of groundwater available per year. Currently the estimated water use for the parcel is 17.14 acre feet. Of this, 16.68 acre feet is used to irrigate vineyard the other 0.46 acre feet is utilized by the existing winery. The proposed uses will increase the total estimate from 17.14 acre feet to 17.47 acre feet. Of this, 16.68 will still go towards vineyard irrigation while remaining 0.79 will be utilized by the winery. Comparing the total proposed use of 17.47 acre feet to the 24.92 acre feet available it is apparent that only a fraction of the available water is being used thus this parcel can more than support the existing and proposed water uses.

TOPOGRAPHIC SITE LOCATION INFORMATION

USGS 7.5 MINUTE QUADRANGLE "NAPA"

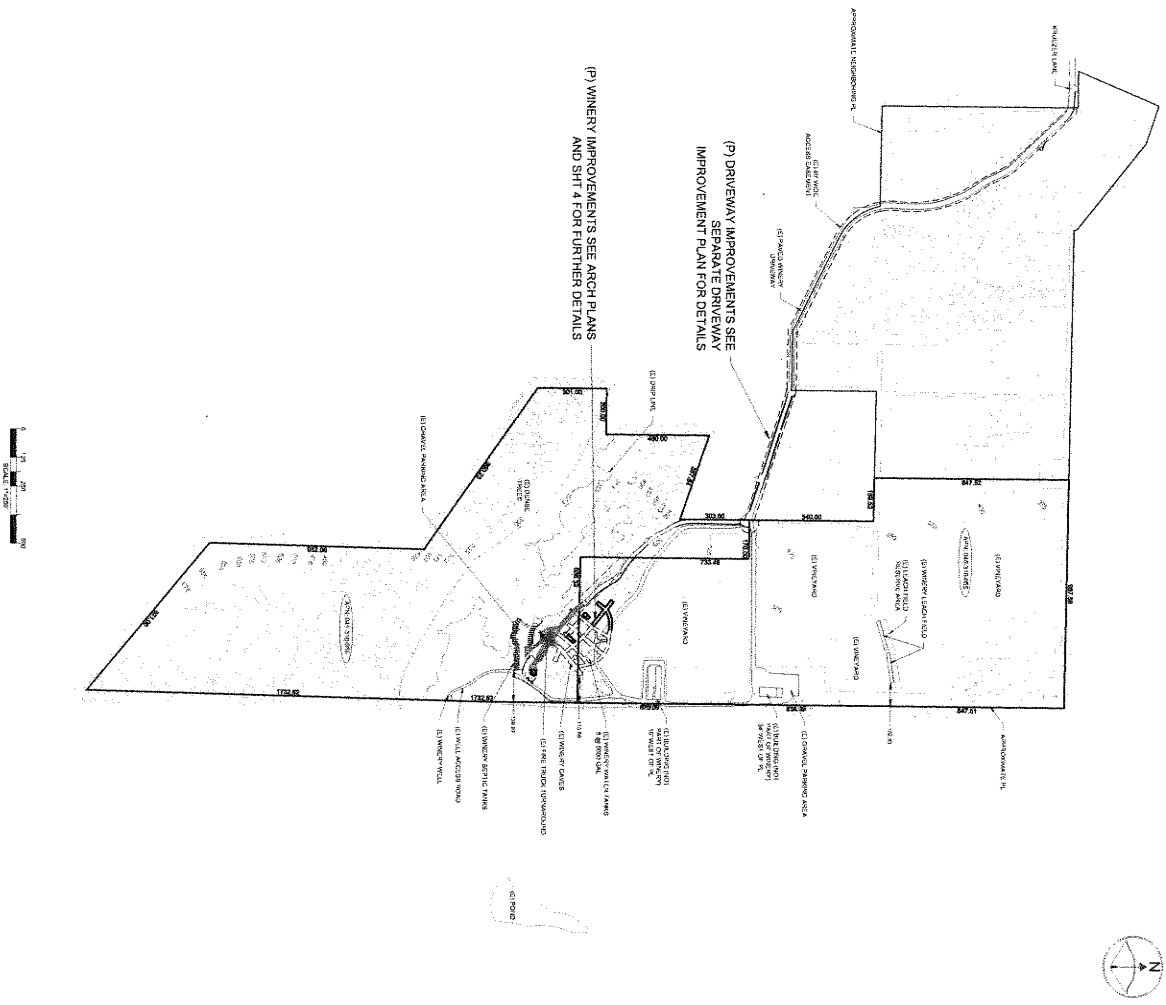
Scale: 1" = 2000'

BARTELT ENGINEERING
CIVIL ENGINEERING · LAND PLANNING
1303 Jefferson Street, 200 B, Napa, CA 94559
www.barteltengineering.com
· Telephone: 707-258-1301 ·

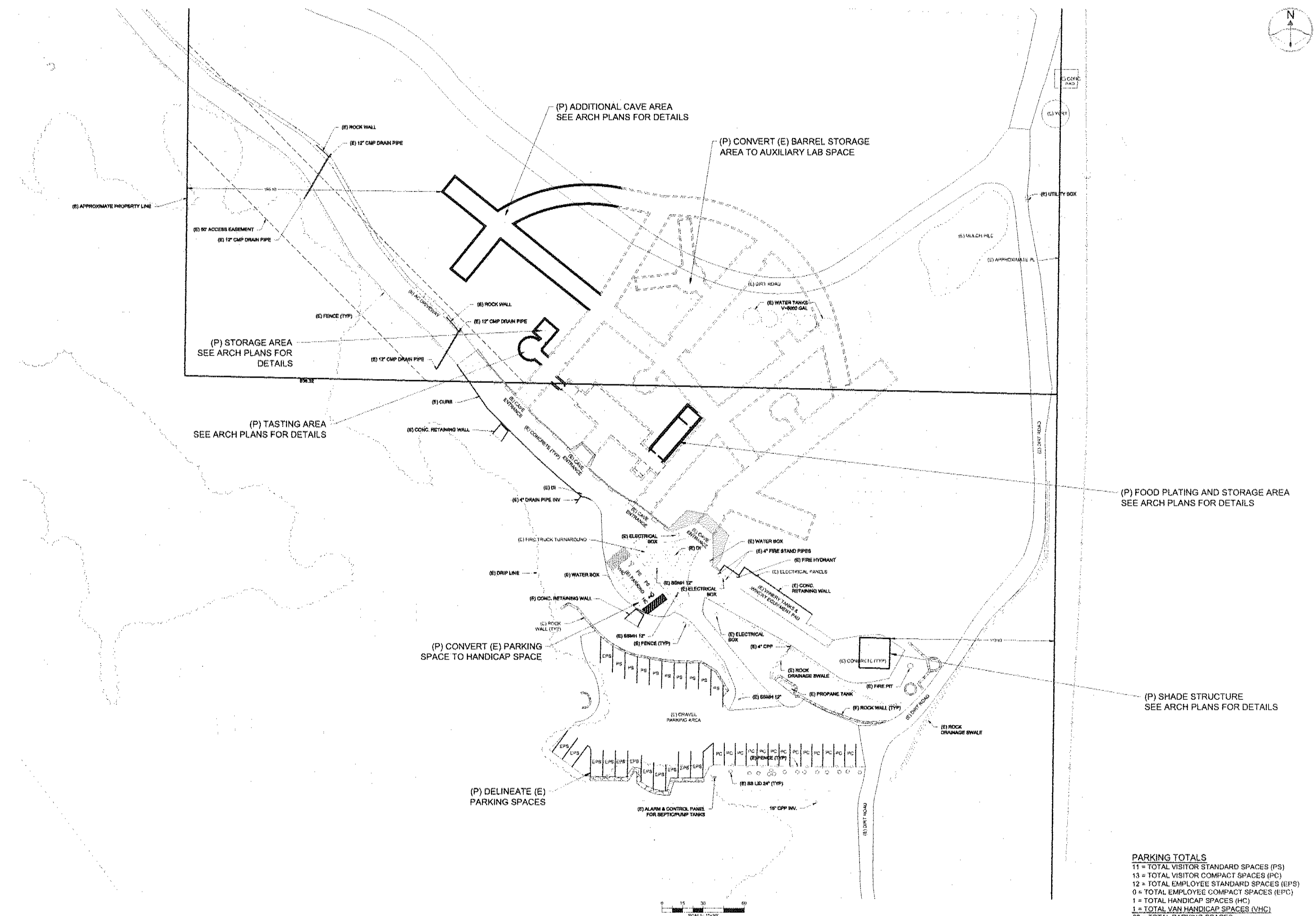
Reynolds Family Winery
3266 Silverado Trail
Napa, CA
APN 039-610-002

Job No. 13-40

November 2016



SHEET: UP3	SHEET NAME: OVERALL PROPOSED SITE PLAN	PROJECT INFO: CALDWELL VINEYARDS WINERY 270 KREUZER LANE NAPA, CA 94559 APN: 045-310-055 & 056	REV. # / DESCRIPTION / DATE	PREPARED BY: CAMERON PRIDMORE PE, PLS 1607 CAPELL VALLEY ROAD NAPA, CA 94558 (707) 815-0988 CAMERON@CMPENGINEERING.COM CMPENGINEERING.COM PROJECT #: 00193 DATE: 1/20/2017	CMP CIVIL ENGINEERING & LAND SURVEYING



PARKING TOTALS
11 = TOTAL VISITOR STANDARD SPACES (PS)
13 = TOTAL VISITOR COMPACT SPACES (PC)
12 = TOTAL EMPLOYEE STANDARD SPACES (EPS)
0 = TOTAL EMPLOYEE COMPACT SPACES (EPC)
1 = TOTAL HANDICAP SPACES (HC)
1 = TOTAL VAN HANDICAP SPACES (VHC)
38 = TOTAL PARKING SPACES

PREPARED BY:
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PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARDS WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

SHEET NAME:
PROPOSED WINERY
SITE PLAN

SHEET:
UP4

OF 5

KREUZER LANE COMMERCIAL DRIVEWAY IMPROVEMENT PLAN

FOR THE

CALDWELL VINEYARD WINERY

LOCATED AT

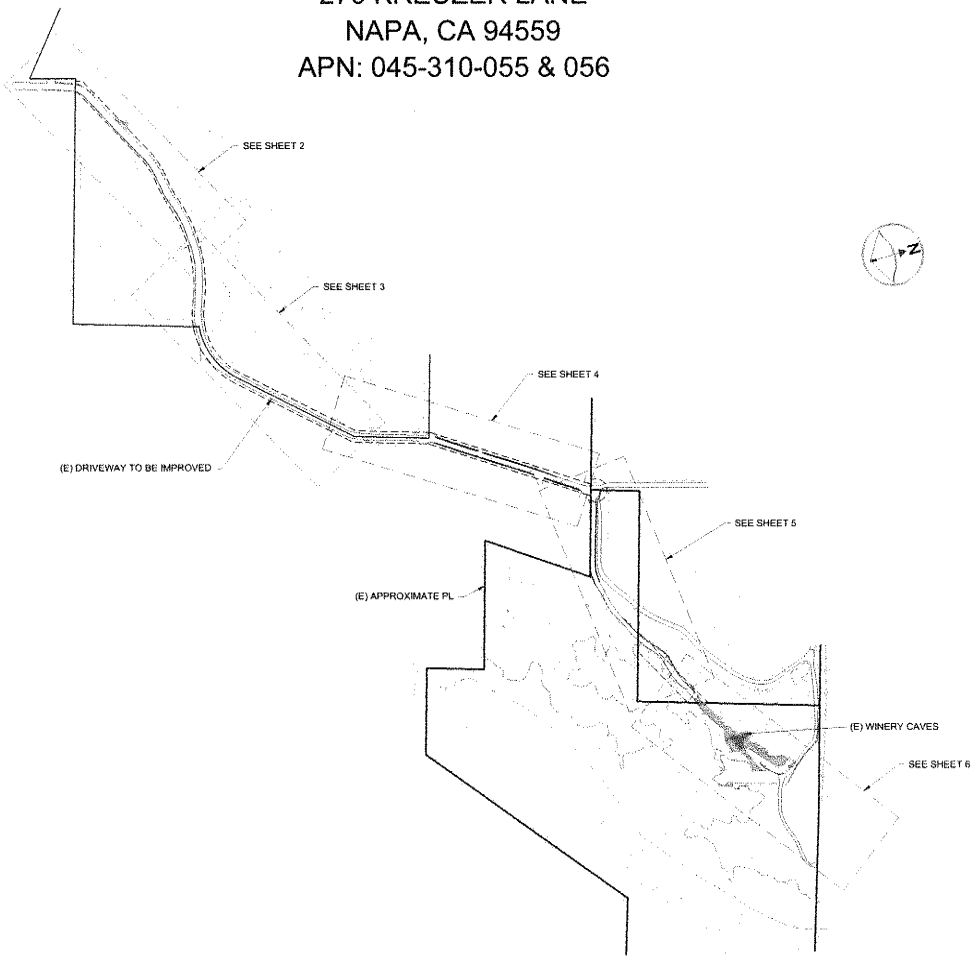
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

ABBREVIATIONS

AB	AGGREGATE BASE	EOTW	EDGE OF TRAVELED WAY	R	RADIUS
AC	ASPHALT CONCRETE	EVC	END VERTICAL CURVE	RCP	REINFORCED CONCRETE PIPE
ACRE	ACRES	FC	FACE OF CURB	REQ	REQUIRED
AP	ANGLE POINT	FF	FINISHED FLOOR	RIM	RIM ELEVATION
ARV	AIR RELIEF VALVE	FG	FINISHED GRADE	RT	RIGHT
BC	BEGIN CURVE	FH	FIRE HYDRANT	ROW	RIGHT OF WAY
BCR	BEGIN CURB RETURN	FL	FLOW LINE	S	SLOPE
BM	BENCH MARK	FL	FLOW LINE	SD	STORM DRAIN
BO	BLOW-OFF VALVE	GB	GRADE BREAK	SDE	STORM DRAIN EASEMENT
BP	BEGINNING POINT	GR	GRATE ELEVATION	SDMH	STORM DRAIN MANHOLE
BVC	BEGIN VERTICAL CURVE	HP	HIGH POINT	SE	SIDEWALK EASEMENT
BW	BOTTOM OF WALL	INV	INVERT ELEVATION	SF	SQUARE FEET
BOW	BACK OF WALK	IRR	IRRIGATION	SPED	SPECIFICATIONS
CL	CENTERLINE	JT	JOINT TRENCH	SS	SANITARY SEWER
CLR	CLEAR	LAT	LATERAL	SSE	SANITARY SEWER EASEMENT
CB	CATCH BASIN	LF	LINEAL FEET	SSLAT	SANITARY SEWER LATERAL
CMP	CORRUGATED METAL PIPE	LOF	LIP OF GUTTER	SSMH	SANITARY SEWER MANHOLE
CO	CLEAN OUT	LP	LOW POINT	STA	STATION
CONC	CONCRETE	LT	LEFT	STD	STANDARD
CP	CONTROL POINT	MAX	MAXIMUM	STLT	STREET LIGHT
CR	CURB RETURN	MH	MANHOLE	T	TANGENT
DI	DRAIN INLET	MIN	MINIMUM	(T)	TOTAL
DIP	DUCTILE IRON PIPE	NCS	NAPA COUNTY STANDARDS	TB	TREE BOX
DWY	DRIVEWAY	ORN	ORNAMENTAL TREE	TC	TOP OF CURB
(E)	EXISTING	OHW	OVER HEAD UTILITY WIRE	TEMP	TEMPORARY
EA	EACH	(P)	PROPOSED	TG	TOP OF GRATE
EC	END CURVE	PI	POINT OF INTERSECTION	TW	TOP OF WALL
ECR	END CURB RETURN	PL	PROPERTY LINE	TYP	TYPICAL
ERR	EDGE OF GRAVEL	PRIDE	PRIVATE STORM DRAIN RIGHT	UE	UNDER GROUND ELECTRICAL
EL	ELEVATION	PUE	PUBLIC UTILITY EASEMENT	VC	VERTICAL CURVE
EP	EDGE OF PAVEMENT	PVC	POLYVINYL CHLORIDE	W	WATER
EQ	EQUAL	PVI	VERTICAL CURVE INTERSECTION	WLAT	WATER SERVICE LATERAL
EASMT	EASEMENT	PAV	PAVEMENT	WM	WATER METER

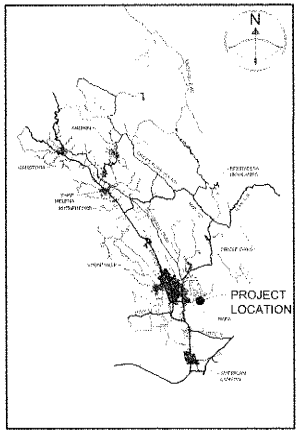
LINE LEGEND

PROPOSED AC RENAD IMPROVEMENT



SITE PLAN

SCALE 1" = 250'



VICINITY MAP
NTS

OWNER
CALDWELL VINEYARDS
C/O SUSANNE HEUN, COO
169 KREUZER LANE
NAPA, CA 94559
707-255-1294
SUSANNE@CALDWELLVINEYARD.COM

CIVIL ENGINEER
CMP CIVIL ENGINEERING & LAND SURVEYING
CAMERON PRIDMORE PE, PLS
1607 CAPELL VALLEY ROAD
NAPA, CA 94558
(707) 815-0988
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SHEET INDEX

SHT. #	DESCRIPTION
R1	TITLE
R2	DRIVEWAY IMPROVEMENT PLAN 1
R3	DRIVEWAY IMPROVEMENT PLAN 2
R4	DRIVEWAY IMPROVEMENT PLAN 3
R5	DRIVEWAY IMPROVEMENT PLAN 4
R6	DRIVEWAY IMPROVEMENT PLAN 5
R7	NOTES & DETAILS

UNAUTHORIZED CHANGES & USES:

THE SURVEYOR PREPARING THESE PLANS WILL NOT BE RESPONSIBLE FOR, OR LIABLE FOR, UNAUTHORIZED CHANGES TO OR USES OF THESE PLANS. ALL CHANGES TO THE PLANS MUST BE IN WRITING AND MUST BE APPROVED BY THE DESIGNER OF THESE PLANS.

PROPERTY LINES:

THE PROPERTY LINES SHOWN HEREON ARE BASED ON PRELIMINARY SURVEY DATA, AND ARE FOR REFERENCE ONLY. THIS IS NOT A BOUNDARY SURVEY MAP AND SHOULD NOT BE USED AS SUCH.

HORIZONTAL & VERTICAL DATUM:

THIS MAP IS BASED ON FIELD SURVEY INFORMATION PERFORMED BY CMP ENGINEERING AND LAND SURVEYING IN APRIL & SEPTEMBER OF 2018. HORIZONTAL DATUM IS ASSUMED. VERTICAL DATUM IS BASED ON NAVD 88. FIELD SURVEY CONTOURS ARE SHOWN AS FOLLOWS: MAJOR 10' MINOR 1'

PRELIMINARY
FOR CONSTRUCTION

CMP CIVIL ENGINEERING + LAND SURVEYING

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PROJECT # 20193 DATE: 10/29/2018

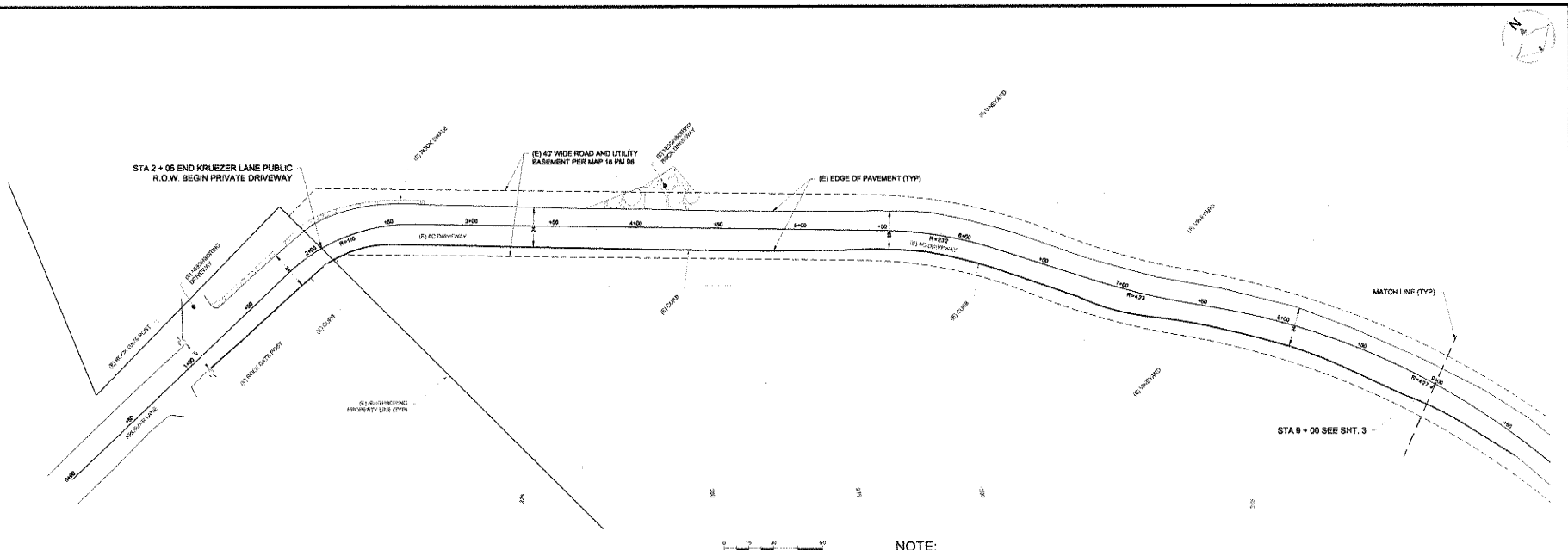
REV. #	DESCRIPTION	DATE

PROJECT INFO: CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME: TITLE SHEET

SHEET: R1

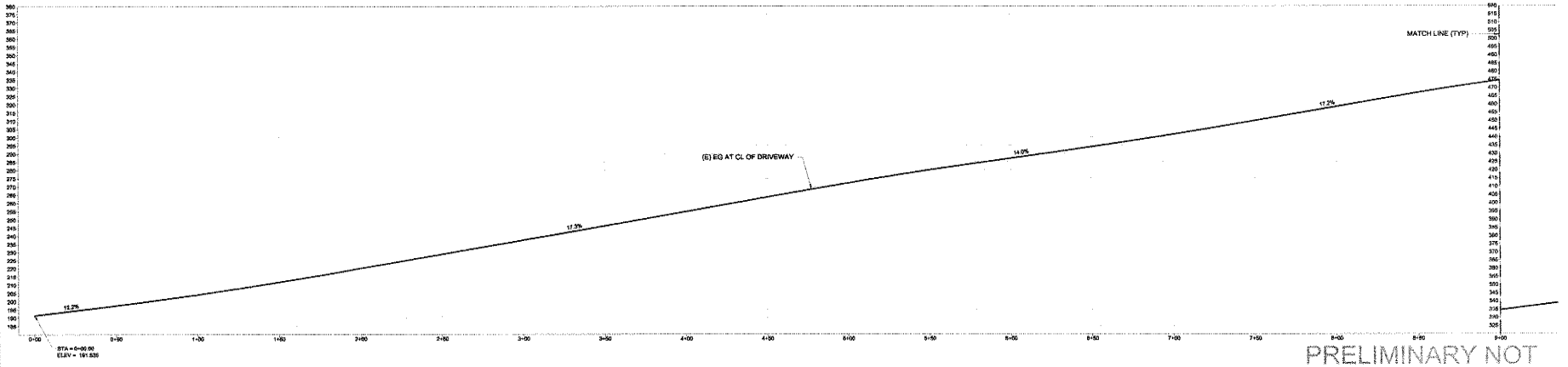
OF 7



NOTE:
NO DRIVEWAY IMPROVEMENTS PROPOSED THIS SHEET.

DRIVEWAY IMPROVEMENT PLAN 1

SCALE 1" = 30'



DRIVEWAY IMPROVEMENT PROFILE 1

SCALE 1" = 30'

PRELIMINARY NOT FOR CONSTRUCTION

CIVIL ENGINEERING • LAND SURVEYING
CMP
PREPARED BY:
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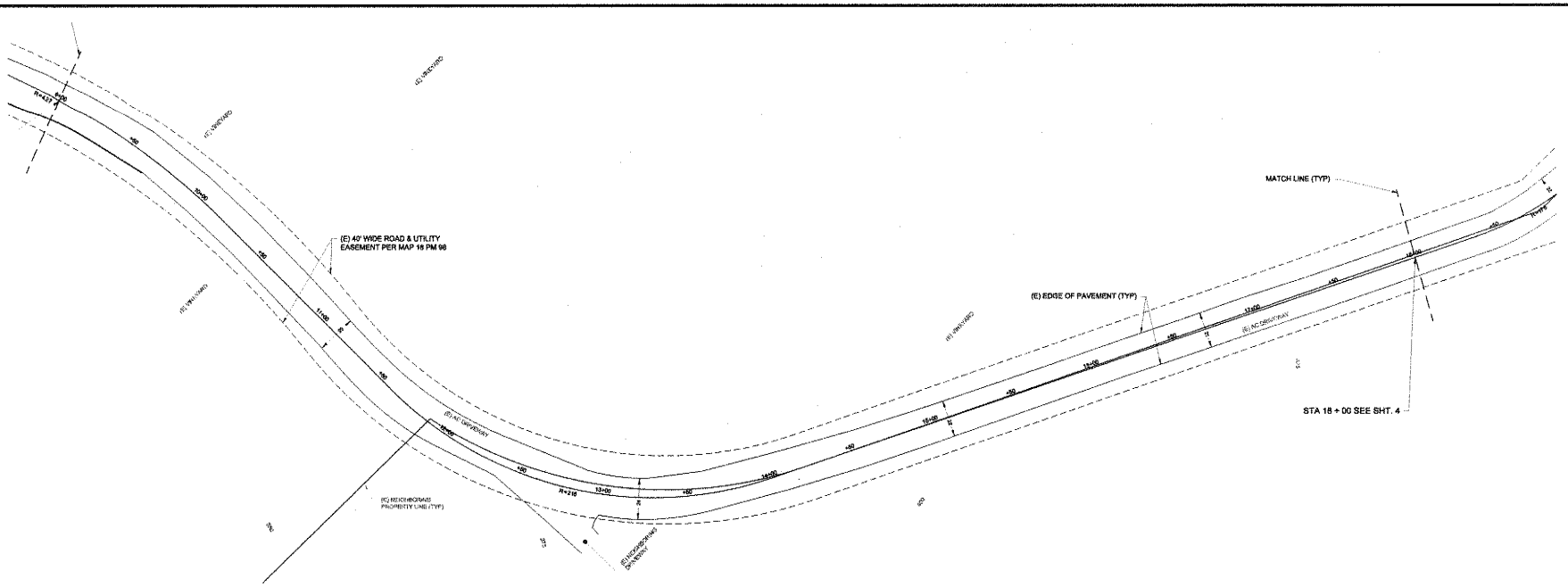
CAMERON@CMPENGINEERING.COM
CMPENGINEERING.COM
PROJECT #: 20193
DATE: 10/8/2018

REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME:
ROAD IMPROVEMENT PLAN 1

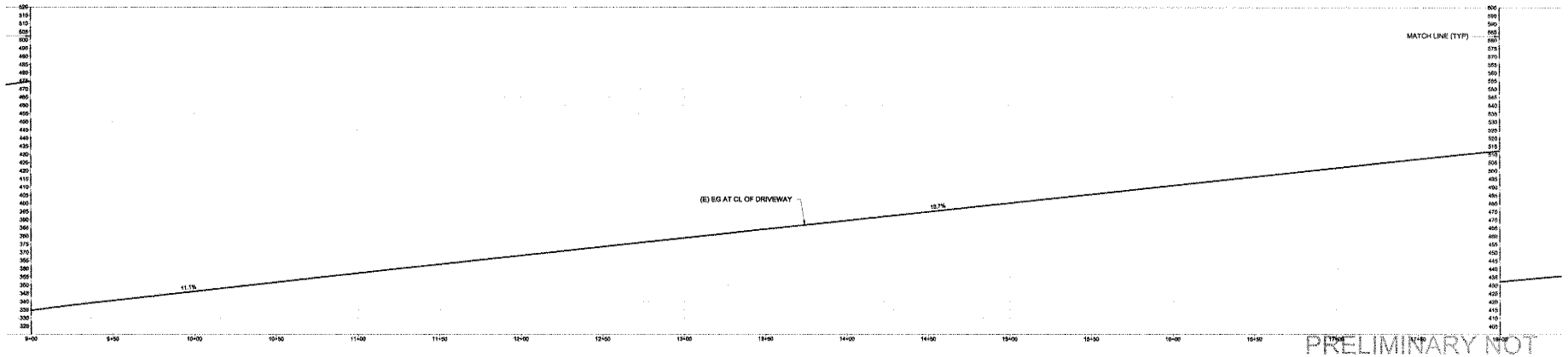
SHEET:
R2



DRIVEWAY IMPROVEMENT PLAN 2

SCALE 1" = 30'

NOTE:
NO DRIVEWAY IMPROVEMENTS PROPOSED THIS SHEET.



DRIVEWAY IMPROVEMENT PROFILE 2

SCALE 1" = 30'

PRELIMINARY NOT FOR CONSTRUCTION

CMP CIVIL ENGINEERING & SURVEYING
PREPARED BY:
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1007 CAPELL VALLEY ROAD
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CAPENGINEERING.COM

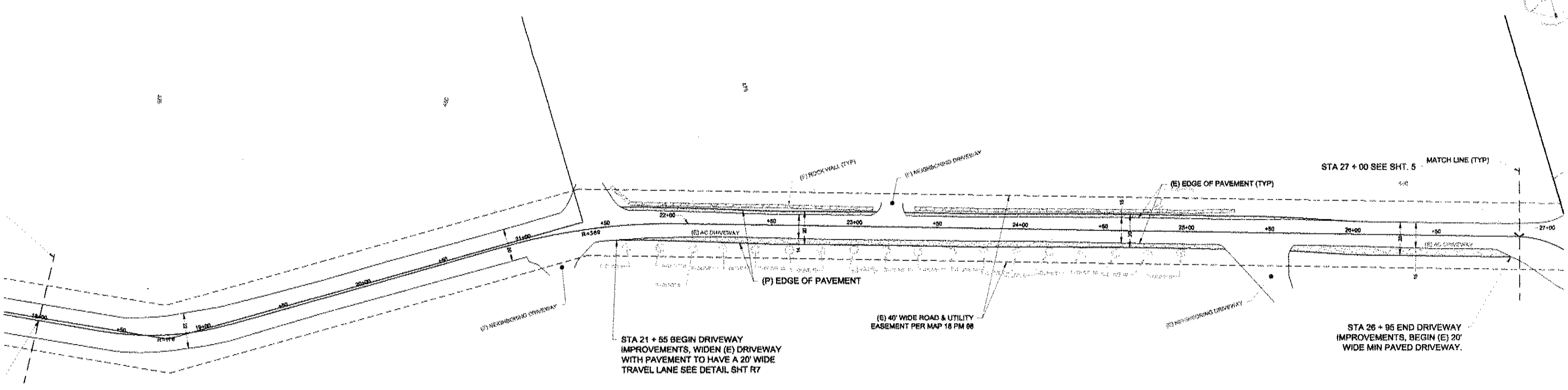
DATE: 10/8/2018
PROJECT # 00130

REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

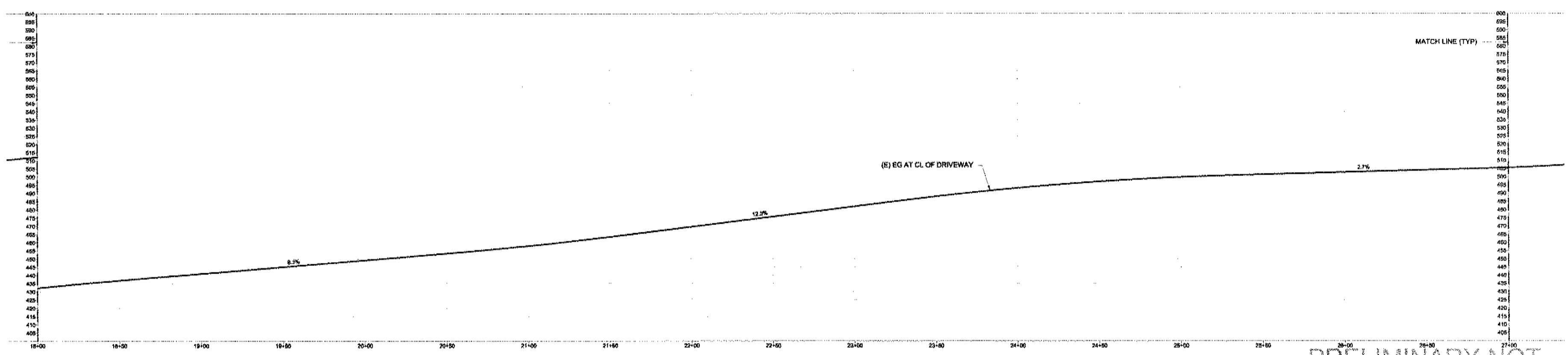
SHEET NAME:
ROAD IMPROVEMENT PLAN 2

SHEET:
R3



DRIVEWAY IMPROVEMENT PLAN 3

SCALE 1" = 30'



PRELIMINARY NOT FOR CONSTRUCTION

DRIVEWAY IMPROVEMENT PROFILE 3

SCALE 1" = 30'

PREPARED BY:
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PROJECT #: 00193 DATE: 10/28/2016

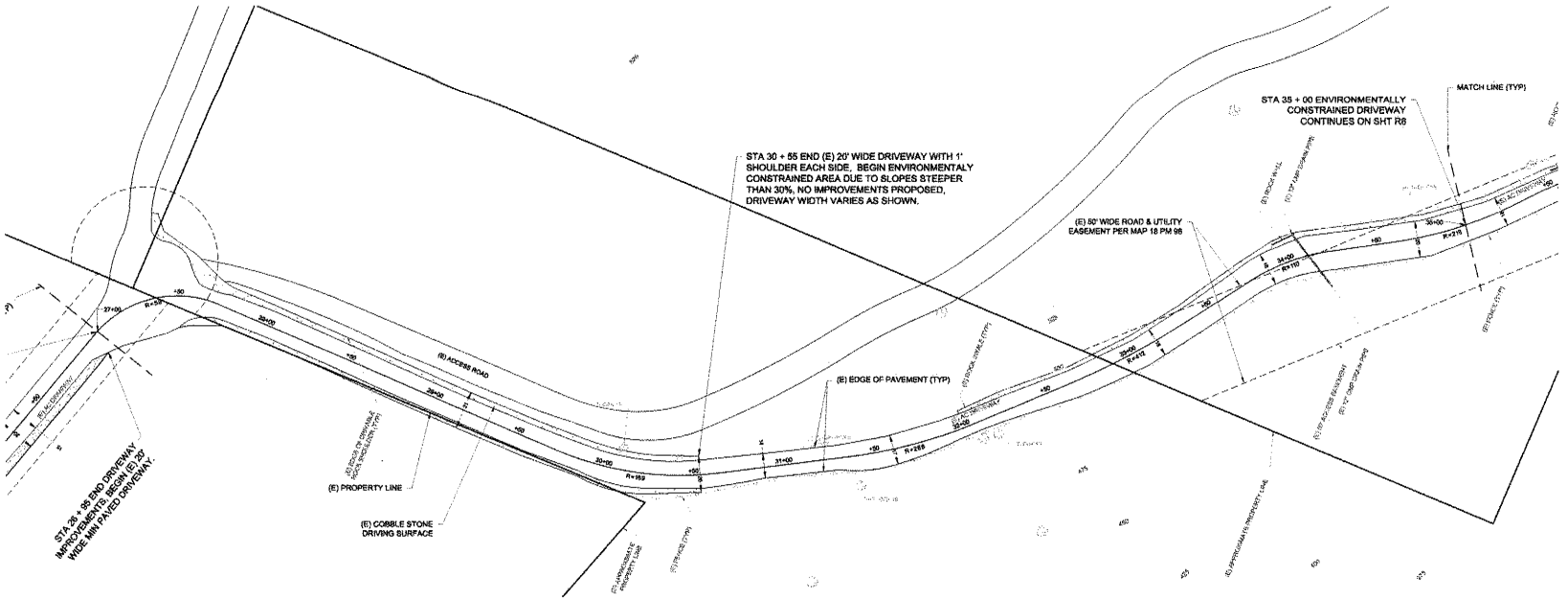
REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME:
ROAD IMPROVEMENT PLAN 3

SHEET:
R4

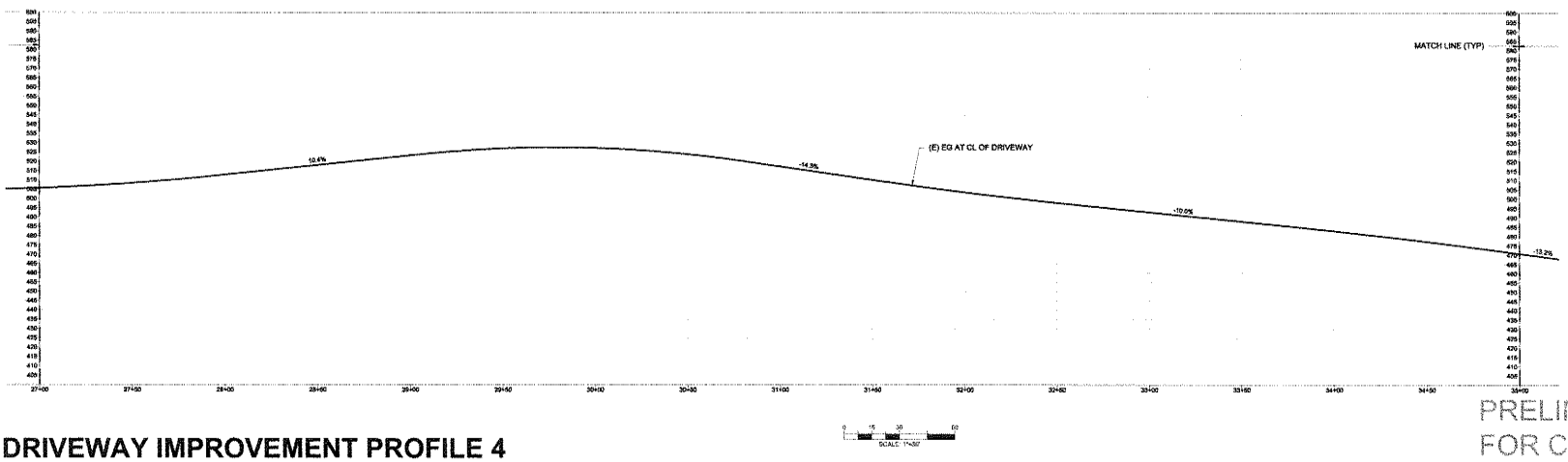
OF 7



DRIVEWAY IMPROVEMENT PLAN 4

SCALE 1" = 30'

NOTES:
1. DRIVEWAY HAS A VARYING WIDTH AS SHOWN ON THIS PLAN.
2. ENVIRONMENTAL CONSTRAINTS BETWEEN STATIONS 30 + 55 AND 37 + 35 ARE AS FOLLOWS:
   A. STEEP SLOPES OVER 30% ON EITHER SIDE OF (E) DRIVEWAY



DRIVEWAY IMPROVEMENT PROFILE 4

SCALE 1" = 30'

PRELIMINARY NOT FOR CONSTRUCTION

CMP CIVIL ENGINEERING • SURVEYING

PREPARED BY:
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CAMERON@CAPEMGINEERING.COM
CAPEENGINEERING.COM

DATE: 10/30/2016
PROJECT # 10133

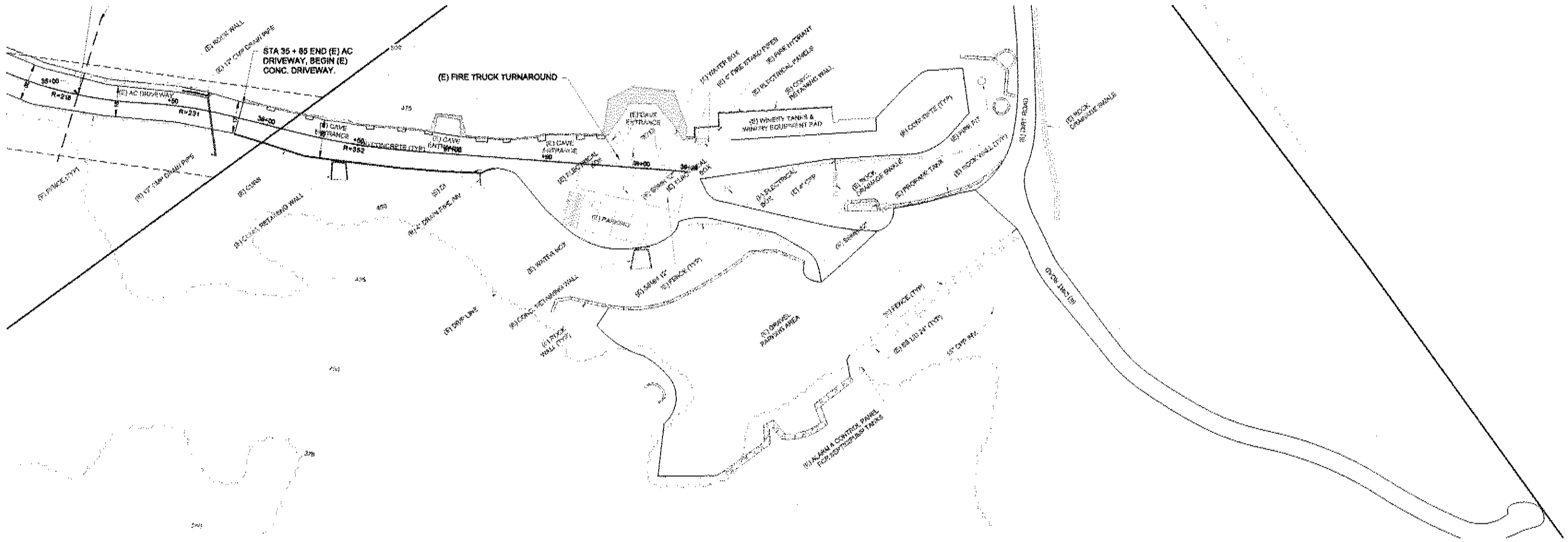
REV. #	DESCRIPTION	DATE

PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME:
ROAD IMPROVEMENT PLAN 4

SHEET:
R5

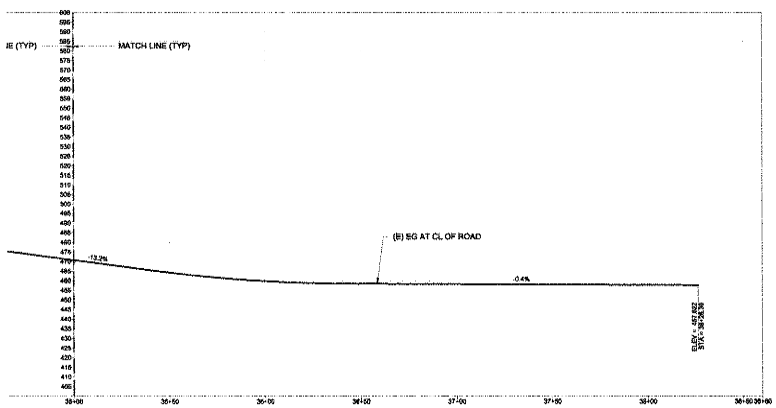
OF 7



DRIVEWAY IMPROVEMENT PLAN 5

SCALE 1" = 30'

NOTES
1. DRIVEWAY HAS A VARYING WIDTH AS SHOWN ON THE PLAN.
2. ENVIRONMENTAL CONSTRAINTS BETWEEN STATIONS 35 + 85 AND 37 + 30 ARE AS FOLLOWS:
   A. STEEP SLOPES OVER 30% ON EITHER SIDE OF (E) DRIVEWAY
3. NO DRIVEWAY IMPROVEMENTS PROPOSED THIS SHT



DRIVEWAY IMPROVEMENT PROFILE 5

SCALE 1" = 30'

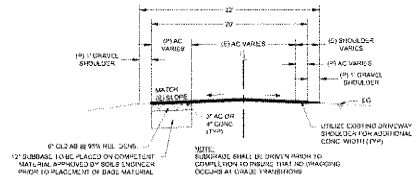
PRELIMINARY NOT FOR CONSTRUCTION

PREPARED BY:	PROJECT INFO:	SHEET NAME:	SHEET:
CAMERON PRIDMORE PE, PLS 1607 CAPELL VALLEY ROAD NAPA, CA 94558 (707) 815-0988 CAMERON@CMPENGINEERING.COM CMPENGINEERING.COM PROJECT #: 00193 DATE: 10/28/2016	CALDWELL VINEYARD WINERY 270 KREUZER LANE NAPA, CA 94559 APN: 045-310-056	ROAD IMPROVEMENT PLAN 5	R6 OF 7

CMP CIVIL ENGINEERING & LAND SURVEYING

DRIVEWAY TYPICAL SECTION NOTES

- SOFT OR SLIDING AREAS SHALL BE REPAIRED PER SOILS ENGINEERS' RECOMMENDATIONS PRIOR TO CONTINUING CONSTRUCTION
- SEE SOILS ENGINEER FOR ADDITIONAL REQUIREMENTS AND CONSULT PROJECT ENGINEER IF EXISTING GRADES PROHIBIT DESIGN SLOPES.



TYPICAL 20' COMMERCIAL DRIVEWAY IMPROVEMENTS SECTION

N.T.S.

GENERAL NOTES

1. IT IS THE CONTRACTOR'S RESPONSIBILITY TO VERIFY THE LOCATION AND ELEVATION OF ALL EXISTING UTILITIES, PRIOR TO STARTING CONSTRUCTION. THESE PLANS ARE BASED UPON THE BEST INFORMATION AVAILABLE, BUT CAN ONLY BE TAKEN AS APPROXIMATE.
2. ANY UTILITIES THAT MAY HAVE TO BE RELOCATED SHALL BE DONE AT THE OWNERS EXPENSE.
3. PRIOR TO EXCAVATING NEAR ANY P.G. & E., PAC BELL, CITY, COUNTY, OR PRIVATE FACILITIES IT IS THE CONTRACTOR'S RESPONSIBILITY TO CONTACT U.S.A. AT LEAST 2 WORKING DAYS IN ADVANCE AT (800) 642-2444.
4. DAMAGE TO ANY AND ALL UTILITIES BY CONTRACTOR WILL BE REPLACED IN KIND AT OWNERS EXPENSE, AS WELL AS ANY EXISTING PRIVATE OR PUBLIC IMPROVEMENTS OR NATURAL LANDSCAPES SPECIFICALLY DESIGNATED BY OWNER.
5. CONTRACTOR WILL MAINTAIN SAFE CONDITIONS IN THE CONSTRUCTION AREA FOR WORKMEN AND TRAVELING PUBLIC.
6. PRIOR TO THE COMMENCEMENT OF CONSTRUCTION, THE CONTRACTOR SHALL SECURE CONSTRUCTION PERMITS FROM THE NAPA COUNTY PUBLIC WORKS DEPARTMENT, THE NAPA COUNTY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT, AND ANY OTHER JURISDICTIONAL AGENCY AS REQUIRED. OWNER SHALL PAY FOR ALL FEES INCLUDING INSPECTION FEES THEREFORE.
7. ALL STATIONS (ON PLAN) ARE TAKEN ALONG CENTERLINE UNLESS OTHERWISE NOTED ON PLAN AND SHOW MEASUREMENTS IN A HORIZONTAL PLANE.
8. ALL GRADING, SITE PREPARATION, PLACING AND COMPACTING OF FILL SHALL BE DONE ACCORDING TO THESE PLANS, AND NAPA COUNTY REQUIREMENTS.
9. SLOPE PLANTING SHALL BE SPECIFIED BY THE BY OTHER AND IS NOT A PART OF THESE PLANS.
10. ALL CUT AND FILL SLOPES SHALL BE 2:1 OR MORE GENTLE, UNLESS OTHERWISE NOTED.
11. ALL ABANDONED UNDERGROUND PIPELINES EXPOSED DURING GRADING SHALL BE REMOVED OR ADEQUATELY PLUGGED.
12. ROUND CUT AND FILL SLOPES TO BLEND IN WITH THE NATURAL GROUND CONTOURS.
13. EROSION CONTROL MEASURES SHALL BE EMPLOYED DURING THE RAINY SEASON AS REQUIRED AND AS SHOWN ON THE APPROVED STORMWATER QUALITY MANAGEMENT PLANS. A PRE-GRADING MEETING MAY BE SCHEDULED AT THE CONTRACTORS REQUEST AT THE SITE 48 (FORTY-EIGHT) HOURS PRIOR TO THE START OF GRADING. THE FOLLOWING PEOPLE SHOULD BE PRESENT: OWNER, GRADING CONTRACTORS, ENGINEER, AND THE COUNTY REPRESENTATIVE.
14. CHANGES TO THIS PLAN DUE TO FIELD CONDITIONS WILL BE MADE ONLY WITH THE APPROVAL OF THE ENGINEER AND THE NAPA COUNTY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT.
15. ADJACENT PROPERTIES SHALL BE PROTECTED FROM STORM WATERS, MUD, SILT, ETC.
16. THIS PLAN MAY NOT COVER ALL THE SITUATIONS THAT ARISE DURING CONSTRUCTION DUE TO UNANTICIPATED FIELD CONDITIONS. VARIATIONS MAY BE MADE TO THE PLAN IN THE FIELD SUBJECT TO THE APPROVAL OF THE ENGINEER AND THE GOVERNING COUNTY AGENCY.
17. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PLACEMENT OF ALL FILLS ACCORDING TO THE PLAN, AND THE PREPARATION OF GROUND TO RECEIVE FILLS. TESTING FOR REQUIRED COMPACTION, STABILITY OF ALL FINISH SLOPES, SOIL EROSION, AND REQUIRED CUT SLOPE SURFACES.

MAINTENANCE & LIMITATIONS

1. THE IMPROVEMENTS SHOWN ON THIS PLAN MUST BE MAINTAINED PROPERLY IN ORDER FOR THEM TO FUNCTION PROPERLY. SUCH MAINTENANCE INCLUDES BUT IS NOT LIMITED TO THE FOLLOWING: MAINTAIN ALL BMPS TO AVOID EXCESS EROSION, MAINTAIN VEGETATIVE COVERAGE ON ALL DISTURBED AREAS, KEEP ALL STORM DRAIN STRUCTURES FREE OF DEBRIS & SEDIMENT.
2. THE EFFECTS OF NORMAL EROSION SUCH AS THOSE DUE TO ENVIRONMENTAL, WEATHER, AND GEOLOGIC CONDITIONS, WILL CONTINUE TO EXIST THROUGHOUT THE PROJECT SITE. THE STABILITY OF EARTH SLOPES AND METHODS OF CONTROLLING THE EFFECTS OF NORMAL EROSION ARE NOT A PART OF THIS PLAN. CONSULT A SOILS ENGINEER FOR THE STABILITY OF EARTH SLOPES AND THE EFFECTS OF NORMAL EROSION.
3. UPON COMPLETION OF ALL PROPOSED IMPROVEMENTS AND EROSION CONTROL MEASURES THE OWNER SHOULD PROVIDE FOR A DETAILED INSPECTION BY THE ENGINEER. THE INSPECTION SHOULD BE PERFORMED BOTH PRIOR TO AND DURING THE FIRST RAIN, TO CHECK THE FUNCTIONALITY OF ALL THE PROPOSED MEASURES & IMPROVEMENTS. IT MAY BE NECESSARY TO MAKE SOME MODIFICATIONS AND/OR REPAIRS TO THESE IMPROVEMENTS IN ORDER TO MAINTAIN A PROPER AND EFFICIENT WORKING SYSTEM.
4. THE PROPERTY OWNER, AND ANY SUBSEQUENT OWNER MUST CLEARLY UNDERSTAND THAT THEY HAVE CHOSEN TO BUILD ON A HILLSIDE PROPERTY WITH A REMOTE AND LENGTHY DRIVEWAY FOR ACCESS. THE OWNER NEEDS TO VIGILANTLY REPAIR THE EROSIVE AND ADVERSE EFFECTS OF HEAVY RAINFALL TO THE PROJECT SITE AND THE IMPROVEMENTS SHOWN ON THESE PROJECT PLANS.
5. SIGNIFICANT MAINTENANCE AND UPKEEP COSTS MAY BE ASSOCIATED WITH THIS PROJECT AND SHOULD BE PLANED FOR BY THE OWNER. SEVERE STORMS CAN MOBILIZE SEDIMENTS WHICH CAN IMPAIR THE FUNCTIONALITY OF STORM DRAINAGE DEVICES. IF DRAINAGE DITCHES AND CULVERTS ARE NOT KEPT CLEAR OF SEDIMENTS, EROSIVE & FLOOD DAMAGE TO STRUCTURES AND DRIVEWAY IMPROVEMENTS MAY RESULT.
6. THE DESIGN OF FACILITIES ON THESE PLANS ARE BASED UPON STANDARD ENGINEERING PRACTICES, AND NAPA COUNTY REQUIREMENTS. CHANGES IN TRADITIONAL WEATHER PATTERNS AND RAINFALL INTENSITIES HAVE NOT BEEN PLANNED FOR AND COULD IMPACT THE INTEGRITY OF THE DRIVEWAY AND APPURTENANCES. IT IS SUGGESTED THAT EMERGENCY MEASURES BE PLANNED FOR, AS WELL AS THE COSTS FOR GENERAL MAINTENANCE OF ALL OF THE IMPROVEMENTS SHOWN ON THESE PLANS.

PRELIMINARY NOT FOR CONSTRUCTION

CMP CIVIL ENGINEERING • LAND SURVEYING

PREPARED BY:
CAMERON PRIDMORE PE, PLS
1607 CAPELL VALLEY ROAD
NAPA, CA 94558
(707) 815-0988
CAMERON@CAPEMGINEERING.COM
CAMERONGREENWOOD.COM

PROJECT # 2003 DATE: 10/26/2016

REV.#	DESCRIPTION	DATE

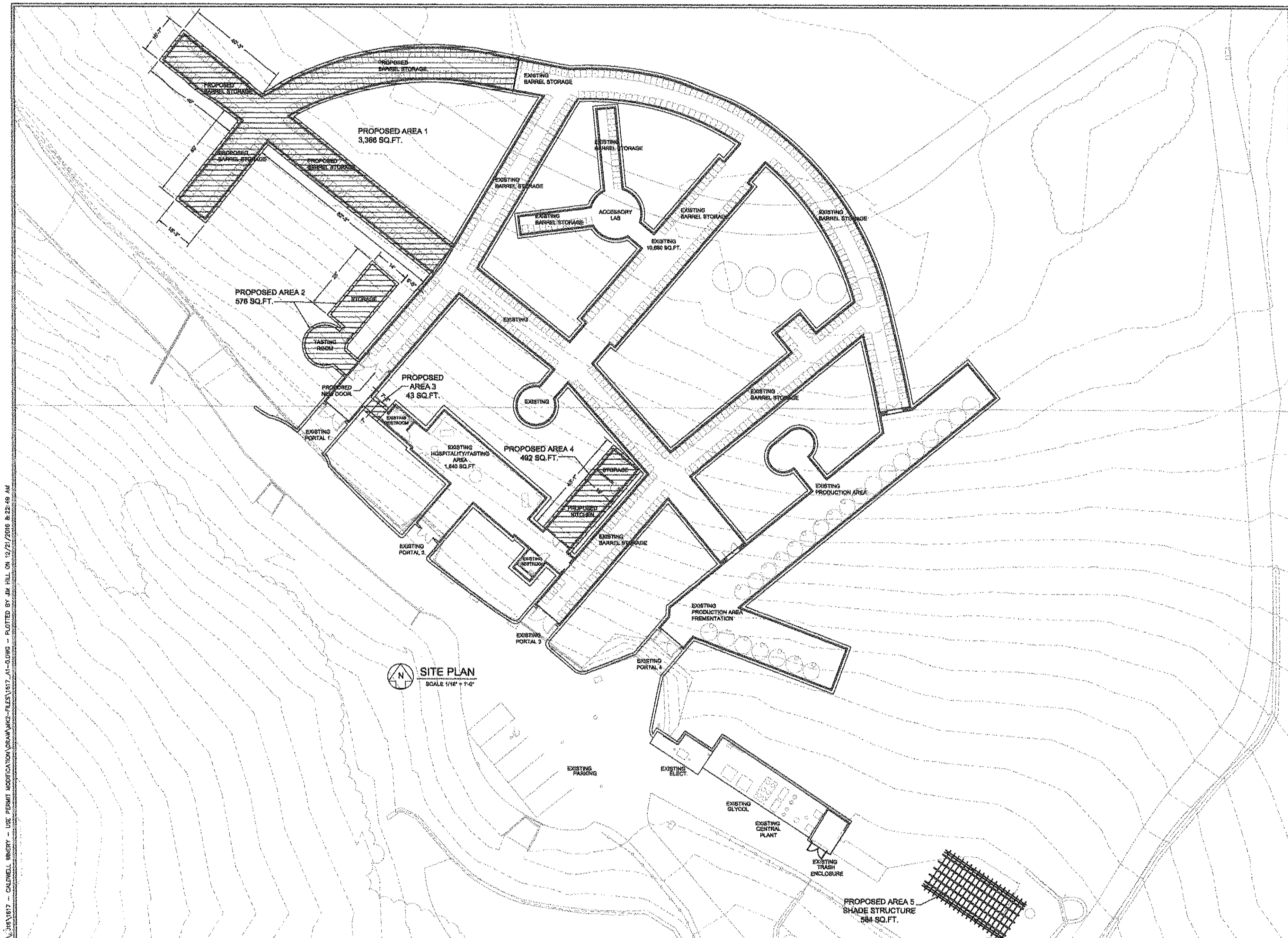
PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME:
NOTES & DETAILS

SHEET:
R7

OF 7

P:\...\1617 - CALDWELL WINERY - USE PERMIT MODIFICATION\DRAW\MK2-FILES\1617_A1-0.DWG - PLOTTED BY JM HILL ON 12/21/2016 & 22:49 AM



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Phone: (707)759-5260
Fax: (707)759-5905
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LICENSED ARCHITECT — STATE OF CALIFORNIA — C-24535

CONSULTANTS:

NO.	REVISION
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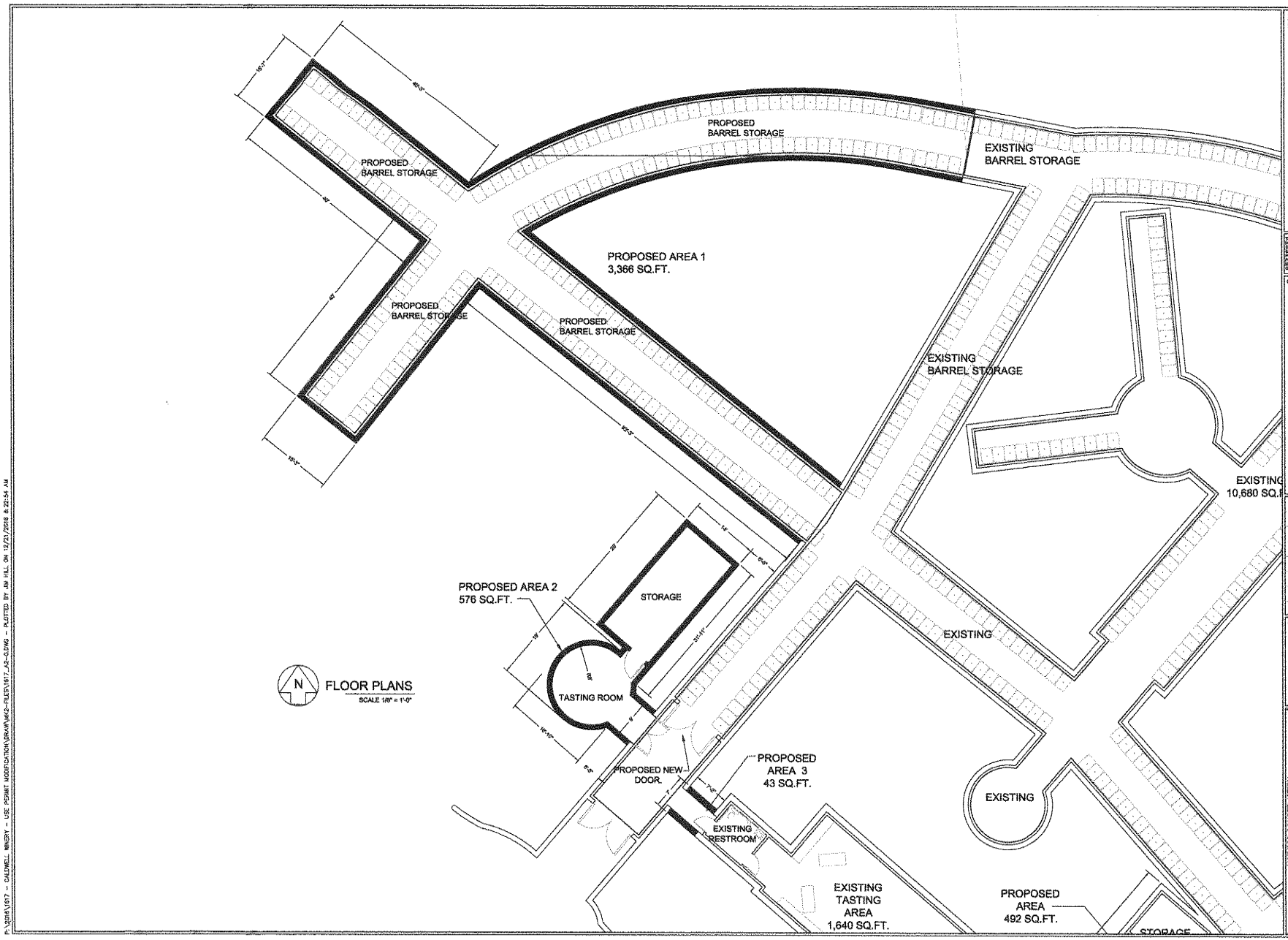
PROJECT:
CALDWELL WINERY
250 KREUZER LANE
NAPA, CALIFORNIA 94558

SHEET CONTENTS:
SITE PLAN

NOT FOR CONSTRUCTION

SCALE: AS NOTED
DATE: 10-25-2016
DRAWN BY: JHMA
CHECKED BY:
JOB NO.: 1617
SHEET NO.

A1.0



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CONSULTANTS:

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PROJECT:

CALDWELL WINERY

250 KREUZER LANE
NAPA, CALIFORNIA 94559

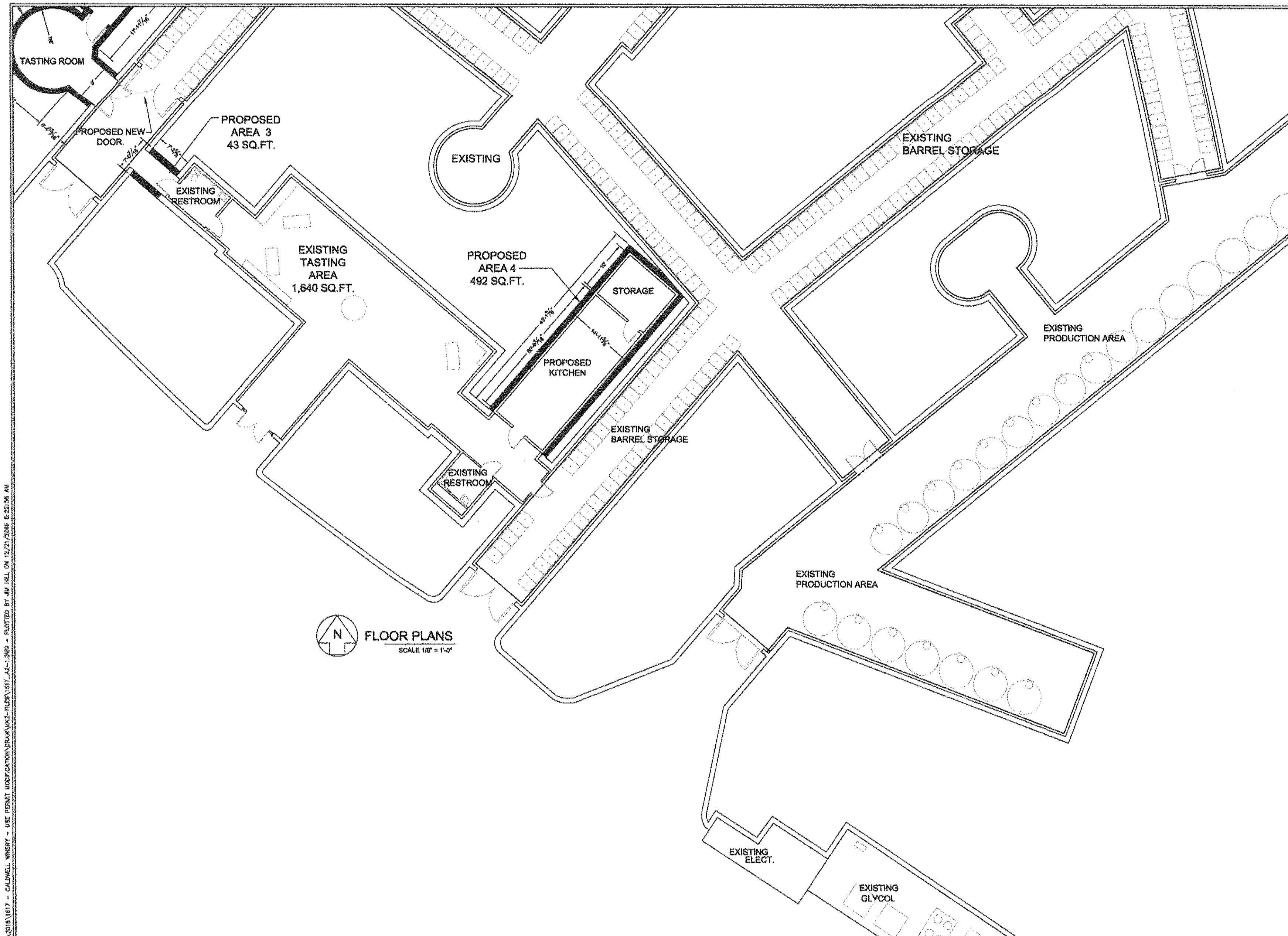
SHEET CONTENTS:

FLOOR PLANS: AREA 1 ,2 && 3

NOT FOR CONSTRUCTION

SCALE: AS NOTED
DATE: 10-26-2016
DRAWN BY: JH/MA
CHECKED BY:
JOB NO.: 1617
SHEET NO.

A2.0



FLOOR PLANS
SCALE 1/8" = 1'-0"

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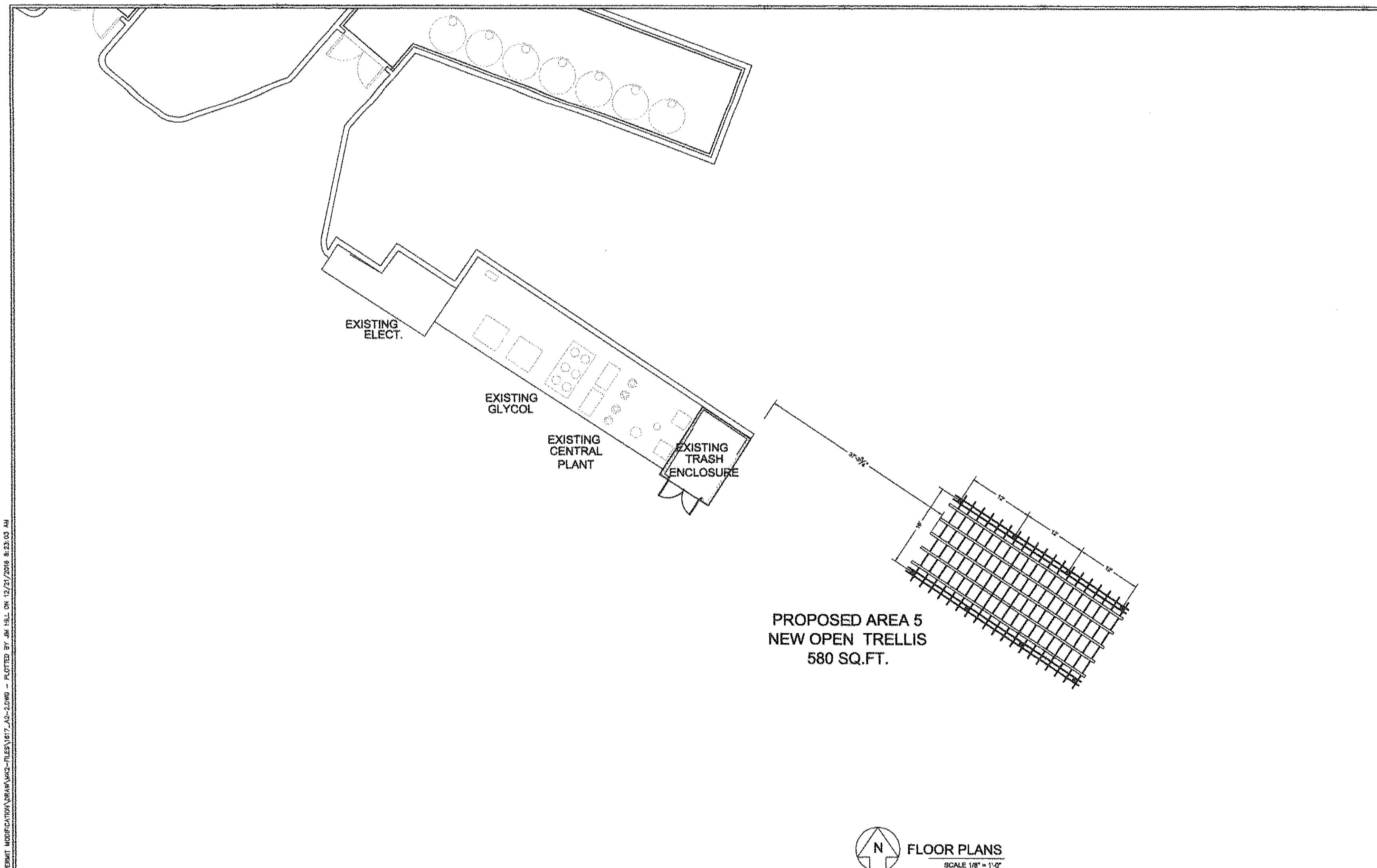
PROJECT:
CALDWELL WINERY
250 KREUZER LANE
NAPA, CALIFORNIA 94559

SHEET CONTENTS:
FLOOR PLAN
AREA 4

NOT FOR CONSTRUCTION

SCALE: AS NOTED
DATE: 10-28-2016
DRAWN BY: JHMA
CHECKED BY:
JOB NO.: 1617
SHEET NO.
A2.1



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LICENSED ARCHITECT STATE OF CALIFORNIA C-24633

CONSULTANTS:

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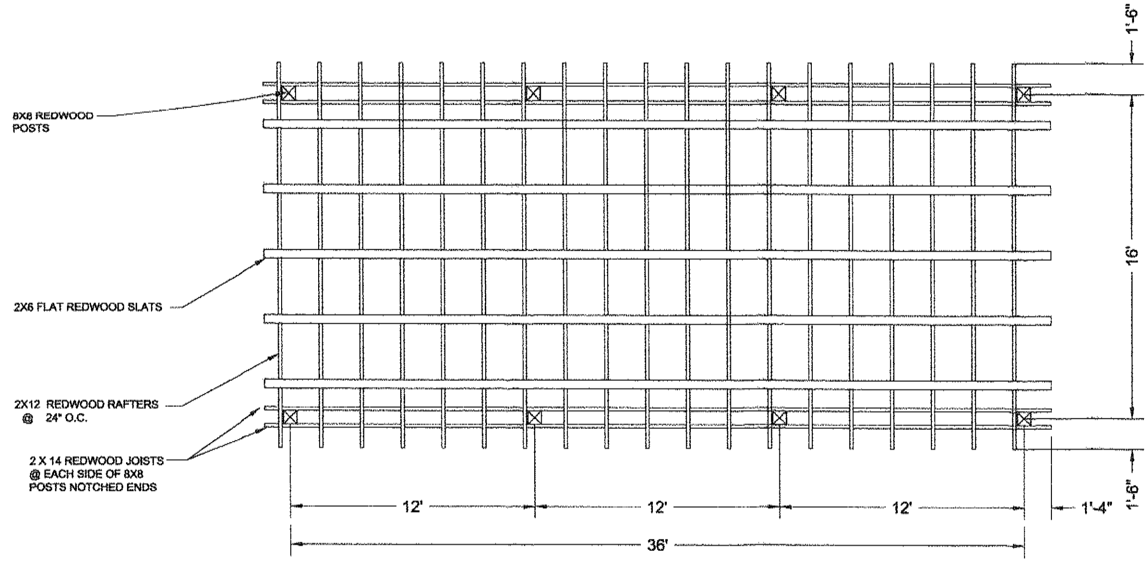
PROJECT:
CALDWELL WINERY
250 KREUZER LANE
NAPA, CALIFORNIA 94559

SHEET CONTENTS:
FLOOR PLAN
AREA 5

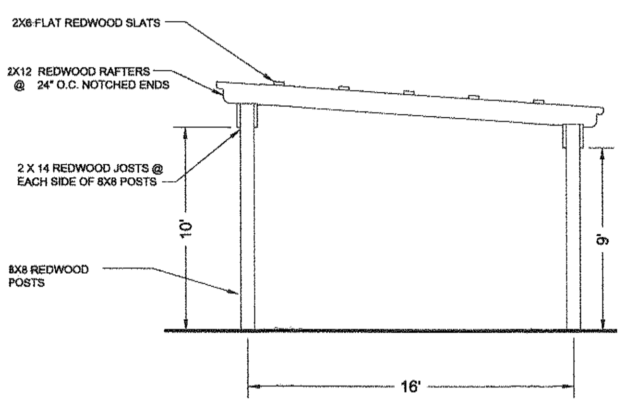
NOT FOR CONSTRUCTION

SCALE: AS NOTED
DATE: 10-25-2016
DRAWN BY: JHIMA
CHECKED BY:
JOB NO.: 1617
SHEET NO.
A2.2



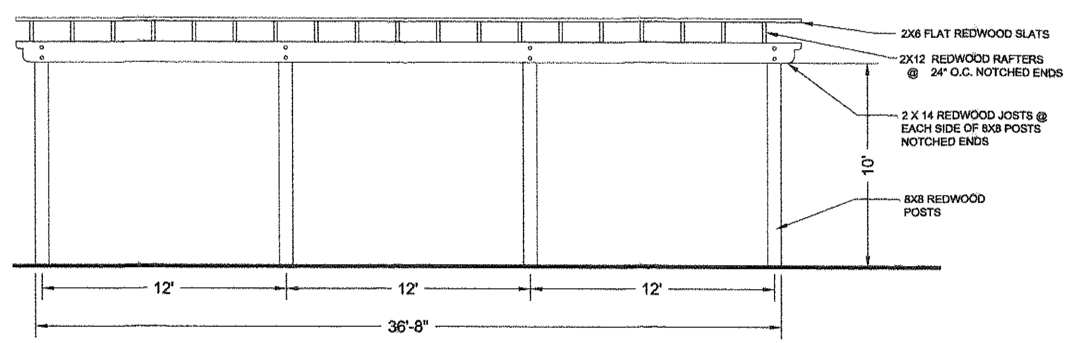
ENLARGED TRELLIS PLAN

SCALE 3/8" = 1'-0"



TRELLIS SIDE ELEVATION

SCALE 3/8" = 1'-0"



TRELLIS FRONT ELEVATION

SCALE 3/8" = 1'-0"

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LICENSED ARCHITECT THOMAS A. REUFFERS C-24633 STATE OF CALIFORNIA

CONSULTANTS:

NO.	REVISION
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PROJECT:

CALDWELL WINERY

250 KREUZER LANE
NAPA, CALIFORNIA 94559

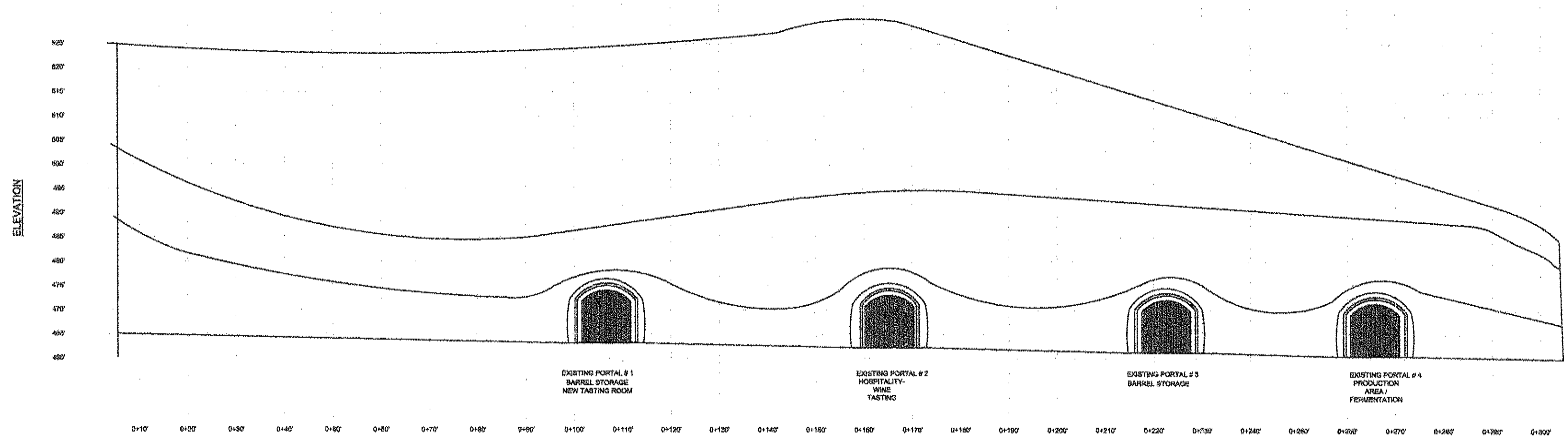
SHEET CONTENTS:

ENLARGED OPEN TRELLIS PLAN AND ELEVATIONS

NOT FOR CONSTRUCTION

SCALE: AS NOTED
DATE: 10-25-2016
DRAWN BY: JH/MA
CHECKED BY:
JOB NO.: 1617
SHEET NO.

A2.3



CAVE FRONT ELEVATION

SCALE: 3/32" = 1'-0"

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PROJECT:

CALDWELL WINERY

250 KREUZER LANE
NAPA, CALIFORNIA 94558

NOT FOR CONSTRUCTION

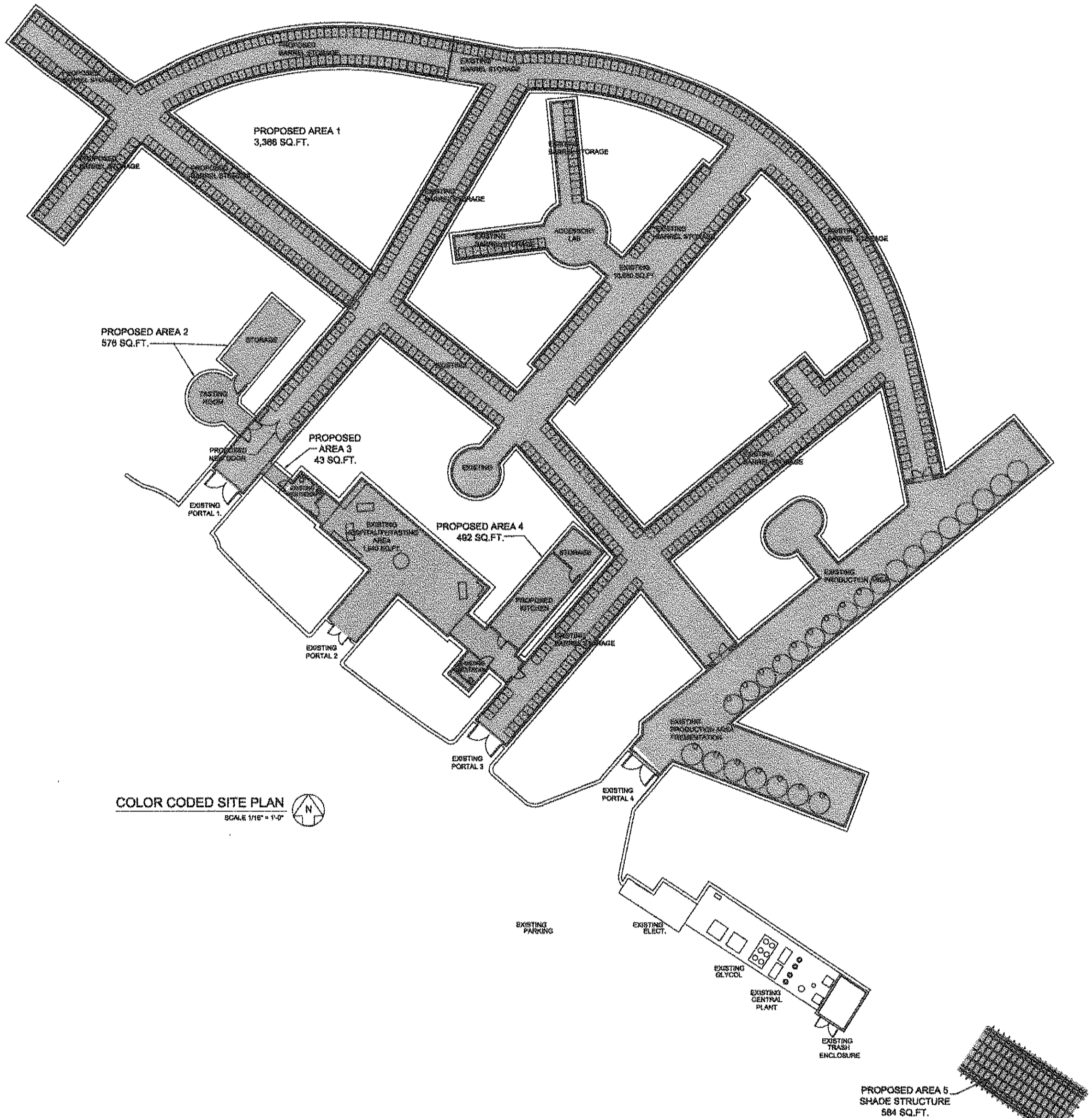
SHEET CONTENTS:

CAVE FONT ELEVATION

SCALE: AS NOTED
DATE: 10-25-2016
DRAWN BY: JH/MA
CHECKED BY:
JOB NO.: 1617
SHEET NO.

A4.0

P:\2016\1617 - CALDWELL WINERY - USE PERMIT MODIFICATION\DRAW\MK2-FILES\1617_A4-1 COLOR CODE.DWG - PLOTTED BY JM HILL ON 12/21/2016 8:19:17 AM



COLOR CODED SITE PLAN

SCALE 1/16" = 1'-0"

COLOR CODE

= ACCESSORY TOTAL (3,335 SQ.FT.)

= PRODUCTION TOTAL (18,696 SQ.FT.)

SQUARE FOOT LEGEND

PROPOSED PRODUCTION	(3,366 SQ.FT.)
PROPOSED ACCESSORY	(1,695 SQ.FT.)
EXISTING PRODUCTION	(15,330 SQ.FT)
EXISTING ACCESSORY	(1,640 SQ.FT.)
TOTAL PRODUCTION	(18,696 SQ.FT)
TOTAL ACCESSORY	(3,335 SQ.FT)

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PROJECT:

CALDWELL WINERY

250 KREUZER LANE
NAPA, CALIFORNIA 94559

NOT FOR CONSTRUCTION

SHEET CONTENTS:

COLOR CODE SITE PLAN

SCALE: AS NOTED
DATE:
DRAWN BY: SD/JH
CHECKED BY:
JOB NO.: XXXX
SHEET NO.

A4.1