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Use Permit Application Packet

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

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Use Permit Application

To be completed by Planning staff...

Application Type: _____

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000 Receipt No. 119549 Received by: [Signature] Date: 3-24 2017

To be completed by applicant...

*Total Fees will be based on actual time and materials

Project Name: Vine Cliff Winery Use Permit Modification

Assessor's Parcel No: 032-030-027 Existing Parcel Size: +/-99.6 ac.

Site Address/Location: 7400 Silverado Trail Napa CA 94558
No. Street City State Zip

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

Property Owner: Charles & Nell Sweeney Family 2003 Trust dba Vine Cliff Winery

Mailing Address: 7400 Silverado Trail Napa CA 94558
No. Street City State Zip

Telephone No(707) 287 - 7387 E-Mail: Nell@VineCliff.com

Applicant (if other than property owner): Michael Sweeney

Mailing Address: 7400 Silverado Trail Napa CA 94558
No. Street City State Zip

Telephone No(707) 287 - 7387 E-Mail: Michael@VineCliff.com

Representative (if applicable): George H Monteverdi, Monteverdi Consulting LLC

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

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

Use Permit Information Sheet

Use

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

Vine Cliff Winery requests approval of additional daily Tour & Tasting activities to a maximum of 50 persons.
Six (6) Marketing Events for up to 100 persons each are also requested. These events are in addition to the
existing Marketing Events approved by Use Permit #98323-UP.

Permission to operate in accordance with AB2004 (Evans Bill) is requested.

No changes to winery infrastructure or existing wine production operations are requested at this time.

For additional information, please see Project Description submitted with this application.

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

District _____

Regional _____

State ABC Type 02 (existing)

Federal TTB Basic Permit (existing)

Improvements

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

No changes to winery infrastructure or existing wine production operations are requested at this time.

For additional information, please see the Project Description submitted with this application.

**USE PERMIT MAJOR MODIFICATION APPLICATION
VINE CLIFF WINERY
PROJECT DESCRIPTION (Revised 7/21/17)
7400 SILVERADO TRAIL, NAPA**

APPLICANT:

Charles & Nell Sweeney Family 2003 Trust
DBA Vine Cliff Winery
7400 Silverado Trail
Napa, CA 94558

APPLICANT'S REPRESENTATIVE:

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

APN: 032-030-027

ACREAGE: ±99.6 acres

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

GENERAL PROJECT DESCRIPTION:

The purpose of this Application is to amend Use Permit #98323-UP for Vine Cliff Winery (Vine Cliff) to modify elements of the winery's marketing program and to recognize changes in the site and floor plan that have occurred over time. The existing use permit authorizes wine production, retail wine sales, tours and tastings, marketing events and other accessory activities (e.g., winery-related administrative offices) within a +/-2,338 square foot structure and +/-15,000 square foot cave located on the above referenced parcel. As demonstrated in the attached analyses prepared by Applied Civil Engineering and others, the existing winery building, caves and infrastructure can accommodate all activities proposed in this Application. No expansion or physical changes to the existing structures or infrastructure at the winery are proposed.

WINERY USE PERMIT HISTORY

Small Winery Exemption #178889: Wine production at the Vine Cliff site has occurred for over 100 years. In 1989, Napa County recognized these activities and issued Small Winery Exemption (SWE) #SW-178889. Under the SWE, Vine Cliff was authorized to produce a maximum of 10,000 gallons of wine per year, subject to the following limitations: (1) no public tours or tasting; (2) no more than 1 visitor per day and 7 visitors per week; and (3) no more than 2 full-time and 2 part-time employees. Visitation and administrative activities occurred in the existing winery building, where both continue today.

Modification to #SW-17889: In 1995, Napa County granted a modification #94180-MOD which allowed for a redesign of the winery floor plan, reduction in production space to 4,424 s.f. (including a trellis-covered tank pad) and use of a 2,271.5 s.f. outdoor concrete slab for grape receiving and crushing. These areas continue to be used for wine production activities.

Use Permit #96095-UP: In 1996, Napa County approved the first formal Use Permit for Vine Cliff (#96095-UP), to authorize the following:

- Wine production up to 30,000 gallons per year.;
- Construction of an +/-840 s.f. mezzanine within the existing +/-1,498 s.f. winery barrel room building (total +/-2,338 s.f.);
- Construction of a single-story 3,835 s.f. structure to house offices, conference room, kitchen and tasting/reception (this structure was never built);
- Use of the existing +/-2,072 s.f. cave and 10,255 s.f. of new caves for wine barrel storage;
- Custom production of wine for 3 new producers utilizing 5,000 gallons per year of the 30,000 gallons per year production capacity and 2,800 s.f. of the winery for production activities;
- Retail wine sales;
- Private tours and tasting for up to 4 persons (average 3 persons) 100 times per year;
- Marketing events as follows:
 - wine trade tours and tasting (twice per week; 4 persons maximum; 3 persons average);
 - wine trade luncheons (twice per month; 10 persons maximum; 7 persons average)
 - private promotional dinners (6 times per year; 12 persons maximum; 10 persons average)
- Provision of 12 off-street parking spaces.
- Construction of a left turn lane from Silverado Trail.

Use Permit Modification #98041-MOD: In 1998, Napa County approved a minor modification to the unbuilt 3,835 s.f. hospitality and administrative building approved by #96095-UP.

Use Permit #98323-UP: In 1999, Napa County approved #98323-UP, which modified #96095-UP to authorize the following:

- Increase wine production from 30,000 gallons per year to 48,000 gallons per year;
- Expand the area of the winery caves from 12,327 s.f. to 15,000 s.f. for barrel and library wine storage;
- Marketing events as follows (see also, original Use Permit Application Supplemental Information Sheet for Winery Uses, Vine Cliff Winery, attached):
 - wine trade tours & tasting (twice per week; 4 persons maximum; between 11:00 am and 11:00 pm);
 - wine trade luncheons (twice per month; 50 persons maximum; between 11:00 am and 11:00 pm)
 - private promotional dinners (6 times per year; 50 persons maximum; between 11:00 am and 11:00 pm)
- Winery to be closed for retail wine sales during period when there are over 40 persons attending a marketing event;
- Marketing events cannot be scheduled to begin or end between 4:00 pm and 6:00 pm.

- Increase in maximum number of off-street parking spaces from 12 spaces to 21 spaces.

Use Permit Very Minor Modification #P08-00159-VMM: In 2008, Napa County approved a request to redesign the previously-approved, unbuilt 3,835 s.f. hospitality and administrative building to 2,393 s.f., with the building remaining in the same location as the previously approved building.

REQUESTED MODIFICATIONS & CLARIFICATIONS

Vine Cliff requests the following revisions and clarifications to Use Permit #98323-UP:

1. Daily Tours & Tasting Program – Modify the approved Tours and Tasting program to allow for up to 50 persons per day, by appointment, with food pairing. The Tours and Tasting program is open to both members of the wine trade, as well as members of the public, provided these visitors make prior appointments with the winery. All prepared foods will be furnished by a licensed caterer or food service provider. Tours and Tasting activities will take place in the existing winery building and immediate environs (e.g., crush pad, gardens, vineyards). Tours & Tasting may be conducted within the cave.
2. Marketing Program – In addition to the existing Marketing Activities described in Use Permit #98323-UP, Vine Cliff requests the approval of an additional six (6) marketing events per year with a maximum of 100 persons. As required by previous approvals, the winery will be closed for retail sales and daily tours and tasting on days when marketing events occur. Vine Cliff will provide portable toilet facilities at all events. Food for all marketing events will be prepared by a licensed caterer. Marketing events will take place in the existing winery building and its immediate environs (e.g., patio, gardens, vineyards). The Marketing program is open to both members of the wine trade, as well as members of the public, provided these visitors make prior appointments with the winery. Consistent with prior Use Permit and Modification approvals, Marketing Events may be conducted within the cave.
3. Employees – Vine Cliff requests approval of up to 10 full-time and 6 part-time employees.
4. Custom Production – Vine Cliff requests formal removal of “custom production” language from their Use Permit, consistent with County policies obviating the requirement that such production be defined in the Use Permit.
5. California Assembly Bill 2004 (Evans Bill) Approval – Vine Cliff request authorization to operate in accordance with AB 2004. Colloquially known as the “picnic bill,” AB 2004 allows for the sale and on-premises consumption of bottled wine. The area of consumption would be limited to the immediate proximity of the winery, including the nearby pond and garden area.
6. Clarification of Winery Areas and Uses – Since its construction, the existing winery building has housed the following activities: winemaking, public retail sales, private, by appointment tastings, marketing events and offices, including the +/-840 s.f. mezzanine authorized by Use Permit #96095-UP. The existing, total Production Area (including caves) for Vine Cliff Winery is +/-21,696 s.f. The existing, total Accessory Use Area is +/-2,338 s.f. The Accessory-to-Production area ratio is +/-11%. As stated above, the winery cave is approved for Type III occupancy and is

currently certified for Type I occupancy. The approved cave design and associated building permits require a fire alarm system, but not a fire sprinkler/suppression system. While not currently ongoing, an entitlement for Type III occupancy exists, and should be clearly restated in the approval documents associated with this Modification application. As required by law, Vine Cliff will obtain a certificate of occupancy for Type III occupancy prior to initiating tours, tasting and marketing activities in the cave.

No other changes to the permitted structures, operations or infrastructure are proposed. On-premises retail sales will continue to occur in the existing winery building. Retail wine sales and daily tours and tasting activities will be curtailed on days of marketing events, as described above. Based on the water demand (Water Availability Analysis), wastewater capacity and traffic analyses prepared for this application, the proposed modifications can be accommodated by the existing Vine Cliff facility and infrastructure.

EXISTING INFRASTRUCTURE ANALYSIS

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

WASTEWATER TREATMENT AND DISPOSAL:

Winery process wastewater and sanitary wastewater will continue to be handled by the existing, separate systems on the Property. A wastewater feasibility study report for this project has been prepared by Applied Civil Engineering and is attached to this Application. The report demonstrates that the existing wastewater infrastructure has been designed to effectively handle the volumes of anticipated process wastewater and sanitary sewage generated by proposed site activities. As noted above, portable toilets will be made available at all marketing events.

WATER AVAILABILITY ANALYSIS:

The Property is located on Agricultural Watershed (AW) zoned lands and is not within a Groundwater Deficient Area. Domestic water for the winery and residence is supplied by two existing wells. A Phase 1 Water Availability Analysis (WAA) has been prepared by O'Conner Environmental, Inc., (OEI) and is included in this Application. The conclusion of the Phase 1 WAA is that there is ample groundwater available and that the winery, residence and existing vineyards will not adversely impact water availability in the area. Specifically, for the ±99.6-acre Property, the estimated water demand (+/-17.8 acre feet per year) is approximately 52% of the 34.2 acre feet per year mean recharge volume for the Property, as calculated by OEI.

FIRE PROTECTION:

The project site is accessed readily from Silverado Trail by an existing paved driveway that meets commercial standards as required by the Napa County Road & Streets Standards (NCRSS). The winery design affords ready access to all winery structures, covered crush pad and residence. The Applicant will maintain a 10-foot-wide defensible space zone on each side of the access roadway from Silverado Trail to the winery. In past years, Napa County Fire/Cal Fire has used the pond on the

Property as a resource for their firefighting activities. Although the pond volume is not known, it will continue to serve as a firefighting resource for first-responders.

TRAFFIC:

A thorough and comprehensive Traffic Impact Report (Traffic Report) has been prepared by Crane Transportation Group and is included in this application submittal. The Traffic Report analyzed trip generation, distribution and impacts to intersection (Oak Knoll Avenue; Yountville Cross Road) and roadway segment levels of service for existing, year 2020 and year 2030 horizons. The 2030 horizon reflects the Napa County General Plan Buildout year. The Traffic Report analysis included Friday and Saturday peak hour traffic for both harvest and summer (i.e., peak season) conditions. In summary, the Traffic Report determined that the proposed project presents no significant impacts to traffic conditions in any of the scenarios evaluated. The property is currently served by an existing left-turn lane from southbound Silverado Trail. For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the paved parking lots and the unpaved vineyard avenues on the parcel (as needed).

VIEWSHED PROTECTION:

The County's Viewshed Protection Program does not apply to the project site based on the applicability criteria set forth in Napa County Code §18.106.

ACCESSORY ACTIVITIES:

Proposed marketing activities are summarized above and outlined on the marketing plan portion of the Application. The existing winery development includes 21 parking spaces (including two ADA handicapped-accessible spaces) proposed for employees and anticipated day-to-day visitors (retail sales, tours and tasting, marketing events) and deliveries. The actual number of part-time and full-time employees working at the same hour or day will vary based on seasonal winery needs. Additional parking for marketing events, if needed, is available on vineyard avenues in the vicinity of the winery. The proposed modification will allow activities conducted in accordance with AB 2004 (Evans Bill).

ENVIRONMENTAL ISSUES

The environmental sensitivity maps on file in the Napa County Planning, Building and Environmental Services (PBES) Department have been reviewed to determine if this project will be raises any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site, the development of which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like.

This Application proposes no earthmoving, new construction or expansion of existing structures, facilities or infrastructure. The requested modifications pertain solely to clarification and amendment of the winery's visitor program and a small increase in number of employees. As such, a biosurvey report

and cultural resource evaluation were not warranted.

As summarized in the attached “Voluntary Best Management Practices Checklist for Development Projects,” the Applicant plans or currently engages in the following practices with measurable greenhouse gas (GHG) reduction potential: generation of on-site renewable energy (planned), build to CALGREEN Tier 1 or 2 (planned), VMT reduction plan (planned), energy conserving lighting (current), energy efficient roofing (current), bicycle incentives (planned) connection to recycled water (planned when available), installation of water efficient fixtures (current), low-impact development (LID) (planned), recycling of 75% of all waste (current), composting of 75% food and garden material (current), planting of shade trees within 40 feet of the south side of the building elevation (current), EV charging station(s) (planned), and site design that is oriented and designed to optimize conditions for natural heating, cooling and day lighting of interior spaces, and to maximize winter sun exposure (current) and limit the amount of grading and tree removal (planned).

As summarized in the attached “Voluntary Best Management Practices Checklist for Development Projects,” the Applicant plans or currently engages in the following practices with un-measurable greenhouse gas (GHG) reduction potential: local food production (current), education to staff and visitors on sustainable practices (planned), use 70-80% cover crop (current), and retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site (planned).

Improvements, cont.

Total on-site parking spaces: 17 existing No change proposed
Loading areas: 2 existing No change 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): _____ acres

Employment and Hours of Operation

Days of operation: Mon-Sun existing No change proposed
Hours of operation: 11am-11pm existing No change proposed
Anticipated number of employee shifts: 1 existing 1 proposed
Anticipated shift hours: 11am-6pm existing No change* proposed

**Employee work schedules may be adjusted on days of Marketing Events, which are permitted to occur until 11pm by Use Permit #98323-UP*

Maximum Number of on-site employees:

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

X - Up to 10 full-time and 6 part-time employees

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.

Charles and Nell Sweeney

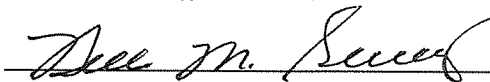
Print Name of Property Owner



Signature of Property Owner

Nell M. Sweeney

Print Name Signature of Applicant (if different)



Signature of Applicant

3/15/17

Date

3-15-2017

Date

Supplemental Application for Winery Uses

Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 48,000 gal/y Per permit No: #98323-UP Permit date: 5/1999

Current maximum actual production: 37,757 gal/y For what year? 2007

Proposed production capacity: 48,000 (No change) gal/y

* For this section, please see "Winery Production Process," at page 11.

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>4</u> existing	<u>50</u> proposed
Average daily tours and tastings visitation ¹ :	<u>3</u> existing	<u>30</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>Mon-Sun 10am-6pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours ² :	<u>Mon-Sun 9am-6pm</u> existing	<u>No change</u> 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.)

Vine Cliff requests the addition of six (6) Marketing Events of up to 100 persons to the existing Marketing Program approved as part of Use Permit #98323-UP.

Please see the Project Description submitted with this application for additional details.

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.)

All prepared food served at Marketing Events and food/wine-pairings will be provided by a licensed caterer.

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 +/-17,000 sq. ft. +/-0.4 acres
 Proposed No change sq. ft. No change acres

Winery Coverage. Consistent with the definition at “b.,” at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

+/-66,000 sq. ft. +/-1.5 acres +/-1.5 % 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 +/-21,696 sq. ft. Proposed No change sq. ft.

Accessory Use. Consistent with the definition at “d.,” at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing +/-2,338 sq. ft. +/-11 % of production facility
 Proposed No change sq. ft. No change % 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...

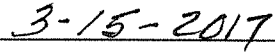
Cave area Existing: +/-15,000 sq. ft. Proposed: No change sq. ft.
 Covered crush pad area Existing: +/-2,272 sq. ft. Proposed: No change sq. ft.
 Uncovered crush pad area Existing: N/A sq. ft. Proposed: N/A sq. ft.

Initial Statement of Grape Source

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



Owner's Signature



Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>well</u>
Name of proposed water supplier (if water company, city, district):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>+/-16,000</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>+/-16,100</u> gal/d	<u>0</u> gal/d
Water availability (in gallons/minute):	<u>200+</u> gal/m	<u>N/A</u> gal/m
Capacity of water storage system:	<u>10,500</u> gal	<u>unknown</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Pond</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Winery PW</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>septic system</u>	<u>septic system</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>762</u> gal/d	<u>1,600</u> gal/d
Anticipated future waste flows (peak flow):	<u>915</u> gal/d	<u>1,600</u> gal/d
Future waste disposal design capacity:	<u>915</u> gal/d	<u>1,600</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): No grading is being proposed.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>10</u> x 3.05 one-way trips per employee	=	<u>31</u>	daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>12</u>	daily trips.
Average number of weekday visitors: <u>15</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Gallons of production: <u>48,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total	=	<u>56</u>	daily trips.
Number of total weekday trips x .38	=	<u>21</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u>	daily trips.
Number of PT employees (on Saturdays): <u>1</u> x 1.90 one-way trips per employee	=	<u>2</u>	daily trips.
Average number of weekend visitors: <u>30</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>21</u>	daily trips.
Total	=	<u>35</u>	daily trips.
Number of total Saturday trips x .57	=	<u>20</u>	PM peak trips.

Traffic during a Crush Saturday

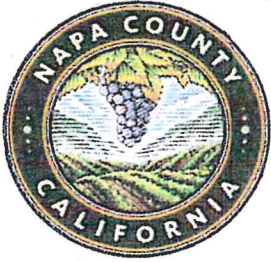
Number of FT employees (during crush): <u>7</u> x 3.05 one-way trips per employee	=	<u>21</u>	daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u>	daily trips.
Average number of weekend visitors: <u>30</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>21</u>	daily trips.
Gallons of production: <u>48,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>70</u> x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>15</u>	daily trips.
Total	=	<u>66</u>	daily trips.
Number of total Saturday trips x .57	=	<u>38</u>	PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>3</u> x 2 one-way trips per staff person	=	<u>6</u>	trips.
Number of visitors (largest event): <u>100</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u>	trips.
Number of special event truck trips (largest event): <u>2</u> x 2 one-way trips	=	<u>4</u>	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).



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: Vine Cliff UP Modification 032-030-027

Project number if known:

Contact person: Michael Sweeney

Contact email & phone number: michael@vinecliff.com

Today's date: 3/14/2017

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>		BMP-1 Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i> Principals have solicited a bid for a ground mount PV array to service the winery and the residence. The system will be comprised of 584 modules, with a total annual system output of 251,178 kWh. The system will generate 92.9% of our electrical consumption. The location of the proposed ground mount array is indicated on the site plan.
<input type="checkbox"/>	<input type="checkbox"/>		BMP-2 Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i>

Already Plan
Doing To Do

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

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

BMP-4 Alternative fuel and electrical vehicles in fleet

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

Number of total vehicles _____

Typical annual fuel consumption or VMT _____

Number of alternative fuel vehicles _____

Type of fuel/vehicle(s) _____

Potential annual fuel or VMT savings _____

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

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

Winery is permitted for 3,835 s.f. mixed-use structure (office, kitchen, conference, reception). When built, we will aspire to CALGREEN Tier 1 or Tier 2 standards.

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

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

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

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

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Plan
Doing To Do

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1

See description below under BMP-5.

Please see BMP-5

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.

BMP-9 Energy conserving lighting

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

Winery is actively engaged in switching out incandescent lights with LED lighting throughout the property.

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.

Roof of tunnel between barrel storage room and winery building is a living roof. When re-roofing winery building roof is required, we will implement Energy Star roofing.

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!

We will post maps of local biking trails in the retail room. 1 bicycle rack will be installed nearby the winery building.

BMP-12 Bicycle route improvements

Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Plan
Doing To Do

BMP-13 Connection to recycled water

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

At such time that a recycled water line becomes available, the winery will consider connection to that line.

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.

Design of approved (but not yet built accessory building) will seek to minimize earthmoving.

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.

N/A

BMP-17 Recycle 75% of all waste

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

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

BMP-21 Electrical Vehicle Charging Station(s)

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

BMP-22 Public Transit Accessibility

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

N/A

Already Plan
Doing To Do

BMP-23

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

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building buried 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.

N/A No new development being proposed

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 Plan
Doing To Do

BMP-28 Use of recycled materials

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

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. Property has an herb garden and many fruit trees.

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

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

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.*
10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napason.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

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

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # <i>(Agency Use Only)</i>		EPA ID # <i>(Hazardous Waste Only)</i>	
BUSINESS NAME <i>(Same as Facility Name of DBA-Doing Business As)</i>	Vine Cliff Winery		
BUSINESS SITE ADDRESS	7400 Silverado Trail		
BUSINESS SITE CITY	Napa	CA	ZIP CODE 94558
CONTACT NAME	Michael Sweeney	PHONE	707-974-5330

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility...	If Yes, please complete these pages of the UPCF....
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4 HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4a Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 5 UST FACILITY <i>(Formerly SWRCB Form A)</i> UST TANK <i>(one page per tank) (Formerly Form B)</i>
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 6 NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 7 EPA ID NUMBER - provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 10 RECYCLABLE MATERIALS REPORT <i>(one per recycler)</i>
Treat hazardous waste on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 11 ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT <i>(one page per unit)</i>
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 12 CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 13 REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14 HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14a Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14b See CUPA for required forms.

F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submission of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California Identification number. For facilities in California, the number usually starts with the letter "CA". If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 61-TOXIC or (800) 61-66542, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms "Facility Name" or "Business Name" that might have been used in the past.
103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.
104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.
105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.
106. CONTACT - Enter a contact person's name.
107. PHONE - Enter a contact phone number.

4. HAZARDOUS MATERIALS -

Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:

- It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure).
- It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A.
- Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.

If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.

UPCF NUMBER 111501 is the element number for regulated substances. Check the box to indicate whether you have a state threshold.

- 4a. REGULATED SUBSTANCES - Refer to 19 OCR 2770.0 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.
5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25111. If YES, then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.
6. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 50 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure (14.7 psia/20276.3 kg). The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):
An aboveground petroleum storage tank (AST) facility which is any of the following (see H&S 25111.2 (c) & 25111.2 (d) for a complete list):
 - A pressure vessel or boiler which is subject to Division 5 of the Labor Code.
 - A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC.
 - An aboveground oil production tank which is regulated by the Division of Oil and Gas.
 - Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.
9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in 9C. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.
10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per SC 26143.2. Check YES and complete the Recyclable Materials Report pages. If you do not recycle or recycle excluded/recyclable materials which were generated onsite. Check NO. You only send recyclable materials to an onsite recycler. You do not need to report.
11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of "treatment" for certain processes under specific limited conditions. Refer to HSC 25143.2 (b) for these specific exemptions. Treatment of certain sludges, leachates, and oils is also included. Refer to HSC 25143.2 (c) for specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.
12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance to the state pursuant to 22 CCR 66011.1 (b) and 66011.1 (c). If your facility requires a financial assurance instrument or claiming an exemption, then complete the Certification of Financial Assurance page.
13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. If YES, then you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site for site operations. You must be eligible pursuant to the conditions in HSC 25110.70. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.
14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:
 - Your knowledge of the tank and its contents
 - Testing of the tank
 - Inability to remove hazardous materials stored in the tank.
 - The mixture rule
 - The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.
- 14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.
- 14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.
15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.

VINE CLIFF WINERY

USE PERMIT CONCEPTUAL SITE PLANS

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MAR 24 2017

Napa County Planning, Building
& Environmental Services

APPLIED

2074 West Lincoln Avenue
Napa, CA 94558
(707) 251-9968 (707) 250-2395 Fax
www.appliedcivil.com

VINE CLIFF WINERY
USE PERMIT CONCEPTUAL SITE PLANS

PREPARED UNDER THE
SUPERVISION OF THE
REGISTERED PROFESSIONAL ENGINEER



DRAWN BY: [Blank]
CHECKED BY: [Blank]
DATE: MARCH 14, 2017
REVISIONS: [Blank]

JOB NUMBER: 06179
FILE: 06-13-CONCEIVING
ORIGINAL SCALE: 1" = 300'
SHEET NUMBER: CI
OF: 1



PROJECT INFORMATION:
PROPERTY OWNER & APPLICANT:
VINE CLIFF WINERY
C/O CHARLES SWEENEY
7400 SILVERADO TRAIL
NAPA, CA 94558
(707) 944-2388

SITE ADDRESS:
7400 SILVERADO TRAIL
NAPA, CA 94558

ASSESSOR'S PARCEL NUMBER:
032-030-027

PARCEL SIZE:

ZONING: AGRICULTURAL WATERSHED (AW)
DOMESTIC WATER SERVICE
WATER TREATMENT WELLS
WASTEWATER DISPOSAL
ON-SITE TREATMENT AND DISPOSAL

FLOOD HAZARD NOTE

ACCORDING TO THE FEDERAL EMERGENCY MANAGEMENT AGENCY (FEMA) FLOOD HAZARD MAPS, THE PROJECT SITE IS NOT LOCATED IN A SPECIAL FLOOD HAZARD AREA.

NOTES:

1. PHOTO, BACKGROUND REPRESENTS EXISTING TOPOGRAPHIC FEATURES. THE PROJECT SITE IS NOT LOCATED IN A SPECIAL FLOOD HAZARD AREA. THE PROJECT SITE IS NOT LOCATED IN A SPECIAL FLOOD HAZARD AREA.
2. AERIAL PHOTOGRAPHS WERE OBTAINED FROM THE SAN FRANCISCO DISTRICT OFFICE OF THE CALIFORNIA STATE ARCHIVES. THE ARCHIVES DO NOT GUARANTEE THE ACCURACY OF THE INFORMATION SYSTEM DATABASE. AIRPHOTO INFORMATION IS UNCORRECTED.
3. AERIAL PHOTOGRAPHS WERE OBTAINED FROM THE SAN FRANCISCO DISTRICT OFFICE OF THE CALIFORNIA STATE ARCHIVES. THE ARCHIVES DO NOT GUARANTEE THE ACCURACY OF THE INFORMATION SYSTEM DATABASE. AIRPHOTO INFORMATION IS UNCORRECTED.
4. CONTOUR INTERVAL IS 10 FEET. HIGHLIGHTED WITH THIN PINK (S) FEET.
5. THE PROPERTY LINES SHOWN ON THESE PLANS DO NOT REPRESENT A BOUNDARY SURVEY. THEY ARE APPROXIMATE AND ARE PROVIDED FOR INFORMATIONAL PURPOSES ONLY.
6. ALL DISTANCES ARE APPROXIMATE. ACCEPTABLE PAVING LOADINGS ARE 15,000 LBS PER SQUARE FOOT FOR 12" THICK ASPHALT AND 20,000 LBS PER SQUARE FOOT FOR 18" THICK CONCRETE.

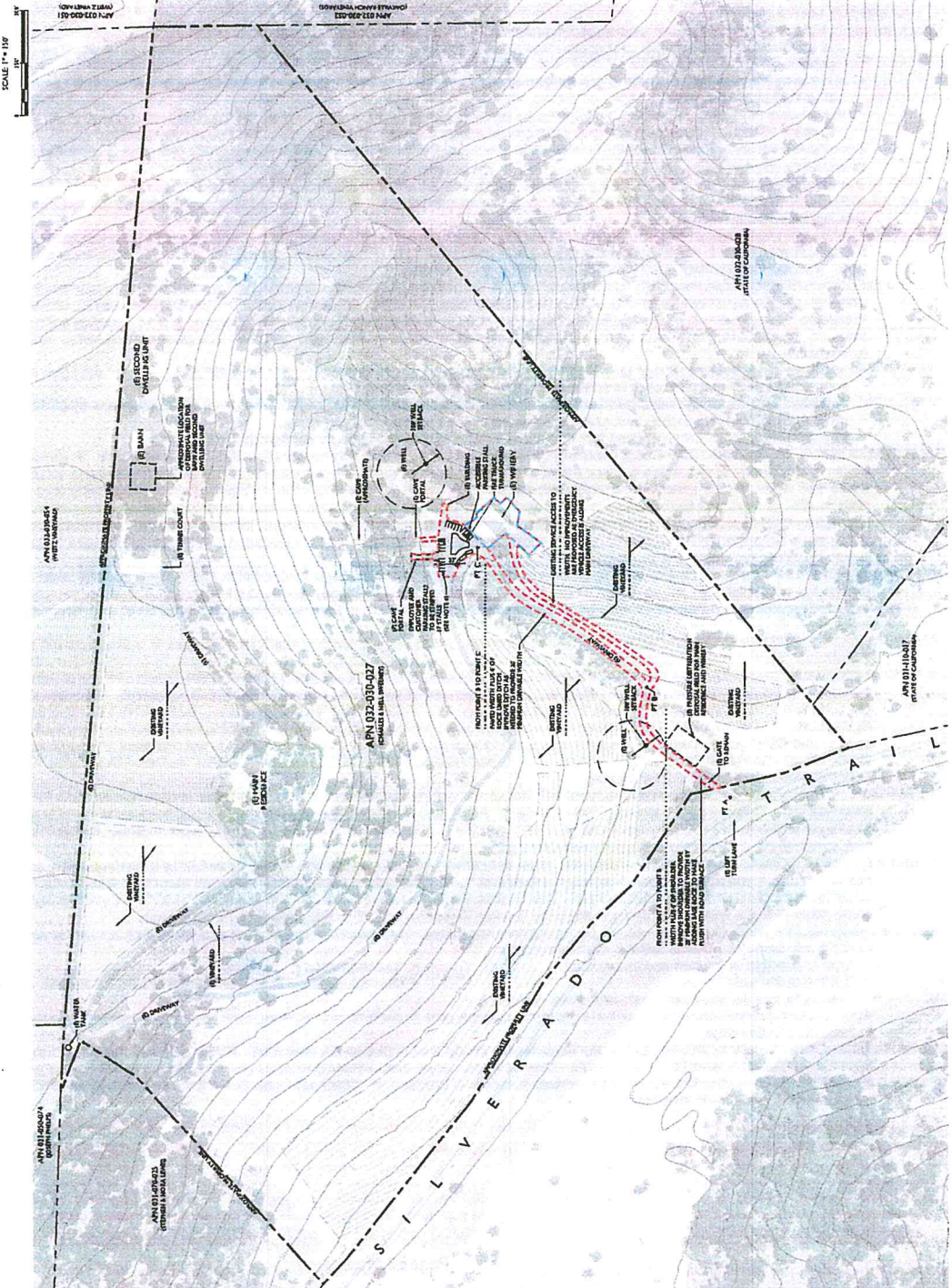
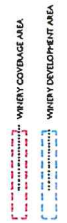




Photo 1
Exterior of Existing Vine Cliff Winery Building

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Photo 2
Interior of Existing Vine Cliff Winery Building

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Photo 3
Vine Cliff Winery Existing Pond Area

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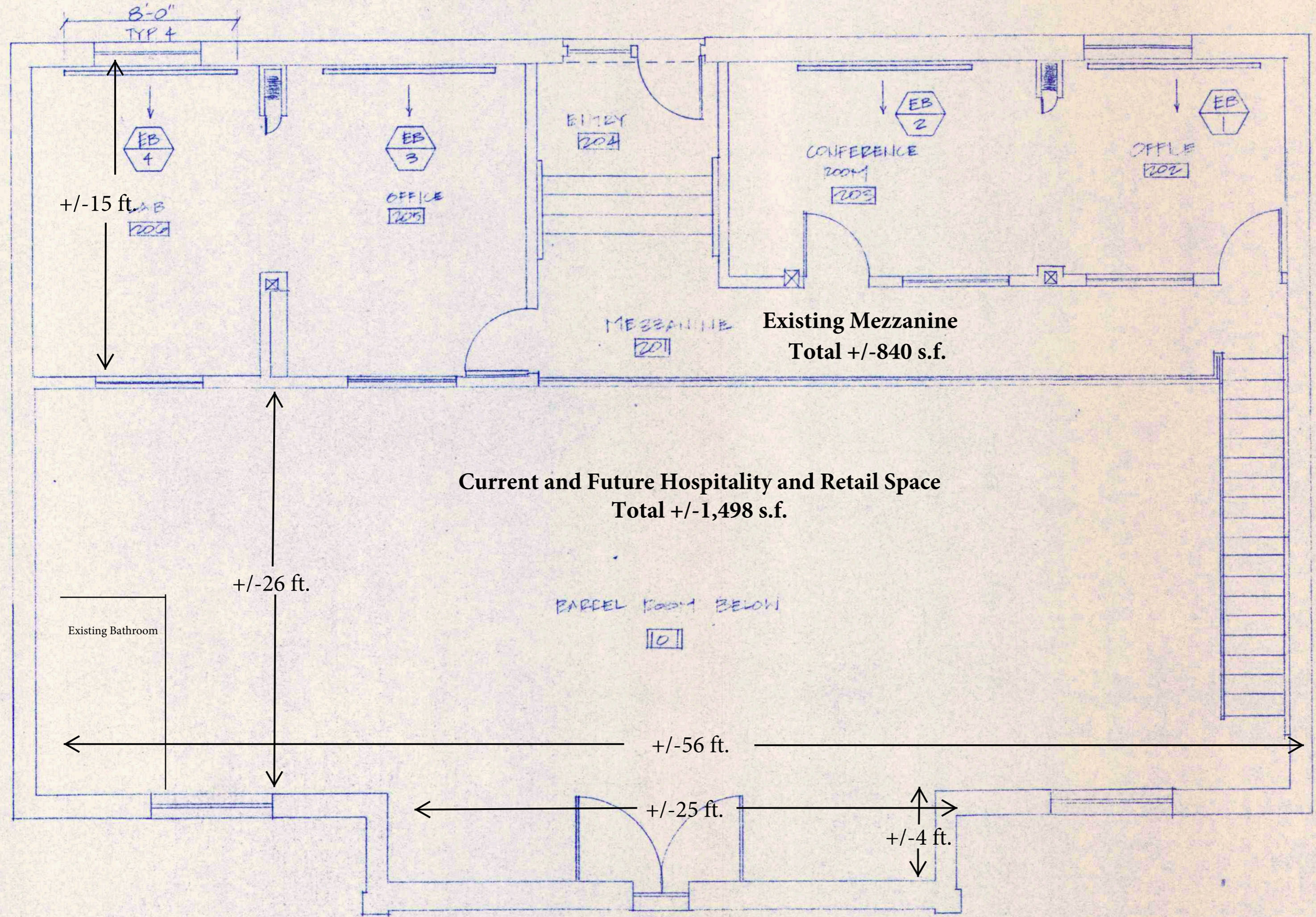
Photo 4
Vine Cliff Winery Existing Patio Area

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Vine Cliff Winery Building: Existing Interior Floor Plan



Existing Mezzanine
Total +/-840 s.f.

Current and Future Hospitality and Retail Space
Total +/-1,498 s.f.

BARREL ROOM BELOW
10

+/-15 ft.

+/-26 ft.

+/-56 ft.

+/-25 ft.

+/-4 ft.

8'-0"
TYP 4

EB 4

EB 3

EB 2

EB 1

LAB
206

OFFICE
205

ENTRY
204

CONFERENCE
ROOM
203

OFFICE
202

MEZZANINE
201

Existing Bathroom