

“E”

## Use Permit Application Packet

Maxville Lake Winery P17-00225-MOD & Conservation Regulations  
Exception P18-00189  
Planning Commission Hearing August 1, 2018



A Tradition of Stewardship  
A Commitment to Service

file No PA7-00225

**Napa County**  
**Conservation, Development, and Planning Department**  
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417  
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

**Use Permit Application**

*To be completed by Planning staff...*

Application Type: Major Modification  
Date Submitted: 6-5-2017 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_  
Request: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\*Application Fee Deposit: \$ 8050 Receipt No. \_\_\_\_\_ Received by: 88 Date: 6-5-2017

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

*To be completed by applicant...*

Project Name: Maxville Lake Winery and Vineyard Permit Modification  
Assessor's Parcel No: 025-020-023 Existing Parcel Size: 247.45 +/- ac.  
Site Address/Location: 4105 Chiles Pope Valley Road St. Helena, California 94574  
No. Street City State Zip

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

Property Owner: Koko Nor Corporation c/o AWu Vice President/Treasurer  
Mailing Address: 4105 Chiles-Pope Valley Road St. Helena, California 94574  
No. Street City State Zip  
Telephone No: (707) 965 - 9378 E-Mail: awu@maxvillelakewines.com

Applicant (if other than property owner): Anthony Hsu  
Mailing Address: 4105 Chiles-Pope Valley Road St. Helena, California 94574  
No. Street City State Zip  
Telephone No: (707) 965 - 9378 E-Mail: ahsu@maxvillelakewines.com

Representative (if applicable): Land Use Planning Services  
Mailing Address: 2423 Renfrew Street Napa, California 94558  
No. Street City State Zip  
Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

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## Use Permit Information Sheet

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### Use

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

Permit #97484 UP issued in 1998 authorized the conversion of a existing lodge building originally built for the former summer camp (Bar 49 Ranch) to a winery. The Bar-49 Ranch was a nonprofit summer camp for boys and girls, aged 6 to 15 years old. It operated from the 1950s through 1970's. The former lodge now winery is a single story, ranch style building. The approved production level is 59,000 annually over any consecutive three (3) year period, not to exceed 65,000 gallons annually. An increase in production to 240,000 gallons annually is requested to process fruit grown on the property, fruit under contract and to respond to the robust demand for Napa wines in the international marketplace. The proposed production level corresponds to the winery's 5-year growth program. The existing visitation and marketing program will also increase. Due to its remote location, the winery intends to emphasize an enhanced marketing plan rather than relying on daily visitation requested by comparably sized wineries to promote its wines.

The exterior, interior of the building and site was recently upgraded with a building permit issued in 2016 with the renovations completed in May 2017. This renovation was the first significant improvements undertaken since the original building was built in the 1970's. In addition to augmenting marketing, production and daily visitation program, the current proposal includes a conversion of a portion of the existing wine storage caves for hospitality use, modify existing conditions of approval to allow for outdoor use of existing patio during marketing and visitation; and establish areas for AB 2004 use. A more completing listing of proposed improvements is provided below.

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

District \_\_\_\_\_ Regional \_\_\_\_\_  
State ABC Federal TTB

### Improvements

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

In addition to the proposed winery and associated on-site improvements described in the accompanying plans and documents, the following on- and off-site improvements are proposed:

1. Construct new access driveway and entry way
2. Conversion of a portion of the existing wine storage caves from a type I to a type III cave
3. Construct a commercial kitchen to be used during some marketing events
4. Convert mezzanine area to employee offices
5. Conversion of existing storage ponds to wastewater treatment pond
6. Install wastewater treatment and disposal facilities
7. Install on-site drainage systems and fire suppression systems as required
8. Establish on-site sale and consumption of wine
9. Allow use of outdoor patio area for marketing events and daily visitation

Improvements, cont.

Total on-site parking spaces: 30 existing 50 proposed  
Loading areas: N/A existing 1 proposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

Type I FR  Type II 1 Hr  Type II N (non-rated)  Type III 1 Hr  Type III N  
 Type IV H.T. (Heavy Timber)  Type V 1 Hr.  Type V (non-rated)  
*(for reference, please see the latest version of the California Building Code)*

Is the project located in an Urban/Wildland Interface area?  Yes  No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 1.7 acres

Employment and Hours of Operation

Days of operation: Monday - Sunday existing Monday - Sunday proposed  
Hours of operation: 8:00am - 5:00pm existing 7:30am - 6:00pm proposed  
Anticipated number of employee shifts: 1-2 existing 1 proposed  
Anticipated shift hours: 8:00am - 5:00pm existing 7:30am - 6:00pm proposed

Maximum Number of on-site employees:

10 or fewer  11-24  25 or greater (specify number) 15FT/9PT

Alternately, you may identify a specific number of on-site employees:

other (specify number) \_\_\_\_\_



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## Certification and Indemnification

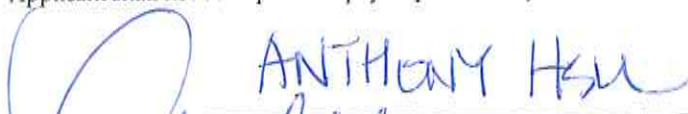
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Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information 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.

|  |  |
|--|--|
| <br>_____<br>Print Name of Property Owner | <br>_____<br>Print Name Signature of Applicant (if different) |
| <br>_____<br>Signature of Property Owner  | <br>_____<br>Signature of Applicant  |
| <br>_____<br>Date  | <br>_____<br>Date  |

## Supplemental Application for Winery Uses

### Operations

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

|   |  |  |  |                               |
|---|--|--|--|-------------------------------|
| Retail Wine Sales                           | <input checked="" type="checkbox"/> Existing | <input type="checkbox"/> Expanded            | <input type="checkbox"/> Newly Proposed            | <input type="checkbox"/> None |
| Tours and Tasting- Open to the Public       | <input type="checkbox"/> Existing            |  |  |                               |
| Tours and Tasting- By Appointment           | <input type="checkbox"/> Existing            | <input checked="" type="checkbox"/> Expanded | <input type="checkbox"/> Newly Proposed            | <input type="checkbox"/> None |
| Food at Tours and Tastings                  | <input type="checkbox"/> Existing            | <input type="checkbox"/> Expanded            | <input checked="" type="checkbox"/> Newly Proposed | <input type="checkbox"/> None |
| Marketing Events*                           | <input type="checkbox"/> Existing            | <input checked="" type="checkbox"/> Expanded | <input type="checkbox"/> Newly Proposed            | <input type="checkbox"/> None |
| Food at Marketing Events                    | <input 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 checked="" type="checkbox"/> Newly Proposed | <input type="checkbox"/> None |

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

### Production Capacity \*

Please identify the winery's...

Existing production capacity: 59,000 gal/y Per permit No: 97484-UP Permit date: July 22, 1998

Current maximum actual production: 30,000 gal/y For what year? 2015

Proposed production capacity: 240,000 gal/y

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

### Visitation and Hours of Operation

Please identify the winery's...

|  |                                 |                                 |
|--|---------------------------------|---------------------------------|
| Maximum daily tours and tastings visitation:               | <u>20 WD/30WE</u> existing      | <u>25WD/75WE</u> proposed       |
| Average daily tours and tastings visitation <sup>1</sup> : | <u>10WD/30WE</u> existing       | <u>20WD/60WE</u> proposed       |
| Visitation hours (e.g. M-Sa, 10am-4pm):                    | <u>M-Sun 10am-4pm</u> existing  | <u>M-Sun 10am-6pm</u> proposed  |
| Non-harvest Production hours <sup>2</sup> :                | <u>8:00am - 5:00pm</u> existing | <u>7:30am - 6:00pm</u> proposed |

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

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

## Grape Origin

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

## Marketing Program

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

### Approved Marketing Plan

4/year; 75 guests (maximum)

### Proposed Marketing Plan

8/month; 25 guests (maximum)

2/month; 200 guests (maximum)

6/year; 300 guests (maximum)

Wine Auction Events: 2/year; 75 guests (maximum)

Portable toilets will be used for events when 200 persons or more are expected.

## 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.)

There is no existing food service.

All proposed food service will be prepared in the proposed on-site commercial kitchen or by licensed caterers



## 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 | <u>120,178</u> | sq. ft. | <u>2.76</u> | acres |
| Proposed | <u>164,897</u> | sq. ft. | <u>3.79</u> | 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).

|                |         |             |       |            |             |
|----------------|---------|-------------|-------|------------|-------------|
| <u>179,175</u> | sq. ft. | <u>4.11</u> | acres | <u>1.8</u> | % 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 | <u>39,087 (2016)</u> | sq. ft. | Proposed | <u>37,454</u> | 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 | <u>12,456</u> | sq. ft. | <u>33</u> | % of production facility |
| Proposed | <u>14,130</u> | sq. ft. | <u>39</u> | % of production facility |

## Caves and Crushpads

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

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

Please identify the winery's...

|                          |           |               |         |           |               |         |
|--------------------------|-----------|---------------|---------|-----------|---------------|---------|
| Cave area                | Existing: | <u>22,988</u> | sq. ft. | Proposed: | <u>22,988</u> | sq. ft. |
| Covered crush pad area   | Existing: | <u>7,631</u>  | sq. ft. | Proposed: | <u>7,631</u>  | sq. ft. |
| Uncovered crush pad area | Existing: | <u>0</u>      | sq. ft. | Proposed: | <u>0</u>      | sq. ft. |



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Initial Statement of Grape Source

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



Owner's Signature

9/1/2015

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<br>(e.g., spring, well, mutual water company, city, district, etc.):           | <u>well</u>   | <u>well/ tank</u>   |
| Name of proposed water supplier<br>(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>1,400 - 3,300</u> gallons per day (gal/d)                        |   |
| Current water source:   | <u>Well</u>   | <u>Well</u>   |
| Anticipated future water demand:  | <u>5,000 - 12,715</u> gal/d   | _____ gal/d   |
| Water availability (in gallons/minute):   | <u>46</u> gal/m   | <u>46</u> gal/m   |
| Capacity of water storage system:   | <u>6,100</u> gal  | _____ gal   |
| Type of emergency water storage facility if applicable<br>(e.g., tank, reservoir, swimming pool, etc.): | <u>water tank</u>   |   |

### Liquid Waste

Please attach Septic Feasibility Report

|   | Domestic  | Other   |
|---|---|---|
| Type of waste:  | <u>sewage</u>   | <u>process waste</u>  |
| Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.): | <u>on-site septic or</u>  | <u>onsite pond</u>  |
| Name of disposal agency<br>(if sewage district, city, community system):                        | <u>Title 22/surface disposal</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>1,100</u> gal/d  | <u>2,200</u> gal/d  |
| Anticipated future waste flows (peak flow):   | <u>4,815</u> gal/d  | <u>7,900</u> gal/d  |
| Future waste disposal design capacity:  | <u>4,815</u> gal/d  | <u>7,900</u> gal/d  |

### Solid Waste and Recycling Storage and Disposal

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

### Hazardous and/or Toxic Materials

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

### Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): Grading spoils will be off-hauled to an approved site



A Tradition of Stewardship  
A Commitment to Service

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

Project name & APN: Maxville Lake Winery  
Project number if known: 025-020-023  
Contact person: Anthony Hsu  
Contact email & phone number: ahsu@maxvillelakewines.com  
Today's date: 5/30/17

### 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 checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |      | <b>BMP-1 Generation of on-site renewable energy</b><br><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><br><br><u>Approximately 324 72 Cell Solar Panels roof mounted on the south facing. System will produce approximately 106.9kW hrs approximately and potentially reduce anticipated electrical consumption by 10-15% if not more. We are currently looking into additional future ground and water floating solar systems with the goal to offset 60-65% of the facilities electrical consumption.</u> |
| <input type="checkbox"/>            | <input type="checkbox"/>            |      | <b>BMP-2 Preservation of developable open space in a conservation easement</b><br><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><br><br><u>N/A</u>   |



Already Plan  
Doing To Do

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

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

We are currently working with WRA to develop a plan for the lake restoration as well as along existing creek beds.

**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).*

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 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.*

Recent remodel included updated water fixtures & energy efficiency upgrades such as lighting and window  
Exterior landscaping will include native plants and new monitored irrigation system.

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**BMP-8 Solar hot water heating**

*Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.*

N/A

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**BMP-9 Energy conserving lighting**

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

Recent remodel included updating lighting fixtures to LED fixtures and replacing existing incandescent & flourscent bulbs with CF or LED bulbs

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

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

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**BMP-11 Bicycle Incentives**

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

Recent remodel included new bicycle racks to be located on the site.

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**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.*

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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.*

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**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%.*

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**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.*

*No expansion of the building footprint is proposed. All natural features are being preserved with future enhancement proposed in the future.*

*The recently updated parking lot includes enhanced landscaping and state of the art bio filtration facilities to filter storm water runoff from the parking areas.*

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**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, xeroscape, native plantings, zoned irrigation or other water efficient landscape.*

*We plan to comply with the Water Efficient Landscape Ordinance.*

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**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.*

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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.*

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

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

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

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

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**BMP-21 Electrical Vehicle Charging Station(s)**

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

*Recent remodel included designated clean air/Carport/EV parking stalls. We are planning on adding additional charging stations in the future.*

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**BMP-22 Public Transit Accessibility**

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

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Already Plan  
Doing To Do

**BMP-23**

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

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

We will continue to use the existing caves for barrel storage to reduce the amount of cooling required.

**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](http://www.countyofnapa.org).*

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

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



Already 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.*

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**BMP-29 Local food production**  
*There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.*

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**BMP-30 Education to staff and visitors on sustainable practices**  
*This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.*

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**BMP-31 Use 70-80% cover crop**  
*Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.*

**BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**  
*By selecting this BMP, you agree not to burn the material pruned on site.*

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

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

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**Comments and Suggestions on this form?**

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