

“D”

Use Permit Application Packet



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OCT 16 2015

Napa County Planning, Building
& Environmental Services

Original Submittal #
P09-00529

October 15, 2015

Ms. Charlene Gallina
Supervising Planner
Dept. of Planning, Engineering & Environmental Health
Napa County
1195 Third Street, Suite 210
Napa, CA 94559

RE: RESPONSE TO "COMPLETENESS" FROM COUNTY DEPARTMENTS
APN 025-230-016 AND PERMIT NO. P09-00529

Dear Charlene:

Please find included with this letter, revised engineering reports reflecting our team's response to the comments received on the last circulation of this new winery permit application. To refresh your memory, this application was originally filed in 2013 and then placed on hold at the applicant's request. At that time, the project planner had been Mary Doyle, who has since retired. In 2014, we resumed work and filed the application again with the County. The plans have not changed since the project was initially filed. When we "freshened" the filing, your department sent the application around for a second 30-day inter-departmental review, and the comments we are responding to now are the result of that second circulation.

To summarize the content of this resubmittal, as per the Departmental comments, we offer the following summary. Details of the responses are contained in the revised studies.

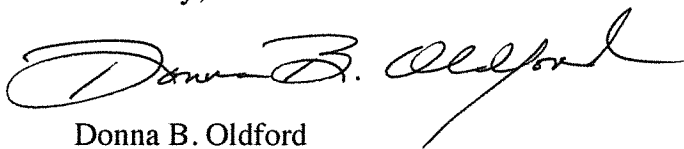
- (1) Road exception: The original road exception had approved the winery access road for its entire length on-site. In follow-up comments, the Engineering Division and CalFire indicated that they could not find for an exception for the road in its entirety. So Bartelt Engineering updated the road exception and re-submitted it to the Engineering Division for further review. The revised road exception request is included in the resubmittal package.
- (2) Water supply source: In the original application, the sole water source was surface water from a spring to which the property owner has riparian water rights, which are documented. We were advised that surface waters are not acceptable for potable uses (winery). Since the initial filing, the applicant has had a groundwater well drilled that will supply potable water for the winery. The location of the new well and data pertaining to same is shown on the site plans

and on the revised Water Availability Analysis included in the resubmittal package.

- (3) Additional water storage tanks added to site plan: The applicant plans to pump during the wet months and store water on-site. Consequently, they will add new water tanks, which are shown on the revised site plans included in the resubmittal package.
- (4) Proximity of septic system to wine cave: The location of the septic system relative to the wine caves is compliant with the requirements of Environmental Health for setback between the two. The location of the caves and septic system are shown on the site plans included in the resubmittal package.
- (5) Outdoor crush pad: There is no outdoor crush pad proposed as part of this winery. The winery is small and the applicant intends to crush inside the winery facility.
- (6) Refuse disposal facilities and area: The refuse enclosure and facilities are indicated on the revised site plans included in the resubmittal package. The refuse facilities are designed to be accessible to the collector and meet the requirements of the County for enclosure and adequate screening.

We have reviewed all responses received from the last circulation of the Castlevale Winery plans to County departments and believe we have responded suitable so that this application may be deemed "complete." Of course, we are all available to answer any questions or clarify any points for the assigned project planner. Please let us know who you have assigned the project to at your earliest convenience. Thank you, Charlene.

Sincerely,



Donna B. Oldford
Plans4Wine

Enclosures: Revised Technical Reports and Site Plans



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417
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Use Permit Application

Napa County Planning, Building
& Environmental Services

To be completed by Planning staff...

Application Type: _____
 Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____
 Request: _____

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: _____ Date: _____
**Total fees will be based on actual time and materials.*

To be completed by applicant....

Project Name: Castlevale Winery

Assessor's Parcel #: 025-230-016 Existing Parcel Size: 55.35 ac

Site Address/Location: 3450 Chiles Pope Valley Rd. Napa CA 94558
No Street City State Zip

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

Property Owner: Carolyn Martini and Barry Cox

Mailing Address: P. O. Box 61 St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 965-2710 E-mail: camcox@mac.com

Applicant (if other than property owner): Same as owner

Mailing Address: _____
No Street City State Zip

Telephone No.: () _____ E-mail: _____

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

USE PERMIT INFORMATION SHEET

USE

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

New 30,000 gpy winery with 26,086 sq. ft. of winery structures, 3,675 sq. ft. of wine caves in Phase Two; winery marketing plan, road exception, wastewater treatment facilities; additional water storage tanks; road exception request.

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

District	<u> N/A </u>	Regional	<u> N/A </u>
State	<u> ABC </u>	Federal	<u> BATF </u>

IMPROVEMENTS

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

None required or indicated.

Improvements, cont.

Total on-site parking spaces: N/A existing 8 proposed

Loading areas: N/A existing 1 proposed

Fire Resistivity (check one, if not checked, Fire Marshall 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.) 154,398 acres

Employment and Hours of Operation

Days of operation: N/A existing 7 days/week proposed

Hours of operation: N/A existing 6 am – 6 pm proposed

Anticipated number of employee shifts: N/A existing 1 proposed

Anticipated shift hours: N/A existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

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

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

other (specify number) _____

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but no 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.

Carolyn Martini / Barry Cox
Print Name of Property Owner

Carolyn Martini / Barry Cox
Print Name Signature of Applicant (if different)


Signature of Property Owner 3/6/14
Date


Signature of Applicant 2/6/14
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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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: N/A gal/y Per Permit No: N/A Permit Date: N/A

Current maximum actual production: N/A gal/y For what year? N/A

Proposed production capacity: 30,000 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: N/A existing 18 proposed

Average daily tours and tastings visitation¹: N/A existing 15 proposed

Visitation hours (e.g. M-Sa, 10am-4pm): N/A existing 10 am – 6 pm proposed

Non-harvest Production hours²: N/A existing 6 am – 6 pm proposed

¹Average 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.

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

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (e.g., spring, well, mutual water company, city, district, etc)	Groundwater well <u>Spring</u>	<u>Storage tanks</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>13,480</u> <u>Spring + well</u>	<u>As Required</u> <u>Storage tanks</u>
D. Anticipated Future Water Demand (in gallons/day)	<u>14,192</u>	<u>N/A</u>
E. Water Availability (in gallons/minute):	<u>57 gpm</u>	<u>57 gpm</u>
F. Capacity of Water Storage System (gallons):	<u>150,000</u>	<u>150,000</u>
G. Nature of Storage Facility (e.g., tank, reservoir, swimming pool, etc.):	<u>Storage tanks</u>	<u>Storage tanks</u>
H. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	<u>Domestic</u> (sewage)	<u>Process</u> (please specify)
A. Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	On-site <u>Septic</u>	Process pressure <u>Distribution</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>N/A</u>	<u>N/A</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>1,740 gpd</u>	<u>N/A</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>1,800 gmd</u>	<u>N/A</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.)	<u>Upper Valley</u> <u>Disposal</u>	<u>N/A</u>
B. Grading Spoils (on-site, landfill, construction, etc.)	<u>Use On-Site</u>	<u>N/A</u>
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Private Company</u>	<u>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Private Company</u>	<u>N/A</u>

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up side 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> N/A </u> sq. ft.	<u> N/A </u> acres
Proposed	<u> 9,250 </u> sq. ft.	<u> 0.21 </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).

 43,929 sq. ft. 1.0 Acres 1.8 % 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

Existing	<u> N/A </u> sq. ft.	Proposed	<u> 22,051 </u> sq. ft.
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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> N/A </u> sq. ft.	<u> N/A </u> % of production facility
Proposed	<u> 4,980 </u> sq. ft.	<u> 21.6 </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:

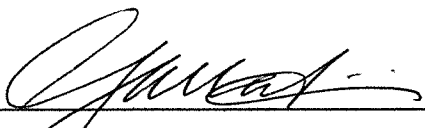
- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
- Marketing events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 3,675 </u> sq. ft.
Covered crush pad area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 1,723 </u> sq. ft.
Uncovered crush pad area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 0 </u> 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.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</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>30,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>0.5</u> daily trips.
Total	=	<u>28.5</u> daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)	=	<u>8</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>2</u> x 1.90 one-way trips per employee	=	<u>2</u> daily trips.
Average number of Saturday visitors: <u>15</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>12</u> daily trips.
Total	=	<u>26</u> daily trips.
(No of FT employees) + (No of PT employees/2) + visitor <u>trips</u> x .57)	=	<u>10</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of Saturday visitors: <u>15</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>12</u> daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>0.5</u> daily trips.
Avg. annual tons of grape on-haul: <u>0</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>0</u> daily trips
Total	=	<u>28.5</u> daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>4</u> x 2 one-way trips per staff person	=	<u>8</u> trips.
Number of visitors (largest event): <u>75</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>54</u> trips.
Number of special event truck trips (largest event): <u>3</u> x 2 one-way trips	=	<u>6</u> trips.

³Assumes 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).

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

PROJECT STATEMENT

CASTLEVALE WINERY

APN 025-230-016

The application is a request for a winery use permit on a 55.35-acre property located at 3450 Chiles Pope Valley Road in Napa County. The applicant requests a maximum production level of 30,000 gallons per year to be produced in a winery encompassing 1,834 square feet of winery structures. The total coverage/impervious space in the winery development area is 27,031 square feet. In addition to the winery structures and other winery improvement areas, the applicant is requesting 3,675 square feet of wine caves, with the caves as Phase Two of the project. The use permit request includes a wastewater treatment system, a winery marketing plan, three 50,000-gallone water tanks on two adjacent parcels under common ownership, and a road exception request.

The overall winery coverage of 43,929 square feet translates into a coverage ratio of 1.8 percent, far below the County threshold of 25 percent of the overall site. The production space to accessory space threshold is 21.6 percent, also considerably lower than the County threshold of 40 percent for accessory uses relative to production.

Local Plans and Ordinances: The *Napa County General Plan* land use designation of this property is Agriculture. The zoning is AW (Agricultural Watershed). Wineries are an allowed use on properties so zoned, with an approved winery use permit that is consistent with the provisions of the County's *Winery Definition Ordinance (WDO)*. The winery is designed in compliance with other County codes and regulations, including the *County Conservation Regulations* and other departmental regulations that govern wineries and their accessory uses.

All winery structures are consistent with the setback requirements of the County's *Winery Definition Ordinance*. Therefore, there is no request for any variances with this application.

A request for an exception to the County's standard road conditions for winery access roads is part of this application and is included in the filing. The request is for a portion of the winery access road to be constructed at a width less than the standard 20 feet of paving with two-foot shoulders. The rationale for the exception is outlined in the request, which will be reviewed and acted upon by Napa County Public Works prior to the hearing on the use permit before the Napa County Planning Commission.

Environmental Data: There are two areas of environmental consideration on the subject property. The first is archaeological sites in proximity to the subject property. The second is the potential for landslides. The applicant has authorized review of the archaeological

studies on file with the County to confirm that there are no cultural or archaeological sites on the subject property, and standard mitigation measures will be included in the event that such resources or human remains are uncovered during excavation, as is the norm.

In recognition of the potential for landslide activity on this site, a Geohazards Technical Report has been prepared by Condor Earth Technologies and is included with this application filing.

Flood Zone: Parcel not in FEMA Flood Zone.

Vegetation: The site is presently planted in wine grapes and some areas are in natural native grassland. No special plant species are indicated on this site.

Faults: No seismic faults indicated on the subject property.

Spotted Owl Habitat: No spotted owls or habitat for same on the subject property.

Special Plants: No special plants indicated on the subject property.

Hazardous Materials: None indicated.

The Site: The 55.35-acre property is located on Chiles Pope Valley Road and currently has a single-family residence, several agricultural operations buildings, and vineyards on the site. The applicant proposes additional water storage tanks on two adjacent parcels that are under common ownership. Surrounding land uses include vineyards, a number of wineries in proximity to the site, rural residential dwellings, and grazing pastures. The property is not adjacent to any State Highway roads, nor is it within the overflight pattern for any airports.

Winery: The winery consists of 22,051 square feet of area for crushing, fermenting and storing wine. Largely a working winery, the winery structure includes a small tasting area inside and a large upper terrace for marketing events. The subspace level of the winery will be used for cellar barrel storage. The floor above houses a large tank room with adjacent covered crush pad outside.

A total of 4,980 sq. ft. of space (21.6 percent) will be devoted to accessory uses such as hospitality/tasting areas and winery offices. The upper level of the winery consists of a rooftop terrace that offers outstanding views of the surrounding vineyards and mountain ranges, and will be used for certain of the winery marketing events. The rounded cupola houses a technical tasting room/lab that will host certain tastings for the trade and invited customers. These winery improvements areas will be Phase One of the winery.

Phase Two of the winery development plan includes (exclusively) a 3,675-square foot wine cave addition. The wine cave will not be envisioned as open to the public.

The winery design is in the mode of a Medieval castle, in keeping with the very distinctive Martini-Cox residence known locally as "The Castle." Its architecture is in keeping with this context. The winery is built into the hillside and consists of a series of stepped floors ending in a rampart terrace with round cupola. Building materials include limestone plaster over cast-in-place concrete, wooden timbers and trim on architectural features, and a flat clay tile roof. A timber structure affixed to the north elevation of the winery will provide support for a canvas cover used during harvest.

Water Supply: Water is supplied to the site by surface springs (with documented water rights) and an existing groundwater well. Water will be pumped during the rainier months and storage on-site in three 50,000-gallon storage tanks, for a total storage capacity of 150,000 gallons. Spring water will be used for non-potable activities. Potable water needs will be supplied by the groundwater well. The winery employee level, visitation, and residential use of the property do not translate into meeting threshold for a transient (public) water system.

Wastewater Treatment System: The winery includes an in-ground wastewater treatment system, described in detail in the civil engineering binder submitted with this winery use permit application.

There is no commercial kitchen proposed in connection with this winery. All food offered with wine tastings or winery marketing events serving food will be either pre-packaged foods or food prepared by a licensed caterer.

Winery Access Road: Portions of the winery access road, which serves only this property owner, are less than 20-ft. in width due to the potential for environmental degradation. Other portions of the road are consistent with the County's 20-ft. width requirement in County Road Standards. A road exception request was prepared by Bartelt Engineering and approved by County Engineering and CDF. The details of the road exception request are included in the civil engineering binder submitted with this winery use permit application.

Winery Marketing Plan: The winery marketing plan consists of marketing events by invitation only, along with private tours and tastings. All food events at the winery will be catered events. Events larger than the food-and-wine pairings will include the use of portable wastewater facilities.

All marketing events will be held outside the peak commute hours, commencing later than 10:00 A.M. and concluding at 4:00 P.M. Evening events will be held at 6:00 P.M. or later and will be concluded by no later than 10:00 P.M. No amplified outdoor music will be included at marketing events, in keeping with the County's standard conditions of approval governing outdoor music. Special events other than those identified in this winery marketing plan will be by Special Events Permit only and will be applied for at least 90 days in advance of said events.

The marketing plan for the winery is proposed as follows:

Private Tours and Tastings: A maximum of 18 persons on the busiest day.

Food and Wine Pairing Events: A maximum of one per month with a maximum of 30 persons in attendance at each event. These events will be catered, and will consist of wine served with hors d'oeuvres, or multi-course luncheons or dinners.

Wine Club/Release/Open House Events: A maximum of three events per year with a maximum of 75 persons in attendance at any single event. Portable facilities will be used at these events. Food will be catered when served at an event.

Wine Auction-related Events: A maximum of two per year with a maximum of 125 persons in attendance at any single event. These events will be in association with premiere wine auctions held in the Napa Valley. Portable facilities will be used at such events. All food served with wine at these events will be catered.

The applicant requests the ability to serve light fare foods (pre-packaged or prepared by licensed caterers) with wine tastings.

Also requested is approval of A.B. 2004 ("Picnic" Ordinance") which allows the consumption of alcoholic beverages on-site.

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA



PROJECT NAME	Castlevalle Winery		
PROJECT ADDRESS	3450 Chiles Pope Valley Rd., Napa, CA 94558		
APPLICANT	Carolyn Martini / Barry Cox		
CONTACT INFO	camcox@mac.com	(707) 965-2710	
	email	phone	

- | | yes | no | I don't know |
|---|--------------------------|-------------------------------------|--------------------------|
| 1 Have you designed to U.S.G.B.C. TM LEED TM or Built It Green TM standards?
If yes, please include a copy of their required spreadsheets | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 2 Do you have an integrated design team?
If yes, please list: <u>N/A</u> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

3 SITE DESIGN

- | | | | |
|---|-------------------------------------|-------------------------------------|--------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.2 Are you building on existing disturbed areas? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3 Landscape Design | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.31 native plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.32 drought tolerant plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.33 Pierce Disease resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.34 Fire resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.35 Are you restoring open space and/or habitat? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.36 Are you harvesting rain water on site? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.37 planting large trees to act as carbon sinks? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.38 using permeable paving materials for drive access and walking surfaces? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4 Does your parking lot include bicycle parking? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.5 Do you have on-site wastewater disposal? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

4 ENERGY PRODUCTION & EFFICIENCY

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 4.1 Does your facility use energy produced on site?
If yes, please explain the size, location, and percentage of off-set: _____ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2 Does the design include thermal mass within the walls and/or floors? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.4 Will your plans for construction include: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.41 High density insulation above Title 24 standards? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star TM or ultra energy efficient appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?
If yes, please explain: _____ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

5 WATER CONSERVATION

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 5.1 Does your landscape include high-efficiency irrigation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2 Does your landscape use zero potable water irrigation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.4 Will your facility use recycled water? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.5 Will your plans for construction include: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.51 a meter to track your water usage? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.54 a timer to insure that the systems are run only at night/early morning? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

6 MATERIAL RECYCLING

6.1	Are you using reclaimed materials?			X
	If yes, what and where: _____			
6.2	Are you using recycled construction materials –			
6.21	finish materials?			X
6.22	aggregate/concrete road surfaces?			X
6.23	fly ash/slag in foundation?			X
6.3	Will your contractor be required to recycle and reuse construction materials as part of your contract?			X
6.4	Does your facility provide access to recycle –			
6.41	Kitchen recycling center?			X
6.42	Recycling options at all trash cans?	X		
6.43	Do you compost green waste?	X		
6.44	Provide recycling options at special events?	X		

7 NATURAL RESOURCES

7.1	Will you be using certified wood that is sustainably harvested in construction?			X
7.2	Will you be using regional (within 500 miles) building materials?			X
7.3	Will you be using rapidly renewable materials, such as bamboo?			X
7.4	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			X
7.5	Have you considered the life-cycle of the materials you chose?			X

8 INDOOR AIR QUALITY

8.1	Will you be using low or no emitting finish and construction materials indoors –			
8.11	Paint?	X		
8.12	Adhesives and Sealants?	X		
8.13	Flooring?	X		
8.14	Framing systems?	X		
8.15	Insulation?	X		
8.2	Does the design allow for maximum ventilation?	X		
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?	X		
8.4	Does your design include dayling, such as skylights?	X		X

9. TRANSPORTATION DEMAND MANAGEMENT

9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?	X		
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	X		
9.3	Does your project include design features that encourage alternative modes of transportation such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?		X	
			X	
9.4	How close is your facility to public transportation? <u>Greater than 5 miles</u>	X		

10. Are there any superior environmental/sustainable features of your project that should be noted?
All native landscaping . re-use of water on-site. employees residing on-site.

11. What other studies or reports have you done as part of preparing this application?
 1. Phase One Water
 2. Wastewater Feasibility
 3. BMP
 4. _____

12. If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?
 If yes, please describe: _____

13.	Once your facility is in operation, will you:	X		
12.1	calculate your greenhouse gas emissions?	X		
12.2	implement a GHG reduction plan?	X		
12.3	have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	X		

14. Does your project provide for education of green/sustainable practices?
 If yes, please describe: Will be developed during construction plans phase.

15. Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?
These questions are more appropriate at construction drawings phase of work.

Form filled out by: Donna B. Oldford,
Plans4Wine

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

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)		EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Castlevale Winery		
BUSINESS SITE ADDRESS: 3450 Chiles Pope Valley Rd.		
BUSINESS SITE CITY: Napa	CA	94558
CONTACT NAME: Carolyn Martini or Barry Cox		PHONE: (707) 965-2710

II. ACTIVITIES DECLARATION

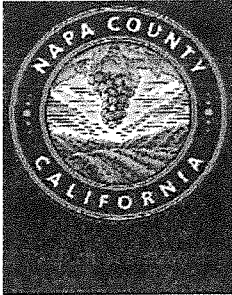
NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility	If Yes, please complete these pages of the UCP... ¹	
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 CPR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	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	Coordinate with you 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	UST FACILITY (Formerly SWRCD Form A) UST TANK (one page per tank) (Formerly Form B)
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	NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	EPA ID NUMBER-provide at the 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	Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	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	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	Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	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)



Project name & APN: Castlevale Winery APN 025-230-016
 Project number if known: _____
 Contact person: Carolyn Martini
 Contact email & phone number: camcox@mac.com (707) 965-2710
 Today's date: 01-20-2014

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	<p>Generation of on-site renewable energy If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>Preservation of developable open space in a conservation easement Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> 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 _____
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>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 1 and CALGREEN Tier 2. 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 1 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).</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <input checked="" type="checkbox"/> employee incentives <input checked="" type="checkbox"/> employee carpool or vanpool <input type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input type="checkbox"/> bike riding incentives <input checked="" type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: <hr/> <hr/> Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-7	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	<p>Solar hot water heating <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	<p>Energy conserving lighting <i>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 ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-10	<p>Energy Star Roof/Living Roof/Cool Roof <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-11	<p>Bicycle Incentives <i>Napa County Zone 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!</i></p> <p><u>Site is constrained for bicycle access: no bike paths nearby and steep terrain.</u></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	<p>Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, 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 only proposed improvements as part of the project on the site plan or describe below.</i></p> <p><u>See BMP – 11.</u></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	<p>Connection to recycled water <i>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.</i></p> <p>_____ <u>N/A – No source available.</u> _____</p> <p>_____</p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	<p>Install Water Efficient fixtures <i>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%.</i></p> <p>_____</p> <p>_____</p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-15	<p>Low-impact development (LID) <i>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.</i></p> <p>_____</p> <p>_____</p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	<p>Water efficient landscape <i>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).</i></p> <p><i>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.</i></p> <p>_____ <u>Will utilize almost exclusively a natural landscape.</u> _____</p> <p>_____</p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-17	<p>Recycle 75% of all waste <i>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 the goal in mind.</i></p> <p>_____</p> <p>_____</p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>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</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>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 the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>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.</i></p> <p><u>No public transportation within 5 miles.</u></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>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.</p> <p><i>The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and siting. Be prepared to explain your approach and estimated energy savings.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>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.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>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.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-28	Use of recycled materials <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-29	Local food production <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <u>Winery employees living on-site.</u> <hr/> <hr/>
			Comments and Suggestions on this form? <u>Can respond more accurately in the construction plans phase of work.</u> <hr/> <hr/>