“E”

Use Permit Application Packet

Hendry Winery, Use Permit Major Modification Application No. P15-00173
Planning Commission Hearing, September 19, 2018

file № P15-00173-MOD

Napa County
Planning, Building, and Environmental Services
1195 Third Street, Suite 210, Napa, California, 94559 *phone* (707) 253-4417
web www.countyofnapa.org *email* planning@countyofnapa.org

A Tradition of Stewardship
A Commitment to Service

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification

Date Submitted: 5/21/15 Resubmittal(s): 11/16/17, 2/20/18 Date Complete: 8/27/18

Request: Modify employment, visitation and marketing programs of an existing winery

*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: **Hendry Winery**

Assessor's Parcel №: **035-120-031** Existing Parcel Size: **59** ac.

Site Address/Location: **3104 Redwood Road, Napa, CA 94558**
No. Street City State Zip

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

Property Owner: **George Hendry**

Mailing Address: **3104 Redwood Road, Napa, CA 94558**
No. Street City State Zip

Telephone №(**707**) **226** - **2130** E-Mail: _____

Applicant (if other than property owner): Jeff Miller

Mailing Address: 3104 Redwood Road, Napa, CA 94558
No. Street City State Zip

Telephone №(707) 480 - 0087 E-Mail: hendryjeffmiller@aol.com

Representative (if applicable): NA

Mailing Address: _____
No. Street City State Zip

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

Use Permit Information Sheet

Use

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

Currently the property's winery related uses are outlined in the approved use permit documents 97506-UP, 99408-MOD and 00343-MOD. To summarize, the key uses of the approved winery is to produce a maximum of 59,000 gallons of wine per year. Of this 60% is allowed to be custom crush from two clients. The permit allows a maximum of 20 visitors per day and 20 per week. Have a maximum of 3 full time employees and 2 part time employee. Have two small wine and food events per year with a maximum of 30 guests.

The proposed changes in use are as follows: Remove the limitation on the percentage of custom crush as well as the limitation on number of custom crush clients. Maintain the allowed daily maximum visitation of 20 people per day, but remove the weekly maximum visitation cap and the limitations on the type of visitor. We want to adjust the number of employees to a total of 4 but remove any limitations that may exist on whether they are full time or part time. Change the allowed annual events to 12 small events per year with a maximum of 50 people, and 1 large event per year with a maximum of 150 people.

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

District None

Regional None

State None

Federal None

Improvements

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

The only proposed improvement is to add 100 feet of additional leach line to the existing leach field to serve the increase in domestic waste flows.

Improvements, cont.

Total on-site parking spaces: 10 existing 10 proposed

Loading areas: 2 existing 2 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): .03 acres

Employment and Hours of Operation

Days of operation:	7 existing	7 proposed
Hours of operation:	9 -5 existing	9 - 5 proposed
Anticipated number of employee shifts:	1 existing	1 proposed
Anticipated shift hours:	8 existing	8 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) 4

Owner Information	
Property Owner:	George Hendry
Owner Address:	3104 Redwood Road Napa, CA 94558
Owner Phone:	(707) 226-2130

EXISTING USES

The current winery is located on a single parcels totaling 59.00 acres of land at 3104 Redwood Road in Napa County. Currently the property's winery related uses are outlined in the approved use permit documents 97506-UP, 99408-MOD and 00343-MOD. To summarize, the key uses of the approved winery is to produce a maximum of 59,000 gallons of wine per year. Of this 60% is allowed to be custom crush from two clients. The permit allows a maximum of 20 visitors per day and a maximum of 20 per week. Have a maximum of 3 fulltime employees and 2 part time employee. Have two small wine and food events per year with a maximum of 30 guests.

The actual existing use is below all these thresholds with the exception to the visitation. The current average weekly visitation is 80.6 people per week. The max weekly visitation is 121 people per week. Given these numbers the current average daily visitation would be 11.5 people per day. The current peak daily visitation would be 17.3 people per day.

PROPOSED ADDITIONAL USES

The proposed changes in use are as follows: Remove the limitation on the percentage of custom crush as well as the limitation on number of custom crush clients. Maintain the allowed daily maximum visitation of 20 people per day, but remove the weekly maximum visitation cap and the limitations on the type of visitor. We want to adjust the number of employees to a total of 4 but remove any limitations that may exist on whether they are full time or part time. Change the allowed annual events to 12 small events per year with a maximum of 50 people, and 1 large event per year with a maximum of 150 people.

IMPROVEMENTS

The only proposed physical improvements are to add 100 feet of additional leach line to the existing leach field and to install a new well on the winery property. Please see the wastewater section below and the site plan for further details.

WASTEWATER ANALYSIS

The existing winery is served by an existing private wastewater system that was designed to handle a peak flow from a 59,000 gallon winery. The system consists of (1) 1200 gallon septic tank with a Zabel Filter for domestic waste. It also consists of (1) 1500 gallon and (1) 3000 gallon septic tank for with a Zabel Filter for process waste netting 3 days of peak retention time. Lastly there is (1) 3000 gallon sump tank with an estimated 1500 gallons of reserve for pumping the process waste and (1) 1500 gallon sump tank with an estimated 750 gallons of reserve for pumping domestic waste. Upon inspection all tanks and associated equipment were found to be in good working order. The treated effluent from the domestic and process tanks is then conveyed to (15) 100 foot leach lines totaling 1500 feet. The existing leach lines are rock and pipe type and have 18" of rock under the pipe with 6" of rock around and above the pipe for a total rock depth of 24" with 12" of native cover over the top. This trench configuration nets 4 square feet of sidewall absorption area per linear foot of trench. Based on the findings of the site evaluation on file with Napa County and conducted by Environmental Health Specialist Peggy P. Carr on 3/18/1998, the acceptable soil depth in the existing leach field area is 72" and the soil absorption rate

for treated effluent going to this leach field is 0.25 gallons per square foot of trench sidewall. Thus each foot of existing leach field can treat one gallon of effluent. Thus the entire 1500 feet of leach field can handle a peak of 1500 gallons of effluent. The existing winery has an estimated process waste peak flow of 1475 gallons per day. It also has an estimated peak domestic flow of 121 gallons per day. Adding the two together you get a total peak flow of 1596 gallons per day. Thus the existing leach field is undersized be 96 feet. This is likely due to a mistake in the original calculations and the designer did not account for the additional flow from the domestic waste. Despite this oversite the system has been, and still is functioning well without any evidence of being overtaxed.

Currently we are maintaining the maximum number of visitors allowed in a given day (20) and we are decreasing the maximum number of employees from 3 full time and 2 part time (total of 5) to just 4 full time. We are not proposing to change the process flow at all. Based on this, the worst case scenario domestic peak flow is actually expected to decrease from the previous 121 gallons per day (GPD) to 120 GPD. In situations like this where the peak flow is actually decreasing we normally wouldn't propose any septic system expansion, however given the original leach field design did not take into account all of the previous domestic flow possible we feel it would be prudent to add additional leach line. We plan to add another 100 foot row of additional leach line to the end of the existing field which will allow the field to treat 100 GPD of additional peak effluent flow which is more than enough when comparing it to the proposed remaining balance of 95 GPD required.

In relation to the domestic waste flows we are proposing to increase the number of event visitors, however this won't impact the onsite wastewater system because all event wastewater flows will be handled by portable bathroom facilities. Please see the Winery Waste Flow Calculations and Historical Septic Documentation included in Attachment "A" for further details.

WATER

Emergency fire protection water will continue to come from the existing two 5,000 gallon water tank shown on the existing site plan which total 10,000 gallons in capacity. The said tanks are filled from the existing well shown on the existing site plan. Said well is located on an adjacent property to the west and has a capacity of 17.9 gallons per minute which is equivalent to 28.87 acre feet per year. The domestic winery water comes from the same said well and in no single year will more than 24 people use the winery's water system for more than 59 days in that same year. The existing residence on the subject parcel is not served by a well but rather a permitted connection to Napa City's Water District. The subject winery parcel is located in the valley floor groundwater area however the winery is served by above said well located on an adjacent parcel to the West which is located outside of the valley floor groundwater area. A water availability analysis was conducted on both parcels and the details of these are located in Attachment "B". To summarize the winery property has a total of 59.00 acre feet of water available per year and is proposing to use 6.31 acre feet of this available water thus the remaining available water is 52.76 acre feet per year. The adjacent winery well property has a total of 25.74 acre feet of water available per year and currently has no uses taking place on the property that require water. Thus there is more than enough water on either parcel for the proposed uses. That said the winery owners are planning to drill a new well on the winery property to serve the wineries water needs. Once the proposed well is installed it is expected to have a yield of at least 17 gallons per minute. The location of the proposed well is shown on the well location map included in exhibit "B" as well as on the use permit site plans.

TRAFFIC

Looking at the existing traffic calculations, the existing permitted use is expected to generate up to 29.40 total trips during a given weekday, of this, 10.25 are peak trips. On a given weekend day up to 27.24 trips are expected to be generated, of this, 12.14 are peak trips. During a crush weekend up to

31.58 trips are expected to be generated. The largest existing event is expected to generate a maximum of 31.43 trips. Looking at the proposed use traffic calculations, the proposed use is expected to generate up to 28.65 total trips during a given weekday, of this, 10.25 are peak trips. On a given weekend day up to 26.49 trips are expected to be generated, of this, 12.14 are peak trips. During a crush weekend up to 33.01 trips are expected to be generated. The largest existing event is expected to generate a maximum of 135.14 trips. Comparing the proposed peak trips to the existing ones, the weekday peak is expected to decrease by 0.85 trips and the weekend peak is expected to remain the same. Thus the total calculated traffic impact will decrease and the peak time traffic will remain the same on Redwood road.

Certification and Indemnification

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

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

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

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

[redacted]

GEORGE ORR HENRY
Print Name of Property Owner

Signature of Property Owner

11/14/17
Date

Jeff Miller
Print Name Signature of Applicant (if different)

Signature of Applicant

11/15/17
Date

Operations

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

Retail Wine Sales	■ Existing	☐ Expanded	☐ Newly Proposed	☐ None
Tours and Tasting- Open to the Public	☐ Existing			
Tours and Tasting- By Appointment	■ Existing	■ Expanded	☐ Newly Proposed	☐ None
Food at Tours and Tastings	☐ Existing	☐ Expanded	☐ Newly Proposed	■ None
Marketing Events*	■ Existing	■ Expanded	☐ Newly Proposed	☐ None
Food at Marketing Events	■ Existing	■ Expanded	☐ Newly Proposed	☐ None
Will food be prepared...	☐ On-Site?	■ Catered?		
Public display of art or wine-related items	☐ Existing	☐ Expanded	☐ Newly Proposed	■ None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 59000 gal/y Per permit №: 00343-MOD Permit date: 3/7/2001

Current maximum actual production: 59000 gal/y For what year? 2016

Proposed production capacity: 59000 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:	20 existing	20 proposed
Average daily tours and tastings visitation[1]:	12 existing	12 proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	M-Su 10-4 existing	M-Su 10-4 proposed
Non-harvest Production hours[2]:	M-Su 7-4 existing	M-Su 7-4 proposed

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

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

Grape Origin

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

Marketing Program

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

Currently the Hendry Winery is permitted to have two small wine and food events per year with a maximum of 30 guests.

Hendry winery would like to change this to have 12 small marketing events per year with a maximum of 50 people, and 1 large marketing event per year with a maximum of 150 people. Food served at said events will be prepared off site bay a catering service. Portable bathrooms will be provided during said events.

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.)

No onsite public food services are existing or proposed. All proposed public food services will be provided by professional caterers and food will be prepared off site.

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*

b. **Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*

c. **Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*

d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

Conservation Development and Planning

Winery Production Process

A Tradition of Stewardship
A Commitment to Service

The Napa County Code contains various references to winery production and refers to production capacity as "the wine bottled or received" at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine "(Code Section 18.16.030(G)(4)).[1]

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, *whichever is greater*.

Using the diagram on the right, this means the greater of A+(B-C), or D. If B-C is a negative number, total production is equal to either A or D, whichever is greater

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

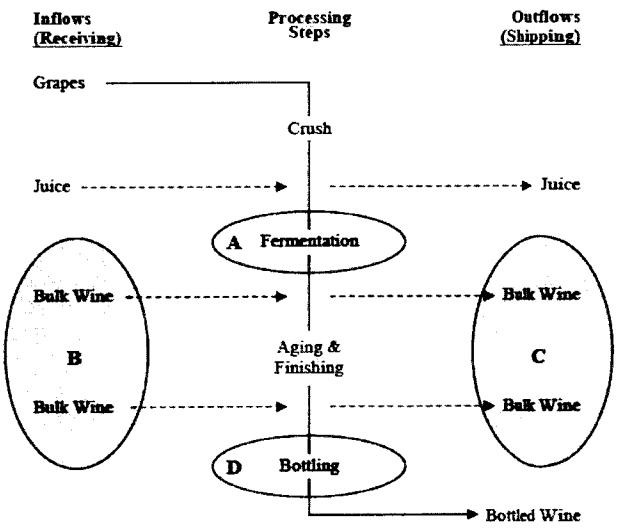

Figure 1. Winery Production Process

[1] The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

July 2008

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 42000 sq. ft. 0.96 acres

Proposed 42000 sq. ft. 0.96 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).

75595 sq. ft. 1.74 acres 2.9 % 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 25362 sq. ft. Proposed 25362 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 2337 sq. ft. 9.2 % of production facility

Proposed 2337 sq. ft. 9.2 % 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: 0 sq. ft. Proposed: 0 sq. ft.

Covered crush pad area Existing: 6136 sq. ft. Proposed: 6136 sq. ft.

Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 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 11/14/17

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	WELL	WELL
Name of proposed water supplier (if water company, city, district):	NEIGHBOR	NA
Is annexation needed?	☐Yes ■No	☐Yes ☐No
Current water use:	5570 gallons per day (gal/d)	
Current water source:	WELL	WELL/TANK/POND
Anticipated future water demand:	6728 gal/d	NA gal/d
Water availability (in gallons/minute):	17 gal/m	450 gal/m
Capacity of water storage system:	15000 gal	4561503 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	TANK AND POND	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	PROCESS
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	ON SITE SEPTIC	ON SITE SEPTIC
Name of disposal agency (if sewage district, city, community system):	PRIVATE	PRIVATE
Is annexation needed?	☐Yes ☐No	☐Yes ■No
Current waste flows (peak flow):	121 gal/d	1475 gal/d
Anticipated future waste flows (peak flow):	120 gal/d	1475 gal/d
Future waste disposal design capacity:	1600 (COMBINED) gal/d	1600 (COMBINED) gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): NA

Winery Traffic Information / Trip Generation Sheet

(EXISTING) / (PROPOSED)
ALL OUR MAXIMUMS NOT AVERAGES

Traffic during a Typical Weekday

Number of FT employees: 3 / 4 x 3.05 one-way trips per employee = 9.15 / 12.20 daily trips.

Number of PT employees: 2 / 0 x 1.90 one-way trips per employee = 3.80 / 0 daily trips.

Average number of weekday visitors: 20 / 20 / 2.6 visitors per vehicle x 2 one-way trips = 15.83 / 15.83 daily trips.

Gallons of production: 59000 / 59000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1.06 / 1.06 daily trips.

Total = 29.40 / 28.65 **daily trips.**

Number of total weekday trips x .38 = 10.25 / 10.25 **PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 3 / 4 x 3.05 one-way trips per employee = 9.15 / 12.20 daily trips.

Number of PT employees (on Saturdays): 2 / 0 x 1.90 one-way trips per employee = 3.80 / 0 daily trips.

Average number of weekend visitors: 20 / 26 / 2.8 visitors per vehicle x 2 one-way trips = 14.29 / 14.29 daily trips.

Total = 27.24 / 26.49 **daily trips.**

Number of total Saturday trips x .57 = 12.14 / 12.14 **PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): 3 / 4 x 3.05 one-way trips per employee = 9.15 / 12.20 daily trips.

Number of PT employees (during crush): 2 / 0 x 1.90 one-way trips per employee = 3.80 / 0 daily trips.

Average number of weekend visitors: 20 / 26 / 2.8 visitors per vehicle x 2 one-way trips = 14.29 / 14.29 daily trips.

Gallons of production: 59000 / 59000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1.06 / 1.06 daily trips.

Avg. annual tons of grape on-haul: 236 / 393 x .11 truck trips daily [4] x 2 one-way trips = 3.28 / 5.46 daily trips.

Total = 31.58 /33.01 **daily trips.**

Number of total Saturday trips x .57 = 18.00 / 18.81 **PM peak trips.**

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 3 / 6 x 2 one-way trips per staff person = 6.00 / 12.00 trips.

Number of visitors (largest event): 30 / 150 / 2.8 visitors per vehicle x 2 one-way trips = 21.43 / 107.14 trips.

Number of special event truck trips (largest event): 2 / 8 x 2 one-way trips = 4.00 / 16.00 trips.

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

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

Information for Caltrans Review

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

Napa County Winery Traffic Generation Characteristics

Employees

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)

Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)

Seasonal: 2 trips/day (0 during weekday PM peak)—crush
see full time above—bottling

Auto Occupancy: 1.05 employees/auto

Visitors

Auto occupancy:

Weekday = 2.6 visitors/auto
Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month:	1.65 x average month
Average Weekend:	0.22 x average month
Average Saturday:	0.53 x average weekend
Peak Saturday:	1.65 x average Saturday
Average Sunday:	0.8 x average Saturday
Peak Sunday:	2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved
Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)
Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

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

Traffic Flow Calculations

for the

Hendry Winery

Located at:
3104 Redwood Road
Napa, CA 94558

Date: 4/16/2015
Rev 1: 6/21/2017
Rev 2: 11/10/2017

Project # 00067

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

Existing Winery Traffic Information/ Trip Generation Sheet

Maximum Traffic During a Weekday

		FACTOR	DAILY TRIPS	
NUMBER OF FT EMPLOYEES =	3	3.05	9.15	
NUMBER OF PT EMPLOYEES=	2	1.9	3.80	
MAX WEEK DAY VISITORS=	20	1.3	15.38	
GALLONS OF PRODUCTION=	59000	55555.6	1.06	
		TOTAL=	**29.40**	
(# OF FT EMP)+(# OF PT EMP/2)+(VIS+TRK TRIPS X.38)=			**10.25**	**PM PEAK TRIPS**

Maximum Traffic During a Saturday

	# PEOPLE	FACTOR	DAILY TRIPS	
# OF FT EMPL (ON SAT) =	3	3.05	9.15	
# OF PT EMPL (ON SAT)=	2	1.9	3.80	
MAX SATURDAY VISITORS=	20	1.4	14.29	
		TOTAL=	**27.24**	
(# OF FT EMP)+(# OF PT EMP/2)+(VISTOR TRIPS X.57)=			**12.14**	**PM PEAK TRIPS**

Maximum Traffic During a Crush Saturday

		FACTOR	DAILY TRIPS
# OF FT EMPL (ON SAT) =	3	3.05	9.15
# OF PT EMPL (ON SAT)=	2	1.9	3.80
MAX SATURDAY VISITORS=	20	1.4	14.29
GALLONS OF PRODUCTION=	59000	55555.6	1.06
AVE ANNUAL TON GRPE ON HAUL=	236	72	3.28
		TOTAL=	**31.58**

Largest Marketing Event- Additional Traffic

		FACTOR	TRIPS
# OF EVENT STAFF (LRG EV)=	3	2	6.00
# OF VISITORS (LRG EV)=	30	1.4	21.43
# SPCL EVNT TRCK TRPS (LRG EV)	2	2	4.00
		TOTAL=	**31.43**

Proposed Winery Traffic Information/ Trip Generation Sheet

Maximum Traffic During a Weekday

		FACTOR	DAILY TRIPS	
NUMBER OF FT EMPLOYEES =	4	3.05	12.20	
NUMBER OF PT EMPLOYEES=	0	1.9	0.00	
MAX WEEK DAY VISITORS=	20	1.3	15.38	
GALLONS OF PRODUCTION=	59000	55555.6	1.06	
		TOTAL=	**28.65**	
(# OF FT EMP)+(# OF PT EMP/2)+(VIS+TRK TRIPS X.38)=			**10.25**	**PM PEAK TRIPS**

Maximum Traffic During a Saturday

	# PEOPLE	FACTOR	DAILY TRIPS	
# OF FT EMPL (ON SAT) =	4	3.05	12.20	
# OF PT EMPL (ON SAT)=	0	1.9	0.00	
MAX SATURDAY VISITORS=	20	1.4	14.29	
		TOTAL=	**26.49**	
(# OF FT EMP)+(# OF PT EMP/2)+(VISTOR TRIPS X.57)=			**12.14**	**PM PEAK TRIPS**

Maximum Traffic During a Crush Saturday

		FACTOR	DAILY TRIPS
# OF FT EMPL (ON SAT) =	4	3.05	12.20
# OF PT EMPL (ON SAT)=	0	1.9	0.00
MAX SATURDAY VISITORS=	20	1.4	14.29
GALLONS OF PRODUCTION=	59000	55555.6	1.06
AVE ANNUAL TON GRPE ON HAUL=	393	72	5.46
		TOTAL=	**33.01**

Largest Marketing Event- Additional Traffic

		FACTOR	TRIPS
# OF EVENT STAFF (LRG EV)=	6	2	12.00
# OF VISITORS (LRG EV)=	150	1.4	107.14
# SPCL EVNT TRCK TRPS (LRG EV)	8	2	16.00
		TOTAL=	**135.14**

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

A Tradition of Stewardship
A Commitment to Service

Project name & APN: HENDRY WINERY / APN: 035-120-031
Project number if known:
Contact person: GEORGE HENDRY
Contact email & phone number: 707-266-2130
Today's date: 11/10/2017

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
☐	☐	BMP-1	**Generation of on-site renewable energy**

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calcuate how much electrical energy your project may need.

☐	☐	BMP-2	**Preservation of developable open space in a conservation easement**

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Already Doing | Plan To Do

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

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

_____

_____

☐ ☐ **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).

_____

_____

☐ ☐ **BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

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

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

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

_____

_____

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Doing	Plan To Do		
☐	☐	**BMP-7**	**Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

See description below under BMP-5.

☐	☐	**BMP-8**	**Solar hot water heating**

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

☒	☐	**BMP-9**	**Energy conserving lighting**

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

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

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

☐	☐	**BMP-11**	**Bicycle Incentives**

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

☐	☐	**BMP-12**	**Bicycle route improvements**

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

Already Doing | Plan To Do

☐ ☐ **BMP-13 Connection to recycled water**

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

☐ ☐ **BMP-14 Install Water Efficient fixtures**

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

☐ ☐ **BMP-15 Low-impact development (LID)**

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

☐ ☐ **BMP-16 Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

☐ ☐ **BMP-17 Recycle 75% of all waste**

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

Already Doing	Plan To Do	
☐	☐	**BMP-18 Compost 75% food and garden material**

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

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

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

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

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

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

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

☐ ☐ **BMP-22 Public Transit Accessibility**

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

Already Doing | Plan To Do

☐ ☐ **BMP-23**

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

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

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

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

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

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

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

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

Comments and Suggestions on this form?

Sources:

1. Napa County Bicycle Plan, NCTPA, December 2011

2. California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change

3. Napa County General Plan, June 2008.

4. California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http: //ag.ca.gove/global warming/pdf/GW_mitigation_measures.pdf

5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.

6. California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.

7. U.S. Department of Energy (2010). Cool roof fact sheet.

8. http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html

9. Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.

10. http://energy.gov/energysaver/articles/solar-water-heaters. Retrieved 2013-05-02.

11. http://energy.gov/energysaver/articles/solar-water-heater. Retrieved 2013-05-09

12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html

13.http://www.napagreen.org/about. Retrieved 2013-05-09

14. http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612

15. http://www.napasan.com/Pages/ContentMenu.aspx?id=109

16. http://water.epa.gov/polwaste/green/index.cfm

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION

BUSINESS ACTIVITIES

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)	1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name or DBA-Doing Business As) HENDRY WINERY			3
BUSINESS SITE ADDRESS 3104 REDWOOD ROAD			103
BUSINESS SITE CITY NAPA	104	CA ZIP CODE 94558	105
CONTACT NAME JEFF MILLER	106	PHONE 707-480-0087	107

II. ACTIVITIES DECLARATION

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

Does your facility...	If Yes, please complete these pages of the UPCF.....	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	☐ YES ☒ NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	☐ YES ☒ NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	☐ YES ☒ NO 5	UST FACILITY (Formerly SWRCB 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.	☐ YES ☒ NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	☐ YES ☒ NO 9	EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	☐ YES ☒ NO 10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	☐ YES ☒ NO 11	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)?	☐ YES ☒ NO 12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	☐ YES ☒ NO 13	REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	☐ YES ☒ NO 14	HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	☐ YES ☒ NO 14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	☐ YES ☒ NO 14b	See CUPA for required forms.

F. LOCAL REQUIREMENTS 15

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

UPCF Rev. (12/2007)

Business Activities

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

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California identification number. For facilities in California, the number usually starts with the letters "CAD". If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 64-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms "Facility Name" or "DBA - Doing Business As" that might have been used in the past.

103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.

104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.

105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.

106. CONTACT- Enter a contact person's name.

107. PHONE- Enter a contact phone number

4. HAZARDOUS MATERIALS –

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

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

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

Do not answer "YES" to this question if you have only a de minimis quantity. Do not exceed the state threshold.

4a. REGULATED SUBSTANCES – Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.

5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25316. If "YES", then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.

8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure. (H&S 25270.2 (g)) The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):

An aboveground petroleum storage tank (AST) facility which meets all the following (per H&S 25270.2 (j)) is not subject to this act and is exempt:

- A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
- A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
- An aboveground oil production tank which is regulated by the Division of Oil and Gas,
- Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.

9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.

10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per HSC 25143.2. Check "YES" and complete the Recyclable Materials Report pages if you either recycle onsite or recycle excluded recyclable materials which were generated offsite. Check "NO" if you only send recyclable materials to an offsite recycler. You do not need to report.

11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of "treatment" for certain processes under specific limited conditions. Refer to H&S CC 25.5 (b) for these specific exemptions. Treatment of certain laboratory wastewaters is exempt from authorization. Refer to H&S 25200.3 for this specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.

12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance for closure (see 22 CCR Section 66264.143 and H&S 25245.3). If your facility is subject to financial assurance requirements or claiming an exemption, then complete the Certification of Financial Assurance page.

13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. Answer "YES" if you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site you also operate. You must be eligible pursuant to the conditions in HSC 25100.10. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.

14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:

- Your knowledge of the tank and its contents
- Testing of the tank
- Inability to remove hazardous materials stored in the tank.
- The mixture rule
- The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.

If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.

14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.

14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.

15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.

UPCF Rev. (12/2007)

A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services

1195 Third Street, Suite 210
Napa, CA 94559
www.countyofnapa.org

David Morrison
Director

PROJECT GUIDANCE FOR STORMWATER QUALITY COMPLIANCE

PROJECT INFORMATION

Project Name	Project Number
HENDRY WINERY	
Project Address	**Assessor's Parcel Number**
3104 REDWOOD ROAD	035-120-031

Existing Development Permits Under Review or Issued

NONE KNOWN

EROSION & SEDIMENT CONTROL PLAN (ESCP) APPLICABILITY

Under Provision E.10 of a statewide Phase II municipal stormwater NPDES permit reissued by the California State Water Resource Control Board in 2013, requires Napa County to establish and enforce an erosion and sediment control program to minimize the discharge of sediment and construction related pollutants. All individuals undertaking public or private construction or ground disturbing activities must take steps to prevent the discharge of pollutants resulting from these activities. Specified projects that require local permits or trigger ground disturbance thresholds must prepare plans describing the BMPs that will be implemented. Refer to Napa County's Erosion and Sediment Control Plan Guidance Table 3, Levels of Erosion and Sediment Control Requirements, for a summary of the general levels of requirements that are further described in the guidance document. Please respond to the following questions.

1. Does the project require a Grading Permit? Yes ☐ No ☑

2. Does the project proposed soil disturbance greater or equal to 10,000 square feet? Yes ☐ No ☑

   Proposed Disturbed Soil Area: 0.03 sq.ft. ☐ acres ☑

3. Does the project propose soil disturbance on slopes greater or equal to 5%? Yes ☐ No ☑

   Maximum Percent Slope: 4

4. Does the project propose installation of new and/or reconstructed storm drains which discharge to a municipal storm system or receiving water body? Yes ☐ No ☑

For County Use Only:

	High	Medium	Low	N/A
Threat to Water Quality	☐	☐	☐	☐

Construction General Permit WDID# (if applicable):

POST-CONSTRUCTION STORMWATER CONTROL PLAN (SCP) APPLICABILITY

Under Provision E.12 of a statewide Phase II municipal stormwater NPDES permit reissued by the California State Water Resource Control Board in 2013, requires Napa County to regulate development projects to control pollutants in runoff from newly created or replaced impervious surface. Prior to submittal of a use, building, or grading permit, applicants must determine the Project Type, Project Requirements and submittal requirements. Refer to Napa County's BASMAA Post- Construction Manual Table 1-1, Requirements at a Glance, for a summary of project type requirements.

TYPE OF PROJECT:

Single Family Dwelling*	☐	Larger Plan of Development**	☐
Commercial / Industrial / Non-Residential	☑	Roads / Linear-Utility Project (LUP)	☐

Total New or Replaced Impervious Surface Area (sq.ft.):	0
Total Pre-Project Impervious Surface Area (sq.ft.): Total	0
Post-Project Impervious Surface Area (sq.ft.):	0

*Single-Family home or dwelling unit means a dwelling unit containing not more than one kitchen, designed to be occupied by not more than one family, and includes a manufactured home as defined in Section 18.08.360 which is installed on a permanent foundation and certified under the National Manufactured Housing Construction and Safety Standards Act of 1974 (42 U.S.C. Sections 5401 and following).

**Larger Plan of Development means a development consisting of more than a single family home or dwelling unit and two accessory structures (e.g. detached garage, guest cottage, pool house, etc.).

For County Use Only:

	Single-Family Dwelling	Small Project	Regulated Project	Roads & LUPs	N/A
Project Category	☐	☐	☐	☐	☐

Operation & Maintenance Agreement Required: Yes ☐ No ☐

I hereby certify that the information presented herein by myself or my representative is accurate and complete. Incorrect information on proposed activities or uses may delay your application(s) or permit(s).

Name of Owner / Agent:	Title:
GEORGE HENDRY	OWNER
Signature of Owner / Agent	Date:
[signature]	11/14/17