

“G”

Revised Use Permit
Application Request



A Tradition of Stewardship
A Commitment to Service

file No P17-00074

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

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification

Date Submitted: 2-27-2017 Resubmittal(s): _____ Date Complete: _____

Request: _____

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

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

To be completed by applicant...

Project Name: CALDWELL VINEYARD LLC

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

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

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

Property Owner: CALDWELL VINEYARD LLC

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

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

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: _____ E-Mail: _____

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

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

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

Caldwell Winery Use Permit Modification #P17-00074-MOD

Project Statement Revision

June 7, 2018

This Project Statement Revision is intended to revise the Use Permit Major Modification Statement of Request, dated February 24, 2017 for the purposes of:

- Reducing the requested visitation.
- Adding traffic calming measures on the private portion of Kreuzer Lane.
- Adding a covered crush pad and allow grape crushing and associated activities outside of the cave.

These proposed revisions will be indicated in **BOLD** to differentiate from the modifications included in the original application proposal that remain unchanged.

Although not part of this use permit application, Caldwell Vineyard has independently requested that the County approve improvements recommended by WTrans' Draft Analysis of Potential Intersection Safety Measures for Fourth Avenue/Kreuzer Lane, dated June 1, 2018. These improvements if approved by the County would be paid for by Caldwell Vineyard for the purposes of addressing concerns raised by residents living on Kreuzer Lane related to the existing conditions of that intersection.

Project Statement Revisions are indicated in **BOLD**:

1. PURPOSE

The purpose of this application is to obtain approval to modify an existing winery use permit to allow for an increase in winery production, alter the custom crush parameters, increase marketing plan, increase daily visitation, increase employees, add purchase of wine on the premises, **add traffic calming measures on private portion of Kreuzer Lane, add covered crush pad and allow grape crushing and associated activities outside of the winery cave**, and add additional space within the cave for the purpose of a prep kitchen, convert existing barrel storage to a small auxiliary lab space.

2. EXISTING APPROVED USE

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

- A. Total production capacity: 25,000 gallons per year, a minimum of 12,500 gallons per year must be processed from grapes grown in the immediate vicinity of the winery parcel.
- B. Custom production activities: a maximum of 4 custom crush producers utilizing 10,000 gallons of the winery's 25,000 gallon per year capacity. At least 5000 gallons of the custom production shall be processed from grapes grown in the immediate vicinity of the winery parcel.
 - 1) Allowed activities: crushing, fermenting, barrel aging and bottling
 - 2) Unallowed activities: case goods storage, retail wine sales, office, wine tasting, or distribution/shipping

- C. Cave: 16,970 square foot cave for wine production, 1468 square foot tasting room
- D. Retail sales, tours, and tasting: maximum visitation of 8 guests per day, 40 per week, by appointment only from 10am to 4 pm.
- E. Marketing plan: 10 special events with a maximum of 100 guests per year, 2 release events with a maximum of 60 guests per year, and 2 wine auction events with a maximum of 50 guests per year.
- F. Employees: 2 full-time and 1 part-time

3. REQUESTED USE & IMPROVEMENTS (Ref. Use Permit Information Sheet page 6 of 22 **and revised submittal documents**)

- A. Total production capacity: Increase to 35,000 gallons per year
- B. Custom production activities: Remove limitation of number of clients and custom crush wine produced—Caldwell will monitor production each year to verify that total production does not exceed the total production capacity; request additional allowed activities for custom producers—on-site retail wine sales, tours and tastings.
- C. Cave: Request additional square footage for barrel storage, catering and food prep area, additional tasting room; allow small auxiliary lab in existing space.
- D. Retail sales, tours, and tasting: Request increase of visitation to **35** guests per day Modify by appointment tasting hours to 10am — 6 pm on any day of the week. Custom crush producers with visitation privileges shall not exceed the total daily visitation allowed for the winery and shall be by appointment only.
- E. Employees: Request increase to 6 full-time employees and 6 part-time employees.
- F. Picnic Area: Request use of picnic area to east of cave for consumption of wines by guests according to AB 2004.
- G. Marketing plan: Request increase of Events, summarized below.
- H. **Crush pad and cover: Construction of covered crush pad and authorization of crushing and related activities outside of the winery at the location of the proposed crush pad.**
- I. **Installation of traffic calming measures on the private portion of Kreuzer Lane, including speed limit signs and speed bumps or rumble strips.**

4. MARKETING PLAN (Ref. Supplemental Application for Winery Uses page 10 of 22)

The following includes all marketing activities to be conducted by Caldwell.

- A. Tours and Tastings
 Frequency: daily, Sunday through Saturday

 Maximum number of guests per day: **35** guests per day

 Time of day: 10 am to 6 pm
- B. Very Small Events
 Frequency: 12 per year

 Maximum number of guests: 28 per event

Time of day: 10 am to 10 pm

C. Small Events

Frequency: 3 per year

Maximum number of guests: 68 per event

Time of day: 10 am to 10 pm

D. Medium Events

Frequency: 3 per year

Maximum number of guests: 100 per event

Time of day: 10 am to 10 pm

E. Large Events

Frequency: 1 per year

Maximum number of guests: 200

Time of day: 10 am to 10 pm

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

5. FOOD SERVICE (Ref. Supplemental Application for Winery Uses page 10 of 22)

- A. Food service proposed for daily tastings to include crackers, cheese, and charcuterie, prepared off-site and prepped/plated in the proposed prep kitchen.
- B. Food service for all marketing events to be prepared by off-site caterer with limited prep/plating in the proposed prep kitchen.

6. WATER SUPPLY / WASTE (Ref. Supplemental Application for Winery Uses page 14 of 22)

Please see separately prepared Water System Feasibility Report dated 1/20/2017 by CMP Civil Engineering & Land Surveying, for details on the existing wastewater system. Marketing events require the use of portable toilets.

7. WINERY TRAFFIC (Ref. Supplemental Application for Winery Uses page 15 of 22)

Please see separately prepared Winery Use Permit Modification Report dated 1/20/2017 by CMP Civil Engineering & Land Surveying, for details on Winery Traffic information.

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

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

Improvements, cont.

Total on-site parking spaces:	<u>38</u> existing	<u>38-delineated</u> proposed
Loading areas:	<u>0</u> existing	<u>0</u> proposed

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): .10 acres

Employment and Hours of Operation

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

Maximum Number of on-site employees:

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

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

EXISTING USES

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

PROPOSED ADDITIONAL USES

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

IMPROVEMENTS

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

WASTEWATER

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

CMP Civil Engineering & Land Surveying - (707) 815-0988

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

WATER USE

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

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>2813</u>	sq. ft.	<u>.06</u>	acres
Proposed	<u>2813</u>	sq. ft.	<u>.06</u>	acres

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

<u>39,113</u>	sq. ft.	<u>.90</u>	acres	<u>2%</u>	% of parcel
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Production Facility. Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>15,330</u>	sq. ft.	Proposed	<u>18,696</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>1640</u>	sq. ft.	<u>11%</u>	% of production facility
Proposed	<u>3169</u>	sq. ft.	<u>17%</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>16,970</u>	sq. ft.	Proposed: <u>21,865</u>	sq. ft.
Covered crush pad area	Existing: <u>n/a</u>	sq. ft.	Proposed: <u>n/a 2000</u>	sq. ft.
Uncovered crush pad area	Existing: <u>2000</u>	sq. ft.	Proposed: <u>2000</u>	sq. ft.

Revised
6-7-2018
WB

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday Please see attached Winery Use Permit Mod Report for details.

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

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

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

Gallons of production: _____ / 1,000 x .009 truck trips daily³ x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

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

Traffic during a Typical Saturday

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

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

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

Total = _____ **daily trips.**

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

Traffic during a Crush Saturday

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

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

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

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

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

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

Largest Marketing Event- Additional Traffic

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

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

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

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

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

RECEIVED

JUL 25 2017

Napa County Planning, Building
& Environmental Services



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



EXCEPTION REQUEST LETTER

To: Attn: Reviewing County Engineer
Napa County Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94558
Date: 5/31/2017

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

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

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

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

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

Regards,


Cameron Pridmore PE, PLS

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JUL 25 2017

Napa County Planning, Building
& Environmental Services



CMP Civil Engineering & Land Surveying

1607 Capell Valley Road

Napa, CA 94558

(707) 815-0988

Cameron@CMPEngineering.com

CMPEngineering.com



Traffic Flow Calculations
for the
Caldwell Vineyard Winery

Located at:
270 Kreuzer Lane
Napa, CA 94558

Date: 1/20/2017

Rev: 5/31/2017

Project # 00193

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Napa County Planning, Building
& Environmental Services

Legend

Requires Input

Automatically Calculates

Important Value Automatically Calculates

Important Value Requires Input

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

Existing Winery Traffic Information/ Trip Generation Sheet

Traffic During a Typical Weekday

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

Traffic During a Typical Saturday

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

Traffic During a Crush Saturday

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

Largest Marketing Event- Additional Traffic

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

Proposed Winery Traffic Information/ Trip Generation Sheet

Max Traffic During a Weekday

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

Max Traffic During a Saturday

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

Max Traffic During a Crush Saturday

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

Largest Marketing Event- Additional Traffic

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

CALDWELL

VINEYARD

02/23/2017

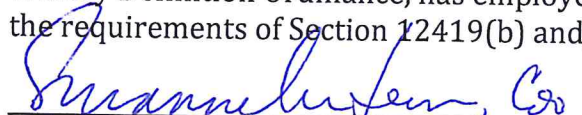
Linda St. Claire
Code Enforcement Officer - Planner III
Planning, Building & Environmental Services
1195 Third Street, Second Floor
Napa, CA 94559

Re: 75% Grape Source Reporting

Grapes sourced with an origin outside of Napa County

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

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



Susanne M. Heun, COO, Caldwell Vineyard



Date



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AGENT AUTHORIZATION

County of Napa
Building Department

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

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

Faxes Are Not Accepted.

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

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

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

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

I do hereby authorize (Please Print) Susanne Madigan Heun

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

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

OWNER/CONTRACTOR'S SIGNATURE: [Signature]

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

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

CONTRACTOR'S STATE LICENSE #: _____

Certification and Indemnification

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

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

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

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

JOHN CALDWELL for CALDWELL VINEYARD LLC

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: CALDWELL VINEYARD LLC, 045-310-056

Project number if known:

Contact person: SUSANNE HEUN, COO for Caldwell Vineyard LLC

Contact email & phone number: susanne@caldwellvineyard.com

Today's date: 2/23/2017

O: 707.255.1294 M: 707.363.3424

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing 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 calculate how much electrical energy your project may need.

N/A

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

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

N/A

Already Plan
Doing To Do

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

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

N/A

BMP-4 Alternative fuel and electrical vehicles in fleet

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

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

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

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

N/A

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

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

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

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

N/A

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Doing Plan To Do

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

See description below under BMP-5.
N/A

BMP-8 Solar hot water heating

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

BMP-9 Energy conserving lighting

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

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

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

BMP-11 Bicycle Incentives

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

BMP-12 Bicycle route improvements

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

Already Plan
Doing To Do

BMP-13 Connection to recycled water

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

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 Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

N/A

BMP-21 Electrical Vehicle Charging Station(s)

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

N/A

BMP-22 Public Transit Accessibility

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

N/A

Already Plan
Doing To Do

BMP-23

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

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

BMP-24 Limit the amount of grading and tree removal

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

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

<input type="checkbox"/> BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
<input type="checkbox"/> BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
<input type="checkbox"/> BMP-25 (c)	<input type="checkbox"/>	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.

CALDWELL

VINEYARD

02/23/2017

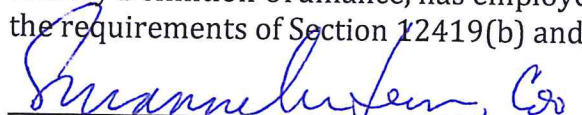
Linda St. Claire
Code Enforcement Officer - Planner III
Planning, Building & Environmental Services
1195 Third Street, Second Floor
Napa, CA 94559

Re: 75% Grape Source Reporting

Grapes sourced with an origin outside of Napa County

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

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



Susanne M. Heun, COO, Caldwell Vineyard



Date

Site Identification**CALDWELL VINEYARD**

270 Kreuzer Ln
 Napa, CA 94559
 County
 Napa

CERS ID
10170619
 EPA ID Number
 110066418479

Submittal Status

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

Hazardous Materials

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

Yes

Underground Storage Tank(s) (UST)

Does your facility own or operate underground storage tanks?

No

Hazardous Waste

Is your facility a Hazardous Waste Generator?

Yes

Does your facility treat hazardous waste on-site?

No

Is your facility's treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

No

Does your facility consolidate hazardous waste generated at a remote site?

No

Does your facility need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?

No

Does your facility generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.

No

Is your facility a Household Hazardous Waste (HHW) Collection site?

No

Excluded and/or Exempted Materials

Does your facility recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?

No

Does your facility own or operate ASTs above these thresholds? Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.

No

Does your facility have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?

No

Additional Information

No additional comments provided.

Already Doing Plan To Do

BMP-28 Use of recycled materials

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

N/A

BMP-29 Local food production

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

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

N/A

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

Comments and Suggestions on this form?

Hazardous Materials And Wastes Inventory Matrix Report

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

Chemical Location
Cave Tank Drift

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

DOT Code/Fire Haz. Class	Common Name	Unit	Quantities		Annual Waste Amount	Federal Hazard Categories	Hazardous Components (for mixture only)	
			Max. Daily	Largest Cont.			Component Name	% Wt
3 - Flammable and Combustible Liquids	Ethyl Alcohol	Gallons	55	55	30	- Fire		
		State	Storage Container	Pressure	Waste Code	- Acute Health		
Flammable Liquid, Class I-B		Liquid	Plastic/Non-metallic Drum	Ambient	Ambient	- Chronic health		
		Type	Days on Site: 365	Temperature	Ambient			
Organic Peroxide, Class II, Highly Toxic, Corrosive, Combustible liquid, Class II, Unstable Reactive), Class 3, Oxidizing, Class 2	Peroxyacetic Acid	Pounds	135	45	90		peroxyacetic acid	5 %
		State	Storage Container	Pressure	Waste Code	hydrogen peroxide		22 %
8 - Corrosives (Liquids and Solids)	Sodium Hydroxide Solid	Liquid	Tote Bin	Ambient	Ambient			
		Type	Days on Site: 365	Temperature	Ambient			
Corrosive, Toxic, Water Reactive, Class 1		Pounds	260	130	100	- Reactive		
		State	Storage Container	Pressure	Waste Code	- Acute Health		
		Solid	Plastic/Non-metallic Drum	Temperature	Temperature			
		Type	Days on Site: 365	Temperature	Temperature			
Sodium percarbonate		Pounds	250	50	100			
		State	Storage Container	Pressure	Waste Code			
		Solid	Bag	Temperature	Temperature			
		Type	Days on Site: 365	Temperature	Temperature			

Hazardous Materials And Wastes Inventory Matrix Report

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

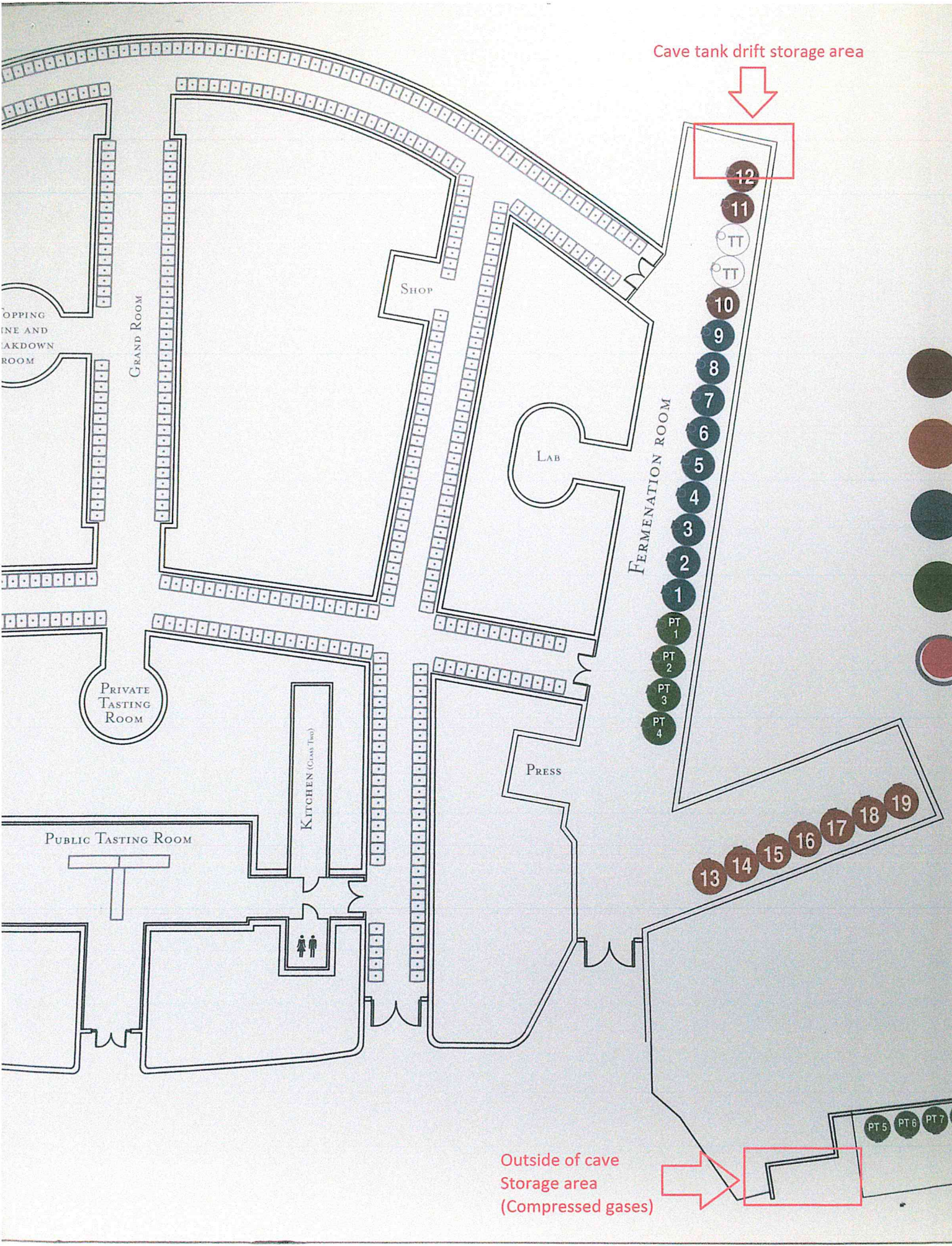
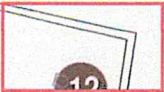
Chemical Location
Outside of Cave

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

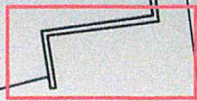
Hazardous Components
 (For mixture only)

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

Cave tank drift storage area



Outside of cave Storage area (Compressed gases)



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

EXISTING USES

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

PROPOSED ADDITIONAL USES

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

IMPROVEMENTS

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

WASTEWATER

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

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

WATER USE

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

Winery Waste Flow Summary

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

Winery Proposed Process Waste Flow Calculations

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

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend

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

Typical Non Crush Weekend

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

Typical Weekday

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

Total Winery Waste Peak Design Flows =	1133	gal/day
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Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	45.00	gal/day
Total domestic wastewater volume =	2790	gal/year
Total process wastewater volume =	15411	gal/year
Combined Process and Domestic Volume =	18201	gal/year

Typical Non Crush Weekend Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	90.00	gal/day
Total domestic wastewater volume =	5580	gal/year
Total process wastewater volume =	30822	gal/year
Combined Process and Domestic Volume =	36402	gal/year

Typical Weekday Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	230.00	gal/day
Total domestic wastewater volume =	14260	gal/year
Total process wastewater volume =	78767	gal/year
Combined Process and Domestic Volume =	93027	gal/year

Special Event Visitor Volumes

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

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



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CMPEngineering.com



Proposed Winery Wastewater Flow Calculations
 for the
Caldwell Vineyard Winery

Located at:
 270 Kreuzer Lane
 Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend

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

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

Winery Waste Flow Summary

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

Winery Proposed Process Waste Flow Calculations

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

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend

Number of FT Employees =	6	#
Number of PT Employees =	6	#
Number of daily visitors =	60	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

Typical Non Crush Weekend

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	45	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

Typical Weekday

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	30	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

Total Winery Waste Peak Design Flows =	1507	gal/day
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Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes

Number of FT Employees =	6	#
Number of PT Employees =	6	#
Number of daily visitors =	60	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)
Number of Flow Days =	45.00	gal/day
Total domestic wastewater volume =	14310	gal/year
Total process wastewater volume =	21575	gal/year
Combined Process and Domestic Volume =	35885	gal/year

Typical Non Crush Weekend Volumes

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	45	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)
Number of Flow Days =	90.00	gal/day
Total domestic wastewater volume =	20250	gal/year
Total process wastewater volume =	43151	gal/year
Combined Process and Domestic Volume =	63401	gal/year

Typical Weekday Volumes

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	30	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)
Number of Flow Days =	230.00	gal/day
Total domestic wastewater volume =	41400	gal/year
Total process wastewater volume =	110274	gal/year
Combined Process and Domestic Volume =	151674	gal/year

Special Event Visitor Volumes

	visitors	days/yr	flow/day	gallons
Large Events =	200	1	5	1000
Medium Events =	128	3	5	1920
Small =	68	3	5	1020
Very Small =	28	12	5	1680
Total Annual Event Visitor Waste Volume =	5620		gal/year	

Total annual domestic wastewater volume =	81580	gal/yr	0.25	af
Total annual process wastewater volume =	175000	gal/yr	0.54	af
Total Winery Wastewater Annual Vol =	256580	gal/yr	0.79	af

Contact Information

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

Site Map

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

Narrative

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

Calculations

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



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



Water Availability Analysis
 for the
Caldwell Vineyard Winery

Located at:
 270 Kreuzer Lane
 Napa, CA 94558

Date: 1/20/2017

Project # 00193

<u>Legend</u>
Requires Input
Automatically Calculates
Important Value Automatically Calculates
Important Value Requires Input

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

WATER AVAILABILITY ANALYSIS- PHASE ONE STUDY			
WATER USE CALCULATIONS FOR EXISTING USE			
RESIDENTIAL	#	FACTOR	AF/YR
PRIMARY RESIDENCES=	0	0.65	0.00
SECONDARY RESIDENCES=	0	0.25	0.00
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00
		SUB TOTAL=	0.00
NON- RESIDENTIAL CALCULATIONS			
AGRICULTURAL	# ACRE	FACTOR	AF/YR
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58
VINEYARD FROST PROTECTION=	0	0.25	0.00
IRRIGATED PASTURE=	0	4	0.00
ORCHARDS=	0	4	0.00
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00
		SUB TOTAL=	16.68
WINERY	# GAL	FACTOR	AF/YR
PROCESS WATER=	25000	SEE WW CALCS	0.38
DOMESTIC AND LANDSCAPING=	25000	SEE WW CALCS	0.08
		SUB TOTAL=	0.46
INDUSTRIAL	# EMPL	FACTOR	AF/YR
FOOD PROCESSING=	0	31	0.00
PRINTING/ PUBLISHING=	0	0.6	0.00
		SUB TOTAL=	0.00
COMMERCIAL	# EMPL	FACTOR	AF/YR
OFFICE SPACE=	0	0.01	0.00
WAREHOUSE=	0	0.05	0.00
		SUB TOTAL=	0.00
EXISTING USE TOTALS			
RESIDENTIAL=	0.00	AF/YR	
AGRICULTURAL=	16.68	AF/YR	
WINERY=	0.46	AF/YR	
INDUSTRIAL=	0.00	AF/YR	
COMMERCIAL=	0.00	AF/YR	
OTHER USAGE (LIST BELOW)			
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
TOTAL EXISTING WATER USE=	5583402	G/YR	
TOTAL EXISTING WATER USE=	17.14	AF/YR	

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

WATER USE CALCULATIONS FOR PROPOSED USE			
RESIDENTIAL	#	FACTOR	AF/YR
PRIMARY RESIDENCES=	0	0.65	0.00
SECONDARY RESIDENCES=	0	0.25	0.00
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00
		SUB TOTAL=	0.00
NON- RESIDENTIAL CALCULATIONS			
AGRICULTURAL	# ACRE	FACTOR	AF/YR
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58
VINEYARD FROST PROTECTION=	0	0.25	0.00
IRRIGATED PASTURE=	0	4	0.00
ORCHARDS=	0	4	0.00
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00
		SUB TOTAL=	16.68
WINERY	# GAL	FACTOR	AF/YR
PROCESS WATER =	35000	SEE WW CALC	0.54
DOMESTIC WATER =	35000	SEE WW CALC	0.25
		SUB TOTAL=	0.79
INDUSTRIAL	# EMPL	FACTOR	AF/YR
FOOD PROCESSING=	0	31	0.00
PRINTING/ PUBLISHING=	0	0.6	0.00
		SUB TOTAL=	0.00
COMMERCIAL	# EMPL	FACTOR	AF/YR
OFFICE SPACE=	0	0.01	0.00
WAREHOUSE=	0	0.05	0.00
		SUB TOTAL=	0.00
PROPOSED USE TOTALS			
RESIDENTIAL=	0.00	AF/YR	
AGRICULTURAL=	16.68	AF/YR	
WINERY=	0.79	AF/YR	
INDUSTRIAL=	0.00	AF/YR	
COMMERCIAL=	0.00	AF/YR	
OTHER USAGE (LIST BELOW)			
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
TOTAL PROPOSED WATER USE=	5690926	G/YR	
TOTAL PROPOSED WATER USE=	17.47	AF/YR	

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



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EXCEPTION REQUEST LETTER

To: Attn: Reviewing County Engineer
Napa County Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94558
Date: 5/31/2017

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

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

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

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

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

Regards,


Cameron Pridmore PE, PLS

RECEIVED

JUL 25 2017

Napa County Planning, Building
& Environmental Services



CMP Civil Engineering & Land Surveying

1607 Capell Valley Road

Napa, CA 94558

(707) 815-0988

Cameron@CMPEngineering.com

CMPEngineering.com



Traffic Flow Calculations
for the
Caldwell Vineyard Winery

Located at:
270 Kreuzer Lane
Napa, CA 94558

Date: 1/20/2017

Rev: 5/31/2017

Project # 00193

RECEIVED

JUL 25 2017

Napa County Planning, Building
& Environmental Services

Legend

Requires Input

Automatically Calculates

Important Value Automatically Calculates

Important Value Requires Input

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

Existing Winery Traffic Information/ Trip Generation Sheet

Traffic During a Typical Weekday

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

Traffic During a Typical Saturday

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

Traffic During a Crush Saturday

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

Largest Marketing Event- Additional Traffic

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

Proposed Winery Traffic Information/ Trip Generation Sheet

Max Traffic During a Weekday

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

Max Traffic During a Saturday

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

Max Traffic During a Crush Saturday

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

Largest Marketing Event- Additional Traffic

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



A Tradition of Stewardship
A Commitment to Service

AGENT AUTHORIZATION

County of Napa
Building Department

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

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

Faxes Are Not Accepted.

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

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

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

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

I do hereby authorize (Please Print) Susanne Madigan Heun

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

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

OWNER/CONTRACTOR'S SIGNATURE: [Signature]

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

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

CONTRACTOR'S STATE LICENSE #: _____

Certification and Indemnification

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

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

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

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

JOHN CALDWELL for CALDWELL VINEYARD LLC

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: CALDWELL VINEYARD LLC, 045-310-056

Project number if known:

Contact person: SUSANNE HEUN, COO for Caldwell Vineyard LLC

Contact email & phone number: susanne@caldwellvineyard.com

Today's date: 2/23/2017

O: 707.255.1294 M: 707.363.3424

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing 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 calculate how much electrical energy your project may need.

N/A

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

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

N/A

Already Plan
Doing To Do

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

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

N/A

BMP-4 Alternative fuel and electrical vehicles in fleet

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

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

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

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

N/A

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

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

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

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

N/A

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Doing Plan To Do

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

See description below under BMP-5.
N/A

BMP-8 Solar hot water heating

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

BMP-9 Energy conserving lighting

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

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

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

BMP-11 Bicycle Incentives

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

BMP-12 Bicycle route improvements

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

Already Plan
Doing To Do

BMP-13 Connection to recycled water

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

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 Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

N/A

BMP-21 Electrical Vehicle Charging Station(s)

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

N/A

BMP-22 Public Transit Accessibility

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

N/A

Already Plan
Doing To Do

BMP-23

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

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building 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)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Doing Plan To Do

BMP-28 Use of recycled materials

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

N/A

BMP-29 Local food production

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

BMP-30 Education to staff and visitors on sustainable practices

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

BMP-31 Use 70-80% cover crop

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

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

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

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

N/A

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

Comments and Suggestions on this form?

Site Identification**CALDWELL VINEYARD**

270 Kreuzer Ln
 Napa, CA 94559
 County
 Napa

CERS ID
10170619
 EPA ID Number
 110066418479

Submittal Status

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

Hazardous Materials

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

Yes

Underground Storage Tank(s) (UST)

Does your facility own or operate underground storage tanks?

No

Hazardous Waste

Is your facility a Hazardous Waste Generator?

Yes

Does your facility treat hazardous waste on-site?

No

Is your facility's treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

No

Does your facility consolidate hazardous waste generated at a remote site?

No

Does your facility need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?

No

Does your facility generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.

No

Is your facility a Household Hazardous Waste (HHW) Collection site?

No

Excluded and/or Exempted Materials

Does your facility recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?

No

Does your facility own or operate ASTs above these thresholds? Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.

No

Does your facility have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?

No

Additional Information

No additional comments provided.

Hazardous Materials And Wastes Inventory Matrix Report

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

Chemical Location
Cave Tank Drift

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

DOT Code/Fire Haz. Class	Common Name	Unit	Quantities		Annual Waste Amount	Federal Hazard Categories	Hazardous Components (for mixture only)	
			Max. Daily	Largest Cont.			Component Name	% Wt
3 - Flammable and Combustible Liquids	Ethyl Alcohol	Gallons	55	55	30	- Fire		
		State	Storage Container	Pressure		- Acute Health		
Flammable Liquid, Class I-B		Liquid	Plastic/Non-metallic Drum	Ambient		- Chronic health		
		Type	Days on Site: 365	Temperature				
Organic Peroxide, Class II, Highly Toxic, Corrosive, Combustible liquid, Class II, Unstable Reactive), Class 3, Oxidizing, Class 2	Peroxyacetic Acid	Pounds	135	45	90		peroxyacetic acid	5 %
		State	Storage Container	Pressure		hydrogen peroxide		22 %
8 - Corrosives (Liquids and Solids)	Sodium Hydroxide Solid	Liquid	Tote Bin	Ambient				
		Type	Days on Site: 365	Temperature				
Corrosive, Toxic, Water Reactive, Class 1		Pounds	260	130	100	- Reactive		
		State	Storage Container	Pressure		- Acute Health		
		Solid	Plastic/Non-metallic Drum	Ambient				
		Type	Days on Site: 365	Temperature				
	Sodium percarbonate	Pounds	250	50	100			
		State	Storage Container	Pressure				
		Solid	Bag	Ambient				
		Type	Days on Site: 365	Temperature				

Hazardous Materials And Wastes Inventory Matrix Report

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

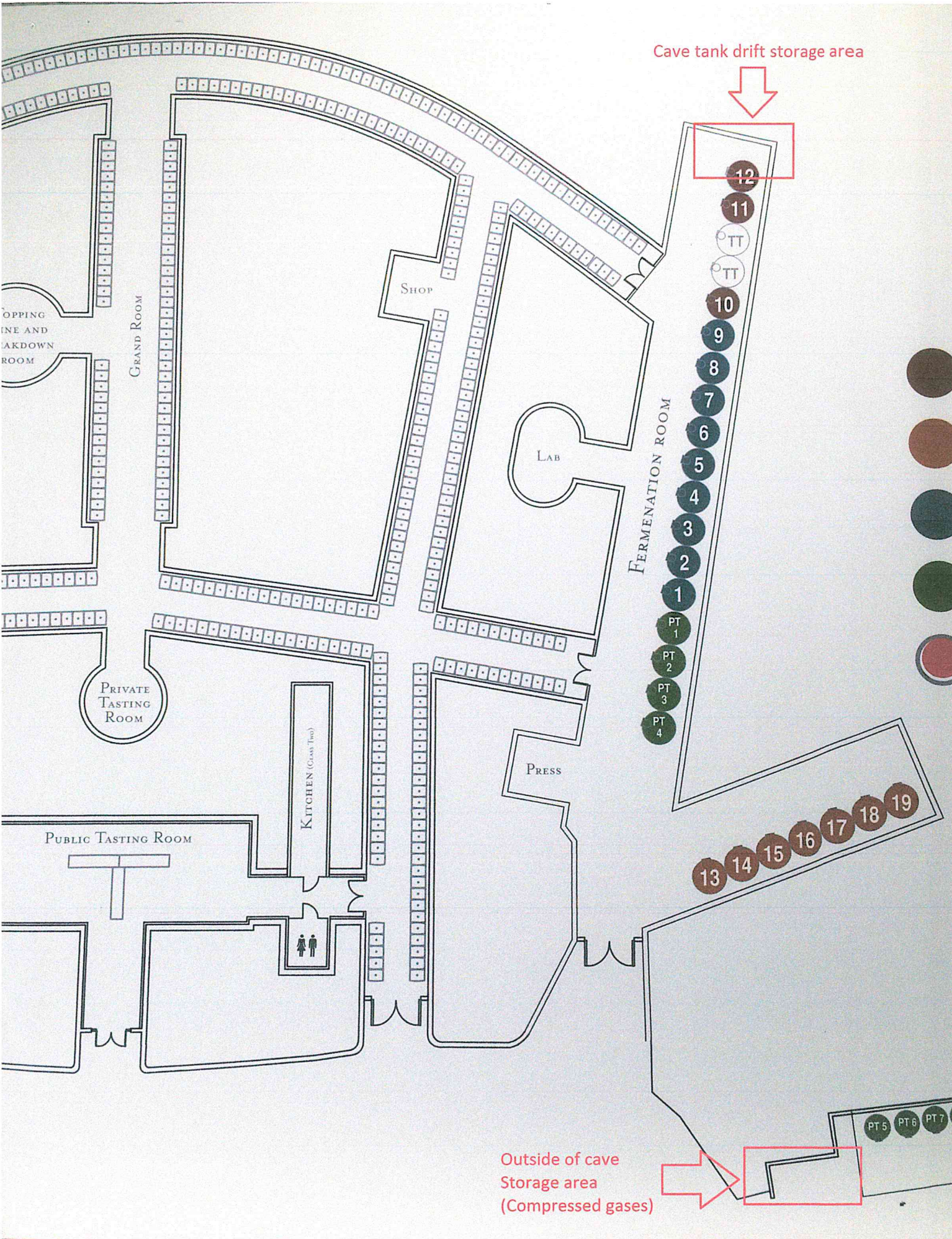
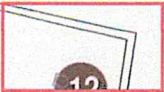
Chemical Location
Outside of Cave

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

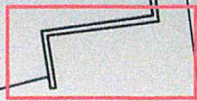
Hazardous Components
 (For mixture only)

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

Cave tank drift storage area



Outside of cave Storage area (Compressed gases)





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



Existing Winery Wastewater Flow Calculations
 for the
Caldwell Vineyard Winery

Located at:
 270 Kreuzer Lane
 Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend

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

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

Winery Waste Flow Summary

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

Winery Proposed Process Waste Flow Calculations

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

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend

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

Typical Non Crush Weekend

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

Typical Weekday

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

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

Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	45.00	gal/day
Total domestic wastewater volume =	2790	gal/year
Total process wastewater volume =	15411	gal/year
Combined Process and Domestic Volume =	18201	gal/year

Typical Non Crush Weekend Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	90.00	gal/day
Total domestic wastewater volume =	5580	gal/year
Total process wastewater volume =	30822	gal/year
Combined Process and Domestic Volume =	36402	gal/year

Typical Weekday Volumes

Number of FT Employees =	2	#
Number of PT Employees =	1	#
Number of daily visitors =	8	#
FT employee daily domestic waste flow =	30.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	8.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	24.00	gal/day (3 g/p)
Number of Flow Days =	230.00	gal/day
Total domestic wastewater volume =	14260	gal/year
Total process wastewater volume =	78767	gal/year
Combined Process and Domestic Volume =	93027	gal/year

Special Event Visitor Volumes

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

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



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Proposed Winery Wastewater Flow Calculations
 for the
Caldwell Vineyard Winery

Located at:
 270 Kreuzer Lane
 Napa, CA 94558

Date: 1/20/2017

Project # 00193

Legend

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

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

Winery Waste Flow Summary

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

Winery Proposed Process Waste Flow Calculations

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

Existing & Proposed Domestic Waste Flows

Typical Crush Weekend

Number of FT Employees =	6	#
Number of PT Employees =	6	#
Number of daily visitors =	60	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

Typical Non Crush Weekend

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	45	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

Typical Weekday

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	30	#
Event people count serviced by this system =	68	# (no visitors on event days)
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)
Event daily domestic waste flow =	340.00	gal/day (5 g/p)
Winery Domestic Flow =	340.00	gal/day

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

Combined Winery Waste Annual Volume Calculations

Winery Combined Process & Domestic Waste Flows

Typical Crush Weekend Volumes

Number of FT Employees =	6	#
Number of PT Employees =	6	#
Number of daily visitors =	60	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	48.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	180.00	gal/day (3 g/p)
Number of Flow Days =	45.00	gal/day
Total domestic wastewater volume =	14310	gal/year
Total process wastewater volume =	21575	gal/year
Combined Process and Domestic Volume =	35885	gal/year

Typical Non Crush Weekend Volumes

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	45	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	135.00	gal/day (3 g/p)
Number of Flow Days =	90.00	gal/day
Total domestic wastewater volume =	20250	gal/year
Total process wastewater volume =	43151	gal/year
Combined Process and Domestic Volume =	63401	gal/year

Typical Weekday Volumes

Number of FT Employees =	6	#
Number of PT Employees =	0	#
Number of daily visitors =	30	#
FT employee daily domestic waste flow =	90.00	gal/day (15 g/p)
PT employee daily domestic waste flow =	0.00	gal/day (8 g/p)
Visitor daily domestic waste flow =	90.00	gal/day (3 g/p)
Number of Flow Days =	230.00	gal/day
Total domestic wastewater volume =	41400	gal/year
Total process wastewater volume =	110274	gal/year
Combined Process and Domestic Volume =	151674	gal/year

Special Event Visitor Volumes

	visitors	days/yr	flow/day	gallons
Large Events =	200	1	5	1000
Medium Events =	128	3	5	1920
Small =	68	3	5	1020
Very Small =	28	12	5	1680
Total Annual Event Visitor Waste Volume =	5620		gal/year	

Total annual domestic wastewater volume =	81580	gal/yr	0.25	af
Total annual process wastewater volume =	175000	gal/yr	0.54	af
Total Winery Wastewater Annual Vol =	256580	gal/yr	0.79	af

Contact Information

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

Site Map

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

Narrative

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

Calculations

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



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Water Availability Analysis
 for the
Caldwell Vineyard Winery

Located at:
 270 Kreuzer Lane
 Napa, CA 94558

Date: 1/20/2017

Project # 00193

<u>Legend</u>
Requires Input
Automatically Calculates
Important Value Automatically Calculates
Important Value Requires Input

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

WATER AVAILABILITY ANALYSIS- PHASE ONE STUDY			
WATER USE CALCULATIONS FOR EXISTING USE			
RESIDENTIAL	#	FACTOR	AF/YR
PRIMARY RESIDENCES=	0	0.65	0.00
SECONDARY RESIDENCES=	0	0.25	0.00
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00
		SUB TOTAL=	0.00
NON- RESIDENTIAL CALCULATIONS			
AGRICULTURAL	# ACRE	FACTOR	AF/YR
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58
VINEYARD FROST PROTECTION=	0	0.25	0.00
IRRIGATED PASTURE=	0	4	0.00
ORCHARDS=	0	4	0.00
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00
		SUB TOTAL=	16.68
WINERY	# GAL	FACTOR	AF/YR
PROCESS WATER=	25000	SEE WW CALCS	0.38
DOMESTIC AND LANDSCAPING=	25000	SEE WW CALCS	0.08
		SUB TOTAL=	0.46
INDUSTRIAL	# EMPL	FACTOR	AF/YR
FOOD PROCESSING=	0	31	0.00
PRINTING/ PUBLISHING=	0	0.6	0.00
		SUB TOTAL=	0.00
COMMERCIAL	# EMPL	FACTOR	AF/YR
OFFICE SPACE=	0	0.01	0.00
WAREHOUSE=	0	0.05	0.00
		SUB TOTAL=	0.00
EXISTING USE TOTALS			
RESIDENTIAL=	0.00	AF/YR	
AGRICULTURAL=	16.68	AF/YR	
WINERY=	0.46	AF/YR	
INDUSTRIAL=	0.00	AF/YR	
COMMERCIAL=	0.00	AF/YR	
OTHER USAGE (LIST BELOW)			
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
TOTAL EXISTING WATER USE=	5583402	G/YR	
TOTAL EXISTING WATER USE=	17.14	AF/YR	

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

WATER USE CALCULATIONS FOR PROPOSED USE			
RESIDENTIAL	#	FACTOR	AF/YR
PRIMARY RESIDENCES=	0	0.65	0.00
SECONDARY RESIDENCES=	0	0.25	0.00
FARM LBR DWELLING (# OF PPL) =	0	0.08	0.00
		SUB TOTAL=	0.00
NON- RESIDENTIAL CALCULATIONS			
AGRICULTURAL	# ACRE	FACTOR	AF/YR
VINEYARD IRRIGATION ONLY=	30.32	0.3	9.10
VINEYARD HEAT PROTECTION=	30.32	0.25	7.58
VINEYARD FROST PROTECTION=	0	0.25	0.00
IRRIGATED PASTURE=	0	4	0.00
ORCHARDS=	0	4	0.00
LIVESTOCK (SHEEP/COWS)=	0	0.01	0.00
		SUB TOTAL=	16.68
WINERY	# GAL	FACTOR	AF/YR
PROCESS WATER =	35000	SEE WW CALC	0.54
DOMESTIC WATER =	35000	SEE WW CALC	0.25
		SUB TOTAL=	0.79
INDUSTRIAL	# EMPL	FACTOR	AF/YR
FOOD PROCESSING=	0	31	0.00
PRINTING/ PUBLISHING=	0	0.6	0.00
		SUB TOTAL=	0.00
COMMERCIAL	# EMPL	FACTOR	AF/YR
OFFICE SPACE=	0	0.01	0.00
WAREHOUSE=	0	0.05	0.00
		SUB TOTAL=	0.00
PROPOSED USE TOTALS			
RESIDENTIAL=	0.00	AF/YR	
AGRICULTURAL=	16.68	AF/YR	
WINERY=	0.79	AF/YR	
INDUSTRIAL=	0.00	AF/YR	
COMMERCIAL=	0.00	AF/YR	
OTHER USAGE (LIST BELOW)			
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
		AF/YR	
TOTAL PROPOSED WATER USE=	5690926	G/YR	
TOTAL PROPOSED WATER USE=	17.47	AF/YR	

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

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

EXISTING USES

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

PROPOSED ADDITIONAL USES

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

IMPROVEMENTS

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

WASTEWATER

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

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

WATER USE

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

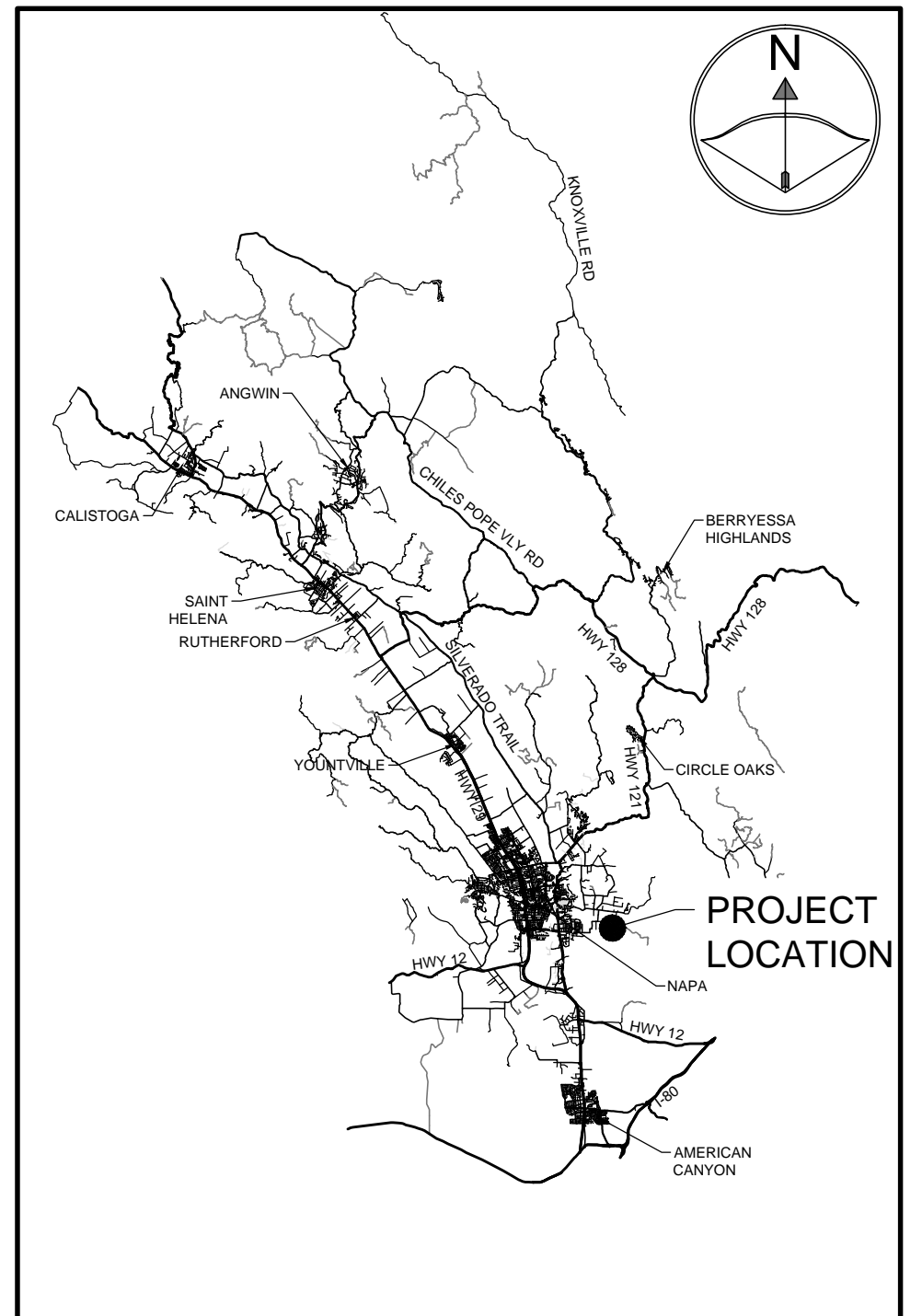
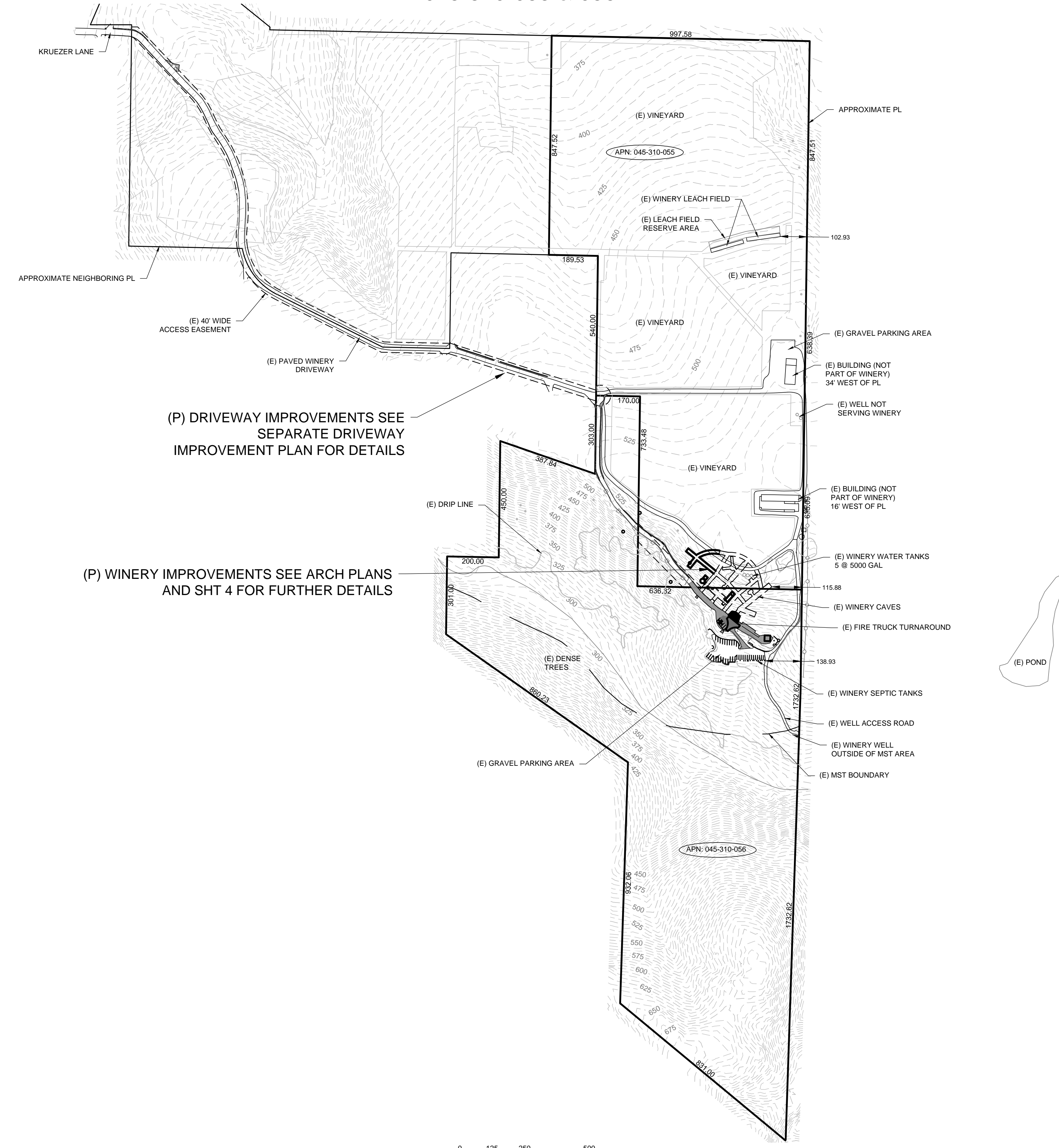
USE PERMIT PLAN

FOR THE

CALDWELL VINEYARD WINERY

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

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



VICINITY MAP
NTS

OWNER
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707-255-1294
SUSANNE@CALDWELLVINEYARD.COM

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ARCHITECTURAL DESIGNER
MK2 ENGINEERS
5030 BUSINESS CENTER DRIVE, STE 150
FAIRFIELD, CA 94534
(707) 759-5260

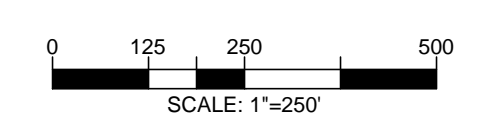
SHEET INDEX

SHT. #	DESCRIPTION
UP0	TITLE
UP1	OVERALL EXISTING SITE PLAN
UP2	EXISTING WINERY SITE PLAN
UP3	OVERALL PROPOSED SITE PLAN
UP4	PROPOSED WINERY SITE PLAN
A1.0	SITE PLAN
A2.0	FLOOR PLANS AREA 1, 2 & 3
A2.1	FLOOR PLAN AREA 4
A2.2	FLOOR PLAN AREA 5
A2.3	ENLARGED OPEN TRELLIS PLAN & ELEVATIONS
A4.0	CAVE FRONT ELEVATION
A4.1	COLOR CODE SITE PLAN

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

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

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



Cameron Pridmore
Apr 25, 2018



CMP
CIVIL ENGINEERING & SURVEYING

PREPARED BY: CAMERON PRIDMORE PE, PLS
1607 CAPELL VALLEY ROAD
NAPA, CA 94558
(707) 815-0988
CAMERON@CMPENGINEERING.COM
PROJECT #: 00193 DATE: 1/20/2017

REV. #	DATE	DESCRIPTION
1	5/23/17	COUNTY COMMENTS MARCH 2017
2	4/24/18	CLIENT COMMENTS APRIL 2018

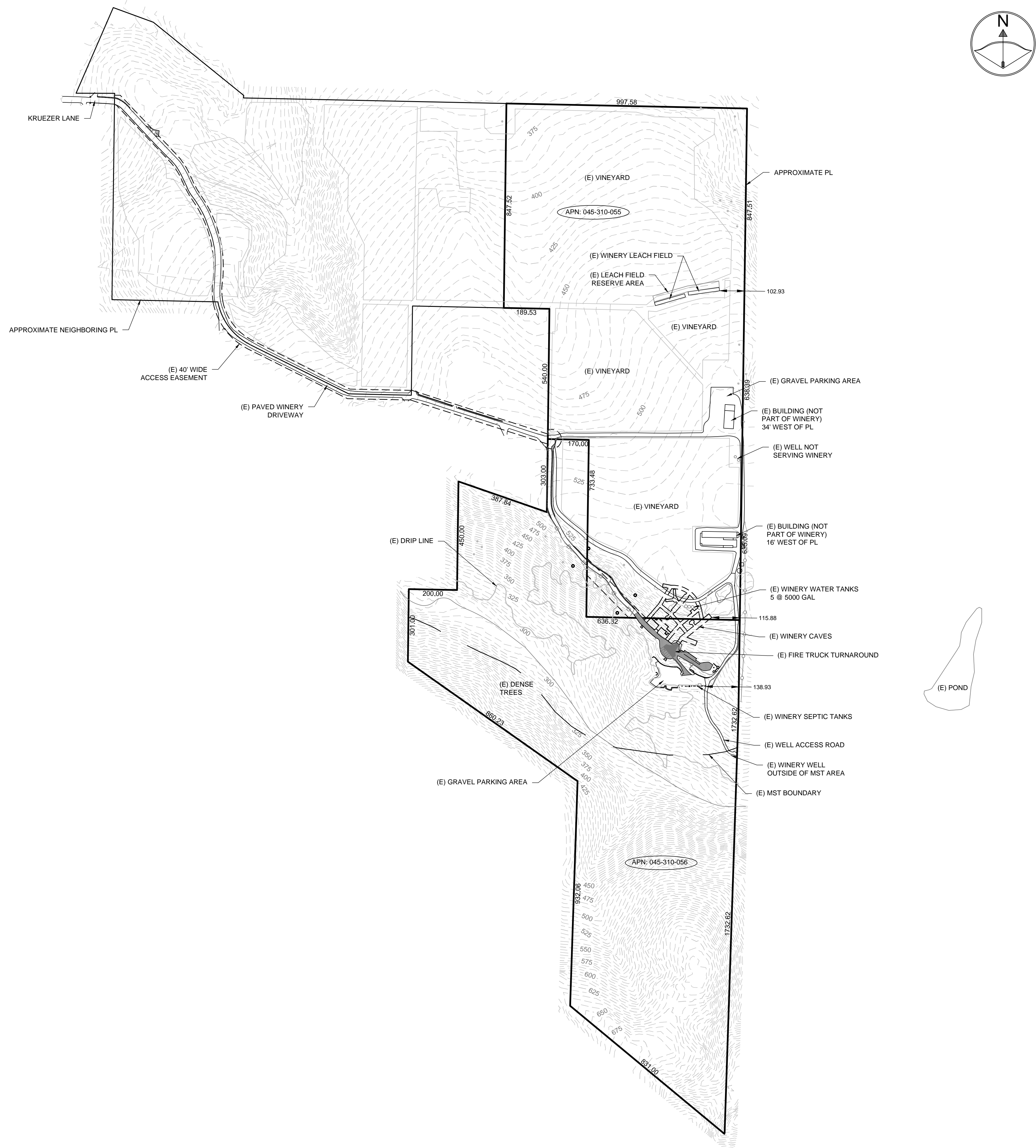
CALDWELL VINEYARDS WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-055 & 056

TITLE

SHEET NAME: _____ SHEET: _____

UP0

OF 5



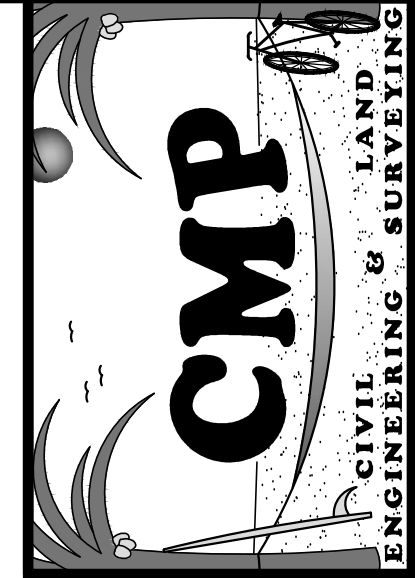
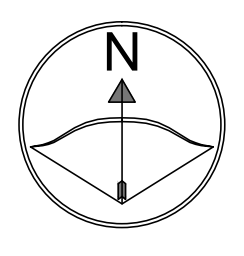
PREPARED BY:
CAMERON PRIDMORE PE, PLS
 1607 CAPELL VALLEY ROAD
 NAPA, CA 94558
 (707) 814-0888
 CAMERON@CMPENGINEERING.COM
 CMPENGINEERING.COM
 PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE
1	COUNTY COMMENTS MARCH 2017	5/23/17
2	CLIENT COMMENTS APRIL 2018	4/24/18

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

**OVERALL EXISTING
 SITE PLAN**

SHEET NAME:
UP1
 SHEET:
 OF 5



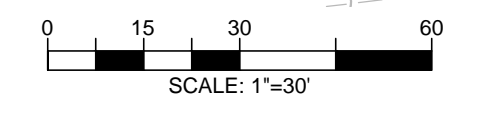
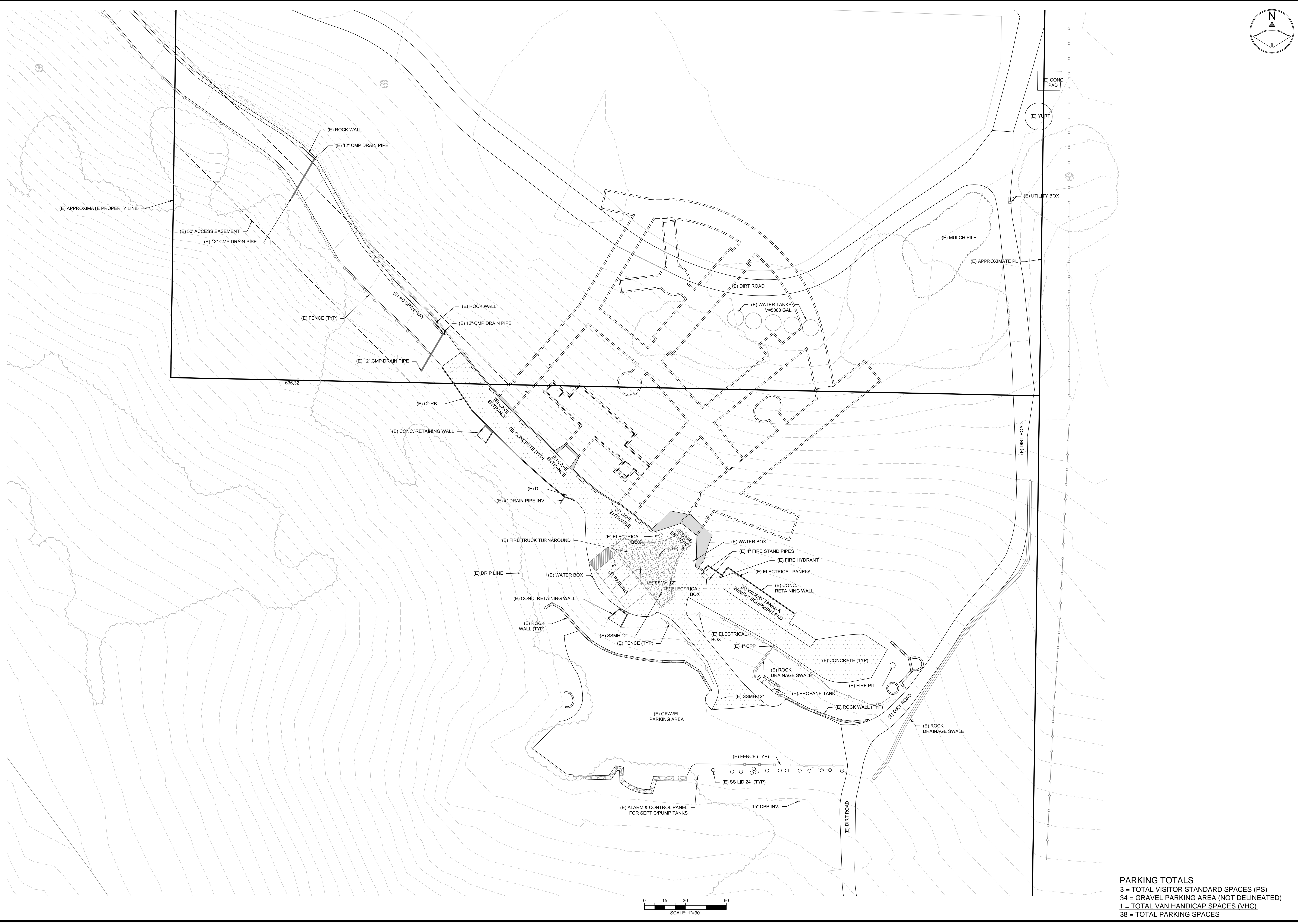
PREPARED BY:
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 NAPA, CA 94558
 (707) 814-0888
 CAMERON@CMPENGINEERING.COM
 PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE
1	COUNTY COMMENTS MARCH 2017	5/23/17
2	CLIENT COMMENTS APRIL 2018	4/24/18

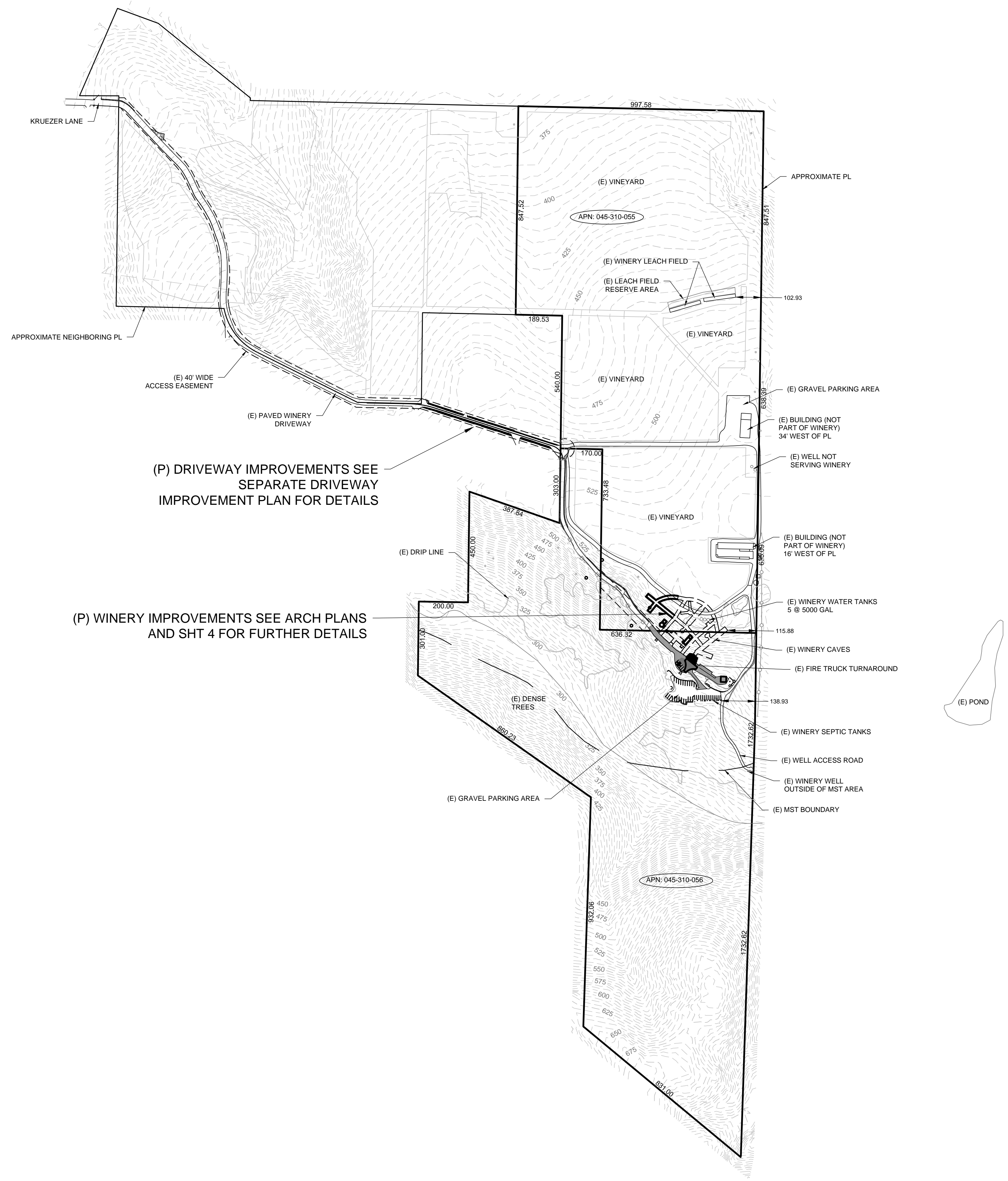
PROJECT INFO:
CALDWELL VINEYARDS WINERY
 270 KREUZER LANE
 NAPA, CA 94559
 APN: 045-310-055 & 056

SHEET NAME:
EXISTING WINERY
SITE PLAN

SHEET:
UP2



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



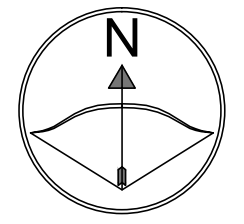
PREPARED BY:
CAMERON PRIMMORE PE, PLS
 1607 CAPELL VALLEY ROAD
 NAPA, CA 94558
 (707) 814-0888
 CAMERON@CMPENGINEERING.COM
 CMPENGINEERING.COM
 PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE
1	COUNTY COMMENTS MARCH 2017	5/23/17
2	CLIENT COMMENTS APRIL 2018	4/24/18

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

SHEET NAME:
**OVERALL
 PROPOSED SITE
 PLAN**

SHEET:
UP3
 OF 5



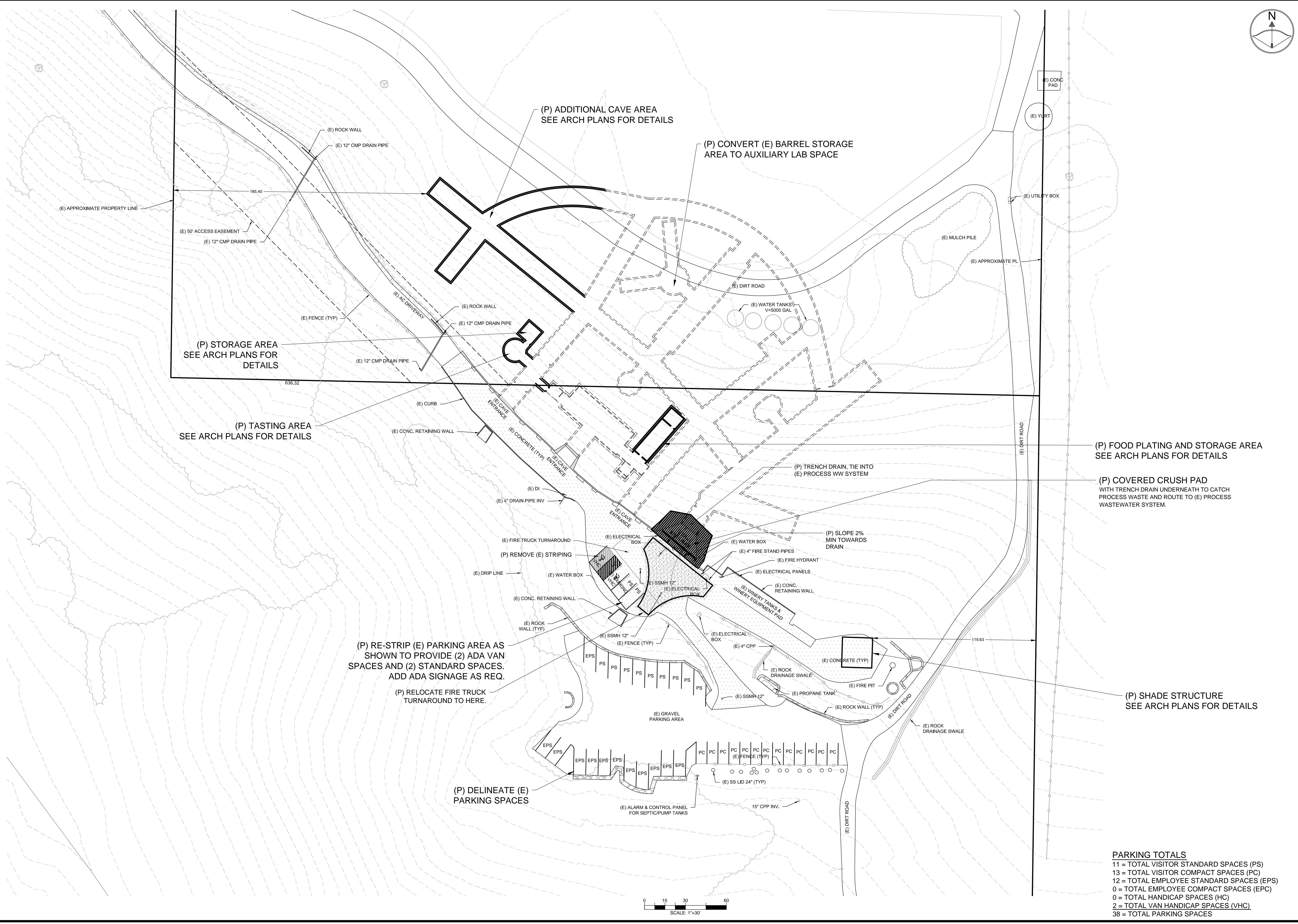
PREPARED BY:
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 1607 CAPELL VALLEY ROAD
 NAPA, CA 94558
 (707) 814-0888
 CAMERON@CMPENGINEERING.COM
 PROJECT #: 00193 DATE: 12/20/2017

REV. #	DESCRIPTION	DATE
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2	CLIENT COMMENTS APRIL 2018	4/24/18

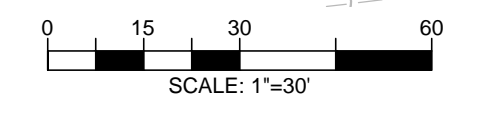
PROJECT INFO:
CALDWELL VINEYARDS WINERY
 270 KREUZER LANE
 NAPA, CA 94559
 APN: 045-310-055 & 056

**PROPOSED WINERY
 SITE PLAN**

SHEET NAME:
UP4
 SHEET:

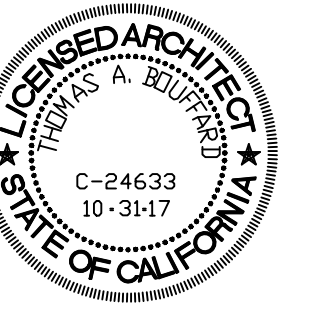


PARKING TOTALS
 11 = TOTAL VISITOR STANDARD SPACES (PS)
 13 = TOTAL VISITOR COMPACT SPACES (PC)
 12 = TOTAL EMPLOYEE STANDARD SPACES (EPS)
 0 = TOTAL EMPLOYEE COMPACT SPACES (EPC)
 0 = TOTAL HANDICAP SPACES (HC)
 2 = TOTAL VAN HANDICAP SPACES (VHC)
 38 = TOTAL PARKING SPACES



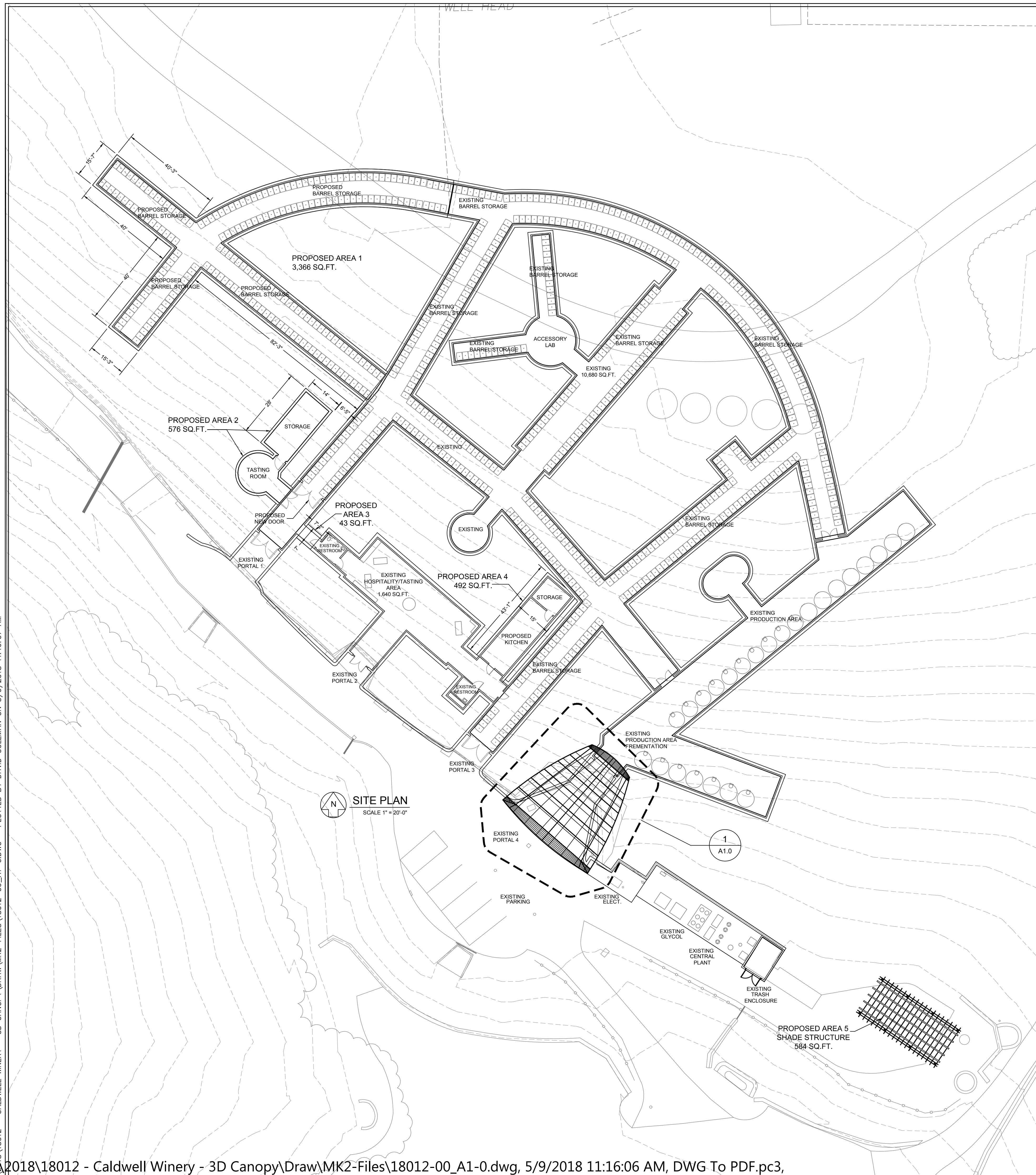
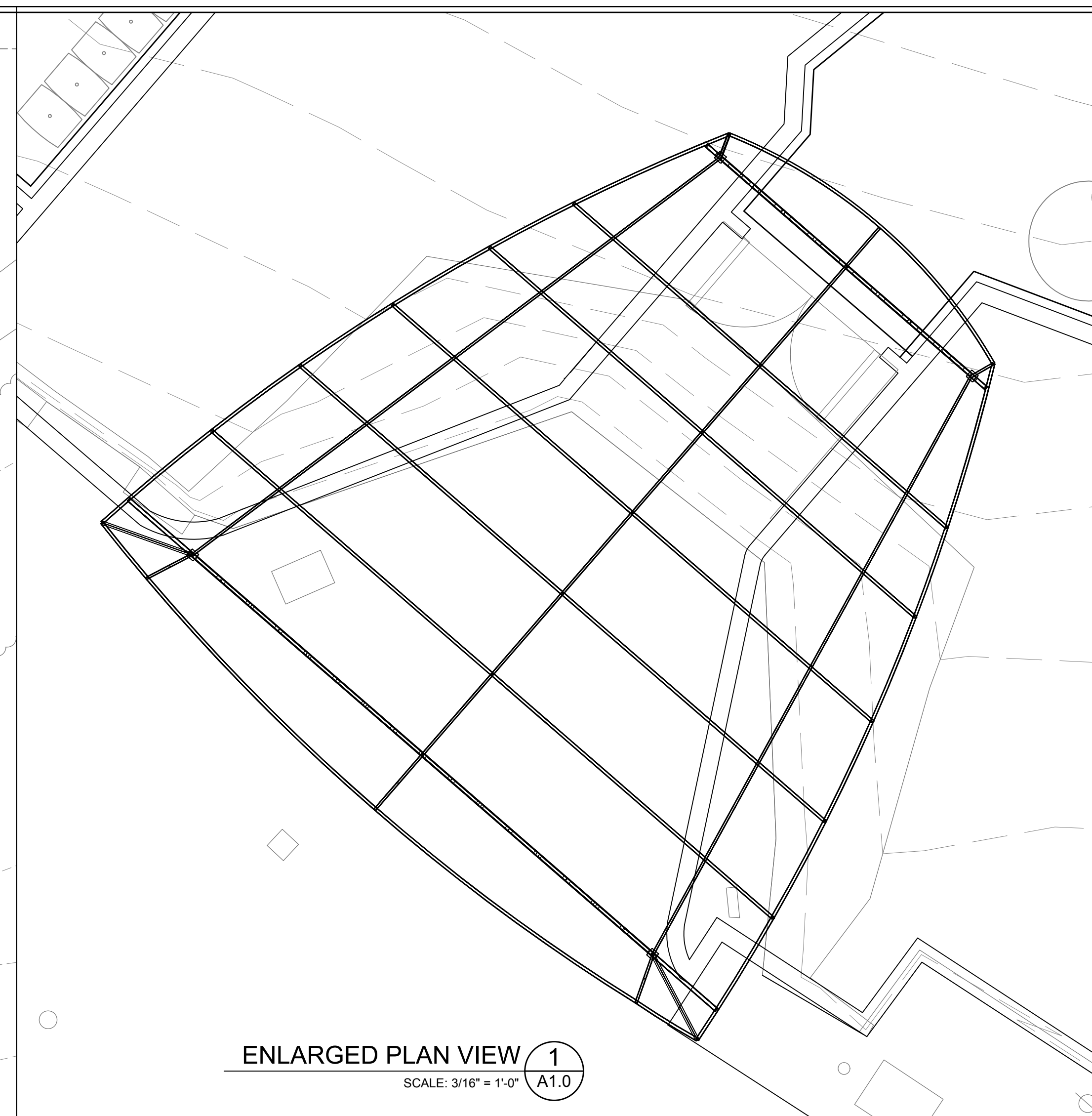


Green Valley Executive Center
 5030 Business Center Drive
 Suite 150
 Fairfield, CA 94534
 Phone: (707)759-5260
 Fax: (707)759-5905
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CONSULTANTS:



NO.	REVISION
△	
△	
△	
△	
△	
△	

PROJECT: **CALDWELL WINERY**
 250 KREUZER LANE
 NAPA, CALIFORNIA 94559

SHEET CONTENTS:
SITE PLAN

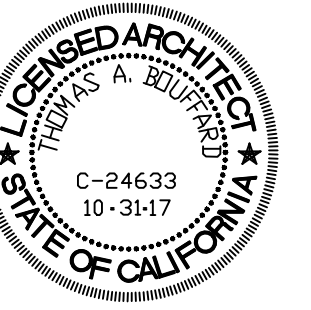
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 DRAWN BY: DC
 CHECKED BY:
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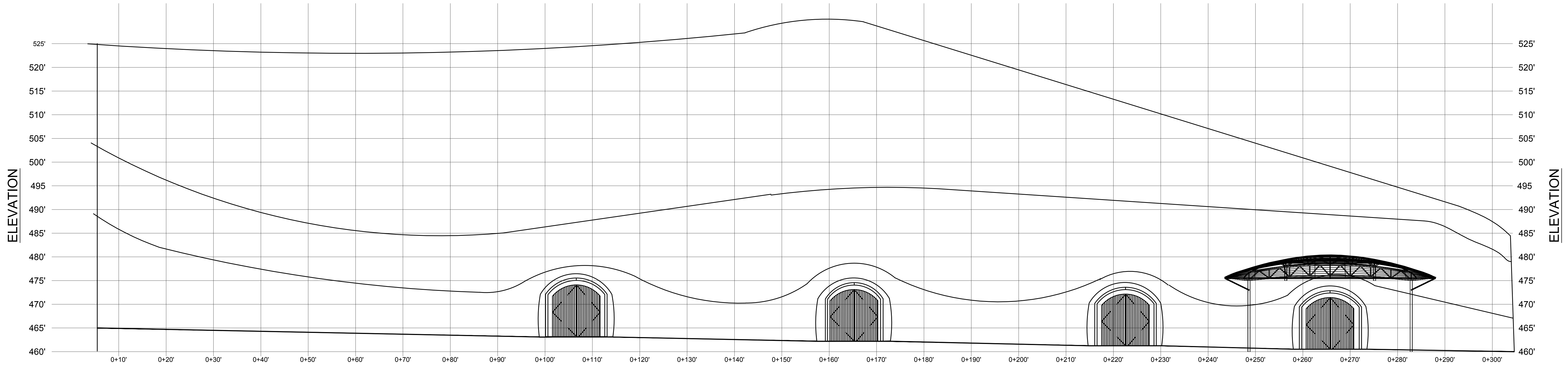


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CONSULTANTS:



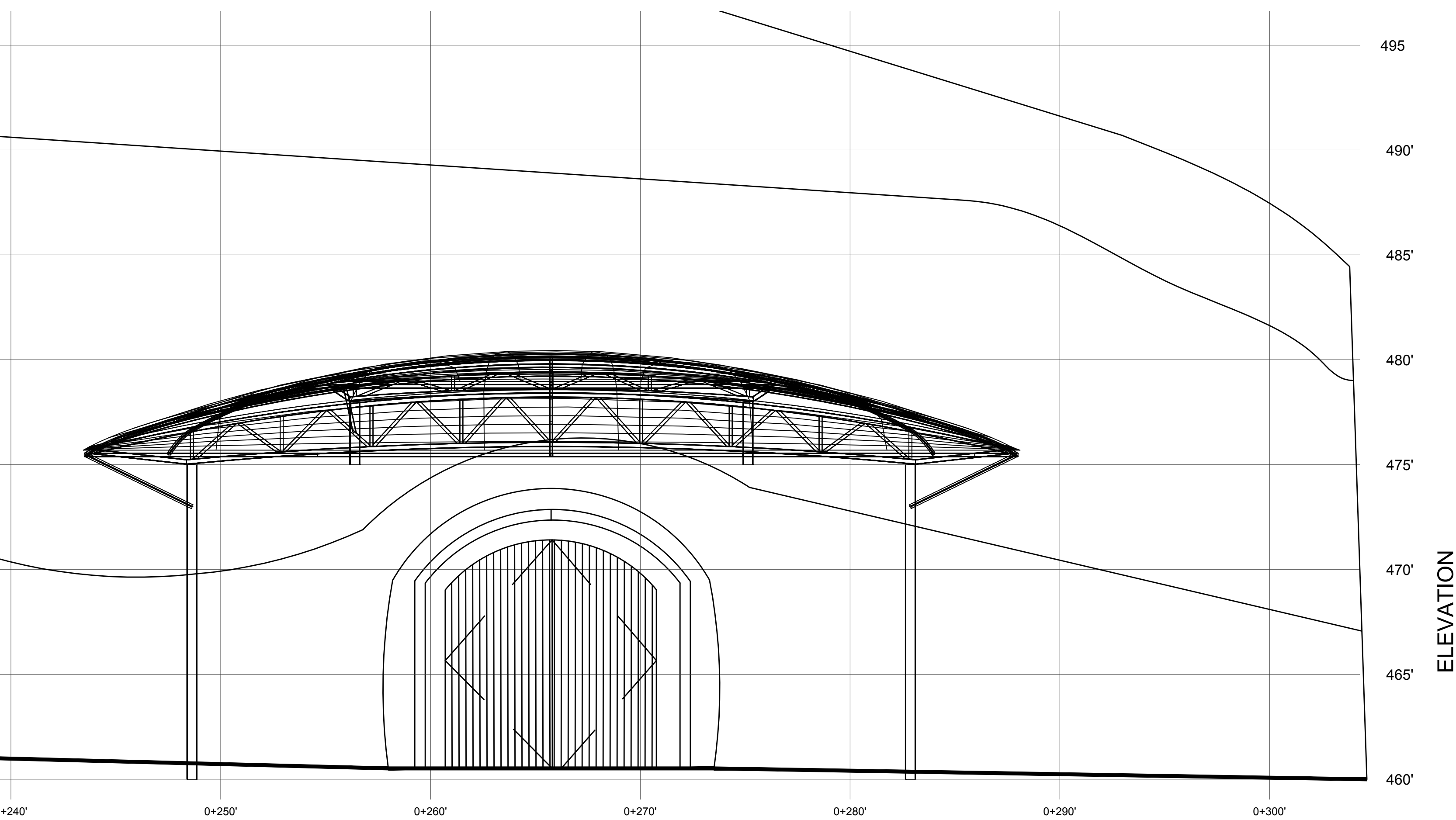
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 STORAGE NEW TASTING ROOM

EXISTING PORTAL # 2
 HOSPITALITY- WINE TASTING

EXISTING PORTAL # 3
 BARREL STORAGE

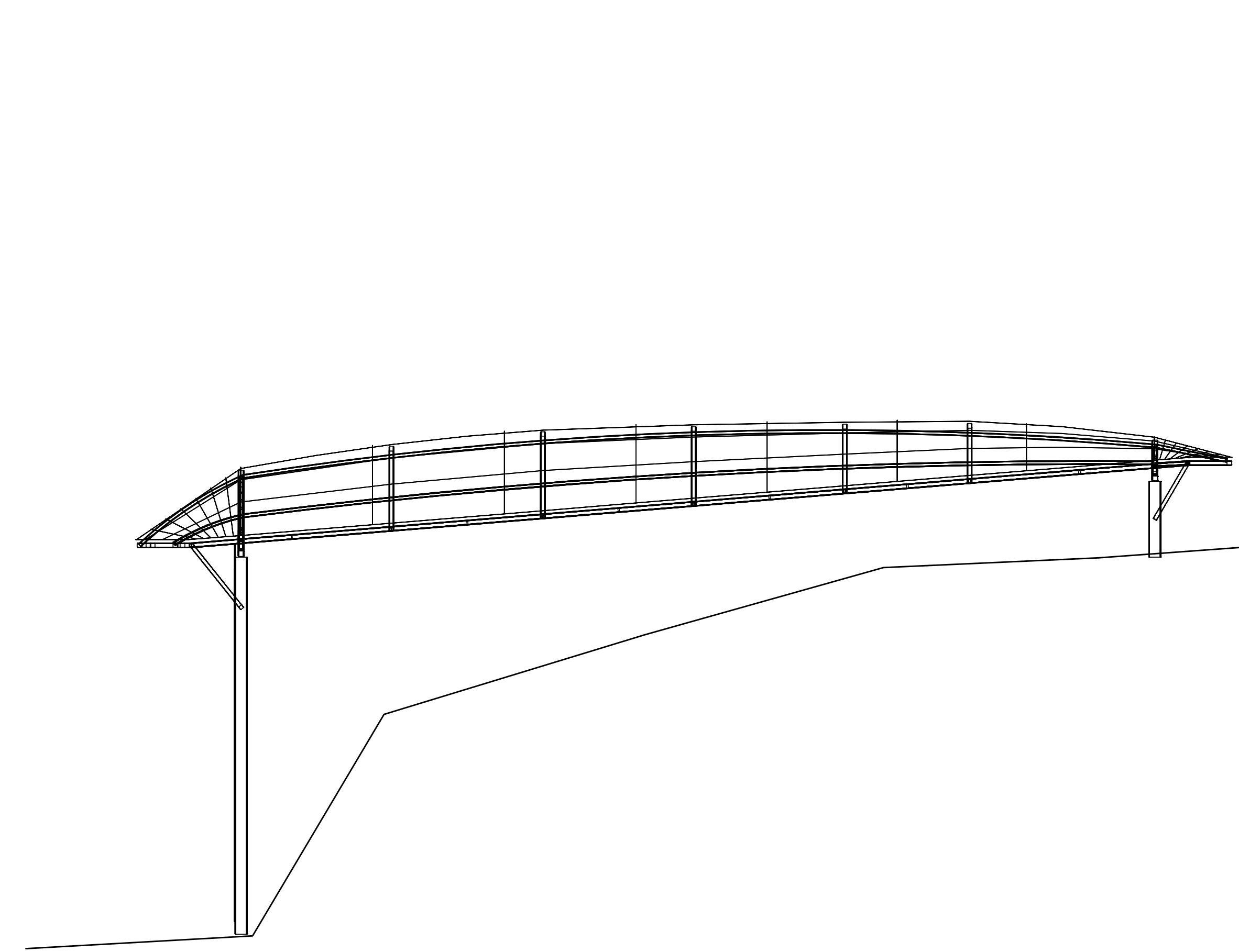
EXISTING PORTAL # 4
 PRODUCTION AREA /
 FERMENTATION FERMENTATION

CAVE FRONT ELEVATION
 SCALE: 3/32 = 1'-0"



EXISTING PORTAL # 4 PRODUCTION AREA /
 FERMENTATION FERMENTATION

CAVE FRONT ENLARGED ELEVATION
 SCALE: 1/4 = 1'-0"



CAVE SIDE ENLARGED ELEVATION
 SCALE: 1/4 = 1'-0"

NO.	REVISION
△	
△	
△	
△	
△	
△	

PROJECT:
CALDWELL WINERY
 250 KREUZER LANE
 NAPA, CALIFORNIA 94559

SHEET CONTENTS:

SITE PLAN

SCALE: AS NOTED

DATE: 2018-05-09

DRAWN BY: DC

CHECKED BY:

JOB NO.: 18012

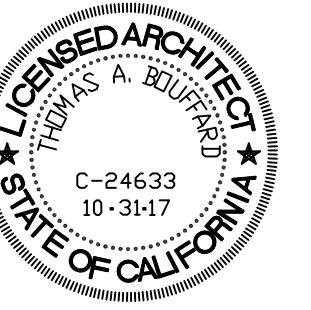
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CONSULTANTS:

NO.	REVISION
△	
△	
△	
△	
△	
△	

PROJECT:
CALDWELL WINERY
 250 KREUZER LANE
 NAPA, CALIFORNIA 94559

SHEET CONTENTS:

SITE PLAN

SCALE: AS NOTED

DATE: 2018-05-09

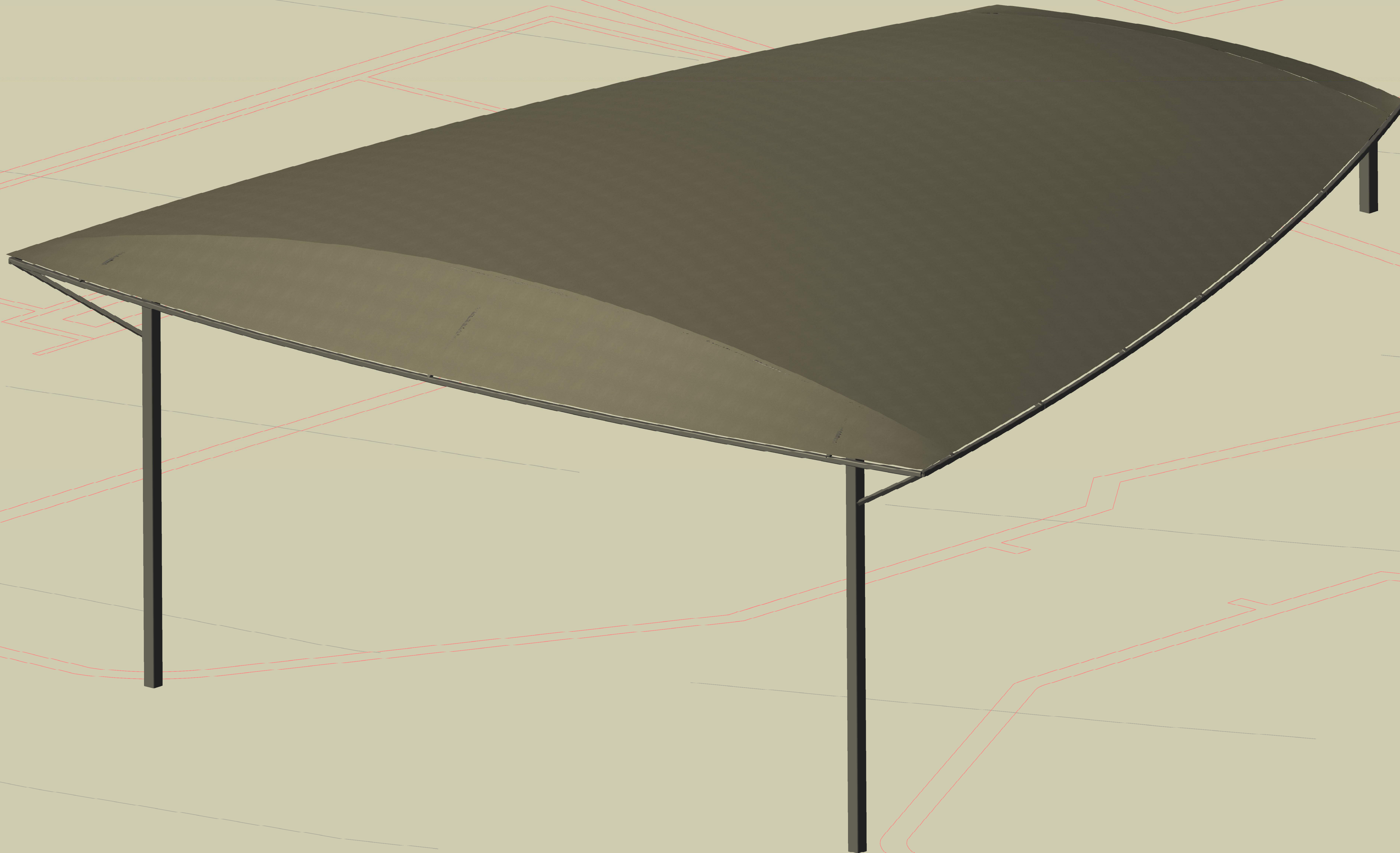
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REV. #	DESCRIPTION

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

SHEET NAME:
TITLE SHEET

SHEET:
T1

OF 4

ABBREVIATIONS

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

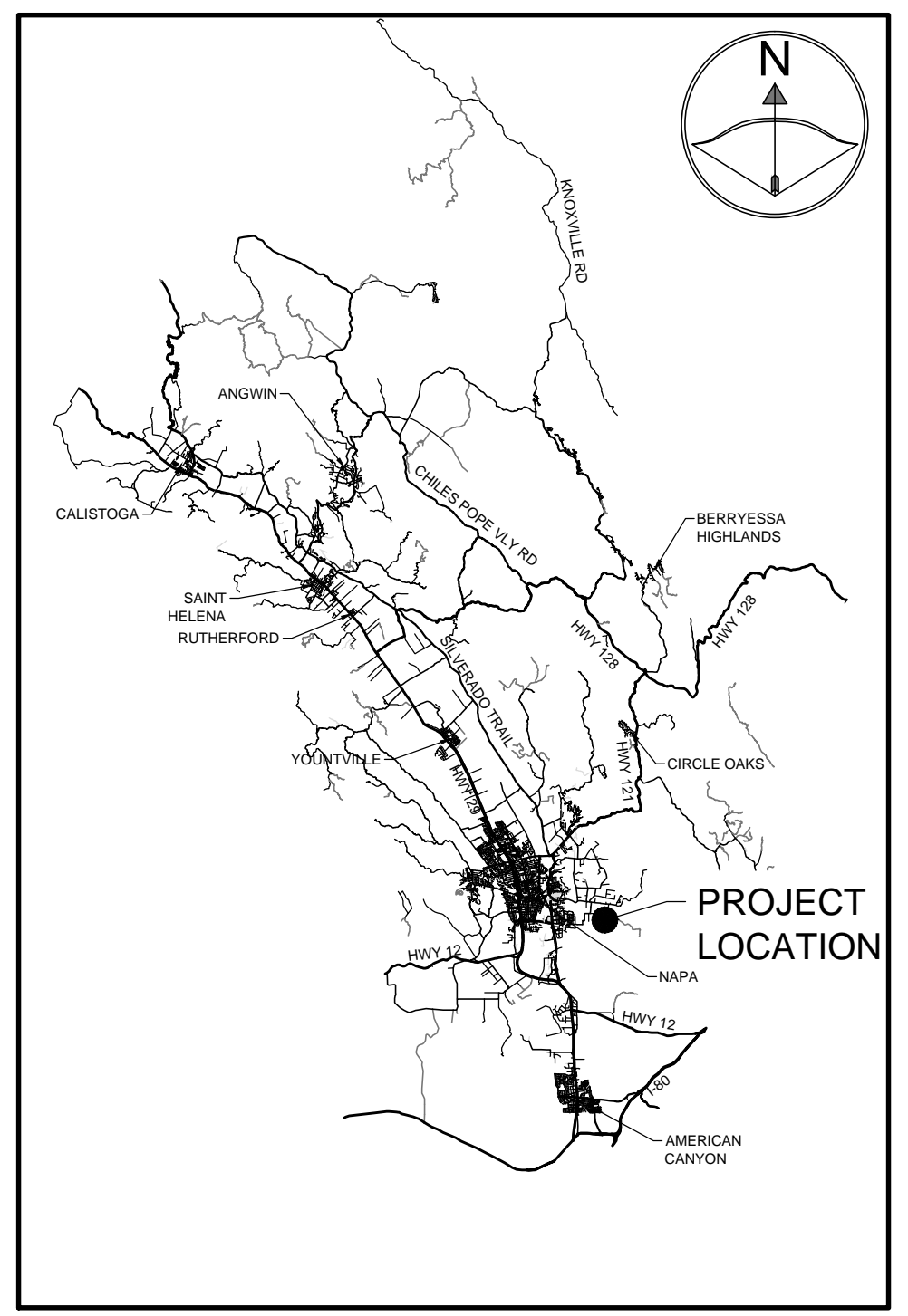
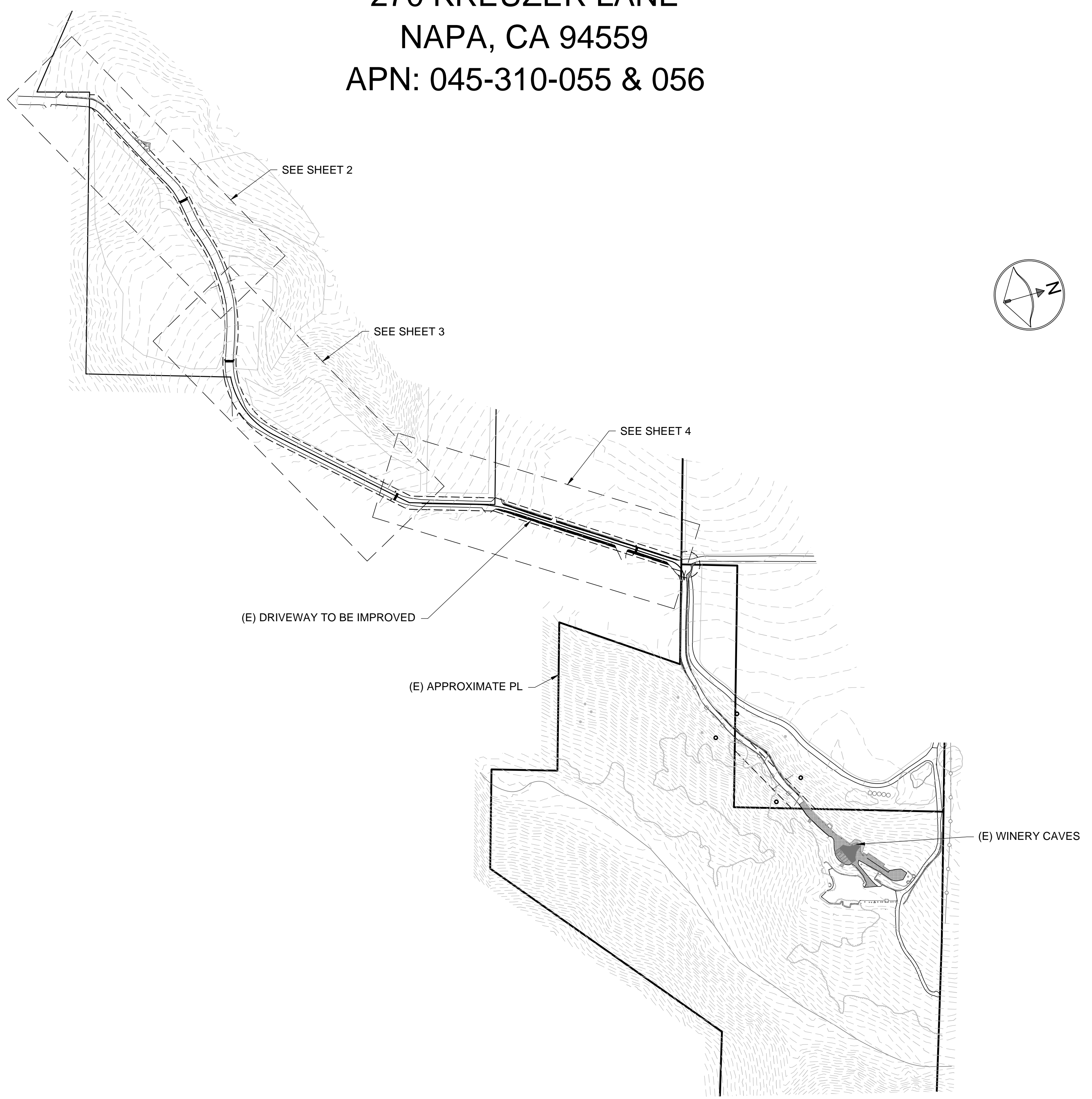
LINE LEGEND



KREUZER LANE DRIVEWAY TRAFFIC MITIGATION PLAN

FOR THE CALDWELL VINEYARD WINERY

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



VICINITY MAP
NTS

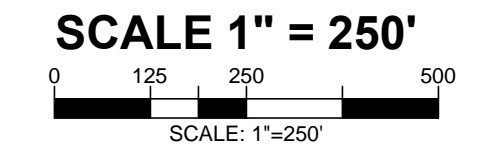
OWNER
CALDWELL VINEYARDS
C/O SUSANNE HEUN, COO
169 KREUZER LANE
NAPA, CA 94559
707-255-1294
SUSANNE@CALDWELLVINEYARD.COM

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

SHEET INDEX

SHT. #	DESCRIPTION
T1	TITLE
T2	TRAFFIC MITIGATION PLAN 1
T3	TRAFFIC MITIGATION PLAN 2
T4	TRAFFIC MITIGATION PLAN 3

SITE PLAN



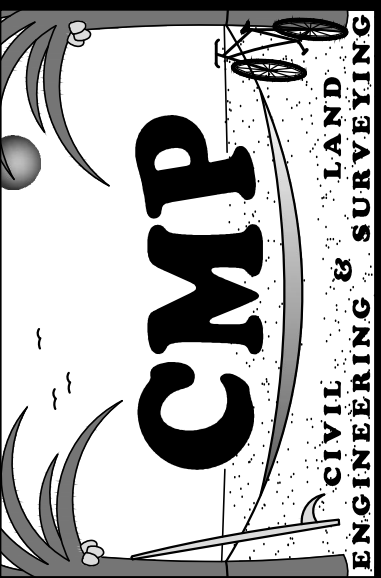
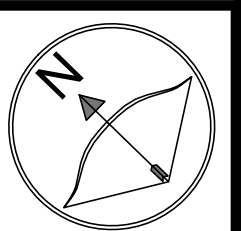
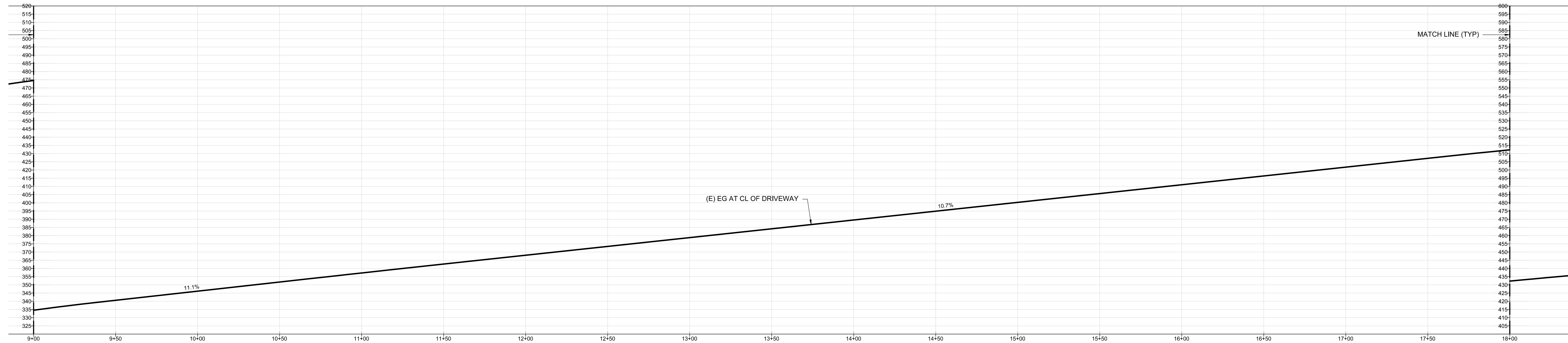
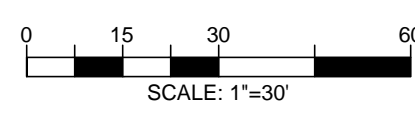
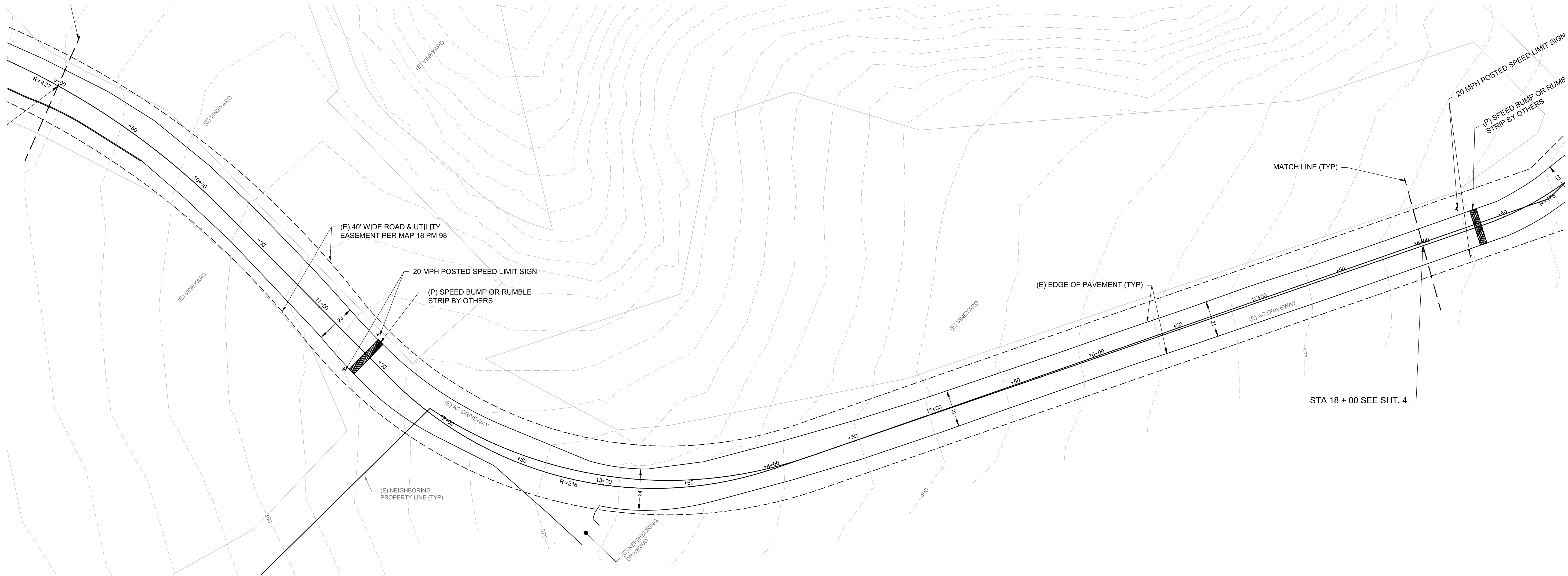
UNAUTHORIZED CHANGES & USES:
THE SURVEYOR PREPARING THESE PLANS WILL NOT BE RESPONSIBLE FOR, OR LIABLE FOR, UNAUTHORIZED CHANGES TO OR USES OF THESE PLANS. ALL CHANGES TO THE PLANS MUST BE IN WRITING AND MUST BE APPROVED BY THE DESIGNER OF THESE PLANS.

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

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



Cameron Pridmore
Apr 25, 2018



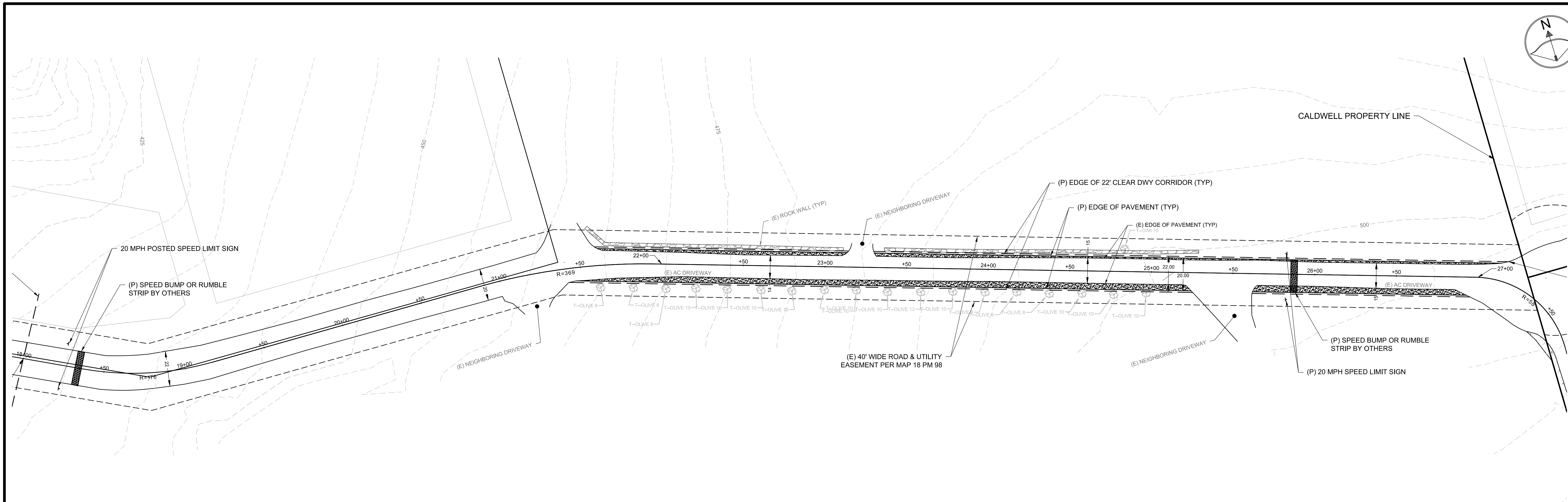
PREPARED BY:
CAMERON PRIDMORE PE, PLS
1607 CAPELL VALLEY ROAD
NAPA, CA 94558
(707) 815-0888
CAMERON@PRIDMORE.COM
CAMPENGINEERING.COM
PROJECT #: 00193 DATE: 4/24/2018

REV. #	DESCRIPTION	DATE

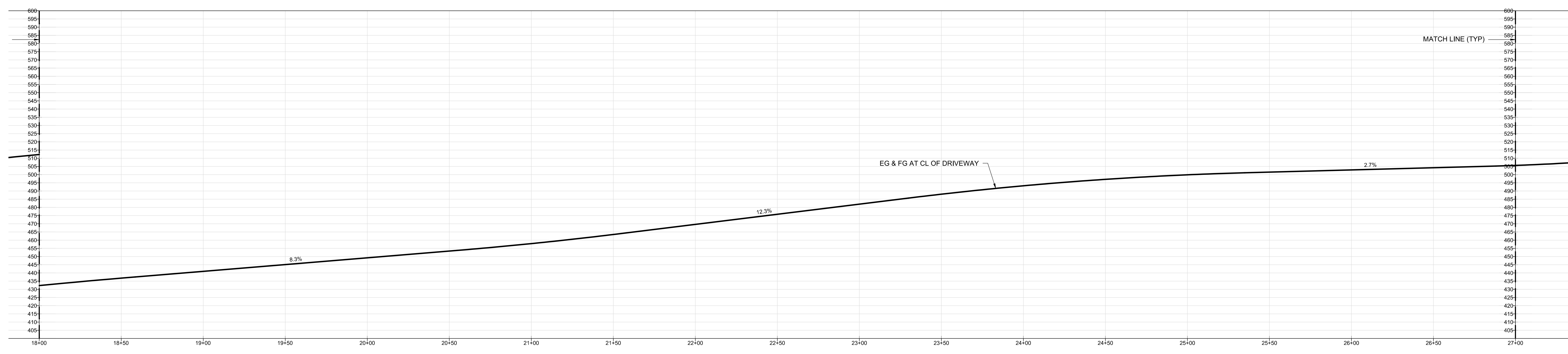
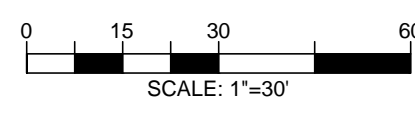
PROJECT INFO:
CALDWELL VINEYARD WINERY
270 KREUZER LANE
NAPA, CA 94559
APN: 045-310-056

SHEET NAME:
TRAFFIC MITIGATION PLAN 2

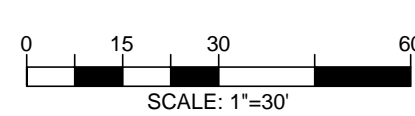
SHEET:
T3



TRAFFIC MITIGATION PLAN 3
 SCALE 1" = 30'



DRIVEWAY PROFILE 3
 SCALE 1" = 30'



PREPARED BY:
 CAMERON PRIDMORE PE, PLS
 1607 CAPELL VALLEY ROAD
 NAPA, CA 94558
 (707) 815-0888
 CAMERON@PRIDMOREENGINEERING.COM
 PROJECT #: 00193 DATE: 4/24/2018

REV. #	DESCRIPTION	DATE

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

SHEET NAME:
TRAFFIC MITIGATION PLAN 1

SHEET:
T4
 OF 4

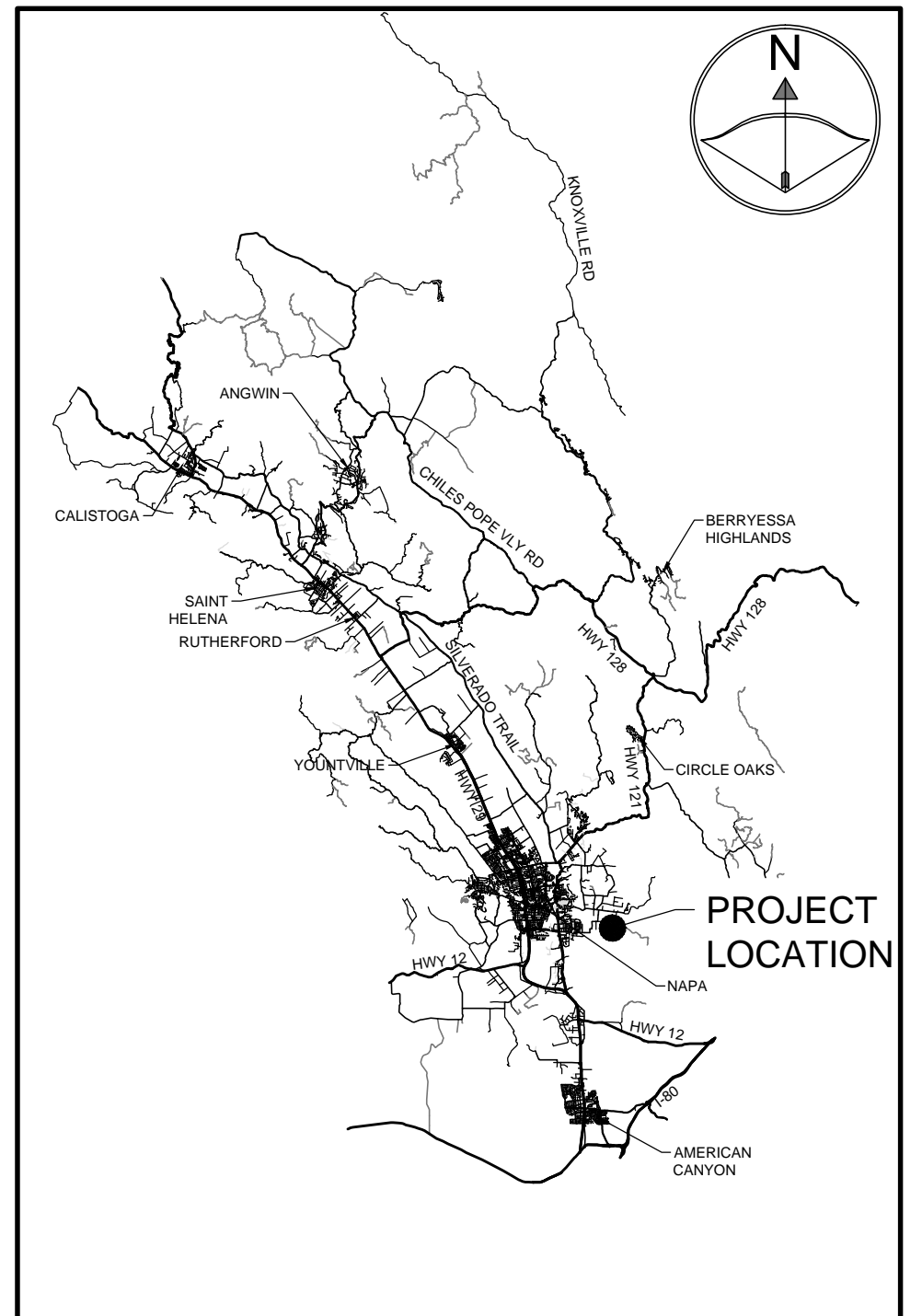
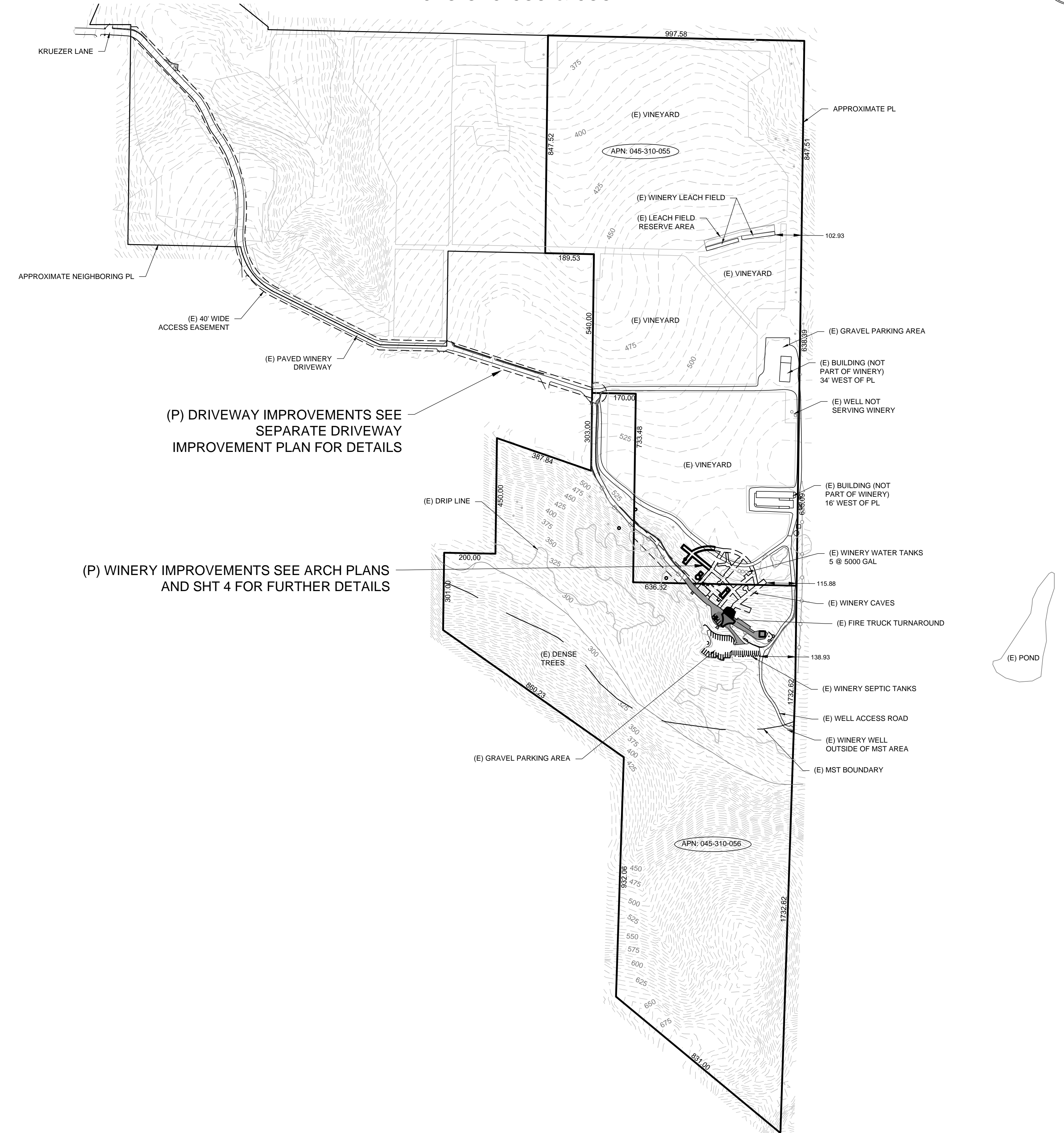
USE PERMIT PLAN

FOR THE CALDWELL VINEYARD WINERY

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

ABBREVIATIONS

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



VICINITY MAP
NTS

OWNER
CALDWELL VINEYARDS
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SUSANNE@CALDWELLVINEYARD.COM

CIVIL ENGINEER
CMP CIVIL ENGINEERING & LAND SURVEYING
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CAMERON@CMPENGINEERING.COM

ARCHITECTURAL DESIGNER
MK2 ENGINEERS
5030 BUSINESS CENTER DRIVE, STE 150
FAIRFIELD, CA 94534
(707) 759-5260

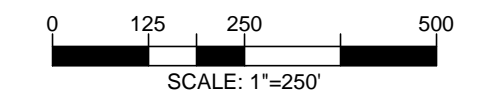
SHEET INDEX

SHT. #	DESCRIPTION
UP0	TITLE
UP1	OVERALL EXISTING SITE PLAN
UP2	EXISTING WINERY SITE PLAN
UP3	OVERALL PROPOSED SITE PLAN
UP4	PROPOSED WINERY SITE PLAN
A1.0	SITE PLAN
A2.0	FLOOR PLANS AREA 1, 2 & 3
A2.1	FLOOR PLAN AREA 4
A2.2	FLOOR PLAN AREA 5
A2.3	ENLARGED OPEN TRELLIS PLAN & ELEVATIONS
A4.0	CAVE FRONT ELEVATION
A4.1	COLOR CODE SITE PLAN

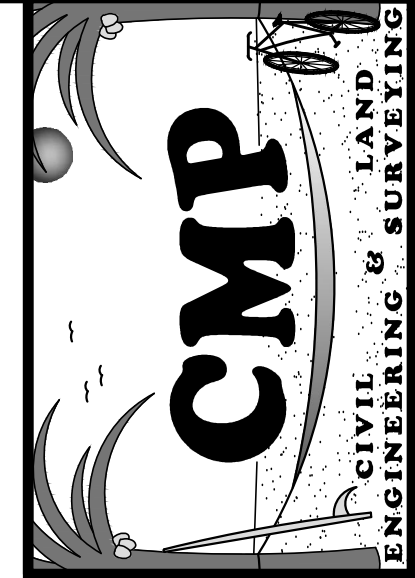
UNAUTHORIZED CHANGES & USES:
THE SURVEYOR PREPARING THESE PLANS WILL NOT BE RESPONSIBLE FOR, OR LIABLE FOR, UNAUTHORIZED CHANGES TO OR USES OF THESE PLANS. ALL CHANGES TO THE PLANS MUST BE IN WRITING AND MUST BE APPROVED BY THE DESIGNER OF THESE PLANS.

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

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



Cameron Pridmore
Apr 25, 2018



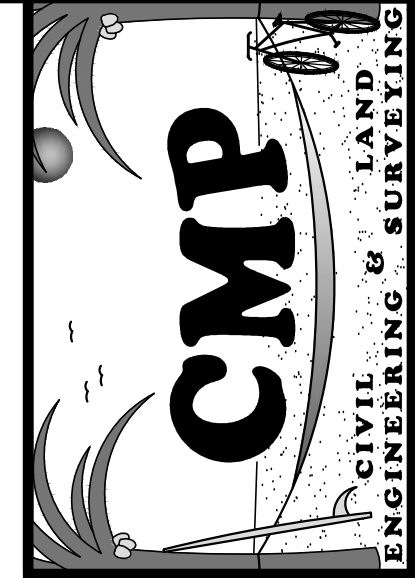
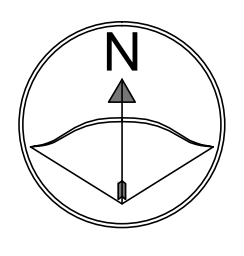
PREPARED BY:
CAMERON PRIDMORE PE, PLS
1607 CAPELL VALLEY ROAD
NAPA, CA 94558
(707) 815-0988
CAMERON@CMPENGINEERING.COM
PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE
1	COUNTY COMMENTS MARCH 2017	5/23/17
2	CLIENT COMMENTS APRIL 2018	4/24/18

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

SHEET NAME:
TITLE

SHEET:
UP0



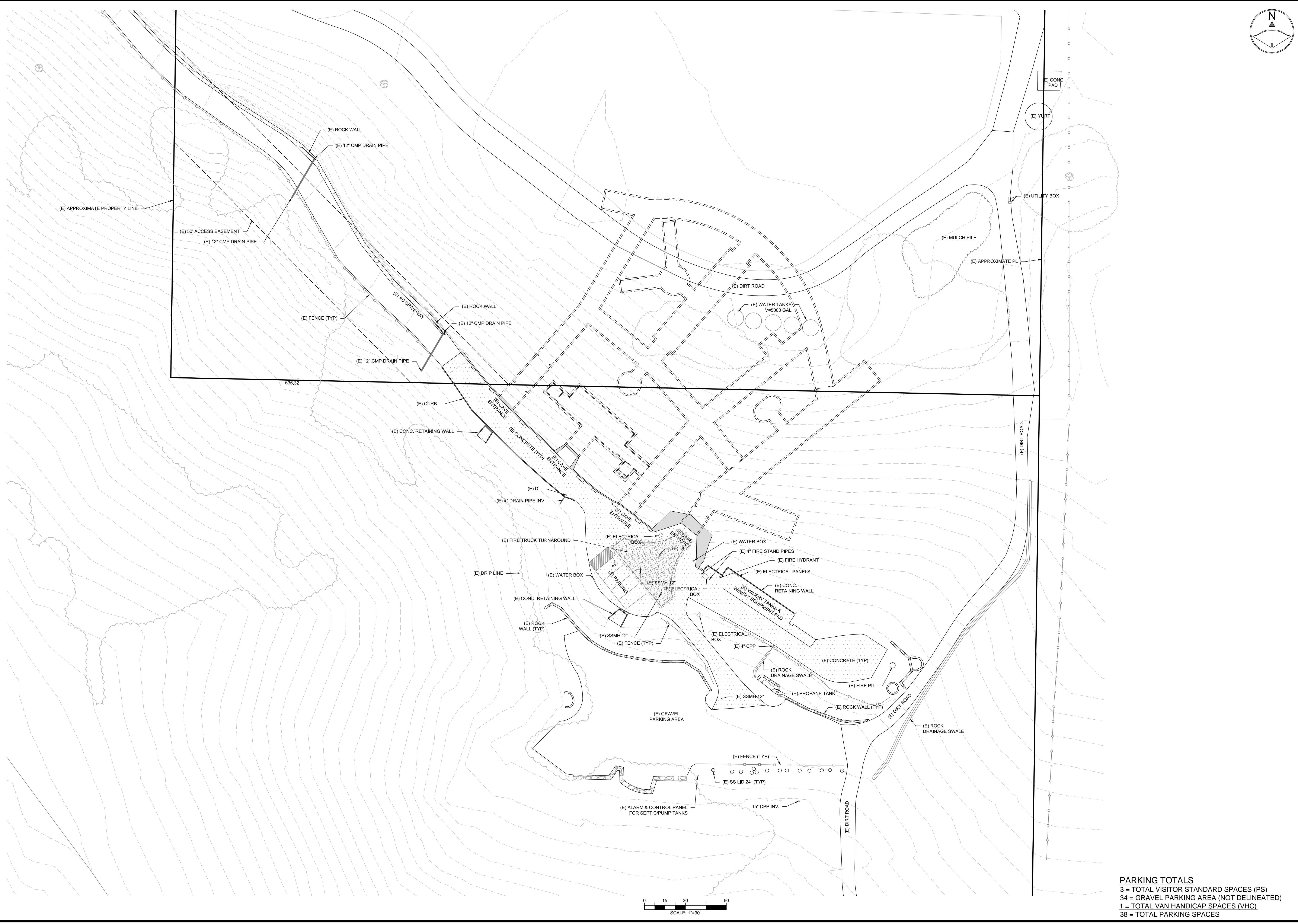
PREPARED BY:
CAMERON PRIDMORE PE, PLS
 1607 CAPELL VALLEY ROAD
 NAPA, CA 94558
 (707) 814-0888
 CAMERON@CMPENGINEERING.COM
 PROJECT #: 00193 DATE: 1/20/2017

REV. #	DESCRIPTION	DATE
1	COUNTY COMMENTS MARCH 2017	5/23/17
2	CLIENT COMMENTS APRIL 2018	4/24/18

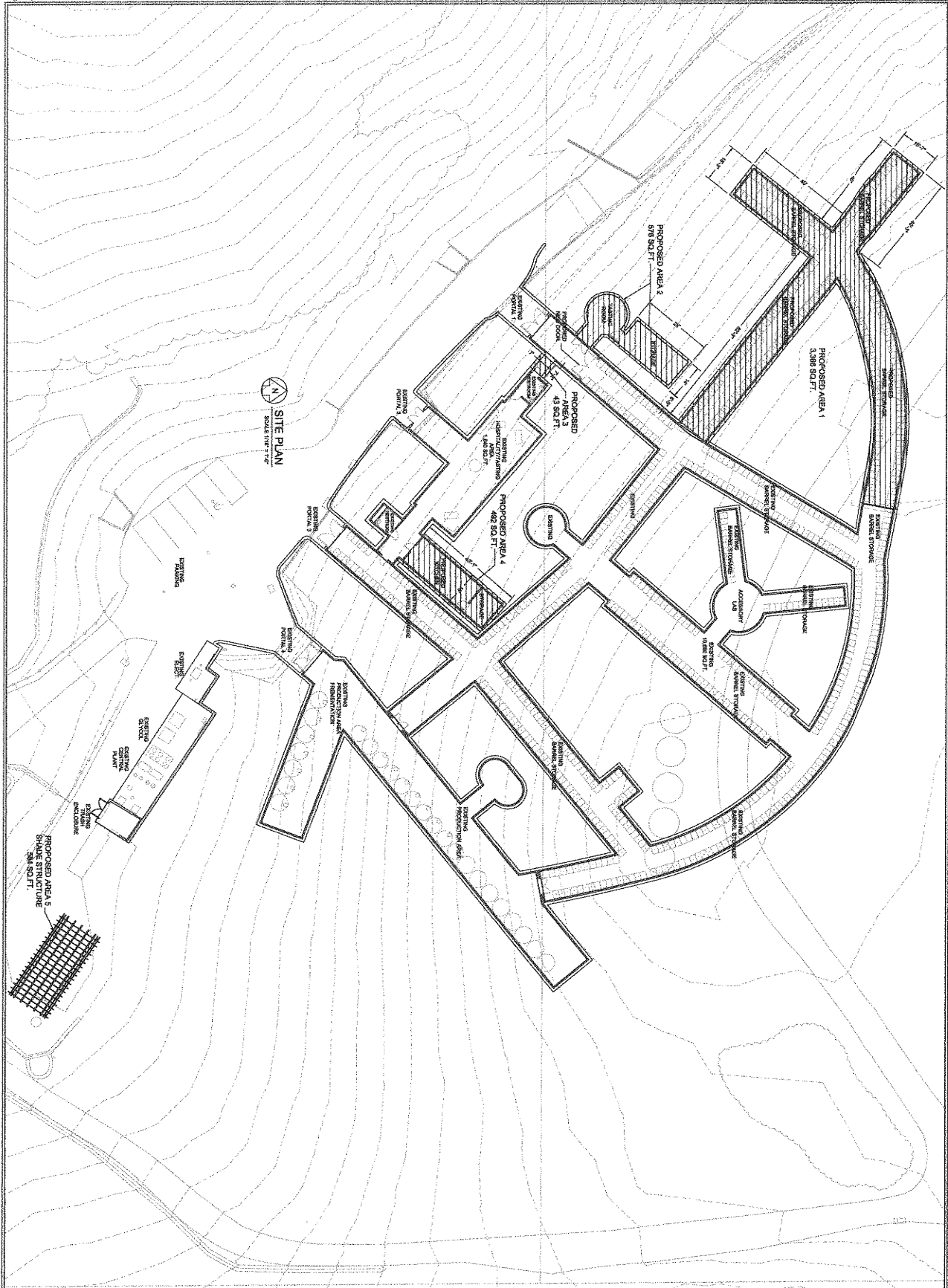
PROJECT INFO:
CALDWELL VINEYARDS WINERY
 270 KREUZER LANE
 NAPA, CA 94559
 APN: 045-310-055 & 056

SHEET NAME:
EXISTING WINERY
SITE PLAN

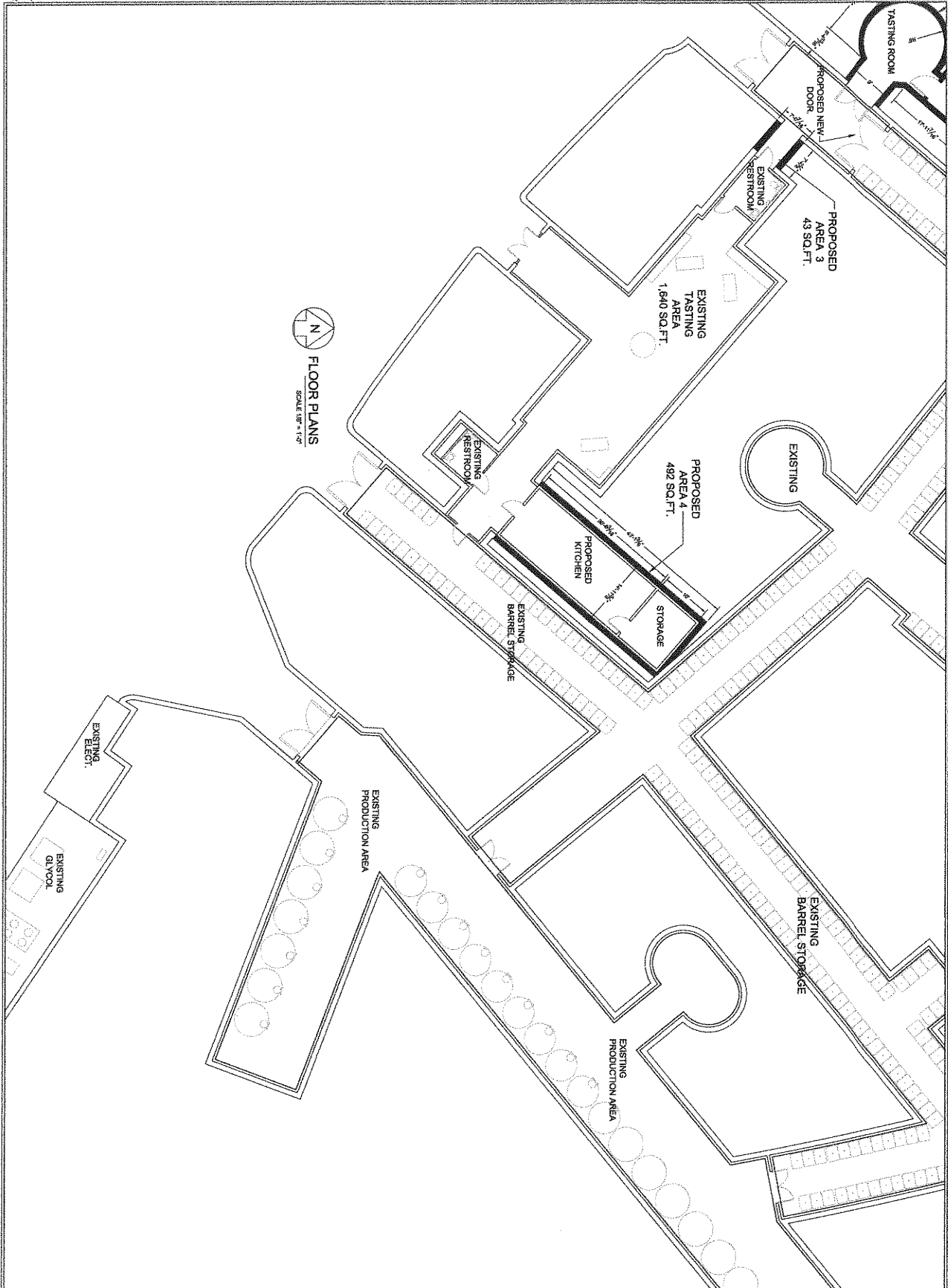
SHEET:
UP2



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



<p>NOT FOR CONSTRUCTION</p>		<p>PROJECT: CALDWELL WINERY</p> <p>260 BREWSTER LANE NAPA, CALIFORNIA 94958</p>	<p>CONSULTANT: M2</p> <p>Green Valley Executive Center 5030 Business Center Drive Folsom, CA 95634 Phone: (707) 938-8800 Fax: (707) 938-8805 www.m2eng.com</p>	
<p>SHEET NO. A1.0</p>				

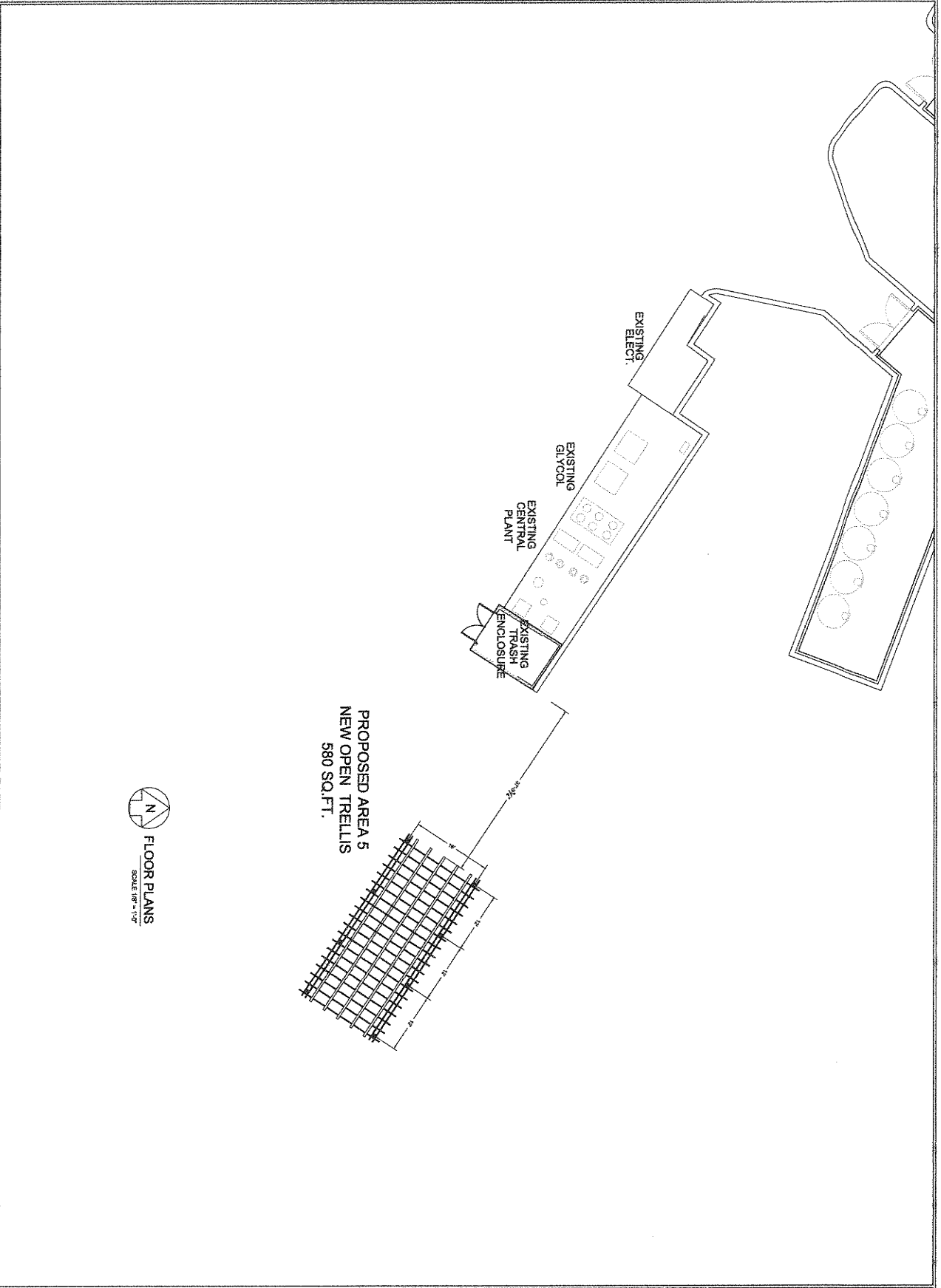


FLOOR PLANS
SCALE: 1/8" = 1'-0"

<p>NOT FOR CONSTRUCTION</p> <p>SCALE AS SHOWN</p> <p>DATE: 12/23/16</p> <p>DRAWN BY: JHWA</p> <p>CHECKED BY:</p> <p>DATE: 12/23/16</p> <p>SHEET NO. A2.1</p>	<p>PROJECT:</p> <p>CALDWELL WINERY</p> <p>280 BREZZLER LANE NAPA, CALIFORNIA 94958</p>	<p>NO. REVISION</p> <p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p> <p>6</p> <p>7</p> <p>8</p> <p>9</p> <p>10</p> <p>11</p> <p>12</p> <p>13</p> <p>14</p> <p>15</p> <p>16</p> <p>17</p> <p>18</p> <p>19</p> <p>20</p> <p>21</p> <p>22</p> <p>23</p> <p>24</p> <p>25</p> <p>26</p> <p>27</p> <p>28</p> <p>29</p> <p>30</p> <p>31</p> <p>32</p> <p>33</p> <p>34</p> <p>35</p> <p>36</p> <p>37</p> <p>38</p> <p>39</p> <p>40</p> <p>41</p> <p>42</p> <p>43</p> <p>44</p> <p>45</p> <p>46</p> <p>47</p> <p>48</p> <p>49</p> <p>50</p> <p>51</p> <p>52</p> <p>53</p> <p>54</p> <p>55</p> <p>56</p> <p>57</p> <p>58</p> <p>59</p> <p>60</p> <p>61</p> <p>62</p> <p>63</p> <p>64</p> <p>65</p> <p>66</p> <p>67</p> <p>68</p> <p>69</p> <p>70</p> <p>71</p> <p>72</p> <p>73</p> <p>74</p> <p>75</p> <p>76</p> <p>77</p> <p>78</p> <p>79</p> <p>80</p> <p>81</p> <p>82</p> <p>83</p> <p>84</p> <p>85</p> <p>86</p> <p>87</p> <p>88</p> <p>89</p> <p>90</p> <p>91</p> <p>92</p> <p>93</p> <p>94</p> <p>95</p> <p>96</p> <p>97</p> <p>98</p> <p>99</p> <p>100</p>
--	---	--

GREEN VALLEY ARCHITECTS
 5030 BUSINESS CENTER DRIVE
 FALLENBURG, CA 94534
 PHONE: (707) 938-8289
 FAX: (707) 938-8285
 WWW.MV2.COM

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 www.mv2.com



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 Green Valley Executive Center
 5030 Business Center Drive
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 Phone: (707)784-8200
 Fax: (707)784-8205
 www.m2design.com

CONTRACT NOTES:
 1. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.
 3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.

NO.	REVISION
1	ISSUED FOR PERMIT
2	ISSUED FOR PERMIT
3	ISSUED FOR PERMIT
4	ISSUED FOR PERMIT
5	ISSUED FOR PERMIT
6	ISSUED FOR PERMIT
7	ISSUED FOR PERMIT
8	ISSUED FOR PERMIT
9	ISSUED FOR PERMIT
10	ISSUED FOR PERMIT

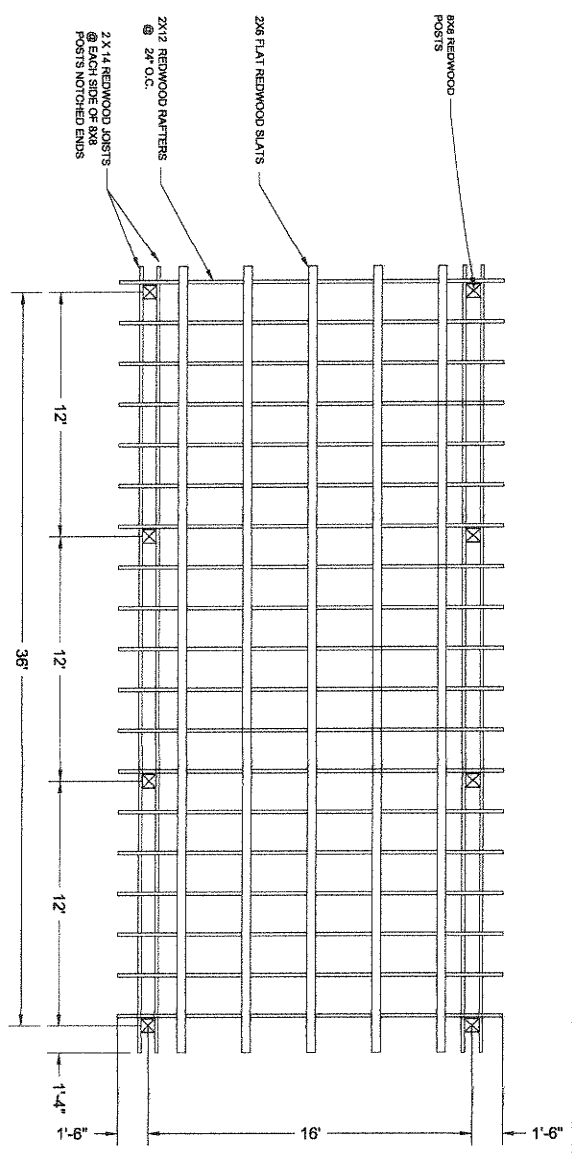
PROJECT:
 CALDWELL
 WINERY

**2000 ROSELAND LANE
 NAPA, CALIFORNIA 94959**

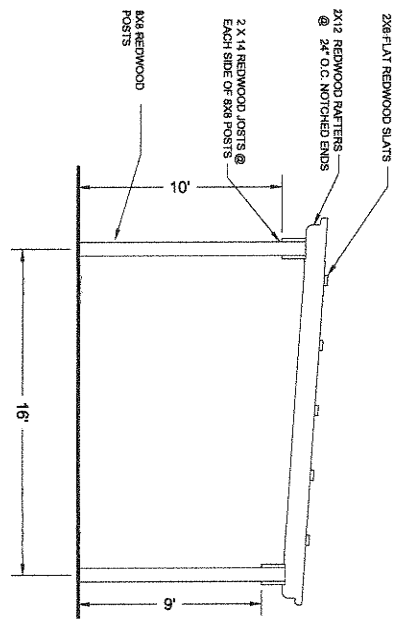
NOT FOR CONSTRUCTION

**FLOOR PLAN
 AREA 5**

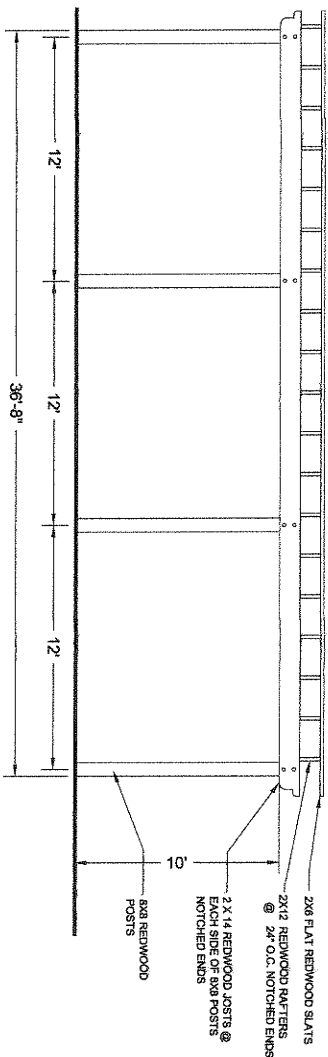
SCALE: AS NOTED
 DATE: 12/21/2016
 DRAWN BY: JAHK
 CHECKED BY:
 JOB NO.: 1817
 SHEET NO.: **A2.2**



ENLARGED TRELLIS PLAN
SCALE 3/8\"/>



TRELLIS SIDE ELEVATION
SCALE 3/8\"/>



TRELLIS FRONT ELEVATION
SCALE 3/8\"/>

M2
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PROFESSIONAL SEAL
M2 ENGINEERING & ARCHITECTURE
10000 S. RIVER ST., SUITE 100
FAIRFIELD, CA 94534
TEL: (707) 938-3400
FAX: (707) 938-3405
WWW.M2ENG.COM

CONSULTANT

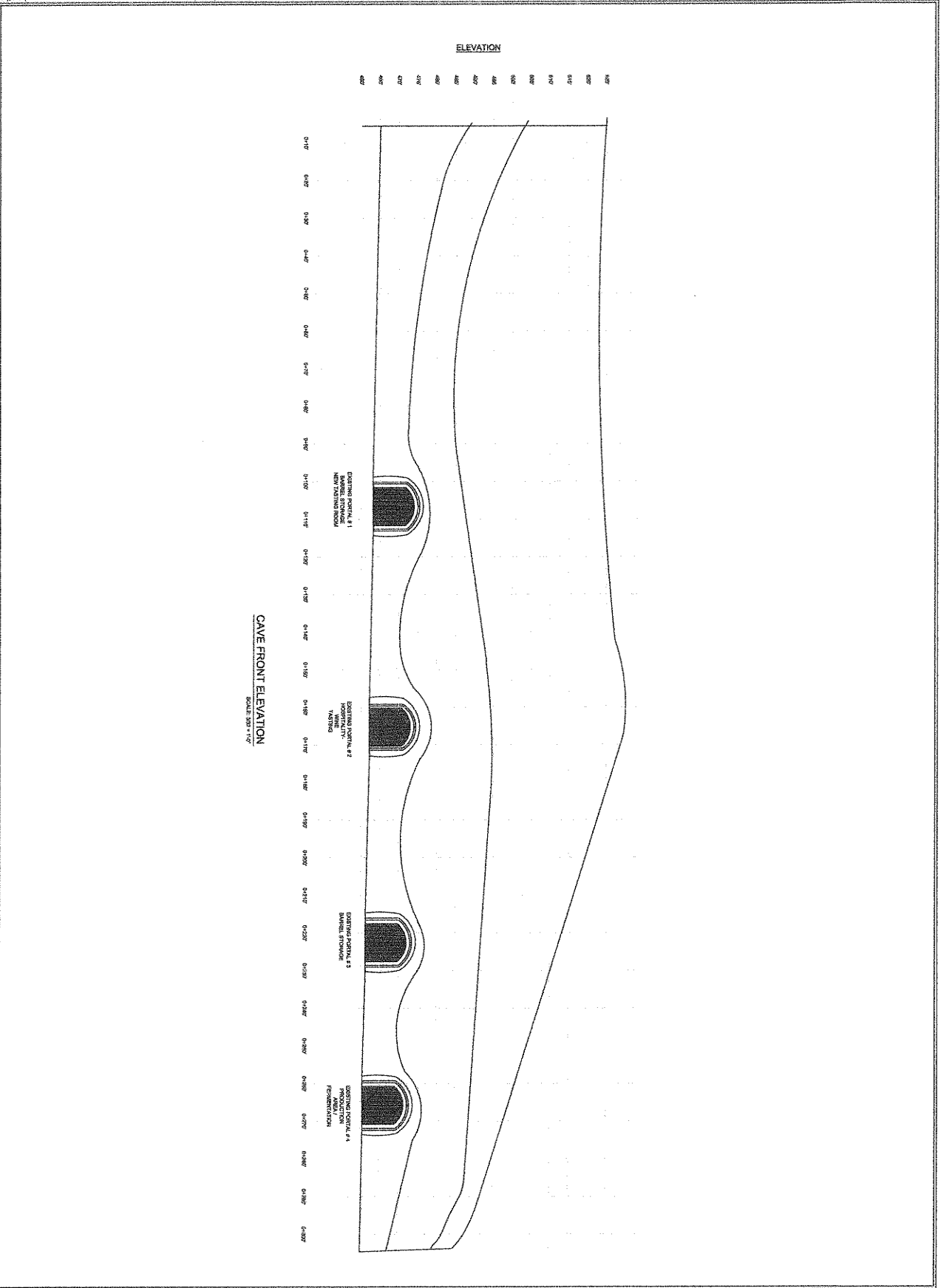
NOT FOR CONSTRUCTION

PROJECT: CALDWELL WINERY
250 KREUZER LANE
NAPA, CALIFORNIA 94558

DATE: 10-25-2016
DRAWN BY: JAHM
CHECKED BY:
JOB NO.: 1817
SHEET NO.: 3
SHEET TOTAL: 3

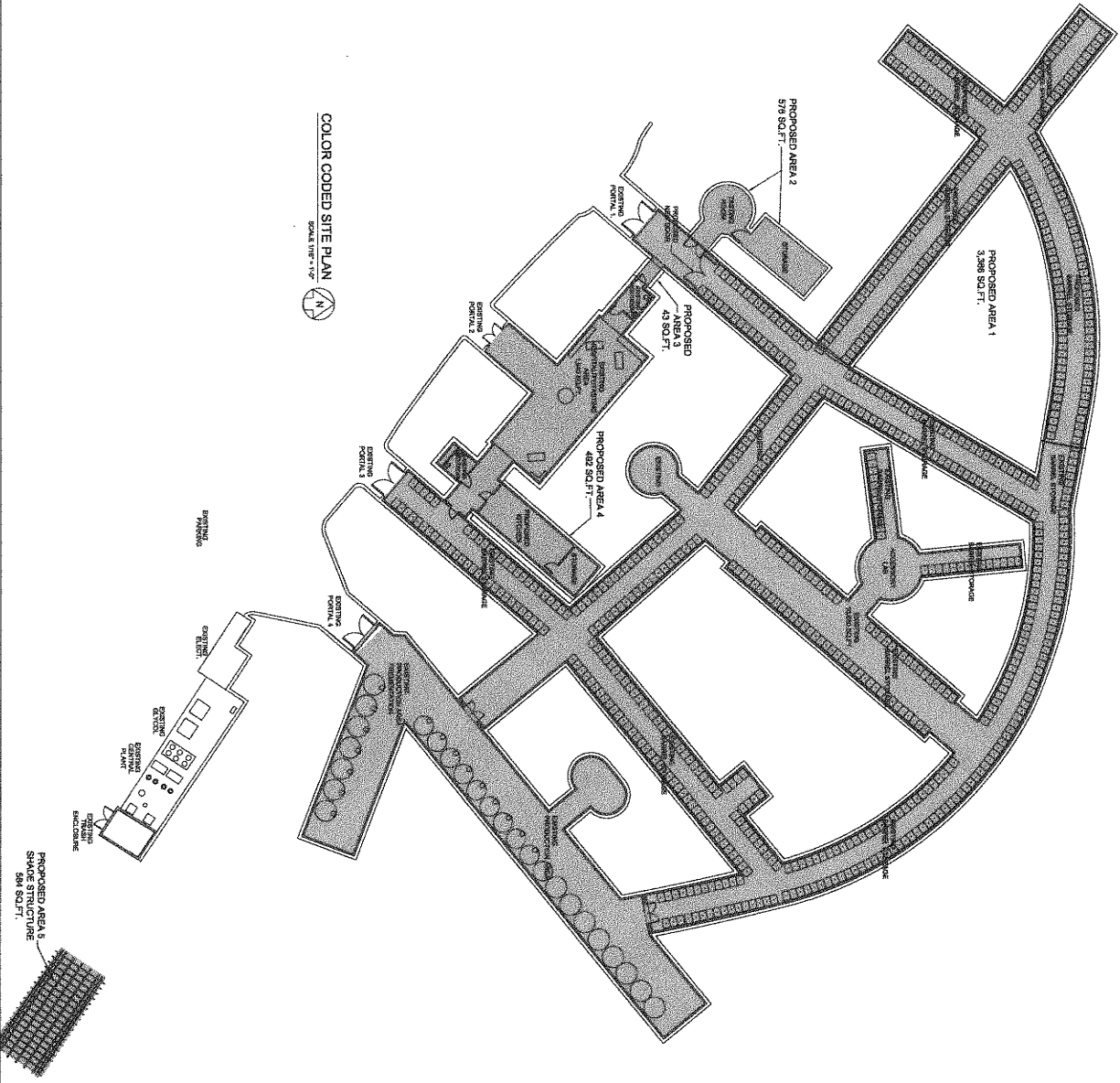
ENLARGED OPEN TRELLIS PLAN AND ELEVATIONS

A2.3



CAVE FRONT ELEVATION
SCALE: 3/32" = 1'-0"

<p>Green Valley Executive Center 5030 Ballinas Center Drive Fairfield, CA 94534 Phone: (707) 934-4200 Fax: (707) 934-3806 www.mr2group.com</p>		<p>CONTRACT NO. 1617-001 PROJECT: CALDWELL WINERY DRAWN BY: JIM HILL CHECKED BY: JIM HILL DATE: 12/21/2016 SCALE: AS NOTED SHEET NO. 1617</p>	<p>PROJECT: CALDWELL WINERY 240 CRENSHAW LANE MAYN, CALIFORNIA 94559</p>	<p>SHEET CONTENTS: CAVE FRONT ELEVATION</p>	<p>NOT FOR CONSTRUCTION SCALE: AS NOTED DATE: 12/21/2016 DRAWN BY: JIM HILL CHECKED BY: JIM HILL SHEET NO. 1617 A4.0</p>
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COLOR CODED SITE PLAN
SCALE 1/8" = 1'-0"



COLOR CODE

- ACCESSORY TOTAL (3,368 SQ. FT.)
- PRODUCTION TOTAL (16,898 SQ. FT.)

SQUARE FOOT LEGEND

- PROPOSED PRODUCTION (16,898 SQ. FT.)
- PROPOSED ACCESSORY (3,368 SQ. FT.)
- EXISTING PRODUCTION (15,330 SQ. FT.)
- EXISTING ACCESSORY (1,640 SQ. FT.)
- TOTAL PRODUCTION (16,898 SQ. FT.)
- TOTAL ACCESSORY (3,328 SQ. FT.)

NOT FOR CONSTRUCTION

NO.	REVISION

PROJECT:
CALDWELL WINERY
300 WINDY LANE
MAYN, CALIFORNIA 94559

SHEET COUNTS:
COLOR CODE SITE PLAN

SCALE AS NOTED

DATE: _____

DESIGNED BY: _____

CHECKED BY: _____

JOB NO. 300X

SHEET NO. **A4.1**

Green Valley Executive Center
5300 Blvd
Suite 150
Fairfield, CA 94534
Phone: (707)796-8262
Fax: (707)796-8265
www.mq2.com

CONSULTANTS: