

“D”

Use Permit Application Packet

USE PERMIT INFORMATION SHEET

USE

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

New 30,000 gpy winery on a 46.9 (+2.26) acre parcel
Zoning is AP (Agricultural Preserve)
Predominately estate-grown wines
Two winery structures: a production winery of 5,583 sq. ft. and a separate accessory structure of 3,303 sq. ft. The accessory structure includes a small commercial kitchen.
Wine caves with a total of 11,771 sq. ft.
Winery access road
Wastewater treatment system
Transient water company system
Winery marketing plan
See Project Statement narrative for details.

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

District N/A Regional RWQCB
State ABC Federal BATF

IMPROVEMENTS

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

New winery structure
New wine caves
Commercial kitchen
Winery access road and fire protection improvements
Water storage tanks
Process and sanitary wastewater treatment facilities
Transient water system
Landscape plan for winery area
See Project Statement narrative for details and winery site plan and architectural drawings.

Improvements, cont.

Total on-site parking spaces: N/A existing 12 proposed

Loading areas: N/A existing 1 proposed

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

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N

Type IV H.T. (Heavy Timber) Type V 1 Hr Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 2.4 acres

Employment and Hours of Operation

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

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

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

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

Maximum Number of on-site employees:

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

Certification and Indemnification

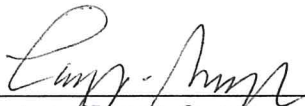
Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but no limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

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

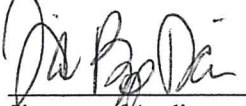
Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan,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

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

Larry J. Bump
Print Name of Property Owner

 01-12-16
Signature of Property Owner Date

Tricia Bump Davis
Print Name of Applicant (if different)

 01-12-16
Signature of Applicant Date

Supplemental Application for Winery Uses

Operations

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

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

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

Production Capacity*

Please Identify the winery's...

Existing production capacity: N/A gal/y Per Permit No: N/A Permit Date: N/A

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

Proposed production capacity: 30,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation: N/A existing 24 proposed

Average daily tours and tastings visitation¹: N/A existing 21 proposed

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

Non-harvest Production hours²: N/A existing 6 AM – 6 PM proposed

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

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

Grape Origin

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

Marketing Program

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

Food and Wine Parings: 2/month w/12 persons
2/month w/24 persons

Wine Club / Release Events: 4/year w/75 persons

Auction Events: 2/year w/125 persons
Request ability to serve light fare food with some tastings.
Request A.B. 2004 (Picnic Ordinance) for on-site consumption.
See Winery Marketing Plan in Project Statement for details.

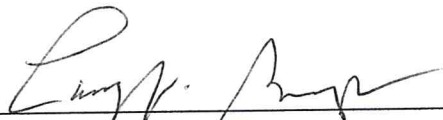
Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

All food served with wine tastings and for wine marketing events will be catered.
A.B. 2004 ("Picnic" Ordinance) proposed.
Small commercial kitchen is proposed.

Initial Statement of Grape Source

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



Owner's Signature

12-12-2016
Date

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

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

Please attach completed Phase I Analysis sheet

Proposed source of water
(e.g., spring, well, mutual water company, city, district, etc)

Name of Proposed Water Supplier
(if water company, city, district):

Is annexation needed?

Current Water Use:

Current water source:

Anticipated future water demand

Water availability (in gallons/minute):

Capacity of water storage system:

Type of emergency water storage facility, if applicable
(e.g., tank, reservoir, swimming pool, etc.):

Domestic

Groundwater
Wells

N/A

Yes No

6,472 gallons per day (gal/d)

Wells

6,383 gal/d

70 gal/m

135,000 gal

Emergency

Groundwater
Wells

N/A

Yes No

Wells

N/A

70 gal/m

135,000 gal

Water Storage Tanks

Liquid Waste

Please attach Septic Feasibility Report

Type of Waste:

Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

Name of disposal agency
(if sewage district, city, community system):

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flows):

Future waste disposal capacity:

Domestic

Sewage

On-site
Septic System

N/A

Yes No

300 gal/d

1,465 gal/d

1,465 gal/d

Other

Process

Process: On-site
Septic System

N/A

Yes No

N/A gal/d

N/A gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site disposal

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>4</u>	x 3.05 one-way trips per employee	=	<u>12</u>	daily trips.
Number of PT employees: <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>21</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>16</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total		=	<u>33</u>	daily trips.
Number of total weekday trips X .38		=	<u>13</u>	PM peak

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>24</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>17</u>	daily trips.
Total		=	<u>27</u>	daily trips.
Number of total Saturday trips X .57		=	<u>15</u>	PM peak

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6</u>	daily trips.
Number of PT employees (during crush): <u>4</u>	x 1.90 one-way trips per employee	=	<u>8</u>	daily trips.
Average number of Saturday visitors: <u>24</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>17</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>114</u>	/ .144 truck trips daily ⁴ x 2 one-way trips	=	<u>25</u>	daily trips.
Total		=	<u>57</u>	daily trips.
Number of total Saturday trips X .57		=	<u>32</u>	PM peak

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>10</u>	x 2 one-way trips per staff person	=	<u>20</u>	trips.
Number of visitors (largest event): <u>125</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>89</u>	trips.
Number of special event truck trips (largest event): <u>5</u>	x 2 one-way trips	=	<u>10</u>	trips.

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

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

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

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)																	EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – DARMS LANE WINERY																	
BUSINESS SITE ADDRESS: 1150 DARMS LANE																	
BUSINESS SITE CITY: NAPA												CA		ZIP: 94558			
CONTACT NAME: TRICIA BUMP DAVIS												PHONE: (707) 224-4200					

II. ACTIVITIES DECLARATION

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

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

F. LOCAL REQUIREMENTS

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



Project name & APN: Darms Lane Winery APN 034-190-035
Project number if known:
Contact person: Tricia Bump Davis
Contact email & phone number: (707) 224-4200 tricia@darmslanewine.com
Today's date: December 1, 2015

Voluntary Best Management Practices Checklist for Development Projects

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

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

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

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> Number of total vehicles _____ Typical annual fuel consumption or VMT _____ Number of alternative fuel vehicles _____ Type of fuel/vehicle(s) _____ Potential annual fuel or VMT savings _____
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier 1 and CALGREEN Tier 2. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier 1 buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <input checked="" type="checkbox"/> employee incentives <input type="checkbox"/> employee carpool or vanpool <input type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input type="checkbox"/> bike riding incentives <input checked="" type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: <hr/> <hr/> Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	<p>Solar hot water heating <i>Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	<p>Energy conserving lighting <i>Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-10	<p>Energy Star Roof/Living Roof/Cool Roof <i>Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-11	<p>Bicycle Incentives <i>Napa County Zone Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	<p>Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and only proposed improvements as part of the project on the site plan or describe below.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-15	Low-impact development (LID) <i>LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	Water efficient landscape <i>If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. the project will be required to comply with the Water Efficient Landscape Ordinance (WELO).</i> <i>Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with the goal in mind.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable – see http://www.naparecycling.com/foodcomposting for more details</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.</p> <p><i>The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building 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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.</i></p>

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

APN 034-200-006

APN 034-211-055
APPROXIMATE PROPERTY LINE

APN 034-211-056

APN 034-211-045

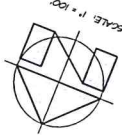
DARMS LANE
APPROXIMATE PROPERTY LINE

APN 034-190-034
VINEYARD

APN 034-190-035
VINEYARD

APN 034-190-037

GRAVEL ROAD
APPROXIMATE PROPERTY LINE



APPROXIMATE PROPERTY LINE

GRAVEL ROAD

BARN

RESIDENCE

WINERY COVERAGE AREA EXHIBIT - EXISTING CONDITIONS

SCALE: 1" = 100'

WINERY COVERAGE CALCULATIONS:

WINERY COVERAGE AREAS (0+ 50 FT = 0+ ACRES)

PARCEL SIZES: 2.32± ACRES & 46.94± ACRES

0 ACRES / 2.32 ACRES = 0% < 25%

0 ACRES / 46.94 ACRES = 0% < 25%

WINERY COVERAGE - THE TOTAL SQUARE FOOT AREA OF ALL WINERY BUILDING FOOTPRINTS
ALL AGGREGATE PAVED OR IMPERVIOUS GRASS AND SURFACE STORAGE AREAS OF THE PRODUCTION
FACILITY WHICH INCLUDES ALL OUTSIDE WORK TANK AND STORAGE AREAS (EXCEPT CAVES).
ALL PAVED AREAS INCLUDING PARKING AND LOADING AREAS, WALKWAYS AND ACCESS
PARKWAYS TO PUBLIC OR PRIVATE ROADS OR TRAILS, AND ALL OTHER AREAS OF THE
PRODUCTION FACILITY. SEE NAPA COUNTY CODE 580.04-220
POSTER WATER AND TREATMENT SYSTEMS. SEE NAPA COUNTY CODE 580.04-220

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Darms Lane Winery
1150 Darms Lane
Napa, CA 94558
Job No. 98-55
Revised - December 2018
Sheet 1 of 5

APN 034-190-034 & -035

APN 034-200-006

APN 034-211-055
APPROXIMATE PROPERTY LINE

APN 034-211-056

APN 034-211-045

DARMS LANE

APN 034-190-034

APN 034-190-035

APN 034-190-037

PROPOSED BIORETENTION
DETENTION BASIN

APPROXIMATE PROPERTY LINE

PROPOSED DRIVEWAY

PROPOSED DRIVEWAY

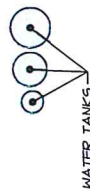
OFFICES AND
TASTING ROOM

WINERY

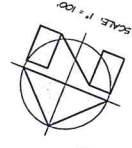
COVERED
TRASH
ENCLOSURE

PROPOSED BIORETENTION
DETENTION BASIN

WINE CAVE



WATER TANKS



WINERY COVERAGE AREA EXHIBIT - PROPOSED CONDITIONS

SCALE: 1" = 100'

WINERY COVERAGE CALCULATIONS:

WINERY COVERAGE AREA (11,906± SQ FT = 0.27± ACRES)
74,060± SQ FT = 1.70± ACRES
PARCEL SIZE: 2,52± ACRES ± 46.44± ACRES
0.27 ACRES / 2.52 ACRES = 11.6% < 25%
1.70 ACRES / 46.44 ACRES = 3.6% < 25%

WINERY COVERAGE - THE TOTAL SQUARE FOOT AREA OF ALL WINERY BUILDING FOOTPRINTS, ALL AGGREGATE PAVED OR IMPERVIOUS GRASS SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES ALL OUTSIDE WORK TANK AND STORAGE AREA (EXCEPT GRAVES), ALL PAVED AREAS INCLUDING PARKING AREAS, PRIVATE ROADS OR RIGHTS-OF-WAY, AND ALL ABOVEGROUND WASTEWATER AND RUN-OFF TREATMENT SYSTEMS. SEE NAPA COUNTY CODE 816.04.220

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APN 034-190-034 & -035
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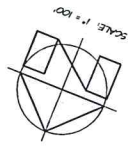
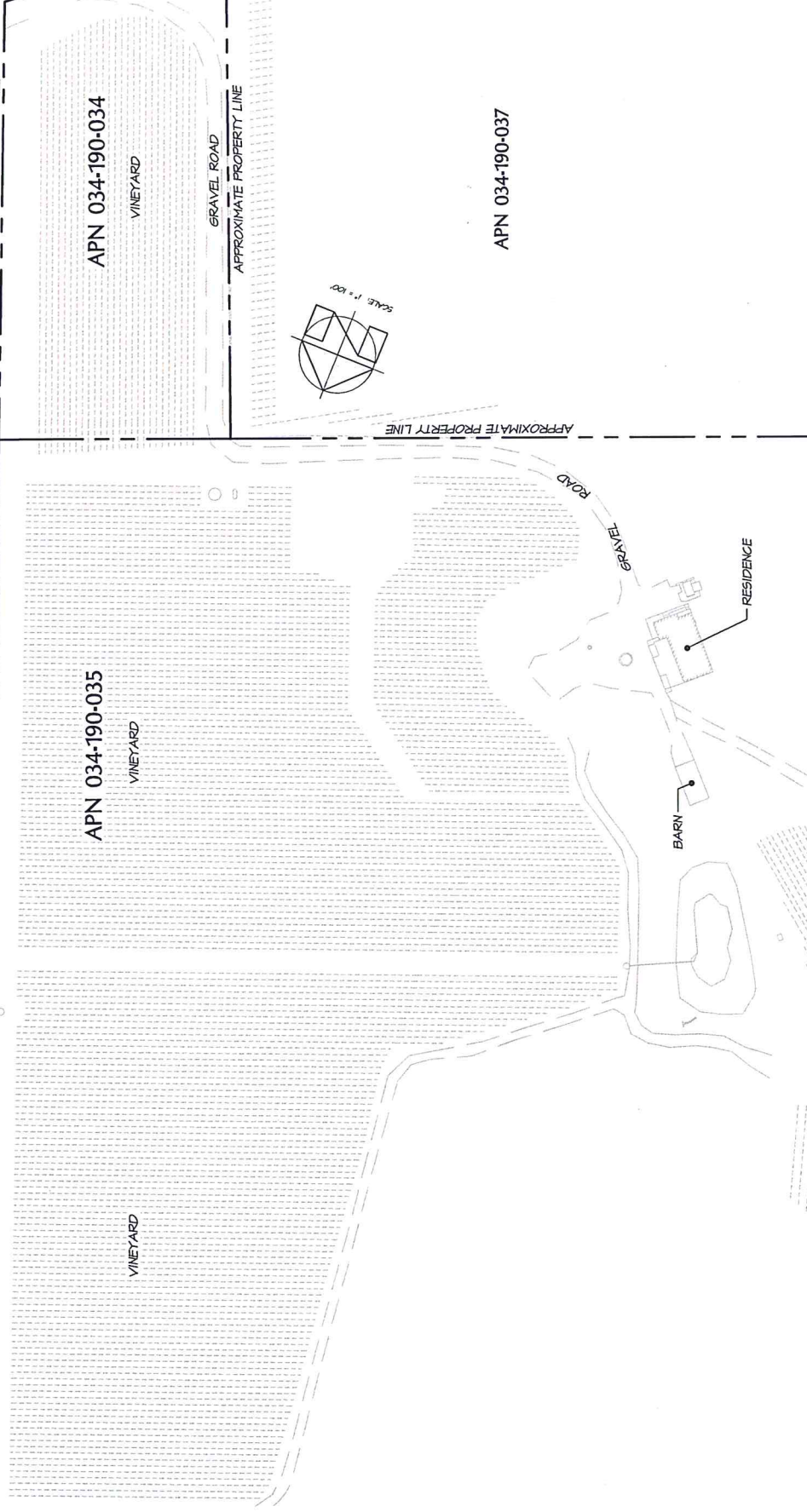
APN 034-200-006

APN 034-211-055
APPROXIMATE PROPERTY LINE

APN 034-211-056

APN 034-211-045

DARMS LANE
APPROXIMATE PROPERTY LINE



WINERY DEVELOPMENT AREA EXHIBIT -
EXISTING CONDITIONS

SCALE: 1" = 100'

WINERY DEVELOPMENT AREA:

WINERY DEVELOPMENT AREAS (0± SQ FT = 0± ACRES)
PARCEL SIZES: 2.32 ACRES & 46.94 ACRES



WINERY DEVELOPMENT AREA - ALL AGGREGATE PAVED OR IMPERVIOUS OR
SEMI-IMPERVIOUS SURFACE AREAS OF THE PROJECT (INCLUDING ALL
ALL STORAGE AREAS (EXCEPT CAVES), OFFICES, LABORATORIES, KITCHENS, TASTING
ROOMS AND PAVED PARKING AREAS FOR THE EXCLUSIVE USE OF WINERY EMPLOYEES. SEE
MAPA COUNTY CODE 59B.04.010

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Job No. 98-55
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APN 034-200-006

APN 034-211-055

APN 034-211-056

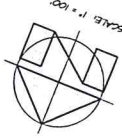
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DARMS LANE

APN 034-190-035

APN 034-190-034

APN 034-190-037

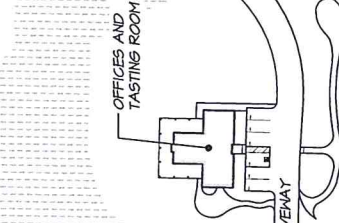


APPROXIMATE PROPERTY LINE

PROPOSED DRIVEWAY

APPROXIMATE PROPERTY LINE

APPROXIMATE PROPERTY LINE



COVERED TRASH ENCLOSURE

EMPLOYEE PARKING

MINERY

OFFICES AND TASTING ROOM

PROPOSED DRIVEWAY

MINE CAVE

WINERY DEVELOPMENT AREA EXHIBIT - PROPOSED CONDITIONS

SCALE: 1" = 100'

WINERY DEVELOPMENT AREA:

WINERY DEVELOPMENT AREAS 0± SQ FT = 0± ACRES & 9,030± SQ FT = 0.21± ACRES

PARCEL SIZES: 2.32± ACRES & 46.94± ACRES



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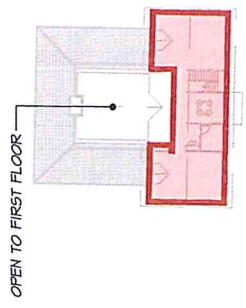
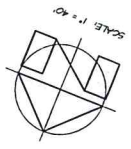
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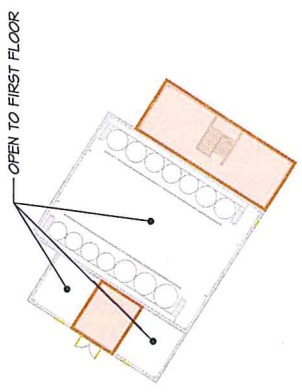
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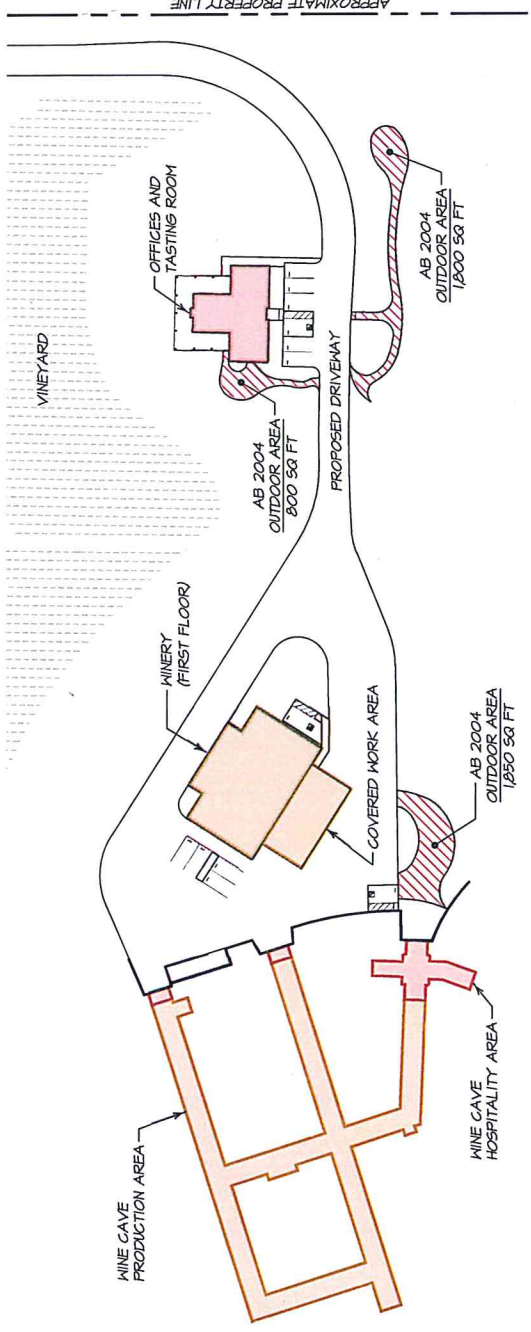
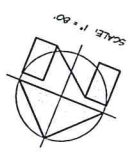
WINERY DEVELOPMENT AREA - ALL AGGREGATE PAVED OR IMPERVIOUS OR SEMI-PERMEABLE GROUND SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES OFFICES AND TASTING ROOMS AND PAVED PARKING AREAS FOR THE EXCLUSIVE USE OF WINERY EMPLOYEES. SEE NAPA COUNTY CODE 516.014.310



**TASTING ROOM
SECOND FLOOR**
SCALE: 1" = 40'



**WINERY BUILDING
SECOND FLOOR**
SCALE: 1" = 40'



**PRODUCTION AND ACCESSORY USE
PROPOSED CONDITIONS**
SCALE: 1" = 80'

**WINERY PRODUCTION AND ACCESSORY AREA EXHIBIT
PROPOSED CONDITIONS**

- PRODUCTION FACILITY AREA (11,833 SQUARE FEET = 0.41± ACRES)
- ACCESSORY USE AREA (4,710 SQUARE FEET = 0.11± ACRES)
ACCESSORY PRODUCTION RATIO: 4,710 SQ FT / 11,833 SQ FT = 26% < 40%
- AB 2004 OUTDOOR AREA (4,450 SQ FT = 0.10± ACRES)

PRODUCTION FACILITY - FOR THE PURPOSE TO CALCULATE THE MAXIMUM ALLOWABLE ACCESSORY USED THE TOTAL SQUARE FOOTAGE OF ALL WINERY CRUSHING, FERMENTING, AND BOTTLING AREAS SHALL BE INCLUDED IN THE PRODUCTION FACILITY AREA. ACCESSORY AREAS WHICH CANNOT BE USED FOR AGRICULTURAL PURPOSES, SEE NAPA COUNTY CODE 90A.04.020 DOES NOT INCLUDE PASTURE USE TREATMENT OR DISPOSAL AREAS WHICH CANNOT BE USED FOR AGRICULTURAL PURPOSES, SEE NAPA COUNTY CODE 90A.04.020.

ACCESSORY USE - THE TOTAL SQUARE FOOTAGE OF AREA WITHIN WINERY STRUCTURES USED FOR ACCESSORY USES RELATED TO A WINERY THAT ARE NOT DEFINED AS PRODUCTION FACILITY WHICH WOULD INCLUDE OFFICES, LOBBIES/MEETING ROOMS, CONFERENCE/MEETING ROOMS, NON-PRODUCTION ACCESS HALLWAYS, KITCHENS, TASTING ROOMS (PRIVATE AND PUBLIC AREAS), RETAIL SPACE AREAS, LIBRARIES, NON-EMPLOYEE DESIGNATED RESTROOMS, ART DISPLAY AREAS, OR ANY AREA WITHIN WINERY STRUCTURES NOT DIRECTLY RELATED TO WINE PRODUCTION, SEE NAPA COUNTY CODE 90A.04.020.

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