

“D”

Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

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

file No PI16-00021

RECEIVED

Use Permit Application

JUN - 8 2017

To be completed by Planning staff...

Napa County Planning, Building
& Environmental Services

Application Type: _____

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: _____ Date: _____

To be completed by applicant...

*Total Fees will be based on actual time and materials

Project Name: Kenefick Ranch Winery

Assessor's Parcel No: 020-340-007 Existing Parcel Size: 44.28 ac.

Site Address/Location: 2200 Pickett Road
No. Street City State Zip

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

Property Owner: Thomas Kenefick

Mailing Address: 2200 Pickett Road, Calistoga CA 94515
No. Street City State Zip

Telephone No: (707) 952 - 6159 E-Mail: tom@kenefickranch.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): Lester Hardy

Mailing Address: P.O. Box 667, St. Helena, CA 94574
No. Street City State Zip

Telephone No: (707) 967 - 9610 E-Mail: lester@lfhardy.com

PROJECT DESCRIPTION

Location and Setting

The proposed Kenefick Winery is located at 2200 Pickett Road, APN 020-340-007 (the "winery parcel") - not far from the intersection of Pickett Road and the Silverado Trail¹. The winery parcel is approximately 44 acres in size with approximately 23 acres of producing vineyard, and is part of the Kenefick Ranch, which consists of multiple contiguous parcels totaling approximately 250 acres, of which about 125 are planted.

The parcel is located generally at the base of the mountains on the north side of the Napa Valley near Calistoga. The winery site is located near the toe of the slope of a hardwood-conifer habitat. The winery parcel is bounded to the east by Pickett Road, and to the south and west by adjacent vineyard parcels. Agriculture use of this property dates back to the 19th century.

The proposed winery is discretely tucked into the hillside at the site of an existing agricultural storage building located at the north end of a collection of buildings comprising the ranch center (please see the civil plansheets submitted with this application). The proposed production capacity is 20,000 gallons per year, or approximately 8,000 cases of finished wine. At full production, the winery will require less than one-third of the total average crop harvested annually at the Kenefick Ranch. Wine production will be 100% estate grown on the Kenefick Ranch.

The structures comprising the ranch center include (a) the storage building that will be demolished and replaced by the winery structure, (b) two fallen-down sheds that will be removed, (c) a half-buried barn, (d) two worksheds, (e) a storage building, (g) a tractor shed, (h) the vineyard office, (h) the working barn with attached lean-to shed, (i) a chicken coop, (j) the main house, (k) a two-bedroom farmworker mobile home, and (l) a two-bedroom farmworker residence. All of these structures will remain, with the exception of the two fallen-down sheds and the agricultural storage building that will be demolished to make way for the winery.

Zoning

The winery parcel is split zoned, with the boundary between AW and AP running more or less east/west through the ranch center. The proposed winery site is located on the AW portion of the parcel.

Project Details

Structures and Development Area

The proposed 20,000 gallon winery will consist of a single structure with a ground floor area of 3,240 square feet (sf) plus a 900 sf covered crush pad, thus creating a winery with a total foot print of 4,180 sf consisting of 3,840 interior sf - the floorplan includes a 400 sf second story - plus the covered outdoor workspace. The indoor area of the proposed winery includes 2,640

¹ In this vicinity, the Silverado Trail runs more or less east/west, and Pickett Road runs more or less north/south.

square feet (sf) for fermentation and storage, a 600 sf tasting room, and a 340 sf office. The production facility area is 3,840 sf, and the accessory use area is 978 sf, with an accessory/production ratio of 34%. The outdoor area includes the covered crush pad, two 48" x 72" landings, a paved truck turnaround and six parking spaces measuring 9 feet wide by 19 feet long. The existing driveway from Pickett Road will be the primary access to the winery. The total winery coverage is 35,490 sf, or 0.81 acres, which is 1.83% of the winery parcel area. No offsite improvements are proposed.

All grapes used at the winery will be estate grown; no grapes will be imported from off site. In order to minimize site disturbances and emphasize the natural qualities of the setting, no landscaping is proposed.

Water and Wastewater

Water for the project will be provided by a well that produces 10 gpm. The proposed waste treatment system is a conventional septic system with separate tanks for domestic and production waste.

Winery Operations

There will be four employees: three full-time and one part-time. Non-harvest hours of operation will be from 7am to 5pm. The winery will be open to visitors seven days a week from 10am to 5pm. The proposed average number of visitors is 4 per day; the proposed maximum number of visitors is 12 per day.

Marketing Plan

The applicant proposes 10 marketing events per year with a maximum of 30 guests per event, and 1 marketing event with a maximum of 50 persons. Food may be served, depending on the event. Any food served at marketing events will be prepared off-site by a caterer; no food will be prepared on-site, and no kitchen is proposed. No temporary events are included in this application. All marketing events will be consistent with the guidance provided in Napa County Board of Supervisors Resolution No. 2010-48.

Trip Generation Analysis

As proposed, winery operations, including tours and tastings, will generate 5.51 PM peak trips on a typical weekday, 11.18 PM peak trips on a typical Saturday, 11.39 PM peak trips during a Saturday at crush, and 35.71 additional trips in connection with the largest proposed marketing event.

Use Permit Information Sheet

Use

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

The proposed Kenefick Winery is located on a parcel approximately 44 acres in size with approximately 23 acres of existing vineyard. There are an additional approximately 80 acres of vineyard in the same ownership on contiguous parcels. Discretely tucked into the hillside at the site of an existing agricultural storage building, the winery is proposed for a production capacity of 20,000 gallons per year, or approximately 8,000 cases of finished wine. All wine will be estate grown; no grapes will be imported from off-site. In order to minimize site disturbance and maximize the natural qualities of the setting, no landscaping is proposed.

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

District _____ Regional _____
State ABC _____ Federal TTB _____

Improvements

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

The winery will consist of a single structure with a 3,240 square foot footprint and a total of 3,840 square feet of floor space, plus a 900 square foot covered crush pad, thus giving creating a winery footprint of 4,180 square feet with 3,840 square feet of interior floor space and 900 square feet of covered outdoor workspace. A total of six parking spaces are proposed. The construction site is located on a portion of the property that has long been occupied by agricultural storage building, the both locating the winery in an existing developed area, while simultaneously minimizing the grading required for the project. The existing driveway from Pickett Road will be the primary access to the winery. No off-site improvements are proposed.

Improvements, cont.

Total on-site parking spaces: 0 existing 6 proposed
Loading areas: 0 existing 1 proposed

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

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
Type IV H.T. (Heavy Timber) [checked] 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 [checked] No

Total land area to be disturbed by project (Include structures, roads, septic areas, landscaping, etc): less than one acre. acres

Employment and Hours of Operation

Days of operation: None existing Monday - Sunday proposed
Hours of operation: None existing 7am - 5pm proposed
Anticipated number of employee shifts: None existing 1 proposed
Anticipated shift hours: None existing 8am - 5pm proposed

Maximum Number of on-site employees:

[] 10 or fewer [] 11-25 [] greater than 25 (specify number)

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

[checked] other (specify number) 4

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.

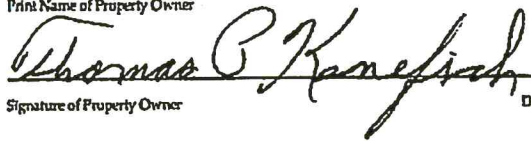
In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not 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.

Thomas Kenefick

Thomas Kenefick

Print Name of Property Owner

Print Name Signature of Applicant (if different)





Signature of Property Owner

Date

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 type="checkbox"/> Newly Proposed	<input checked="" 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 type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: NONE. gal/y Per permit No: NONE. Permit date: NONE.

Current maximum actual production: NONE. gal/y For what year? NONE.

Proposed production capacity: 20,000 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: NONE. existing 12 proposed

Average daily tours and tastings visitation¹: NONE existing 4 proposed

Visitation hours (e.g. M-Sa, 10am-4pm): NONE. existing M-Sun 10am-5pm proposed

Non-harvest Production hours²: NONE. existing 7am - 5pm proposed

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

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

Grape Origin

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

Marketing Program

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

The marketing plan for the Kenefick Winery includes marketing events a maximum of 10 times per year with a maximum of 30 persons per event. Lunch or dinner may be served, depending on the event. Any food served at these events will be prepared off-site by a caterer; no food will be prepared on-site, and no kitchen is proposed. In addition, the applicant proposes 1 wine auction event with a maximum of 50 persons. There will be no temporary events at the winery.

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.)

See description of marketing program above.

Page 10 of the application is revised as follows:

Marketing Program

The applicant proposes 10 marketing events per year with a maximum of 30 guests per event, and 1 marketing event with a maximum of 50 persons. Food may be served, depending on the event. Any food served at marketing events will be prepared off-site by a caterer; no food will be prepared on-site, and no kitchen is proposed. No temporary events are included in this application. All marketing events will be consistent with the guidance provided in Napa County Board of Supervisors Resolution No. 2010-48.

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>0</u> sq. ft.	<u>0</u> acres
Proposed	<u>4,140</u> sq. ft.	<u>0.1</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>35,490</u> sq. ft.	<u>0.81</u> acres	<u>1.83</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>0</u> sq. ft.	Proposed	<u>3,840</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>0</u> sq. ft.	<u>0</u> % of production facility
Proposed	<u>978</u> sq. ft.	<u>0.34</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>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.
Covered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>900</u> sq. ft.
Uncovered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.

WINERY FLOOR AREA TABLE FOR ACCESSORY PRODUCTION RATIO CALCULATION

Accessory Areas:

Office	340 sq.ft.
Tasting Room	600 sq.ft.
<u>Stairs¹</u>	<u>38 sq.ft.</u>
Total:	978 sq.ft.

Production Areas:

Fermentation and Storage	2,640 sq.ft.
Lab and Blending	200 sq.ft.
Covered crush pad	900 sq.ft.
<u>Stairs²</u>	<u>22 sq.ft.</u>
Total:	3,762 sq.ft.

Accessory/Production Ratio = 0.26

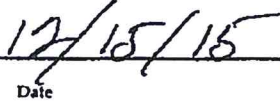
¹The stairs occupy 60 sq.ft. of floor space and serve a small second story that is divided between a 340 sq.ft. office (accessory) and a 200 sq.ft. lab and blending room (production). The office occupies 63% of the usable second story floor space, and the lab occupies 37% of the space. Accordingly, the stair space has been allocated 63% (38 sq.ft.) to accessory use and 37% (22 sq.ft.) to production

²See Footnote 1.

Initial Statement of Grape Source

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


Owner's Signature


Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Well</u>
Name of proposed water supplier (if water company, city, district):	_____	_____
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use:	<u>950</u> gallons per day (gal/d)	
Current water source:	<u>Well</u>	<u>Well</u>
Anticipated future water demand:	<u>1725</u> gal/d	_____ gal/d
Water availability (in gallons/minute):	<u>10</u> gal/m	<u>17</u> gal/m
Capacity of water storage system:	<u>5,000</u> gal	<u>5,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	_____
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site septic</u>
Name of disposal agency (if sewage district, city, community system):	_____	_____
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	<u>620</u> gal/d	<u>0</u> gal/d
Anticipated future waste flows (peak flow):	<u>720</u> gal/d	<u>675</u> gal/d
Future waste disposal design capacity:	<u>800</u> gal/d	<u>800</u> gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the attached guidelines.

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

Winery Traffic Information / Trip Generation Sheet

UPDATED FROM JUNE 8, 2017 SUBMITTAL PER JULY 10, 2017 COORDINATION WITH LESTER F. HARDY, MICHELLE MELONAKIS, AND CHARLENE GALLINA

Traffic during a Typical Weekday

Number of FT employees: <u>3</u>	x 3.05 one-way trips per employee	=	<u>9.15</u>	daily trips.
Number of PT employees: <u>1</u>	x 1.90 one-way trips per employee	=	<u>1.90</u>	daily trips.
Average number of weekday visitors: <u>4</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>3.08</u>	daily trips.
Gallons of production: <u>20,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>0.36</u>	daily trips.
Total		=	<u>14.49</u>	daily trips.
Number of total weekday trips x .38		=	<u>5.51</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>3</u>	x 3.05 one-way trips per employee	=	<u>9.15</u>	daily trips.
Number of PT employees (on Saturdays): <u>1</u>	x 1.90 one-way trips per employee	=	<u>1.90</u>	daily trips.
Average number of weekend visitors: <u>12</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>8.57</u>	daily trips.
Total		=	<u>19.62</u>	daily trips.
Number of total Saturday trips x .57		=	<u>11.18</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>3</u>	x 3.05 one-way trips per employee	=	<u>9.15</u>	daily trips.	
Number of PT employees (during crush): <u>1</u>	x 1.90 one-way trips per employee	=	<u>1.90</u>	daily trips.	
Average number of weekend visitors: <u>12</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>8.57</u>	daily trips.	
Gallons of production: <u>20000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>0.36</u>	daily trips.	
Avg. annual tons of grape on-haul: <u>0*</u>	x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>0*</u>	daily trips.	
*All production from Grapes on parcel (no truck trips to import grapes).		Total	=	<u>19.98</u>	daily trips.
Number of total Saturday trips x .57		=	<u>11.39</u>	PM peak trips.	

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>4</u>	x 2 one-way trips per staff person	=	<u>8</u>	trips.
Number of visitors (largest event): <u>50</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>35.71</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</u>	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).

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

Page 1 of 2

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)	CPA ID# (Hazardous Waste Only)
BUSINESS NAME (Name of Facility, Name of DBA/Doing Business As) Keneffick winery	
BUSINESS SITE ADDRESS 2200 Pickett Road	
BUSINESS CITY Calistoga	CA ZIP CODE 94515
CONTACT NAME Tom Keneffick	PHONE 942-6159

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...	YES	NO	If Yes, please complete the following pages of the CUPA...
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 20 cubic feet for compressed gases (include liquids in ASIs and USIs) or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 255, Appendix A or B or hazardous air pollutants in quantities for which an emergency plan is required pursuant to 40 CFR Parts 59, 60 or 70?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	HAZARDOUS MATERIALS INVENTORY - FORM 101, DISCRIPTION
B. REGULATED SUBSTANCES Have regulated substances stored on site in quantities greater than the limits or quantities established by the California Accident Release Prevention Program (CalARP)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Coordinate with your local agency, reason file or CalARP
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	USE FACILITY OWNER/OPERATOR UST TANK INFORMATION FORM
D. ABOVE-GROUND PETROLEUM STORAGE Own or operate ASIs 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 Own or operate hazardous waste?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	CPA ID NUMBER (provide at the top of this page)
Recycle more than 100 kg/month or excluded or exempted recyclable materials over HSC 25143.2?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	RECYCLABLE MATERIALS REPORT (Form 102)
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 (Form 103)
Treatment subject to financial assurance requirements (or Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	CONDITIONS OF FINANCIAL ASSURANCE
Contract for hazardous waste contracted at a remote site?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	REMOTE WASTE CONTRACTOR INFORMATION SHEET AND 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 of PA Form 8700-CPAW, 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 items

III. LOCAL REQUIREMENTS

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

CUPA Form 1223207



A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services - Hillary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 263-4417 - www.countyofnapa.org

Project name & APN: Kenefick Winery APN 020-340-007
Project number if known: _____
Contact person: Lester Hardy
Contact email & phone number: lester@lfhardy.com (707) 480-8093
Today's date: January 21, 2016

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
<input checked="" type="checkbox"/>	<input 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> Applicant will contact staff re calculations.
<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> 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 0
Typical annual fuel consumption or VMT _____
Number of alternative fuel vehicles _____
Type of fuel/vehicle(s) _____
Potential annual fuel or VMT savings _____

- BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**
The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

N/A

- BMP-6 Vehicle Miles Traveled (VMT) reduction plan**
Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

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

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

Will give priority to organized group visits to reduce VMT.

Estimated annual VMT _____

Potential annual VMT saved ?

% Change ?

Already Plan
Doing To Do

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1
See description below under BMP-5.
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.
Solar collector for winery.

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.
Cool roof.

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!
Will provide bicycle rack and information on biking in Napa.

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 Doing Plan To Do

BMP-13 Connection to recycled water

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

N/A

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.

N/A

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.

N/A

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.

N/A

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 siting. Be prepared to explain your approach and estimated energy savings.*

N/A

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)

LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)

LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Doing Plan To Do

- BMP-28 Use of recycled materials**

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

- BMP-29 Local food production**

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

- 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?

DECLARATION
(Transient-Noncommunity)

I, Thomas P. Kenefick, declare that I understand the definition of a public
(name of owner or legally authorized representative)

water system, as defined in the California Health and Safety Code (CH&SC), Division 104, Part 12, Chapter 4 (California Safe Drinking Water Act), Article 1, Section 116275(h), to mean that a **public** water system is “a system for the provision of water for human consumption through pipes or other constructed conveyances that has 15 or more service connections or regularly serves at least 25 individuals daily at least 60 days out of the year.”

Furthermore, I declare that I understand that Section 116275(e) defines human consumption as “the use of water for drinking, bathing or showering, hand washing, or oral hygiene.”

Furthermore, I declare that I understand that Section 116725 of the CH&SC states that “Any person who knowingly makes any false statement or representation in any application, record, report, or other document submitted, maintained, or used for purposes or compliance with this chapter (California Safe Drinking Water Act (AB 2995)), may be liable for a civil penalty not to exceed five thousand (\$5,000) for each separate violation or, for continuing violations, for each day that violation continues.” In addition, Section 116730 of the CH&SC states that violators may be prosecuted in criminal court and upon conviction, be punished by a fine of not more than \$25,000 for each day of violation, or by imprisonment in the county jail not to exceed one year, or by both the fine and imprisonment.

In recognition of the above, declaring that I understand the definition of a transient-noncommunity public water system and the penalty for giving false information, I declare that my facility, Kenefick Ranch, site of proposed Kenefick Winery
(name of system)
_____, does not meet the definition of a transient-noncommunity water system because **it does not serve more than 24 people for 60 days or more out of the year.**

5/10/17
Date

Thomas P. Kenefick
Signature

I (We) declare under penalty of perjury that the statements on this form are correct to my (our) knowledge and that I (we) are acting under authority and direction of the responsible legal entity under whose name this declaration is made.

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