

“L”

Public Comments

From: [Patricia Damery](#)
To: [Hedge, Emily](#)
Cc: [Morrison, David](#)
Subject: RE: MATTHIASSEN FAMILY WINERY – USE PERMIT P17-00394 and VIEWSHED P19-00190
Date: Thursday, May 2, 2019 7:32:59 AM

Dear Emily Hedge,

There are a number of reasons we write in support of the Matthiasson Family Winery. My husband and I had known Steve and Jill as they had leased our vineyard for two years after it became clear my aging husband could no longer do it himself. We liked them. They are certified organic, easy to work with, and responsive to our concerns and needs. Steve is both a grower and a fine winemaker with a national reputation, an increasingly rare combination. We liked his moderate alcohol wines which he paired with the many vegetables and meats which he also grew and cooked.

After Steve and Jill bought the small winery next door, they immediately contacted neighbors, introducing themselves and their plans of expansion. We have had this happen before when new neighbors arrive, often with huge dreams of wineries and vineyards. But this was different. Steve and Jill *listened* to feedback, and they were not asking for the sun. Our neighborhood had organized after learning of a couple of these larger projects, one of them also next door to us. Almost all of us grow vines and/or make wine. Knowledgeable neighbor growers and vintners studied the Matthiasson's plans and then made suggestions: Matthiasson's were asking for 25,000 gallons. One neighbor analyzed their data and told them it was too much for the site. What about 18,000 gallons? And because of placement on a short driveway with four residences, what about visitation and events? Steve and Jill were going to ask for 25 visitors a day (up from the two permitted), but after talking with neighbors, they reduced this to 17 with 4 annual events of 30 people. This is the Ag watershed in a predominately quiet rural neighborhood. We appreciate this sensitivity to over intensification of use.

Perhaps the most striking accommodation they made as part of their permit is giving up using groundwater for irrigation and accepting water usage with an annual cap of 1.52 acre-feet for all uses on the property: house, winery, everything. We have self-interest here, yes. One of their three wells is on our land within 100 feet of our own well. (This is an arrangement that I never would have agreed to, but my husband did, in another time with the previous owner.) Water is precious here, and becoming only more so. We had an agreement with the previous owner that the water would not be used for irrigation, something that is not legally binding. But Steve and Jill are sensitive to these kinds of agreements neighbors make. We also share a small reservoir with the Matthiasson's. They are committing to almost dry farming, as we have.

In this time in which temperatures are predicted to warm and rainfall to be more erratic, Steve is planting a root stock, St. George 1103P, which would normally not be advisable for our Oak Knoll soils. This root stock is more drought tolerant, but it also produces smaller berries. He also is experimenting with warm climate varieties: Sagrantino and Aglianico, and new trellis systems with wide crossbars to shield the fruit from the sun so irrigation is not necessary to keep the fruit in good condition. Deep rooted native grasses are maintained between rows for sequestering carbon. All landscaping is non-irrigated, native plants. The winery is also being set up to be completely solar, 100% electric. Solar panels are in the process of being permitted.

In this time of radical climate change, we need to change the way we farm, and Steve and Jill are two of those growers/vintners who are leading the way, often putting the needs of the site and the land ahead of financial gain. This includes not only innovative farming but also sensitivity to the neighborhood and the Ag watershed lands. They are working for balance in our Ag lands that does not over commercialize. They are stellar examples of growers/vintners working in dialogue with the

earth and with neighbors and they are the kind of vintners we want to support in Napa County.

Kind regards,
Patricia Damery
Donald Harms
3185 Dry Creek Road

From: Jill Klein Matthiasson <jill@matthiasson.com>
Sent: Saturday, May 4, 2019 6:45 AM
To: Hedge, Emily <Emily.Hedge@countyofnapa.org>
Cc: Steve Matthiasson <Steve@matthiasson.com>; Jeffrey Redding <jreddingaicp@comcast.net>
Subject: Re: MATTHIASSON FAMILY WINERY – USE PERMIT P17-00394 and VIEWSHED P19-00190

Hi Emily,

I also received the following letter that was sent to the planning commissioners:

Re: Matthiasson Family Winery
From: Jeff Atlas

I would like to offer my strong support for the application submitted by the Matthiasson Family Winery.

The Matthiasson property is adjacent to mine on Dry Creek Road and the winery is - literally - in my backyard. So, this letter is the opposite of a NIMBY objection. I welcome the Matthiasson Winery into our neighborhood.

Steve and Jill Matthiasson are well-known in this area and throughout the Napa Valley. They are both well liked and respected. They represent the best of the tradition of Napa winemakers. They care about making great wine, not the flash and show that seem to attract many to the industry.

Even before they bought the property, the Matthiassons reached out to me and to other neighbors to get our input and suggestions. They have developed their plans in a responsible manner and kept me aware of their activities. They have been wonderful neighbors.

One of the greatest issues that Planning must deal with is the spread of large winery and event spaces. As they have been forced beyond the appropriate sites along Highway 29 and the Silverado Trail, large wineries have spread into residential parts of the Valley and into Agricultural Preserves. This type of winery should give pause to every Planner as they contemplate the future of Napa.

On the other hand, the Matthiasson Winery is the type of project Planning should support and encourage. It perfectly balances the two aspects that make our area great: one of the best places to live and one of the best places to produce amazing wines.

If I can be of further assistance, please do not hesitate to contact me.

Jeff Atlas
3173 Dry Creek Road
Napa, CA. 94558

From: [Daniel Binner](#)
To: [Hedge, Emily](#); [Gregory, Ryan](#)
Subject: Matthiasson Winery expansion
Date: Saturday, May 4, 2019 11:25:35 AM
Attachments: [Water Into Wine How Much Does It Really Take PROTEA WINES.htm](#)

Ms. Hedge, Supervisor Gregory

The proposed expansion of the Mattiasson Winery is a Denial of Climate change and should not be approved. The original 1964 5,000 gallon permit should not be overturned in light of the significant impact that climate change has had on the watershed since that time.

In a recent publication of Protea Wines (see attached), it was estimated that it takes 29 Gallons of water to make 4.2 OZ of wine or almost 8,000,000 gallons of water to produce 18,000 gallons of wine. After nearly 10 years of Drought, it is simply not sustainable to source this much water from the Matthiasson site. Not only will significant amounts of wastewater need to be trucked off the site, but it is also possible that water will need to be trucked in during the next severe drought which will add to the climate problem and will result in more water shortages during the next drought. A negative feedback loop.

I am sure the Mattison's are hard working, kind people but biology doesn't care about kindness, it cares about moisture, without water there is no life. 8,000,000 gallons of water will have a significant impact on the watershed.

It is time to move past climate denial and come to terms with the new reality of extreme changes to the water supply in the Napa Valley.

Respectfully submitted,
Daniel Binner
3132 Mt. Veeder RD.

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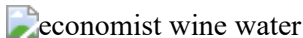
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Water Into Wine: How Much Does It Really Take?

Pretty much everything that's in wine comes in the amazing grape, remember? And yet it takes a lot of water to make wine.

Not as much as coffee, mind you, but a lot. Here's one water-use estimate for wine and some other products that's been widely circulated since it appeared in The Economist several years ago:



From The Economist

So that raises some questions. Like: How come it takes so much water to make wine? And with water scarcity an increasing concern – in drought-stricken California, for sure, but other winemaking regions as well – should you feel guilty when you have a glass of wine? And what if anything are wineries doing to reduce their water footprint?

How Wineries Use Water


First, we should say that not everyone buys that chart above, which, when you do the conversion from metric, gives a water toll of 29 freaking gallons of H₂O for a 4.2-ounce glass of wine (a light pour, by the way).

That includes the water used on the vines, the water used in the winery – and rainwater. Rainwater? The idea is that the crops are consuming the rainwater, instead of allowing it to replenish the groundwater supply. Hmm.

The wine writer Mike Dunne wondered about this calculation, too, so he drilled deep into the question of how much water wineries use, focusing on his home turf of California. He came up with a range of figures, depending on location and practices, from 2 to 3 gallons per glass at the low end up to 15 gallons at the high end. If you click around the Web, you'll find many different figures, but none of them seem to be as rigorously developed as this range.

A good portion of that water use can occur in the vineyard, even if you don't count rainwater. Crops in many if not most areas of the world are irrigated. Even the French wine authorities, who used to treat irrigation as though it were a mortal

sin, now allow it, although with some restrictions.

vineyard sprinklers shutterstock

Shutterstock

Compared to other crops, though, grapes don't have a huge water appetite. Again looking at California, where the issue has been studied most intensively, wine grapes require about one-third the amount of water used to grow those notorious water-hogging almonds we've all heard about.

Then again, water is also used in the vineyard for frost protection in the early spring. This is done by spraying water on the vines when the temperature is around freezing and down to as low as 28 degrees. As the water freezes, it releases latent heat, keeping the tender vine shoots from succumbing to the cold.

In the winery, the water use is all about sanitation. You've probably heard the saying, "Great wine is made in the vineyard," but if you watch a winemaker in action, you might think that cleanliness is what really matters. Barrels, tanks, presses and crushers are meticulously cleaned after every use. Not just "looks pretty clean" clean, but free-of-possible-contaminants clean.

No Need to Feel Guilty, Though

While it's true that wine has a pretty big water footprint, let's put things in perspective. A quarter-pound of beef, enough to make a modest burger – and we're just talking about the beef here, not the lettuce, tomato, pickles, ketchup, etc. – requires 450 gallons of water to produce. And the [same group](#) that pegs wine's water use at 29 gallons per glass says a 1-ounce piece of chocolate takes 127 gallons of water.

So a glass of wine with dinner that requires 5 or 10 or maybe 15 gallons of water to make? Don't sweat it.

washing tank shutterstock **Meanwhile, Wineries Are Working to Use Less Water**

Wineries are trimming their water use in the vineyard and in the winery. Rare is the vineyard these days that doesn't have drip irrigation. Plus, that drip irrigation is often control by very sophisticated sensors in the ground and air that ensure not a drop more water is used than necessary.

Many wineries have also found that giving the vines less water than they traditionally had can lead to better grape quality. This is a practice called deficit irrigation. Seems a vine that has to struggle a bit will produce a tastier grape.

Some wineries are installing onsite water treatment systems that capture and treat water used to clean equipment, allowing it to be used again.

Other wineries pump that water out to the vineyard, using it for irrigation.

High-pressure, low-flow devices – the same kind of thing you might have put in to reduce water usage in your shower – are helping trim water use, too.

Finally, some of the water-saving "innovations" aren't very high-tech at all – they're things like sweeping the floor before hosing it down; waiting until all the grapes have been unloaded out of a bin or a tank before hosing down the floor; and just being hyper-aware of how water is being used. (Unlike that guy in the picture, right?)

We ask – and answer! – more winemaking questions at these links:

- [What's in Wine?](#)

- [Will Climate Change Redraw the Wine Map?](#)
- [What Is Sustainable Winemaking?](#)

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From: [Gallina, Charlene](#)
To: [Hedge, Emily](#)
Subject: FW: Neighborhood Support for Matthiasson project
Date: Monday, May 6, 2019 2:54:11 PM

Charlene Gallina
Supervising Planner
Napa County Planning, Building, & Environmental Services Department
(707) 299-1355

From: Walt Brooks <brooksvineyard@sbcglobal.net>
Sent: Friday, August 31, 2018 12:30 PM
To: Gallina, Charlene <Charlene.Gallina@countyofnapa.org>
Cc: Walt Brooks <brooksvineyard@sbcglobal.net>; Patricia Damery <pdamery@patriciadamery.com>; Betsy Moulds <bmoulds@sbcglobal.net>; Ginna Beharry <ginna.beharry@sbcglobal.net>; Steven Moulds <smoulds@mac.com>; Jeff Atlas <jlasf@aol.com>; Jennlea Weiss <jennleaweiss@gmail.com>; Liz Christensen <liz.christensen@sbcglobal.net>; Richard Meese <richard.a.meese@gmail.com>; Joel Weiss <drdisk111@gmail.com>; Dave and Jeannette Bader <phoenixvineyards@sbcglobal.net>; Larry Bernheim <llb3law@gmail.com>; Michelle Lelevier <mivida@surewest.net>; Jill Klein Matthiasson <jill@matthiasson.com>; Joseph Maldonado <josephmaldo@hotmail.com>; PATRICK MACKEN <patrickmacken@me.com>; Steve Matthiasson <steve@premierevit.com>; Donald Harms <dharms@napanet.net>; Cottrell, Anne <Anne.Cottrell@countyofnapa.org>
Subject: Neighborhood Support for Matthiasson project

To: Charlene Gallina, Planning Dept. Napa County
Re: Application P17-00394 Matthiasson Family Winery
Dated: Aug. 31.2018
cc. Anne Cottrell, Jill and Steve Matthiasson and neighbors listed below

Hello Charlene,

We, the neighbors listed below, are sending this letter in support of the request by Jill and Steve Matthiasson for development of the Matthiasson Family Winery. The Matthiassons have shown themselves to be very good neighbors as well as organic and sustainable farmers and Steve a well respected winemaker. They are requesting an expansion of rights that we think are reasonable for the parcel and its location and respectful of the neighborhood.

The following are some of the reasons why we fully support their request:

- They are requesting an increase in production to just 17,000 gal. which closely matches the grapes grown on site or nearby minimizing truck traffic and an appropriate amount for the site size.
- They are proposing to process only their own winery grapes and not to

become a custom crush or rotating bond site.

- They are requesting a minimum amount of visitation with no marketing events and only 1 charity event per year, tastings will be daytime-only (8-5pm) so as to minimize impact on neighbors and local traffic.
- They are planting rootstock that allows use of dry farming techniques to minimize current and future use of water.
- They have been shown to use organic and/or sustainable farming techniques to minimize impact to neighbors, their land and pets and/or water sources.
- No variances or road exceptions are requested. The access to the new winery is a short, open and relatively flat roadway off Dry Creek Road that is being brought up to Napa fire codes.
- The changes to the terrain and environment are being minimized.
- They have been working with the neighbors even before buying the property to be sure their plans were welcomed and worked out a final request that could be supported by the neighbors.

Our neighborhood welcomes vineyards and wineries when appropriate for the site, neighborhood and watershed and we are in full support of this project.

Any questions please feel free to contact Bernie Brooks (408) 314-1991.

Thank you,

Walt and Bernadette Brooks	3103 Dry Creek Rd. Napa
Patricia Damery and Don Harms	3185 Dry Creek Rd. Napa
Steve and Betsy Moulds	3075 Dry Creek Rd. Napa
Jeff Atlas	3173 Dry Creek Rd. Napa
Dave and Jeanette Bader	3175 Dry Creek Rd. Napa
Patrick Macken and Joseph Maldonado	3167 Dry Creek Rd. Napa
Michelle Lelevier and Larry Bernheim	3177 Dry Creek Rd. Napa
Joel and Jennlea Weiss	31 Vista Ranch Rd. Napa
Richard Meese and Liz Christensen (former neighbors)	3221 Swiss Ct., Napa
GINNA BEHARRY (former neighbor)	1099 Bayview Ave, Napa