

“E”

Use Permit Application Packet



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

Use Permit Application

To be completed by Planning staff...

Application type: Use Permit

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

Request: _____

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

**Total fees will be based on actual time and materials.*

To be completed by applicant...

Project Name: Ellman Family Winery

Assessor's Parcel #: 039-610-001 Existing Parcel Size: 13.52 ac.

Site Address/Location: 3286 Silverado Trail Napa CA 94558
No Street City State Zip

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

Property Owner: Lance Ellman, JLE Group, LLC

Mailing Address: 2830 NE 29th St. Ft. Lauderdale FL 33306
No Street City State Zip

Telephone No.: (954) 646-5464 E-mail: lance@jlegroup.com

Applicant (if other than property owner): Same as owner

Mailing Address: _____
No Street City State Zip

Telephone No.: () _____ E-mail: _____

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

USE PERMIT INFORMATION SHEET

USE

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

New 30,000 gpy winery with 219 sq. ft. commercial kitchen and public water system; winery access road and parking (7 standard spaces and 1 ADA space, for a total of 8 spaces); wastewater treatment system for process and sanitary septic; two (2) 50,000 gallon water storage tanks for fire protection and two (2) 10,500 gallon = 21,000 gallon tanks for domestic and irrigation; winery marketing plan; A.B. 2004.

No variance or exception requests for this project.

See plans and Project Statement 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 structures:
 Production, 5,907 sq. ft.
 Accessory – 1,874 sq. ft.

Winery access road; 7 + 1 ADA parking spaces, for a total of eight (8) spaces.

Water storage tanks: Two (2) 50,000 gallon tanks = 100,000 gallons for fire protection and two (2) 10,500 gallon tanks = 21,000 gallons for domestic and irrigation.

Sanitary and process wastewater treatment system.

Off-site improvements: Left-turn lane on Silverado Trail.

Improvements, cont.

Total on-site parking spaces: 0 existing 7 + 1 proposed

Loading areas: 0 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.) 1.12 acres

Employment and Hours of Operation

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

Hours of operation: N/A existing 6:00 am – 6:00 pm proposed

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

Anticipated shift hours: N/A existing 6:00 am – 6:00 pm proposed

Maximum Number of on-site employees:

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

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

other (specify number) _____

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.

Lance Ellman
Print Name of Property Owner

Same
Print Name of Applicant (if different)


Signature of Property Owner

1-25-17
Date


Signature of Applicant

1-25-17
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 checked="" 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 15/day proposed

Average daily tours and tastings visitation¹: N/A existing 10/day proposed

Visitation hours (e.g. M-Sa, 10am-4pm): N/A existing 10:00 am – 6:00 pm proposed

Non-harvest Production hours²: N/A existing 6:00 am – 6:00 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 & Wine Pairings: 2 per month with up to 10 persons each.

Wine Club Events: 1 per year with up to 200 persons.

Release Events: 1 per year with up to 100 persons.

Auction Events: 1 per year with up to 125 persons.

A.B. 2004 and food served with some tastings.

Smaller food service will be prepared in proposed on-site commercial kitchen. Larger events will be catered by licensed in Napa County caterer, utilizing commercial kitchen as a caterer's staging area.

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.)

Request to serve light fare foods prepared in commercial kitchen for some of the tours/ tastings.

Most food and wine pairing consisting of luncheons and/or dinners will be prepared from commercial kitchen.

Larger events will be prepared by caterers.

See above for frequency of events and numbers of persons to be served.

Winery Coverage and Accessory/Production Ratio

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

Existing N/A sq. ft. N/A acres
Proposed 8,651 sq. ft. 0.20 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).

 51,374 sq. ft. 1.18 Acres 8.7 % of parcel

Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing N/A sq. ft. Proposed 5,471 sq. ft.

Accessory Use. Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility).

Existing N/A sq. ft. N/A % of production facility
Proposed 1,748 sq. ft. 32 % of production facility

Caves and Crushpads (No caves with this winery)

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: N/A sq. ft. Proposed: NONE sq. ft.
Covered crush pad area Existing: N/A sq. ft. Proposed: 1,115 sq. ft.
Uncovered crush pad area Existing: N/A sq. ft. Proposed: sq. ft.

Initial Statement of Grape Source

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



Owner's Signature

1-25-17

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
Well

Groundwater
Well

Yes No

7,878

Wells

6,062 gal/d

70 gal/m

21,000 gal
Water Storage Tank

2 X 50,000 gal = 100,000 gal (fire protection)
2 X 10,500 gal = 21,000 gal (other)

Emergency

Water Storage
Tanks

Water Storage
Tanks

Yes No

gallons per day (gal/d)

N/A

N/A gal/d

70 gal/m

100,000 gal

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
Sanitary Septic

N/A

Yes No

N/A gal/d

1,707 gal/d

1,707 gal/d

Other

N/A

In-ground
Process

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

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>15</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>12</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>29</u>	daily trips.
Number of total weekday trips x .38		=	<u>12</u>	PM peak trips.

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 weekend visitors: <u>15</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Total		=	<u>22</u>	daily trips.
Number of total Saturday trips x .57		=	<u>13</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u>	x 3.05 one-way trips per employee	=	<u>12</u>	daily trips.
Number of PT employees (during crush): <u>3</u>	x 1.90 one-way trips per employee	=	<u>6</u>	daily trips.
Average number of weekend visitors: <u>15</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>11</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>140</u>	x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>2</u>	daily trips.
Total		=	<u>32</u>	daily trips.
Number of total Saturday trips x .57		=	<u>18</u>	PM peak trips.

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>200</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>143</u>	trips.
Number of special event truck trips (largest event): <u>4</u>	x 2 one-way trips	=	<u>8</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).



Project name & APN: Ellman Family Winery APN 039-610-001
 Project number if known: _____
 Contact person: Lance Ellman
 Contact email & phone number: (954) 646-5464 lance@jlegroup.com
 Today's date: 01-18-2017

Voluntary Best Management Practices Checklist for Development Projects

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

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

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-1	<p>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></p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>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></p> <hr/> <hr/>

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 1/2 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 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	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	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> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	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 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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-10	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> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-11	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> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	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> <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 checked="" 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 checked="" 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 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 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/>
<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/>

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

Page 1 of 1

1. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)															EPA ID # (Hazardous Waste Only) ²	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Ellman Family Winery																
BUSINESS SITE ADDRESS: 3286 Silverado Trail																
BUSINESS SITE CITY: Napa												CA	ZIP: 94558			
CONTACT NAME: Lance Ellman												PHONE: (954) 646-5464				

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 CFR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input 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 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 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 type="checkbox"/> No NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? 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 type="checkbox"/> No EPA ID NUMBER-provide at the of this page <input type="checkbox"/> Yes <input type="checkbox"/> No Recyclable Materials Report (one per recyclable) <input type="checkbox"/> Yes <input type="checkbox"/> No On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit) <input type="checkbox"/> Yes <input type="checkbox"/> No Certification of Financial Assurance <input type="checkbox"/> Yes <input type="checkbox"/> No Remote Waste / Consolidation Site Annual Notification <input type="checkbox"/> Yes <input type="checkbox"/> No Hazardous Waste Tank Closure Certification <input type="checkbox"/> Yes <input 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 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) UPCF Rev. (12/2007)

**ELLMAN FAMILY WINERY
PROJECT STATEMENT
APN 039-610-001-000
3286 Silverado Trail, Napa, CA**

OCT 03 2018

Napa County Planning, Building
& Environmental Services

Updated on October 1, 2018

The proposed project is a new 30,000-gallon per year winery located on the Silverado Trail in Napa, on a 13.52-acre parcel. The winery structures includes: 5,471 square feet of winery production uses and 1,748 sq. ft. of accessory winery uses, for a production-to-accessory ratio of 32 percent. The winery development area is 8,651 sq. ft. or 0.20 percent of the parcel. Overall winery coverage is 50,442 sq. ft. or 1.6 acres, 8.6 percent of the parcel.

In addition to the winery structure, the applicant proposes a 219-sq. ft. commercial kitchen and a transient public water system; a winery access road and parking area (6 standard spaces + one ADA space); a 1,115-sq. ft. outdoor covered crush pad work area; a 552-sq. ft. outdoor covered terrace area; ancillary structures (two) for a garbage disposal structure and a mechanical equipment structure), a sanitary and process wastewater treatment system; two (2) new water storage tanks of 50,000-gallons each for fire protection; two (2) new 10,500-gallons water storage tanks for domestic supply and irrigation; a proposal for daily tours and tastings with up to 15 persons on busiest day or a weekly maximum of 70 visitors, with light food fare served with some of the tastings; a winery marketing plan (see subsequent section of this Project Statement); recognition of an A.B. 2004 on-site consumption area; and construction of a left-turn lane off of Silverado Trail.

The proposal does not involve any variances or other types of exceptions to the County Code or other regulations and standards. There is no road exception request.

Action Requested: Approval of a winery use permit on the subject parcel.

Consistency with Local Plans and Regulations

The subject property has a *General Plan* land use designation of Agriculture. It is zoned AW (Agricultural Watershed). Wineries are permitted within the AW zoning district, with an approved winery use permit, as is agriculture. The AW District allows a primary residence of any size, a guesthouse of up to 1,000 sq. ft. in size (no kitchen), and a "second unit" of up to 1,200 sq. ft. in size (may have a kitchen). The "second unit" may be rented to any person(s) for an extended period of 30 days or more, with no vacation rentals allowed.

The County codes governing are the *Napa County Conservation Regulations*, *Napa County Street and Road Standards*, *California Building Code*, and the *Napa County Winery Definition Ordinance (WDO)*, from the County Zoning Code. All zoning provisions for AW uses in the *Zoning Code* also apply. The proposed project is consistent with all of these.

Geographic Information Systems (GIS)

The *Napa County GIS Database* provides environmental setting and constraints information for all parcels of land in the County. The CEQA (California Environmental Quality Act) analysis that is required for all discretionary actions (such as use permits) utilizes this base data for purposes of a scope of work and potentially significant impacts. The following criteria are listed for the subject parcel.

Alquist Priolo Faults: No Alquist Priolo faults found.

Archaeology: Archaeological sites possible. An archaeological site survey, including a historic significance assessment of the old barn, is currently being prepared and will be available very soon. The barn next to the residence is more than 50 years old and so will have a historic significance survey done.

California Planar Coordinate: DE255
DE256

CalVeg: AG – Agriculture

CalWater Watershed: HR: San Francisco Bay
HU: San Pablo
HA: Napa River
HSA: Napa River
SPW: Lower Napa River
PW: Mouth of Napa River

Faults: No faults found.

FEMA Flood Zone: Parcel not in FEMA Flood Zone.

Fire Hazard Severity: Moderate Fire Hazard Severity (SRA). Compliance with Chapter 7 A of the *California Building Code* is required for new construction.

GW Ordinance: Parcel not in Groundwater Deficient Area. (*Note: Recent measurements by County hydrologist suggest possibility of extension of groundwater deficient aquifer, thus special conditions of approval apply until such time as this issue is further defined by the County hydrologist.*)

Local Drainage: Soda Creek

Hardman Creek

Soil Type: Coombs gravelly loam, 2 to 5 percent slopes
Forward gravelly loam, 9 to 30 percent slopes

Special Species: Special species found; biological survey will be conducted.

Spotted Owls: No spotted owls found

HazMat Releases – Local Oversight Program (LOP) (within 1500 ft.):
Soda Canyon Store

HazMat Releases – Non-Local Oversight Program (Non-LOP) (within 1500 ft.):
Sunrise Montessori School

County Zoning: AW (Agricultural Watershed)

Existing Site Conditions

The subject property is currently planted in vineyards, with a total of 9.08 acres of producing vineyards. Approximately 2.86 acres of vineyard require removal for the winery development area, leaving a total of 6.22 acres of on-site vineyards. There is a primary residence on the property and a cabin, along with a water tower. The site also contains a pond that is used for recreational/aesthetic purposes. The pond will not be used for winery purposes, nor will it be disturbed by any of the proposed winery improvements.

Setbacks that apply on the subject parcel include a 600-ft. setback from the Silverado Trail and a 300-ft. setback from Soda Canyon Road, both requirements of the County's *Winery Definition Ordinance (WDO)*. There are also 20-ft. setbacks from all property lines, and setbacks related to distance required between the wastewater treatment fields and groundwater wells. The former residence was razed and a new primary residence has been constructed on the property.

Land uses in proximity to the subject property are predominantly wineries of various sizes and rural residential. There is a small rural residential subdivision located on the west side of Silverado Trail to the northwest of the subject property. Wineries nearby include Reynolds Family Winery, Black Stallion Winery, Corona Winery, Jan Krupp Winery, Van Der Heyden Winery, Andretti and Luna Wineries. Recently approved or on file for winery use permits are Grassi Winery and Sam Jasper Winery.

The site is level and enjoys views to the Mayacama Mountains to the west and to the Palisades to the northeast. Its location on Silverado Trail, one of the two major north/south arterials in Napa County, places it in the heart of "winery country."

Winery Facilities

The winery structures houses both production and accessory (hospitality and winery offices) uses. The structure is a utilitarian structure of sheet metal with a wood façade and a sheet metal production area with an outdoor covered crush pad/work area. The roof is metal. The color scheme is in natural earth tones, to blend with the environment. Maximum height of the winery structure is 20 feet. The winery structures includes areas for crush, fermentation, and barrel storage, as well as accessory areas such as winery offices and lab, a tasting and retail sales area, restrooms, a 219-sq. ft. commercial kitchen, a freestanding garbage disposal structure and a mechanical/storage area. In addition, there is an outdoor covered terrace, where some of the wine tastings may be held when weather allows. The outdoor terrace is also the location of the proposed A.B. 2004 use.

The winery access road is consistent with the minimum width requirements found in the County's *Street and Road Standards Manual*. The winery will have a gate at Silverado Trail, with appropriate turnaround area to accommodate a standard-size recreational vehicle. In addition, the road provides for adequate fire protection staging and fire engine turnaround, a Knox-box and expanded gate width for allowance of firefighting vehicles.

There are six (6) standard parking spaces proposed to accommodate winery employees and visitors, and one (1) ADA-designed space, for a total of seven (7) spaces. In addition to these spaces, there is additional pervious surface area behind the winery (see site plan) that can accommodate employee parking.

The winery sanitary and process wastewater systems are designed to adequately treat a 30,000-gallon per year production facility and to serve the numbers of residents and winery visitors/employees indicated in the use permit application. The sanitary wastewater treatment system for the residence is separate from that of the winery and is not reflected in the *Wastewater Feasibility Report*. Details of the wastewater treatment system are found in a *Wastewater Feasibility Report* prepared by Bartelt Engineering and submitted with this application.

The water supply for the winery will be provided by a groundwater well with a test yield of 70 gallons per minute. Water storage will be provided by four on-site tanks. There are two (2) tanks of 50,000-gallon capacity each, and two (2) tanks of 10,500-gallon capacity each. The total 100,000 gallon capacity is for fire protection. The total 21,000 gallon capacity is for domestic supply and irrigation needs. Consistent with the proposed commercial kitchen and the level of the proposed daily visitation at the winery, the winery will have a transient public water system report prepared.

The winery will operate seven days per week, from 6:00 A.M. until 6:00 P.M. Winery hospitality hours will be from 10:00 A.M. until 6:00 P.M. on these days, with evening events commencing no earlier than 6:00 P.M. and ending at no later than 10:00 P.M.

Winery Marketing Plan

The Winery Marketing Plan proposes the following events, consistent with the County's *Winery Definition Ordinance* and consistent with the magnitude of average marketing programs for similarly sized wineries in Napa County.

Food and Wine Pairing Events: Max. of 2 per month with up to 10 persons each.

Wine Club Events: Max. of one per year with up to 200 persons.

Release Events: Max. of one per year with up to 100 persons.

Auction-related Events: One per year with up to 125 persons.

Smaller light fare food items may be served with some of the wine tastings. Smaller food-and-wine pairings will feature food prepared in the proposed commercial kitchen and some may be catered events, with the commercial kitchen serving as a catering staging area. Larger events will be catered events.

The applicant proposes approval of the Assembly Bill 2004, which allows for on-site consumption of alcoholic beverages. The location for this use is at the covered outdoor hospitality area, as identified on the site plans.

Winery marketing events will be held seven days per week, between the hours of 10:00 A.M. and 6:00 P.M., with event events commencing at 6:00 P.M. or later and concluding by no later than 10:00 P.M.

There will be no amplified outdoor music in associated with winery activities or marketing events.