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Use Permit Application Packet



A Tradition of Stewardship  
A Commitment to Service

file No P18.00389

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: 10-10-2018 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: New 230,000 gal/yr winery in a ±86,393 sf building

\*Application Fee Deposit: \$ 10,000 Receipt No. 131511 Received by: [Signature] Date: 10-10-2018

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

To be completed by applicant...

Project Name: Gateway East Winery

Assessor's Parcel No: 057-210-039 & 057-210-040 Existing Parcel Size: +/-5.52 ac.

Site Address/Location: Gateway East Napa, CA 94558  
No. Street City State Zip

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

Property Owner: Scannell Properties

Mailing Address: 3468 Mt. Diablo Blvd. Ste. B115 Lafayette CA 94549  
No. Street City State Zip

Telephone No: 510 - 899 - 8302 E-Mail: toddb@scannellproperties.com

Applicant (if other than property owner): Matt Anderson

Mailing Address: 3468 Mt. Diablo Blvd. Ste. B115 Lafayette CA 94549  
No. Street City State Zip

Telephone No: 415 - 845 - 9504 E-Mail: matta@scannellproperties.com

Representative (if applicable): George H Monteverdi, Monteverdi Consulting LLC

Mailing Address: PO Box 6079 Napa CA 94581  
No. Street City State Zip

Telephone No: 707 - 761 - 2516 E-Mail: George@MonteverdiConsulting.com

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## Use Permit Information Sheet

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### Use

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

Scannell Properties requests the following entitlements for a new winery:

1. Wine production of up to 230,000 gallons-per-year
  2. Daily Tour and Tasting for up to 30 persons, seven days per week
  3. A Marketing Plan including 12x100 person events plus 1x100 person Auction Event
  4. Up to 15 full-time and 5 part-time employees, including office staff
  5. Wine storage in temperature-controlled area
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What, if any, additional licenses or approvals will be required to allow the use?

District	<u>Building Permit</u>	Regional	<u>None</u>
State	<u>ABC Type 02</u>	Federal	<u>TTB Basic Permit</u>

### Improvements

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

The proposed improvements include the development of:

1. A new +/-86,393 s.f. structure for winery production, storage, office and hospitality/retail sales areas.
  2. New process wastewater (PW) pretreatment system. Treated PW to be disposed of via NSD sewer hookup
  3. Parking to accommodate a total of 89 vehicles
  4. Operational infrastructure as described in the attached engineering and architectural plans
  5. Landscape improvements as described in the Site Plans
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Improvements, cont.

Total on-site parking spaces: 0 existing 89 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), 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): +/-4.7 acres

Employment and Hours of Operation

Days of operation: NA existing Su- Sat proposed
Hours of operation: NA existing 9am-5pm proposed
Anticipated number of employee shifts: NA existing 1 proposed
Anticipated shift hours: NA existing 8am-5pm proposed

Maximum Number of on-site employees:

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



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## Certification and Indemnification

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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.

Scannell Properties

Print Name of Property Owner

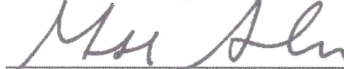


Signature of Property Owner

Date

Matt Anderson

Print Name Signature of Applicant (if different)



Signature of Applicant

10/2/18

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.municode.com/index.aspx?clientId=16513>

### Production Capacity \*

Please identify the winery's...

Existing production capacity: NA gal/y Per permit No: NA Permit date: NA

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

Proposed production capacity: 230,000 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:	<u>NA</u> existing	<u>30</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>NA</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>NA</u> existing	<u>M-Su, 10am-4pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>NA</u> existing	<u>M-Su, 10am-4p</u> proposed

<sup>1</sup> 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.

<sup>2</sup> 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 Proposed Marketing Plan includes (annually):

Twelve (12) events for up to 100 persons

One (1) Auction Event for up to 100 persons

Total Number of Events = 13 events    Total Number of Attendees = 1,300 persons

## 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.)

Food for all Marketing Events will be prepared by a licensed caterer at an offsite facility. No food preparation requiring a food

handling permit is proposed. All presentation and serveware will be removed for cleaning at the caterer's facility.

## 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	NA	sq. ft.	NA	acres
Proposed	+/-93,414	sq. ft.	+/-2.1	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).

+/- 140,596	sq. ft.	+/-3.2	acres	+/-61	% 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	NA	sq. ft.	Proposed	+/-76,287	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	NA	sq. ft.	NA	% of production facility
Proposed	+/-10,106	sq. ft.	NA	% of production facility

## Caves and Crushpads (No cave)

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:	None	sq. ft.	Proposed:	None	sq. ft.
Covered crush pad area	Existing:	None	sq. ft.	Proposed:	+/-3,850	sq. ft.
Uncovered crush pad area	Existing:	NA	sq. ft.	Proposed:	None	sq. ft.

# 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.):	City _____	City _____
Name of proposed water supplier (if water company, city, district):	American Canyon _____	American Canyon _____
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	NA _____ gallons per day (gal/d)	NA _____ gallons per day (gal/d)
Current water source:	NA _____	NA _____
Anticipated future water demand: Domestic = 1,190 gal/d Wine processing = 5,787 gal/d	6,977 _____ gal/d	NA _____ gal/d
Water availability (in gallons/minute):	NA _____ gal/m	NA _____ gal/m
Capacity of water storage system:	NA _____ gal	NA (city hydrant) _____ gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	NA _____	

## Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage _____	Winery Process _____
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	NSD _____	pre-treatment/NSD _____
Name of disposal agency (if sewage district, city, community system):	NSD _____	NSD _____
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	NA _____ gal/d	NA _____ gal/d
Anticipated future waste flows (peak flow):	1,190 _____ gal/d	5,787 _____ gal/d
Future waste disposal design capacity:	1,190 _____ gal/d	5,787 _____ 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 guidelines available at [www.countyofnapa.org/dem](http://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): Onsite reuse and offsite disposal at licensed facility

**Winery Traffic Information / Trip Generation Sheet**

**Traffic during a Typical Weekday**

Number of FT employees: <u>15</u>	x 3.05 one-way trips per employee	=	<u>46</u>	daily trips.
Number of PT employees: <u>5</u>	x 1.90 one-way trips per employee	=	<u>10</u>	daily trips.
Average number of weekday visitors: <u>10</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>4</u>	daily trips.
Gallons of production: <u>230,000</u>	/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>4</u>	daily trips.
<b>Total</b>		=	<u>64</u>	<b>daily trips.</b>
Number of total weekday trips x .38		=	<u>24</u>	<b>PM peak trips.</b>

**Traffic during a Typical Saturday**

Number of FT employees (on Saturdays): <u>5</u>	x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (on Saturdays): <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</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.
<b>Total</b>		=	<u>26</u>	<b>daily trips.</b>
Number of total Saturday trips x .57		=	<u>15</u>	<b>PM peak trips.</b>

**Traffic during a Crush Saturday**

Number of FT employees (during crush): <u>10</u>	x 3.05 one-way trips per employee	=	<u>31</u>	daily trips.
Number of PT employees (during crush): <u>5</u>	x 1.90 one-way trips per employee	=	<u>10</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>230,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>4</u>	daily trips.
Avg. annual tons of grape on-haul: <u>1,533</u>	x .11 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>6</u>	daily trips.
<b>1,533 tons of grapes/8 tons per delivery = 192 total deliveries</b>			<u>62</u>	<b>daily trips.</b>
<b>192 total deliveries/60 days = 3.2 deliveries/day</b>			<u>35</u>	<b>PM peak trips.</b>
<b>3.2 deliveries/day x 2 one-way trips = 6 daily trips</b>				
Number of total Saturday trips x .57		=	<u>35</u>	<b>PM peak trips.</b>

**Largest Marketing Event- Additional Traffic**

Number of event staff (largest event): <u>5</u>	x 2 one-way trips per staff person	=	<u>10</u>	trips.
Number of visitors (largest event): <u>100</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u>	trips.
Number of special event truck trips (largest event): <u>1</u>	x 2 one-way trips	=	<u>2</u>	trips.

<sup>3</sup> 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).

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





A Tradition of Stewardship  
A Commitment to Service

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

Project name & APN: Scannell - Gateway East Winery  
Project number if known:  
Contact person: George Monteverdi  
Contact email & phone number: George@MonteverdiConsulting.com  
Today's date: October 1, 2018

## 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

**BMP-1 Generation of on-site renewable energy**

*If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.*

Building design will accommodate future installation of rooftop solar array

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

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

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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.*

Incorporating bio-retention. Provide wetland enhancement per biological report and planting native vegetation per landscaping plan.

**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** \_\_\_\_\_

**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).*

**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: \_\_\_\_\_

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.*

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- 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.*

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- 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.*

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- 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.*

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- 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!*

Bicycle rack will be installed

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- 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.*

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Already Plan  
Doing To Do

**BMP-13 Connection to recycled water**

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

Direct connection to NSD reclaimed water line. Use for all landscaping and exterior washdown.

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**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%.*

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**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.*

Parcel will be developed with bioswales and other engineering elements to control stormwater runoff.

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**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.*

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**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.*

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Already Doing    Plan 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.*

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**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.*

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**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.*

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**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.*

charging stations will be installed in the employee/visitor parking lot

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**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.*

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Already Plan  
Doing To Do

**BMP-23**

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

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

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**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.*

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**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)

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## Practices with Un-Measured GHG Reduction Potential

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**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](http://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.*

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**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.*

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**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.*

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**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?**

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

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**Comments and Suggestions on this form?**

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## **Sources:**

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at [http://ag.ca.gov/global\\_warming/pdf/GW\\_mitigation\\_measures.pdf](http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf)*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
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10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. [http://www.bhydro.com/powersmart/residential/guides\\_tips/green-your-home/cooling\\_guide/shade\\_trees.html](http://www.bhydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html)
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

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

Page 1 of

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)	Scannell - Gateway East Winery		
BUSINESS SITE ADDRESS	Gateway East Road		
BUSINESS SITE CITY	Napa	CA	ZIP CODE 94558
CONTACT NAME	Matt Anderson	PHONE	415-845-9504

**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 UPCF
<b>A. HAZARDOUS MATERIALS</b> 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 checked="" type="checkbox"/> NO 4 HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4a Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 5 UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 6 NO FORM REQUIRED TO CUPAs
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 9 EPA ID NUMBER - provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 10 RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 11 ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 12 CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 13 REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14 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 14a Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14b See CUPA for required forms.

**F. LOCAL REQUIREMENTS** 15  
 (You may also be required to provide additional information by your CUPA or local agency.) UPCF Rev. (12/2007)

# monteverdi CONSULTING

PLANNING + PERMITTING + PROJECT MANAGEMENT

October 10, 2018

## VIA HAND DELIVERY

Mr. Sean Trippi, Planner  
Napa County Department of Conservation, Development and Planning  
1195 Third Street, Room 210  
Napa, CA 94559

Re: Gateway East Winery Use Permit Application Gateway Road East,  
Napa (APNs 057-210-039 & 057-210-040)

Dear Sean:

On behalf of Scannell Properties (Applicant), please accept the attached winery Use Permit Application and supporting documentation for the Gateway East Winery.

As stated in the Project Description, the Applicant requests approval of a 230,000-gallons-per-year winery located in a single +/-86,393 s.f. structure located at Gateway Road East (APNs 057-210-039 & 057-210-040) (the Facility). The proposed Production space measures +/-38,141 s.f. and the proposed storage/warehousing space measures +/-38,146 s.f. The Facility will also include hospitality, office, employee breakroom and laboratory space. These Accessory Spaces will comprise a total of +/-10,106 s.f. A +/-3,850 s.f. (50 ft. x 77 ft.) covered work area will be constructed on the back of the building in conjunction with the loading dock. Should the winery developer choose not to process grapes outdoors, the covered work area will not be developed and the loading dock area will be fitted with a 6-foot overhang and stormwater collection and storage infrastructure, as depicted in the civil improvement plans submitted with this Application. Tasting and retail wine sales will occur at the facility in accordance with the Marketing Plan described below. The total Production space (excluding the covered crush pad) is +/-76,287 s.f. and the total Accessory space is +/-10,106 s.f. If the covered crush pad is developed as proposed the total Production area will be +/-80,137 s.f..

The ±5.52-acre property (Property) is currently undeveloped and is adjacent to a large warehouse currently under construction. The two properties will share a common

drive aisle for employee and visitor traffic. Wine production traffic (e.g., grape and materials deliveries) will use a separate, dedicated driveway. The Property will be developed with 77 parking spaces (46 Standard, 27 Compact and 4 ADA-compliant), which meets the anticipated parking demand as calculated based on Napa County Code requirements.

Process wastewater will be pretreated and disposed of via the Napa Sanitation District (NSD) sewer system. Domestic wastewater will be directly disposed of through a separate NSD sewer connection. A wastewater evaluation report detailing wastewater generation, treatment and disposal has been prepared and is included with this Application.

The City of American Canyon has allotted 3,588 gallons of municipal drinking water per day to the 5.52-acre Property (5.52-acres x 650 gallons/acre/day). On an annual basis, this equates to +/-1,307,000 gallons/year. This water will be used for all winemaking and domestic needs at the Facility. Water used for landscaping on the Property will be supplied via a hookup to the reclaimed water system maintained by NSD. A water demand analysis has been prepared and is included with this Application. A Will-Serve Application has been prepared and submitted to the City of American Canyon to establish the water supply entitlement for the Property.

As stated in the Application, the Applicant requests by-appointment tours and tastings of up to thirty (30) persons per day, with an anticipated average of fifteen (15) persons per day. The Applicants also request approval of a marketing plan that includes twelve (12) marketing events of up to 100 persons and one (1) Napa Valley Wine Auction event with up to 100 persons. Food service for all Marketing Events will be provided by a professional catering service. The proposed Facility will include an employee break area but will not include a commercial kitchen. All food will be prepared offsite and transported to the Facility prior to each Marketing Event. Winetasting, Marketing Events and retail sales activities will occur within the +/-1,000 s.f. Hospitality Area identified on the plans submitted as part of this Use Permit application.

The Property is located in the Airport Industrial Area (AIA) and is currently undeveloped. The surrounding uses include industrial/warehouse buildings to the west and south, one story office buildings to the east and an airport to the west. Several wine production, storage and fulfillment facilities are located nearby. The proposed use is consistent with the current AIA zoning and master plan. The proposed design meets all applicable requirements, including road and stream setbacks, as well as those associated with the Property's proximity to the Napa County Airport.

The Property has been evaluated for the presence of cultural and sensitive ecological resources. The reports associated with these evaluations have been submitted as part of this application.



On behalf of the Applicant, I thank you in advance for your time. Please do not hesitate to contact me with any questions.

Sincerely,

MONTEVERDI CONSULTING



George H. Monteverdi, Ph.D.  
Principal

Enclosures

cc: Todd Berryhill, Scannell Properties  
Matt Anderson, Scannell Properties



**USE PERMIT APPLICATION  
GATEWAY EAST WINERY  
APPLICATION PROPOSAL STATEMENT**

**APPLICANT:**

Scannell Properties  
Todd Berryhill  
3468 Mt. Diablo Blvd. Ste. B115  
Lafayette, CA 94549

**REPRESENTATIVE:**

George H. Monteverdi  
Monteverdi Consulting  
PO Box 6079  
Napa, CA 94581  
707-761-2516

**APN:** 057-210-039 & 057-210-040

**ACREAGE:** 5.52 acres

**ZONING DESIGNATION** IP:AC, Industrial Park, Airport Compatibility

**LOCATION:** Gateway Road East, Napa

**DESCRIPTION OF REQUEST and PROJECT DESIGN**

On behalf of Scannell Properties (Applicant), please accept the attached winery Use Permit Application and supporting documentation for the Gateway East Winery.

The Applicant requests approval of a 230,000-gallons-per-year winery located in a single +/-83,163 s.f. structure located at Gateway Road East (APNs 057-210-039 & 057-210-040) (the Facility). The Facility will include wine production and warehouse/storage space, office space, an employee breakroom, a winery laboratory and space for hospitality and retail sales activities. At this time, a covered crush pad is proposed for construction on the back of the building in conjunction with the loading dock. However, should the winery developer choose not to process grapes outdoors, the loading dock area will be fitted with a standard 6-foot overhang and stormwater collection, storage and dissemination infrastructure. The civil improvement plans submitted with this Application depict both a covered crush pad and the infrastructure required if the crush pad cover is not built. At the time of Building Permit submittal, the Applicant will submit an application either for a crush pad cover or development of the infrastructure required if the area is not covered (and not to be used for grape processing).

Tasting, marketing events and retail wine sales will occur at the Facility in accordance with the Marketing Plan described below. The proposed Production space measures +/-38,141 s.f. and the proposed storage/warehousing space measures +/-38,146 s.f. The Facility will also include hospitality, office, employee breakroom and laboratory space. These Accessory Spaces will comprise a total of +/-10,106 s.f. A +/-3,850 s.f. (50 ft. x 77 ft.) covered work area will be constructed on the back of the building in conjunction with the loading dock. Should the winery

developer choose not to process grapes outdoors, the covered work area will not be developed. Tasting and retail wine sales will occur at the facility in accordance with the Marketing Plan described below. The total Production space (excluding the covered crush pad) is +/-76,287 s.f. and the total Accessory space is +/-10,106 s.f. If the covered crush pad is developed as proposed the total Production area will be +/-80,137 s.f..

The ±5.52-acre property (Property) is currently undeveloped and is adjacent to a large warehouse currently under construction. The two properties will share a common drive aisle for employee and visitor traffic. Wine production traffic (e.g., grape and materials deliveries) will use a separate, dedicated driveway. The Property will be developed with 77 parking spaces (46 Standard, 27 Compact and 4 ADA-compliant), which meets the anticipated parking demand as calculated based on Napa County Code requirements.

### **HOSPITALITY and RETAIL SALES**

The Applicant requests by-appointment tours and tastings of up to thirty (30) persons per day, with an anticipated average of fifteen (15) persons per day. The Applicants also request approval of a marketing plan that includes twelve (12) marketing events of up to 100 persons and one (1) Napa Valley Wine Auction event with up to 100 persons. Food service for all Marketing Events will be provided by a professional catering service. The proposed Facility will include an employee breakroom but will not include a commercial kitchen. All food will be prepared offsite and transported to the Facility prior to each Marketing Event. Winetasting, Marketing Events and retail sales activities will occur within the +/-1,000 s.f. Hospitality Area identified on the plans submitted as part of this Use Permit application.

### **WATER and WASTEWATER**

The City of American Canyon has allotted 3,588 gallons of municipal drinking water per day to the 5.52-acre Property (5.52-acres x 650 gallons/acre/day). On an annual basis, this equates to +/-1,307,000 gallons/year. This water will be used for all winemaking and domestic needs at the Facility. Water used for landscaping on the Property will be supplied via a hookup to the reclaimed water system maintained by NSD. A water demand analysis has been prepared and is included with this Application. A Will-Serve Application has been prepared and submitted to the City of American Canyon to establish the water supply entitlement for the Property.

Process wastewater will be pretreated onsite via a Lyve (or similar) winery wastewater treatment system and disposed of via the Napa Sanitation District (NSD) sewer system. Domestic wastewater will be directly disposed of through the NSD sewer connection. A wastewater evaluation report detailing wastewater generation, treatment and disposal has been prepared and is included with this Application.

### **ZONING STANDARDS**

The Property is located in the Airport Industrial Area (AIA) and is currently undeveloped. The surrounding uses include industrial/warehouse buildings to the west and south, one story office buildings to the east and an airport to the west. Several wine production, storage and fulfillment facilities are located nearby. The proposed use is consistent with the current AIA



zoning and master plan. The proposed design meets all applicable requirements, including road and stream setbacks, as well as those associated with the Property's proximity to the Napa County Airport.

The Property is designated Light Industrial/Business Park by the 1986 AIASP and is zoned IP:AC, Industrial Park, Airport Compatibility. The IP zoning district allows wineries with the approval of a Use Permit by the Napa County Planning Commission. The proposed building is architecturally designed to be compatible with the existing development in the project vicinity and provide an attractive view from nearby roadways and other properties. Landscaping is proposed that will further enhance the aesthetics of the project and partially screen the buildings from view. This project is consistent with the zoning district and all zoning ordinance standards and the AIASP.

### **PARKING**

The proposed development consists of mixed occupancy: production space measures +/- 38,141 s.f.; storage/warehousing space measures +/-38,146 s.f. and hospitality/retail, office, employee breakroom and laboratory space combined comprise a total of +/-10,106 s.f. Based on usable tenant spaces and the County's required parking ratios, the proposed project requires 77 spaces. As the submitted site plans demonstrate, the required parking can be accommodated onsite.

### **AIRPORT LAND USE COMPATIBILITY PLAN/AIRPORT COMPATIBILITY ZONING CONSISTENCY**

The Property is located in Zone D of the Traffic Pattern Zone of the Airport Land Use Compatibility Plan (ALUCP) and AC zoning. This zone is defined as an area routinely over-flown by aircraft at altitudes of 300 to 1,000 feet above ground surface, with frequent single-event noise intrusion. Zone D has a moderate risk of accident potential. Table 3-2 of the ALUCP limits the maximum amount of people per acre in Zone D to 100 in buildings and 150 in and out of structures, which would potentially allow over 500 employees on this 5.52-acre parcel. This project proposes far fewer employees and is consistent with the density standards of the ALUCP. Furthermore, the ALUP and AC zoning district also set forth uses which are normally acceptable in Zone D, including light industrial and office uses. The low intensity, winery production and warehousing nature of the proposed use is considered ideal in the vicinity of the airport.

### **ENVIRONMENTAL and CULTURAL RESOURCES**

The Environmental sensitivity maps on file with the Napa County Conservation, Development & Planning Department have been reviewed. The Property is not identified as containing any cultural resources or geologic hazards and it is not in the flood plain. It is not located in a groundwater deficient area. Due to the proximity of the Facility to Sheehy Creek, and subsequent to communications with PBES staff, the Property has been evaluated for the presence of cultural and sensitive ecological resources.

A cultural resource records search revealed no recorded archeological resources on the Property. As recommended, however, the Applicant (or County Staff) will contact local Native American tribe(s) regarding traditional, cultural, and religious heritage values potentially associated with the Property. A pre-construction field survey will also be conducted. The report associated with these evaluations have been submitted as part of this application.

A Biological and Wetlands Resources Assessment (BRA) conducted for the Property identified a total of 0.214-acre of potentially jurisdictional wetlands and “other waters of the United States” within the project area. A query of the California Natural Diversity Database (Rarefind) resulted in no records of any species of special concern within or immediately adjacent to the Property. The report associated with this assessment are included as part of this Application. All subsequent permits required for development of the site will be obtained.