

“E”

Use Permit Application Packet



A Tradition of Stewardship
A Commitment to Service

file No _____

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: _____

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: _____

Assessor's Parcel No: _____ Existing Parcel Size: _____ ac.

Site Address/Location: _____
No. Street City State Zip

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

Property Owner: _____

Mailing Address: _____
No. Street City State Zip

Telephone No(_____) _____ - _____ E-Mail: _____

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No(_____) _____ - _____ E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

Telephone No(_____) _____ - _____ E-Mail: _____

Use Permit Information Sheet

Use

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

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

District _____ Regional _____

State _____ Federal _____

Improvements

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

Improvements, cont.

Total on-site parking spaces: _____ existing _____ proposed

Loading areas: _____ existing _____ 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): _____ acres

Employment and Hours of Operation

Days of operation: _____ existing _____ proposed

Hours of operation: _____ existing _____ proposed

Anticipated number of employee shifts: _____ existing _____ proposed

Anticipated shift hours: _____ existing _____ proposed

Maximum Number of on-site employees:

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

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but 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.

<u>Alicia Cronbach</u> Print Name of Property Owner	 Print Name Signature of Applicant (if different)
<u>Alicia Cronbach</u> Signature of Property Owner	<u>9/5/2015</u> Date
	 Signature of Applicant
	 Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 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 type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input 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 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: _____ gal/y Per permit No: _____ Permit date: _____

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

Proposed production capacity: _____ 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:	_____ existing	_____ proposed
Average daily tours and tastings visitation ¹ :	_____ existing	_____ proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	_____ existing	_____ proposed
Non-harvest Production hours ² :	_____ existing	_____ proposed

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

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

Grape Origin

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

Marketing Program

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

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.)

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 _____ sq. ft. _____ acres
 Proposed _____ sq. ft. _____ 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).

_____ sq. ft. _____ acres _____ % 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 _____ sq. ft. Proposed _____ 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 _____ sq. ft. _____ % of production facility
 Proposed _____ sq. ft. _____ % of production facility

Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
 Marketing Events and/or Temporary Events (Class III)

Please identify the winery’s...

Cave area Existing: _____ sq. ft. Proposed: _____ sq. ft.
 Covered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.
 Uncovered crush pad area Existing: _____ 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.

Alicia Conrad

9/5/2018

Owner's Signature

Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

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

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	_____ sewage _____	_____
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?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	_____ gal/d	_____ gal/d
Anticipated future waste flows (peak flow):	_____ gal/d	_____ gal/d
Future waste disposal design capacity:	_____ gal/d	_____ 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.

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): _____

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees: _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekday visitors: _____ / 2.6 visitors per vehicle x 2 one-way trips = _____ daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily³ x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total weekday trips x .38 = _____ **PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees (on Saturdays): _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total Saturday trips x .57 = _____ **PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees (during crush): _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily x 2 one-way trips = _____ daily trips.

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ **daily trips.**

Number of total Saturday trips x .57 = _____ **PM peak trips.**

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): _____ x 2 one-way trips per staff person = _____ trips.

Number of visitors (largest event): _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ trips.

Number of special event truck trips (largest event): _____ x 2 one-way trips = _____ 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).

Traffic Information Sheet Addendum

Information for Caltrans Review

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

Napa County Winery Traffic Generation Characteristics

Employees

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)
Seasonal: 2 trips/day (0 during weekday PM peak) – crush
see full time above – bottling
Auto Occupancy: 1.05 employees/auto

Visitors

Auto occupancy:
Weekday = 2.6 visitors/auto
Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr



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

Project name & APN: _____
Project number if known: _____
Contact person: _____
Contact email & phone number: _____
Today's date: _____

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 Plan
Doing 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.

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.

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.

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 Doing Plan To Do

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1

See description below under BMP-5.

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.

BMP-9 Energy conserving lighting

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

BMP-10 Energy Star Roof/Living Roof/Cool Roof

Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

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!

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.

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.

BMP-14 Install Water Efficient fixtures

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

BMP-15 Low-impact development (LID)

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

BMP-16 Water efficient landscape

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

BMP-17 Recycle 75% of all waste

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

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.

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.

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.

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.

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.

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Plan
Doing To Do

- BMP-28 Use of recycled materials**
There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
-

- BMP-29 Local food production**
There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.
-

- BMP-30 Education to staff and visitors on sustainable practices**
This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
-

- BMP-31 Use 70-80% cover crop**
Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

- BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**
By selecting this BMP, you agree not to burn the material pruned on site.

- BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?**
-
-
-
-

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

Comments and Suggestions on this form?

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 at the Project Level available at 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>
9. *Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.*
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.bchydro.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/departmentscontent.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)	Paraduxx Winery		
BUSINESS SITE ADDRESS	7257 Silverado Trail.		
BUSINESS SITE CITY	Napa	CA	ZIP CODE 94558
CONTACT NAME	Keith Pool	PHONE	

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....
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 checked="" type="checkbox"/> YES <input type="checkbox"/> NO 4 HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4a Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 5 UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form II)
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 checked="" type="checkbox"/> YES <input type="checkbox"/> NO 8 NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	<input checked="" type="checkbox"/> YES <input 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

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

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Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submittal of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California Identification number. For facilities in California, the number usually starts with the letter "CA". If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 61-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms "Facility Name" or "Unified Program Business Name" that might have been used in the past.
103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.
104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.
105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.
106. CONTACT- Enter a contact person's name.
107. PHONE- Enter a contact phone number
4. HAZARDOUS MATERIALS -
Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:
 - It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure),
 - It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A,
 - Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.
For this question, you do not need to check either you exceed only a local threshold, or do not exceed a state threshold.
- 4a. REGULATED SUBSTANCES - Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.
5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25111. If "YES", then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.
8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure (HSC 25270.2 (g)). The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):
An aboveground petroleum storage tank (AST) facility with one or more of the following (see HSC 25270.2 (g)) is exempt from this act and is exempt:
 - A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
 - A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
 - An aboveground oil production tank which is regulated by the Division of Oil and Gas,
 - Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.
9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.
10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per HSC 25142. Check "YES" and complete the Recyclable Material Report pages. If you either recycled onsite or recycled excluded/recyclable materials which were generated onsite. Check "NO" if you only send recyclable materials to an onsite recycler. You do not need to report.
11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of treatment for certain processes under specific limited conditions. Refer to HSC 25142.2 (b) for these specific exemptions. Treatment of certain secondary hazardous wastes is also included in the definition. Refer to HSC 25142.2 (c) for specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.
12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance (see regulations 22 CCR 70000.13 (b) and HSC 25255.5). If your facility is subject to financial assurance requirements or claiming an exemption, then complete the Certification of Financial Assurance page.
13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. Above "YES" if you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site you also operate. You must be eligible pursuant to the conditions in HSC 25110.10. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.
14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:
 - Your knowledge of the tank and its contents
 - Testing of the tank
 - Inability to remove hazardous materials stored in the tank.
 - The mixture rule
 - The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.
- 14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.
- 14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.
15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.

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**USE PERMIT MODIFICATION APPLICATION
PROJECT DESCRIPTION
PARADUXX WINERY
7257 SILVERADO TRAIL, NAPA**

APPLICANT:

Paraduxx Winery
c/o Duckhorn Wine Company
1000 Lodi Lane
St. Helena, CA 94574

APPLICANT'S REPRESENTATIVE:

George H Monteverdi, Principal
Monteverdi Consulting
PO Box 6079
Napa, CA 94581
707.761.2516

APN: 031-170-019

ACREAGE: ±45.56 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Preserve; AWOS

GENERAL PROJECT DESCRIPTION:

The purpose of this application is to obtain approval of Modifications to the existing Paraduxx Winery Use Permit (#00164-UP), located on the Applicant's property at 7257 Silverado Trail (APN 031-170-019) (Property). An existing, approved left-hand turn lane provides access to the Property for vehicles traveling northbound on Silverado Trail. The winery facility (Facility) currently consists of:

- +/-26,300 s.f. barrel building comprised of 21,330 s.f. of production space and 4,970 s.f. of accessory space;
- +/-7,765 s.f. fermentation building;
- +/-6,535 s.f. winery office and hospitality building that includes an existing kitchen; and
- Two small Miscellaneous Production-related structures totaling +/-442 s.f.
- Two small Miscellaneous Accessory-related structures totaling +/-275 s.f.
- Outdoor marketing area
- Forty parking spaces, including ADA-accessible spaces

The existing total Production Area of the Facility is +/-34,787 s.f. and the Accessory Area is +/-9,095 s.f., yielding an Accessory-to-Production area ratio of 26.1%. No changes to the size and occupancy of the existing Facility structures are proposed as part of this Application. The Facility is currently permitted to produce 200,000 gallons of wine per year (gpy). Visitation to the Facility is currently permitted as follows:

- Tours and Tastings for up to 50 persons per day, 346 persons per week, including food pairing.
- Small Marketing events of up to 24 persons, five times per week.
- Cultural Events for up to 24 persons, ten times per year.

- Industry/Open House Events for up to 125 persons, five times per year.
- Auction-related Events for up to 500 persons, twice annually
- Onsite Sales and Consumption consistent with AB 2004 in all garden and patio areas west of the Hospitality Building.
- Up to 36 full-time and 5 part-time employees.

This Application requests approval of the following Use Permit Modifications:

- Structures and Infrastructure (see Application Site Plans submittal):
 - Development of a new +/-2,685 s.f. structure with restrooms to house winery offices and a tasting/hospitality area;
 - An extension to an existing patio adjacent to the existing hospitality building;
 - A new covered patio area and a screened patio adjacent to the existing hospitality building;
 - Construction of two new storage/service sheds;
 - Removal of existing outdoor barbeque area and pavilion;
 - Construction of a new Site Wall and Trellis south of the existing hospitality building;
 - Additional landscape improvements as described in the Site Plans; and
 - Reconfigured and expanded parking to accommodate a total of 59 vehicles (53 standard, three ADA-accessible and three Electric Vehicle).
 - No other changes are proposed at this time.
- Changes to Operational Entitlements
 - Annual wine production up to 300,000 gpy
 - Construction of a new process wastewater system as described in the Onsite Wastewater Dispersal Feasibility Study report submitted with this application.
 - No other changes are proposed at this time.
- Changes to Hospitality Entitlements
 - Daily Tours & Tastings with food pairing for up to 144 per day and 800 per week
 - Marketing Events
 - Small events for up to 24 persons, three times per week (reduced from current entitlement of five times per week)
 - Medium events for up to 60 persons, 33 times per year
 - Large events for up to 400 persons, twice per year
 - Wine auction events for up to 300 persons, twice per year (reduced from 500 persons, twice per year)
 - No change to entitlement for Industry/Open House Events for up to 125 persons, five times per year.
 - Removal of entitlement for Cultural Events for up to 24 persons, ten times per year.
 - No other changes are proposed at this time.

Paraduxx Existing vs. Proposed Entitlement Comparison Table

	Existing Entitlement	Number of Events	Total Attendees	Proposed Entitlement	Number of Events	Total Attendees	Entitlement Change
Annual Production	200,000 gallons			300,000 gallons			
Accessory to Production Ratio	26.1%			33.9%			
Small Event	24 persons/ 5 weekly	260	6,240	24 persons/ 3 weekly	156	3,744	-2,496
Medium Event	NA	0	0	60 persons/ 33 annually	33	1,980	1,980
Large Event	NA	NA	0	400 persons/ 2 annually	2	800	800
Cultural Event	24 persons/ 10 annually	10	240	NA	0	0	-240
Open House	125 persons/ 5 annually	5	625	125 persons/ 5 annually	5	625	0
Auction Event	500 persons/ 2 annually	2	1,000	300 persons/ 2 annually	2	600	-400
Event Totals		277	8,105		198	7,749	-356

The requested changes yield a reduction in total Marketing Events of 19% (from 277 to 198) and a reduction in total Marketing Event attendees of 4.4% (from 8,105 persons to 7,749 persons). Based on publicly-available data provided by the Napa County Planning Department, the average maximum Tour & Tasting (T&T) visitors at several 250,000 to 350,000 gallons-per-year wineries is 213 persons/day, 1,609 persons/week and 78,162 annually. If approved, the proposed T&T visitation for Paraduxx Winery would be 68%, 50% and 63% of these averages, respectively.

Paraduxx Total Hospitality – Comparison with Similar Existing Napa County Wineries

Winery Name	Wine Production	Daily T&T	Weekly T&T	Annual T&T	Marketing Events	Marketing Attendees	Total Visitors
Clos du Val	350,000	175*	900*	46,800*	94	4,496	51,296*
Stags’ Leap	330,000	50*	350*	18,200*	153	7,225	25,425
Etude	300,000	350*	2,450*	127,400*	1,130	19,685	147,085
Pine Ridge	300,000	119*	833	43,316*	112	12,640	55,956
Honig	300,000	100	700	36,400	8	600	37,000
Grgich Hills	250,000	572	4,004	208,208	385	20,590	228,798

Niebaum Coppola	250,000	0*	3,391*	176,332*	0	0	176,332
Opus One	250,000	200	1,450	26,000	35	2,850	28,850
Turnbull	250,000	350	400	20,800	22	1,090	21,890
<u>AVERAGE</u>		<u>213*</u>	<u>1,609*</u>	<u>78,162*</u>	<u>215</u>	<u>7,686</u>	<u>85,848</u>
<u>Paraduxx</u>	<u>300,000</u>	<u>144</u>	<u>800</u>	<u>41,600</u>	<u>198</u>	<u>7,749</u>	<u>49,349</u>

*Value may be substantially lower than actual visitation as it may not include Pre-WDO entitlements

Relative to comparable wineries, the proposed modifications to the Paraduxx Use Permit result in Marketing Event visitation that is consistent with the group average (7,749 versus 7,686). Total annual visitation (T&T and Marketing visitors combined) to the Paraduxx Winery however, would represent just 57% of the average for wineries in the comparison group.

Several wineries in the comparison table operate in accordance with Use Permit entitlements that pre-date the Napa County Winery Definition Ordinance (Pre-WDO). Actual visitation to these wineries, particularly daily tour and tasting visitors, may be substantially underrepresented by the values presented. It is likely, therefore, that the proposed modifications to the Paraduxx Use Permit result in daily, weekly and annual visitation that are an even lower percentage of the group average than stated herein.

No changes to the occupancies of the existing winery structures are proposed. The existing water system will continue to service all domestic needs onsite, as described in the Water Availability Analysis report submitted with this application. No changes to the exterior appearance of any structure are proposed.

The existing total Production Area of the Facility is +/-34,787 s.f. and the Accessory Area is +/-9,095 s.f., yielding an Accessory-to-Production area ratio of 26.1%. If approved, development of the new +/-2,685 s.f. accessory structure described above would yield a total Accessory Area of +/-11,780 s.f., yielding an Accessory-to-Production ratio of 33.9%, below the regulatory limit of 40%.

Vineyards on the Property and other properties owned or leased by the Applicant can supply all grapes required for the requested annual wine production volume. Should the Applicant choose to import grapes from outside Napa County, the winery will adhere to the 75% grape sourcing requirements as set forth in Section 12419(b) and/or (c) of the Napa County Winery Definition Ordinance. The winery will continue to be staffed by up to 35 full-time and six part-time employees, depending on the day of week and season. Winery administrative functions will continue to occur within the existing winery office building and barrel building upper level, as well as in the proposed hospitality/office structure. Hospitality activities and retail sales will occur in the winery hospitality buildings and adjacent outdoor spaces. Parking consistent with ADA accessibility requirements are located adjacent to production, hospitality and office structures. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit Modification application. The water and wastewater system analyses prepared as part of this application include demands associated with all site employees and visitors. As shown on the site plans accompanying this application, the winery grounds are improved with landscaped gardens and patios.

Food service at marketing events will include catered food and/or food prepared in the onsite

commercial kitchen. Marketing events will occur both within and proximate to the winery buildings and will be scheduled to avoid peak traffic hours (3:00 pm - 5:30 pm). At this time, it is anticipated that a majority of marketing events will occur outdoors, weather permitting. Regardless of where events are held, Paraduxx will host the events in accordance with their entitlements and existing County regulations regarding light, noise and other quality-of-life regulations. The winery will also permit activities conducted in accordance with AB 2004 (Evans Bill). The AB 2004 area will continue to include all garden and patio areas west of the existing Hospitality Building.

WINERY USE PERMIT HISTORY

Winery Use Permit #00164-UP and Variance #00165: In 2001, Napa County approved a new winery with production of up to 156,000 gallons per year, new production and accessory structures, a winery visitation plan, and associated site improvements and infrastructure.

Minor Modification #03249-MOD: In 2003, Napa County approved Modification #03249-MOD which, in part, authorized the relocation of the winery Fermentation/Barrel Building, reduction in square footage of the hospitality facility and other minor changes to Facility infrastructure, including relocation of the parking lot. This Modification also established a phased development timeline. No changes to the approved production volume, visitation and employee entitlements were requested as part of this this Modification.

Modification P04-0202: In 2004, Napa County approved Modification P04-0202-MOD allowed development of two, 2,100 s.f. barrels storage buildings, a small pump house and relocation of the previously-approved Hospitality and Fermentation Buildings. This Modification also approved the removal of an existing barn and latilla, and changes to the existing driveway. No changes to the approved production volume, visitation and employee entitlements were requested as part of this this Modification.

Modification P04-0279-MOD: In 2005, Napa County granted Use Permit Modification P04-0279-MOD which allowed for the development of an 18,527 s.f., two-story barrel building with an attached 5,507 s.f. covered work area. Minor changes to the development phasing plan were also approved. No changes to the approved production volume, visitation and employee entitlements were requested as part of this this Modification.

Modification P04-0472-MOD: In 2005, Napa County granted Use Permit Modification P04-0472-MOD which allowed for the relocation the entry point from Silverado Trail and other improvements to driveway access onto the Property. No changes to the approved production volume, visitation and employee entitlements were requested as part of this this Modification.

Modification P08-00671: In 2012, Napa County approved Modification P08-00671-MOD which included the following entitlements:

- Increased wine production from 156,000 to 200,000 gallons annually.
- Expansion of the existing wastewater treatment facilities
- Revision of the existing winery Marketing Plan to allow for a decrease in private tours and tastings and an increase in the frequency of wine and food pairing events.
- Removal of an existing 5,000 s.f. barn from the winery Use Permit
- Removal of the existing outdoor kitchen/BBQ and all associated equipment, with the exception that the counter top, associated cabinets and shelving, and small 12"x12" sink may remain in the structure.
- Increased maximum employees to 36 full-time and 5 part-time
- Addition of an existing commercial kitchen in the Hospitality building to the winery Use Permit.

WASTEWATER TREATMENT AND DISPOSAL:

Winery process wastewater and sanitary wastewater will be handled by separate disposal systems. Process wastewater will continue to be collected, aerated, and then dispersed using the existing process wastewater subsurface disposal field; moreover, the existing sanitary wastewater subsurface disposal field will be converted to process wastewater and expanded. Sanitary wastewater will continue to be collected and dispersed, without pretreatment, via a new disposal field. A comprehensive feasibility study for onsite wastewater disposal has been prepared by Bartelt Engineering and is included in the Use Permit Modification application materials. The report provides additional information about the design and siting of the treatment and disposal systems. The hospitality building's addition will incorporate water saving fixtures.

WATER ANALYSIS:

The Property is not within a Groundwater Deficient Area. The project will be served by an existing 200-gallon per minute well. A Water Availability Analysis (WAA) has been prepared by Bartelt Engineering and is included in this Use Permit application. The sources of water for the parcel are an existing onsite well (irrigation well) and a connection to the Veterans Home of California (VHC) Water System. The irrigation well is located approximately mid-parcel along the east property line near Silverado Trail and is shown on the "Well Location Exhibit" prepared by Bartelt Engineering. The VHC connection is located at the north east corner of the property and incorporates a backflow prevention device to reduce the possibility of contamination from the Paraduxx winery to the VHC public water system. The irrigation well currently supplies water to the onsite vineyards and the hose bibs of the fermentation and barrel buildings. The water supplied to the fermentation and barrel buildings is first filtered and treated before being stored in an onsite +/-12,000-gallon tank. A Domestic Water Supply Permit from the State of California for a public water system has not been obtained for the treatment process because the source well does not meet the annular seal requirements. The VHC water system is a permitted public

water system (ID CA2810008) and supplies water to the hospitality building, landscape irrigation, and all the winery's restrooms and breakrooms. Water for firefighting is stored in seven (7) onsite tanks

The conclusion of the WAA is that there is adequate water available and that total parcel demand will not adversely impact water availability in the area. For the ±45.56-acre Property, the estimated total proposed water demand (±26.85-acre feet per year) is approximately 59% of the +/-45.56 AF/yr. entitlement stipulated by Napa County Conservation regulations for "Napa Valley Floor" parcels. A comprehensive analysis of water demand and supply is provided in the WAA report submitted as part of the Use Permit Modification application.

FIRE PROTECTION:

Paraduxx Winery is accessed from Silverado Trail by an existing paved private driveway that meets Napa County Road & Streets Standards (NCRSS) design criteria. The existing design affords ready access to all winery, hospitality, office and other structures. The Applicant will maintain a 10-foot wide defensible space zone on each side of the access roadway from Silverado Trail to the project site. Currently, fire suppression water is stored seven onsite tanks of a combined volume of 75,000 gallons of water used exclusively for fire protection. New construction proposed by this Application does not require an increase in fire protection water storage capacity.

TRAFFIC:

A thorough and comprehensive Traffic Impact Report (Traffic Report) has been prepared by Crane Transportation Group and is included in this application submittal. The Traffic Report analyzed trip generation, distribution and impacts to intersection (Silverado Trail/Oakville Cross Road; Silverado Trail/Yountville Cross Road) and roadway segment levels of service for existing, year 2020 and year 2030 horizons. The 2030 horizon reflects the Napa County General Plan Buildout year. The Traffic Report analysis included Friday and Saturday peak hour traffic for both harvest and summer (i.e., peak season) conditions. In summary, if no Marketing Events are scheduled to avoid Peak Traffic hours (3:00 pm to 5:30pm), the Traffic Report determined that the proposed project presents no significant impacts to traffic conditions in any of the scenarios evaluated. For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the paved parking lots and the unpaved vineyard avenues on the parcel.

VIEWSHED PROTECTION:

The project site does not meet the applicability criteria set forth in Napa County Code §18.106.

ENVIRONMENTAL MATTERS

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these

maps indicated that the winery area is not within County overlays for both archaeological and sensitive biological resources. Furthermore, aside from development of the proposed hospitality and office building, no significant earthmoving is proposed as part of this application. The new structure will be built on lands that have been modified from their natural over the past century by historic and ongoing site operations.

Initial review of existing Federal Emergency Management (FEMA) floodplain maps suggested that additional evaluation of the flood tendencies on the Paraduxx property was needed. Specifically, the project site is adjacent to Rector Reek, a tributary to Conn Creek, which is tributary to the Napa River. The effective Flood Insurance Rate (FIRM) map shows the Site within a FEMA 100-year floodplain (Zone A) and is subject to County floodplain ordinances. It is unclear, however, how the Zone A was initially mapped. In order to better understand the site and properly design site improvements, Schaaf & Wheeler Consulting Civil Engineers (S&W) analyzed the 100-year base flood elevation (BFE) for the parcel. A model was developed using HEC-RAS to determine the 100-year flow conditions in Rector Creek from the dam to the connection with Conn Creek.

Results from the hydraulic model show that the 100-year flows are contained within the channel of Rector Creek until the confluence with Conn Creek where the terrain flattens out and spills occur. Based on the results, the Site does not have a significant flood risk due to the 100-year flows in Rector Creek as the results show the flows are contained within the channel. Based on the results of the model, S&W recommended that any developments on the Site leave a buffer to the creek banks to avoid any scour or erosion. S&W also concluded that existing and proposed structures do not require elevating as there are no BFEs over the site. The proposed hospitality and office building adheres to the recommendations of the S&W report, which is included as part of this Use Permit Modification application.

As summarized in the attached “Voluntary Best Management Practices Checklist for Development Projects,” the Applicant plans or currently engages in the following practices with measurable greenhouse gas (GHG) reduction potential: generation of onsite renewable energy (planned), energy conserving lighting (existing), alternative fuel and electrical vehicles in fleet (existing and planned), exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 (planned), Vehicle Miles Traveled (VMT) reduction plan (existing), exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 (planned), energy conserving lighting (planned), Energy Star Roof/Living Roof/Cool Roof (planned), bicycle incentives (existing), bicycle route improvements (existing), connection to recycled water (planned), installation of water efficient fixtures (existing and planned), low-impact development (LID)(planned), recycling of 75% of all waste (existing), composting of 75% food and garden material (existing and planned), planting of shade trees within 40 feet of the south side of the building elevation (existing), electrical vehicle charging station(s) (existing), 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 (existing). In addition, the Applicant plans or currently engages in the following practices with un-measurable GHG reduction potential: intention to become a Certified Green Business or certified as a "Napa Green Winery," intention to become a Certified "Napa Green Land," use of recycled materials (planned), local food production (existing), and education of staff and visitors on sustainable practices (planned).

EST.  1976

DUCKHORN.

PORTFOLIO

October 29, 2019

Colleen Croft


Dear Colleen:

Hello Paraduxx neighbor! You are cordially invited to our Neighbor Holiday Open House on Thursday, December 5th from 5:00 p.m. – 6:30 p.m. at Paraduxx. Wines and appetizers will be served, of course. I would like to take this opportunity to wish you happy holidays and answer any questions you have regarding our Paraduxx use permit.

As you know, Napa Valley has been my home for most of my life and being a good neighbor is very important to me. We share this amazing valley together.

Please RSVP by December 1st to my Executive Assistant, Laura Mize, at lmize@duckhorn.com or 707-967-2051. Looking forward to seeing you.

Best Regards,

Alex Ryan
President | Chief Executive Officer | Chairman
Duckhorn Portfolio - *The standard for American fine wine*
Duckhorn Vineyards | Decoy | Goldeneye | Migration | Paraduxx | Canvasback | Calera | Kosta
Browne