

“E”

# Use Permit Major Modification Application Packet



A Tradition of Stewardship  
A Commitment to Service

file No P18-00307-major

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

**Use Permit Application**

*To be completed by Planning staff...*

Application Type: major mod

Date Submitted: \_\_\_\_\_ Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\*Application Fee Deposit: \$ 8,000.- Receipt No. 130057 Received by: TA Date: 8/8/18

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

*To be completed by applicant...*

Project Name: Chappellet Winery Permit Modification. An application for a development permit

Assessor's Parcel No: 032-010-090 Existing Parcel Size: 15.1 +/- ac.

Site Address/Location: 1581 Sage Canyon Road St. Helena, CA. 94574  
No. Street City State Zip

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

Property Owner: Cyril Chappellet for Chappellet Winery, Inc.

Mailing Address: 1581 Sage Canyon Road St. Helena, CA. 94574  
No. Street City State Zip

Telephone No: (707) 963 - 7136 E-Mail: cyril@chappellet.com

Applicant (if other than property owner): Dave Pirio, Director of Vineyard Operations

Mailing Address: 1581 Sage Canyon Road St. Helena, CA. 94574  
No. Street City State Zip

Telephone No: (707) 286 - 7137 E-Mail: dave@chappellet.com

Representative (if applicable): Land Use Planning Services

Mailing Address: 2423 Renfrew Street Napa, CA. 94558  
No. Street City State Zip

Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

**RECEIVED**

AUG 08 2018

Napa County Planning, Building  
& Environmental Services

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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):

The Chappellet Winery is a family-owned and operated winery and celebrated 50 years at its Pritchard Hill location in 2017. The founding family members, Donn and Molly Chappellet, started Chappellet Winery in 1967. The winery pre-dates the County's Winery Definition Ordinance (1990) and also pre-dates the County's winery use permit ordinance (1974) Chappellet Winery is famous not only for its outstanding wines but also its stewardship of the land. The winery is LEED certified, supplies 90% of its power needs is supplied by PV panels. The winery provides staggered work shifts to reduce peak hour traffic, provides car pool incentives for tis employees and provides EV charging stations for employees and visitors. The application packet outlines other GHG emission reduction measures completed or planned by the winery. Confirmation of the the winery's pre-WDO production and visitation levels was established as the request of the Winery in 2011 (permit #P11-00138), approved August 2011. A new barrel building was also approved in 2011. The applicant proposes to increase the daily and weekly visitors, by appointment as well as expanding annual production capacity consistent with its business plan. An increase in the number of employees (from 24 to 30), and an upgrading of the water and wastewater treatment and disposal systems are also proposed. Finally the applicant is seeking an road and street standards exception for portions of the Chappellet driveway and Pritchard Hill private driveway. No changes to the existing wastewater treatment and disposal system is required to accommodate the proposed modifications. No physical change to the existing winery is required.

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

District \_\_\_\_\_ Regional RWQCB  
State ABC Federal BATF

### Improvements

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

1. Improvements to Chappellet access driveway and Pritchard Hill Road as outlined in plans prepared by Applied Civil Engineering, incorporated by reference
2. Increase the number of on-site parking from 26 to 38 spaces
3. Upgrade the existing water system permit from a Transient Non-Community (TNC) water system to a Non-Transient Non-Community (NTNC) water system

**Improvements, cont.**

Total on-site parking spaces: 26 existing 37 proposed  
Loading areas: 2 existing 2 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): 3.5 +/- acres

**Employment and Hours of Operation**

Days of operation: Monday-Sunday existing    Monday-Sunday proposed  
Hours of operation: 6:00 am - 6:00 pm existing    6:00 am - 6:00 pm proposed  
Anticipated number of employee shifts: 1 existing    1 proposed  
Anticipated shift hours: 6:00 am - 6:00 pm existing    6:00 am - 6:00 pm proposed

Maximum Number of on-site employees:

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

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

other (specify number) 30



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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.

CYRIL S. CHAPPELLET

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Cyril S. Chappellet  
Signature of Property Owner

Date

Signature of Applicant

Date

## Supplemental Application for Winery Uses

### Operations

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input checked="" type="checkbox"/> On-Site?	<input type="checkbox"/> Catered?	
Public display of art or wine-related items	<input checked="" 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: 150,000 gal/y Per permit No: P11-00138 Permit date: 8/17/11

Current maximum actual production: 168,151 gal/y For what year? 2016

Proposed production capacity: 250,000 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>40 (public)</u> existing	<u>95(40 pub)+55apt</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>35 (public)</u> existing	<u>60 (combined)</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am - 5:00 pm</u> existing	<u>10:00 am - 6:00 pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>6:00 am - 6:00 pm</u> existing	<u>6:00 am - 6:00 pm</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.)

### Approved Marketing Plan

4/month for 40 persons  
4/year for 75 persons (maximum)  
2/year for 125 persons (maximum)

### Proposed Addition to Approved Marketing Plan

10/year for 20 persons (maximum)  
6/year for 80 persons (maximum)  
3/year for 160 persons (maximum)  
3/year for 200 persons (maximum)

All events with over 100 guests will conclude no later than 3:30 p.m. or begin after 6:00 p.m. on weekdays to avoid peak hour at Sage Canyon Road and Silverado Trail

Portable toilets will be used for all marketing events when attendance is more than 160 persons. Daily tastings will be suspended when these events are held. Shuttle service from an off-site pick up area will be provided for events of 100 persons or more.

## 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 and wine pairings will continue to be provided as an option during daily tastings.

Food service at marketing events will continued to be prepared in the winery commercial kitchen for events of 40 or fewer persons. Events for more than 40 guests will be provided by a licensed caterer. Food service will not involved menu options.

## Winery Coverage and Accessory/Production Ratio

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

Existing	<u>56,887</u>	sq. ft.	<u>1.3</u>	acres
Proposed	<u>56,887</u>	sq. ft.	<u>1.3</u>	acres

**Winery Coverage.** Consistent with the definition at "b.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>126,769</u>	sq. ft.	<u>3.0</u>	acres	<u>19</u>	% of parcel
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**Production Facility.** Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>41,8574</u>	sq. ft.	Proposed	<u>41,857</u>	sq. ft.
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**Accessory Use.** Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>4,431</u>	sq. ft.	<u>10.5</u>	% of production facility
Proposed	<u>4,431</u>	sq. ft.	<u>10.5</u>	% of production facility

## Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u>0</u>	sq. ft.	Proposed: <u>0</u>	sq. ft.
Covered crush pad area	Existing: <u>5,400</u>	sq. ft.	Proposed: <u>5,400</u>	sq. ft.
Uncovered crush pad area	Existing: <u>3,922</u>	sq. ft.	Proposed: <u>3,922</u>	sq. ft.



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**Initial Statement of Grape Source**

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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.

 

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Owner's Signature Date

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

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Tank</u>
Name of proposed water supplier (if water company, city, district):	<u>Private</u>	<u>Private</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>4,017</u> gallons per day (gal/d)	
Current water source:	<u>Well</u>	<u>Tank</u>
Anticipated future water demand:	<u>5,914 avg</u> gal/d	<u>N/A</u> gal/d
Water availability (in gallons/minute):	<u>30</u> gal/m	<u>200+</u> gal/m
Capacity of water storage system:	<u>45,000</u> gal	<u>51,750</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery pw</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-site septic</u>	<u>recycle 4 irr.</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	<u>1,080</u> gal/d	<u>10,000</u> gal/d
Anticipated future waste flows (peak flow):	<u>1,080</u> gal/d	<u>10,000</u> gal/d
Future waste disposal design capacity:	<u>1,080</u> gal/d	<u>10,000</u> gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the 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):

N/A

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

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)	Chappellet winery			3
BUSINESS SITE ADDRESS	1581 Sage Canyon Road			103
BUSINESS SITE CITY	St. Helena	104	CA	ZIP CODE 94574 105
CONTACT NAME	Jon Mark Chappellet	106	PHONE	(707)738-6291 107

**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?

YES  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)?

YES  NO 4a

Coordinate with your local agency responsible for CalARP.

**C. UNDERGROUND STORAGE TANKS (USTs)**

Own or operate underground storage tanks?

YES  NO 5

UST FACILITY (Formerly SWRCB Form A)  
UST TANK (one page per tank) (Formerly Form B)

**D. ABOVE GROUND PETROLEUM STORAGE**

Own or operate ASTs above these thresholds:

Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.

YES  NO 8

NO FORM REQUIRED TO CUPAs

**E. HAZARDOUS WASTE**

Generate hazardous waste?

YES  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)?

YES  NO 10

RECYCLABLE MATERIALS REPORT (one per recycler)

Treat hazardous waste on-site?

YES  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)?

YES  NO 12

CERTIFICATION OF FINANCIAL ASSURANCE

Consolidate hazardous waste generated at a remote site?

YES  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?

YES  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.

YES  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?

YES  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.)



# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA



PROJECT NAME	<u>Chappellet Winery</u>		
PROJECT ADDRESS	<u>1581 Sage Canyon Road, St. Helena, CA 94574</u>		
APPLICANT	<u>Jon Mark Chappellet</u>		
CONTACT INFO	<u>jm@chappellet.com</u> email	<u>(707)286-4218</u> phone	

- |   | yes                                 | no                       | I don't know             |
|---|-------------------------------------|--------------------------|--------------------------|
| 1 Have you designed to U.S.G.B.C.™LEED™ or Built It Green™ standards?<br>If yes, please include a copy of their required spreadsheets   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 Do you have an integrated design team?<br>If yes, please list: <u>LEED Checklist available: Mid-May, 2011; Healthy Buildings, Applied Civil Engineering, Rob Main, ZEA Structural</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

## 3 SITE DESIGN

- |   |                                     |                                     |                                     |
|---|-------------------------------------|-------------------------------------|-------------------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.2 Are you building on existing disturbed areas?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.3 Landscape Design  |                                     |                                     |                                     |
| 3.31 native plants?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.32 drought tolerant plants?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.33 Pierce Disease resistant planting?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.34 Fire resistant planting?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.35 Are you restoring open space and/or habitat?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.36 Are you harvesting rain water on site?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.37 planting large trees to act as carbon sinks?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.38 using permeable paving materials for drive access and walking surfaces?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.4 Does your parking lot include bicycle parking?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.5 Do you have on-site waste water disposal?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)? | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |

## 4 ENERGY PRODUCTION & EFFICIENCY

- |   |                                     |                          |                          |
|---|-------------------------------------|--------------------------|--------------------------|
| 4.1 Does your facility use energy produced on site?<br>If yes, please explain the size, location, and percentage of off-set: <u>Existing 200-KW solar array</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2 Does the design include thermal mass within the walls and/or floors?  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.4 Will you plans for construction include:  |                                     |                          |                          |
| 4.41 High density insulation above Title 24 standards?  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star™ or ultra energy efficient appliances?   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| If yes, please explain: <u>LEED certification process being followed.</u>   |                                     |                          |                          |

## 5 WATER CONSERVATION

- |  |                                     |                                     |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|
| 5.1 Does your landscape include high-efficiency irrigation?                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5.2 Does your landscape use zero potable water irrigation?                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 5.4 Will your facility use recycled water?   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 5.5 Will your plans for construction include:  |                                     |                                     |                                     |
| 5.51 a meter to track your water usage?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5.52 ultra water efficient fixtures and appliances?                                    | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5.53 a continuous hot water distribution method, such as an on-demand pump?            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.54 a timer to insure that the systems are run only at night/early morning?           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |



**6 MATERIAL RECYCLING**

6.1	Are you using reclaimed materials? If yes, what and where: _____			X
6.2	Are you using recycled construction materials –			
6.21	finish materials?			X
6.22	aggregate/concrete road surfaces?	X		
6.23	fly ash/slag in foundation?	X		
6.3	Will your contractor be required to recycle and reuse construction materials as part of your contract?	X		
6.4	Does your facility provide access to recycle –			
6.41	Kitchen recycling center?	X		
6.42	Recycling options at all trash cans?	X		
6.43	Do you compost green waste?	X		
6.44	Provide recycling options at special events?	X		

**7 NATURAL RESOURCES**

7.1	Will you be using certified wood that is sustainably harvested in construction?			X
7.2	Will you be using regional (within 500 miles) building materials?			X
7.3	Will you be using rapidly renewable materials, such as bamboo?			X
7.4	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	X		
7.5	Have you considered the life-cycle of the materials you chose?	X		

**8 INDOOR AIR QUALITY**

8.1	Will you be using low or no emitting finish and construction materials indoors –			
8.11	Paint?			X
8.12	Adhesives and Sealants?			X
8.13	Flooring?			X
8.14	Framing systems?			X
8.15	Insulation?			X
8.2	Does the design allow for maximum ventilation?			X
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?		X	
8.4	Does your design include dayliting, such as skylights?		X	
				X

**9 TRANSPORTATION DEMAND MANAGEMENT**

9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?			X
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?			X
9.3	Does your project include design features that encourage alternative modes of transportation such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?	X		
		X		
			X	
9.4	How close is your facility to public transportation? 8 miles	X		

10 Are there any superior environmental/sustainable features of your project that should be noted?  
Project pursuing LEED Gold standards or better

11 What other studies or reports have you done as part of preparing this application?  
 1. Soils geotechnical  
 2. Water Phase One Report  
 3. Wastewater Feasibility Report  
 4. \_\_\_\_\_

12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?  
 If yes, please describe: \_\_\_\_\_

13	Once your facility is in operation, will you:	X		
13.1	calculate your greenhouse gas emissions?	X		
13.2	implement a GHG reduction plan?	X		
13.3	have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	X		
14	Does your project provide for education of green/sustainable practices? If yes, please describe: _____			X

15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Form filled out by: Jon-Mark Chappellet