

“E”

Use Permit Major Modification Application Packet

Nickel & Nickel Winery, Use Permit Major Modification
Application No. P17-00400-MOD
Planning Commission Hearing, September 16, 2020



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: _____ Nickel & Nickel Winery Use Permit – Major Mod _____

Assessor's Parcel #: _____ 031-010-003 _____ **Existing Parcel Size:** _____ 34.64 ac _____

Site Address/Location: _____ 8164 St. Helena Highway _____ Oakville _____ CA _____ 94562 _____
No Street City State Zip

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

Property Owner: _____ FN Land LLC _____

Mailing Address: _____ 8164 St. Helena Highway _____ Oakville _____ CA _____ 94562 _____
No Street City State Zip

Telephone No.: (707) _____ 967-9600 _____ **E-mail:** _____ sspadarotto@farniente.com _____

Applicant (if other than property owner): _____ Steven Spadarotto _____

Mailing Address: _____ 8164 St. Helena Highway _____ Oakville _____ CA _____ 94562 _____
No Street City State Zip

Telephone No.: (707) _____ 967-9600 _____ **E-mail:** _____ sspadarotto@farniente.com _____

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

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

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

USE PERMIT INFORMATION SHEET

USE

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

Increase production from 125,000 gpy to 225,000 gpy.
Increase overall winery structures from existing 63,447 sq. ft. to proposed 75,627 sq. ft.
Increase in production: accessory use from 27.2% to 32.3%.
Increase parking from 45 spaces to 106 spaces.
Remodel shed in historic enclave for repurpose to two (2) tasting rooms, multi-purpose and remodel of second historic enclave outbuilding to house 16 offices.
New connected structure for production use.
Recognize 21 + 6 part-time employees, expanded to 67 (full-time) and 6 (part-time) employees.
Covered crush pad.
Covered bottling pad.
New trash enclosure.
Realign winery access road.

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

District N/A Regional RWQCB
State ABC Federal BATF

IMPROVEMENTS

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

See Project Statement and sq. ft. matrix / plans for structural additions.
Lot-line adjustment (already recorded) brings the Vinescape viticulture structure by Highway 29 into the same parcel as other winery facilities.
Extensive Highway 29 improvements, including a left-turn lane and acceleration / deceleration lanes, were constructed when the winery was initially built.
No off-site improvements envisioned.

Improvements, cont.

Total on-site parking spaces: 45 existing 106 proposed*

Loading areas: 1 existing 2 proposed

Fire Resistivity (check one, if not checked, Fire Marshall will assume Type V – non rated):

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N

Type IV H.T. (Heavy Timber) Type V 1 Hr Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area? Yes No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 4.9 acres

Employment and Hours of Operation

Days of operation: 7 days/week existing No Change proposed

Hours of operation: 7 am – 6 pm existing 6 am – 6 pm proposed

Anticipated number of employee shifts: 3 existing No Change proposed

Anticipated shift hours: 7 am – 6 pm existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

10 or fewer 11 – 24 25 or greater (specify number) 67 full-time
6 part-time

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

other (specify number) _____

*Includes
67 employee spaces
65 visitor spaces
4 ADA spaces
106 Total Spaces

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but no limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

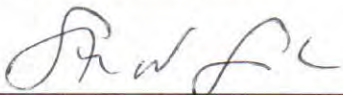
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the applicant.

Steven Spadarotto for FN Land LLC
Print Name of Property Owner

Same
Print Name of Applicant (if different)


Signature of Property Owner

10/26/18
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 checked="" 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 checked="" type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Existing	<input 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 checked="" 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: 125,000 gal/y Per Permit No: 98400-UP Permit Date: 08/18/1999

Current maximum actual production: 94,785 gal/y For what year? 2016

Proposed production capacity: 225,000 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: 75 existing * 260 proposed **

Average daily tours and tastings visitation¹: 50 existing 205 proposed

Weekdays 10 am – 3 pm
 Visitation hours (e.g. M-Sa, 10am-4pm): Weekends 10 am – 2 pm existing 10 am – 6 pm proposed

Non-harvest Production hours²: 7 am – 6 pm existing 6 am – 6 pm proposed

*Weekly 350
 **Weekly 1,440

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

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

Grape Origin

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

Marketing Program

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

When the winery was first approved, it minimized the number of daily visitors for private tours and tastings. The marketing plan for the winery remains adequate for allowing them to meet sales objectives. However, changes in wine industry marketing since 2008 have resulted in a much greater dependence on winery visitors and wine club maintenance versus sales by distributors. Since Nickel & Nickel had an artificially low number of daily visitors, considering its production and location on Highway 29, we are proposing tours/tastings increase to rectify.

There are three proposed additions to the existing approved winery marketing plan, per the request of Napa County: One event for 1,000 persons and two events 900 persons, between the hours of 10:00 AM and 6:00 PM. These events will be by-appointment, with an estimated 300 and 250 persons, respectively, onsite at any given time within the stated timeframe. The events will be valet parked on-site and shuttle bus service will be offered to some guests. The County advised that these events should be included in the winery's marketing plan, rather than relying on the Temporary Events Permits, as in the past. Nickel & Nickel Winery has processed these events for some ten years now as Temporary Events, so the traffic is not "new" traffic, but is part of the baseline conditions (**see letter dated September 26, 2019, marked as received by the County on September 27, 2019**). Existing traffic counts for purposes of the traffic study assumed the traffic from these events. See Project Statement for details.

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.)

The winery has an existing approved commercial kitchen in the historic Sullenger House. Proposal is to allow food served with some of (20%) the wine tastings.

See existing use permit for food service with marketing events.

Some events will have food prepared by the on-site commercial kitchen. Other larger events may have food service via licensed caterers, who may use the on-site kitchen as a caterers staging kitchen.

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

Conservation Development and Planning

Winery Production Process



The Napa County Code contains various references to winery production and refers to production capacity as the wine bottled or received at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine" (Code Section 18.16.030(G)(4)).

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year, or (2) the amount of wine bottled on the premises in the same given year, whichever is greater.

Using the diagram on the right, this means the greater of $A + (B - C)$, or D. If $B - C$ is a negative number, total production is equal to either A or D, whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittals as a way to monitor compliance with previously adopted conditions requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

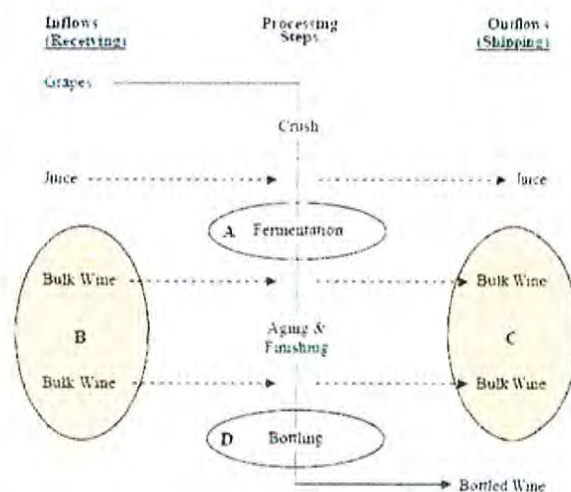


Figure 1. Winery Production Process

¹ The complexity of these statements can be attributed to the author's desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

July 2008

Winery Coverage and Accessory/Production Ratio

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

Existing	<u>186,816</u> sq. ft.	<u>4.29</u> acres
Proposed	<u>199,459</u> sq. ft.	<u>4.58</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).

257,078 sq. ft. 5.9 Acres 17.0 % 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	<u>49,893</u> sq. ft.	Proposed	<u>57,163</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>13,554</u> sq. ft.	<u>27.2</u> % of production facility
Proposed	<u>18,464</u> sq. ft.	<u>32.3</u> % of production facility

Caves and Crushpads – No Caves with this Winery.

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

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

Please identify the winery's...

Cave area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.
Covered crush pad area*	Existing: <u>1,553</u> sq. ft.	Proposed: <u>4,568</u> sq. ft.
Uncovered crush pad area**	Existing: <u>4,568</u> sq. ft.	Proposed: <u>0</u> sq. ft.

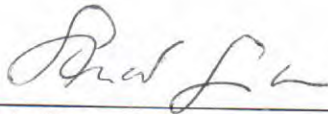
*This should read "Covered crush and bottling pad areas"

**This should read "Uncovered crush and bottling pad areas"

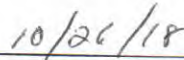
No additional outdoor work area proposed herein. Applicant proposes covering all existing that is currently uncovered, as reflected above.

Initial Statement of Grape Source

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



Owner's Signature



Date

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

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

Please attach completed Phase I Analysis sheet

Proposed source of water
(e.g., spring, well, mutual water company, city, district, etc)

Domestic
Groundwater
Wells

Emergency
Water Storage
Tanks

Name of Proposed Water Supplier
(if water company, city, district):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use: (23 ac. ft. per year)

20,532 gallons per day (gal/d)

Current water source:

Groundwater
Well

Water Storage
Tanks

Anticipated future water demand: (27.2 ac. ft. per year)

24,281 gal/d

60,000 gal/d

Water availability (in gallons/minute):

100 gal/m

Per Code gal/m

Capacity of water storage system: tanks + pond

10,000 gal

1,701,000 gal

Type of emergency water storage facility, if applicable
(e.g., tank, reservoir, swimming pool, etc.):

Water Storage Tanks

Liquid Waste

Please attach Septic Feasibility Report

Type of Waste:

Domestic

Other

Sewage

N/A

Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

On-site
Septic

On-site
Septic

Name of disposal agency
(if sewage district, city, community system):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

900 gal/d

4,866 gal/d

Anticipated future waste flows (peak flows):

900 gal/d

971 gal/d

Future waste disposal capacity:

3,000 gal/d

980 gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage on site plans in accordance with the guidelines available at www.countyofnapa.org/dem.

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site as noted on site plan

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of weekday visitors: <u>260</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>100</u> daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>4</u> daily trips.
Total	=	<u>319</u> daily trips.
Number of total weekday trips X .38	=	<u>121</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees (on Saturdays): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>260</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>92</u> daily trips.
Total	=	<u>307</u> daily trips.
Number of total Saturday trips X .57	=	<u>175</u> PM peak trips.

Traffic during a Crush Saturday²⁰⁴

Number of FT employees (during crush): <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees (during crush): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>260</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>92</u> daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>4</u> daily trips.
Avg. annual tons of grape on-haul: _____ / 144 truck trips daily ⁴ 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): <u>25</u> x 2 one-way trips per staff person	=	<u>50</u> trips.
Number of visitors (largest event): <u>250</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>89</u> trips.
Number of special event truck trips (largest event): <u>10</u> x 2 one-way trips	=	<u>20</u> trips.

³Assumes 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).

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



Project name & APN: Nickel & Nickel Winery APNs - 031-010-003 & 009
Project number if known: _____
Contact person: Dirk Hampson
Contact email & phone number: dhampson@farniente.com (707) 967-9600
Today's date: October 30, 2017

Voluntary Best Management Practices Checklist for Development Projects

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

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

Already Doing	Plan To Do	ID #	BMP Name
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	<p>Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i></p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i></p> <hr/> <hr/> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> Number of total vehicles _____ Typical annual fuel consumption or VMT _____ Number of alternative fuel vehicles _____ Type of fuel/vehicle(s) _____ Potential annual fuel or VMT savings _____
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier 1 and CALGREEN Tier 2. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier 1 buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <ul style="list-style-type: none"> <input type="checkbox"/> employee incentives <input checked="" type="checkbox"/> employee carpool or vanpool <input type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input type="checkbox"/> bike riding incentives <input checked="" type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: _____ <hr/> Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	Solar hot water heating <i>Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.</i>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-9	Energy conserving lighting <i>Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-10	Energy Star Roof/Living Roof/Cool Roof <i>Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.</i>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-11	Bicycle Incentives <i>Napa County Zone Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and only proposed improvements as part of the project on the site plan or describe below.</i>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.</i> <hr/> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.</i> <hr/> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-15	Low-impact development (LID) <i>LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.</i> <hr/> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-16	Water efficient landscape <i>If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. the project will be required to comply with the Water Efficient Landscape Ordinance (WELO).</i> <i>Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.</i> <hr/> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with the goal in mind.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	Compost 75% food and garden material <i>The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable – see http://www.naparecycling.com/foodcomposting for more details</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	Implement a sustainable purchasing and shipping program <i>Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-20	Planting of shade trees within 40 feet of the south side of the building elevation <i>Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please the site or landscape plan to indicate where trees are proposed and which species you are using.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-21	Electrical Vehicle Charging Station(s) <i>As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-22	Public Transit Accessibility <i>Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-23	<p>Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.</p> <p><i>The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building buried into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.</i></p> <hr/> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-28	Use of recycled materials <i>There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-29	Local food production <i>There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.</i> <hr/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <hr/> <hr/> <hr/>
			Comments and Suggestions on this form? <hr/> <hr/> <hr/>

Sources:

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf*
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/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

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

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)																			EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Nickel & Nickel Winery																			
BUSINESS SITE ADDRESS: 8164 St. Helena Highway																			
BUSINESS SITE CITY: Oakville												CA		ZIP: 94573					
CONTACT NAME: Dirk Hampson												PHONE: 707-967-9600							

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility	If Yes, please complete these pages of the UPCP...
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No UST FACILITY (Formerly SWRCD Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No EPA ID NUMBER-provide at the 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 Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No 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 Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No 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 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 Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No See CUPA for required forms.

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

Nickel & Nickel Winery – Use Permit Major Modification, Application No. P17-00400-MOD

I hereby revise Nickel & Nickel Winery, Use Permit Major Modification Application No. P17-00400-MOD, a request to modify previously-approved entitlements for an existing winery to increase production, increase daily visitation, change the wine marketing event program, recognize current employment beyond entitled numbers, construct a new winery building and install other site and infrastructure improvements on the winery property located at 8164 St. Helena Highway (Assessor's Parcel No. 031-010-013), south of the city of St. Helena, California, to include the measures specified below:

Mitigation Measure CR-1:

The following mitigation measure is required to avoid any potential adverse effect from the proposed project on accidentally discovered buried or submerged historical resources as defined in California Environmental Quality Act (CEQA) Guidelines Section 15064.5(a) and (c), on tribal cultural resources as defined in CEQA Statute Section 1074, and on human remains and associated or unassociated funerary objects.

A preconstruction training shall be provided to all construction personnel performing or managing soils disturbing activities by a qualified archaeologist prior to the start of soils disturbing activities on the project. The training may be provided in person or using a video and include a handout prepared by the qualified archaeologist. The video and materials will be reviewed and approved by the Napa County Planning, Building and Environmental Services (PBES) Director or the Director's designee, and by the permittee, prior to issuance of the first grading permit for the project. The purpose of the training is to enable personnel to identify archaeological resources that may be encountered and to instruct them on what to do if a potential discovery occurs. Images of expected archaeological resource types and archaeological testing and data recovery methods should be included in the training.

Should any indication of an archaeological resource be encountered during any soils disturbing activity of the project, the project construction manager and/or permittee shall immediately notify the PBES Director and shall immediately suspend any soils disturbing activities in the vicinity of the discovery until the PBES Director or the Director's designee has determined what additional measures should be undertaken.

If the PBES Director or the Director's designee determines that an archaeological resource has been encountered within the project area of disturbance, the permittee shall retain the services of an archaeological consultant approved by the PBES Director or the Director's designee. The archaeological consultant shall advise the PBES Director or the Director's designee as to whether the discovery is an archaeological resource, retains sufficient integrity, and is of potential scientific/historical/cultural significance. If an archaeological resource is present, the archaeological consultant shall identify and evaluate the archaeological resource. The archaeological consultant shall make a recommendation as to what action, if any, is warranted. Based on this information, the PBES Director or the Director's designee may require, if warranted, specific additional measures to be implemented by the project sponsor. The PBES Director or the Director's designee may also determine that the archaeological resources is a tribal cultural resource and will consult with affiliated Native Americans tribal representatives, if warranted, as detailed under TCR-1 for this project, discussed in Section XVIII, Tribal Cultural Resources, of this initial study.

Mitigation Measure CR-2:

The treatment of human remains and of associated or unassociated funerary objects discovered during any soils disturbing activity shall comply with applicable state and federal laws. This shall include immediate notification of the Medical Examiner of the County of Napa and, in the event of the Medical Examiner's determination that the human remains are Native American remains, notification of the California State Native American Heritage Commission, which will appoint a Most Likely Descendant (MLD). The MLD will complete his or her inspection of

the remains and make recommendations or preferences for treatment within 48 hours of being granted access to the site (Public Resources Code section 5097.98). The PBES Director also shall be notified immediately upon the discovery of human remains.

The permittee and County shall make all reasonable efforts to develop a Burial Agreement ("Agreement") with the MLD, as expeditiously as possible, for the treatment and disposition, with appropriate dignity, of human remains and associated or unassociated funerary objects (as detailed in CEQA Guidelines section 15064.5(d)). The Agreement shall take into consideration the appropriate excavation, removal, recordation, scientific analysis, custodianship, curation, and final disposition of the human remains and associated or unassociated funerary objects. If the MLD agrees to scientific analyses of the remains and/or associated or unassociated funerary objects, the archaeological consultant shall retain possession of the remains and associated or unassociated funerary objects until completion of any such analyses, after which the remains and associated or unassociated funerary objects shall be reinterred or curated as specified in the Agreement.

Nothing in existing state regulations or in this mitigation measure compels the project sponsor and the County to accept treatment recommendations of the MLD. However, if the PBES Director or the Director's designee, the permittee and the MLD are unable to reach an Agreement on scientific treatment of the remains and associated or unassociated funerary objects, the County, with cooperation of the project applicant, shall ensure that the remains and/or mortuary materials are stored securely and respectfully until they can be reinterred on the property, with appropriate dignity, in a location not subject to further or future subsurface disturbance.

Treatment of historic-period human remains and of associated or unassociated funerary objects discovered during any soil-disturbing activity, additionally, shall follow protocols laid out in the project's archaeological treatment documents, and in any related agreement established between the permittee, Medical Examiner and the County.

Mitigation Measure TCR-1:

If any Tribal Cultural Resources are found during construction, the permittee and/or its contractor shall cease all work within 25 feet of the discovery and immediately notify the PBES Director. A certified Native American monitor will evaluate the finds and recommend appropriate mitigation measures for the inadvertently discovered Tribal Cultural Resource. The PBES Director or the Director's designee and the permittee shall consider the mitigation recommendations and agree on implementation of the measure(s) that are feasible and appropriate. Such measures may include avoidance, preservation in place, excavation, documentation, curation, or other appropriate measures, and would reduce impacts on undiscovered Tribal Cultural Resources to a less-than-significant level.

Nickel & Nickel Winery further commits themselves and successors-in-interest to (a) inform any future purchasers of the property of the above commitments; (b) include in all property leases a provision that informs the lessee of these restrictions and binds them to adhere to them; and (c) inform in writing all persons doing work on this property of these limitations.

Nickel & Nickel Winery understands and explicitly agrees that with regards to California Environmental Quality Act and Permit Streamlining Act (Government Code 63920-63962) deadlines, this revised application will be treated as a new project. The new date on which said application will be considered complete is the date on which an executed copy of this project revision statement is received by the Napa County Department of Planning, Building and Environmental Services.



Steve Spadarotto,
CEO FN Land LLC, Property Owner

8/13/20
Date



RECEIVED

SEP 27 2019

Napa County Planning, Building
& Environmental Services

September 26, 2019

Ms. Charlene Gallina
Supervising Planner
Dept. of Planning, Building & Environmental Services
Napa County
1195 Third Street, Suite 210
Napa, CA 94559

RE: NICKEL & NICKEL WINERY USE PERMIT MAJOR MOD APPLICATION
PROJECT REVISION STATEMENT

Dear Dana:

This is a request for a project revision statement on the Nickel & Nickel Winery use permit major mod that is currently being processed by the County. The proposed change is to add four larger events to the proposed Winery Marketing Plan. These are as follows.

One event per year with up to 1,000 persons, between the hours of 10:00 AM and 6:00 PM. This event will be by appointment only and will have an estimated 300 persons on-site at any given time within the stated time frame, since guests will be coming throughout the day. Valet parking will be provided and shuttle bus service will be offered to some of the guests.

Two events per year with up to 900 persons each, between the hours of 10:00 AM and 6:00 PM. These are also by-appointment only, with an estimated 250 persons max on-site at any given time within the stated time frame. The event will be valet parked on-site and shuttle bus service will be offered to some of the guests. We include an update of the *Nickel & Nickel Winery Cumulative Traffic Analysis*, which considers the addition of these larger events.

As you are aware, the County has advised that these events should be included in the winery's marketing plan in the use permit, rather than relying on Temporary Events Permits, as in the past. Nickel & Nickel Winery has processed these events for some ten years now as Temporary Events, so the traffic isn't exactly "new" traffic, but has long been there. Nickel & Nickel has, therefore a ten-year history of holding these events without any neighbor problems or complaints.

The reason for including these events in the winery use permit came at the County's direction that wineries will no longer be allowed to permit larger marketing events under the County's Temporary Events Permits process. Prior to this year, the winery had these events permitted each

year as Temporary Events, but the County's interpretation of what defines a Temporary Event has been changed.

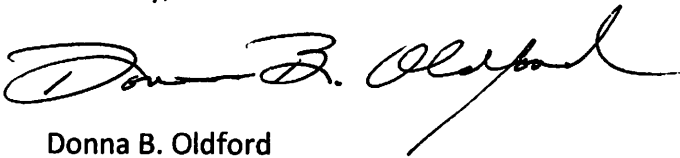
The water use and wastewater feasibility reports have been revised to reflect this project revision and are included with this resubmittal. We are also submitting the proprietary information of the Cultural Resources Site Reconnaissance performed by Tom Origer & Associates. This site-specific study evaluated the known cultural resources locations and proposes effective mitigation measures for protecting these resources. You will note that the site-specific study and mitigation measures are compatible with our proposed project revision.

Since Nickel & Nickel was deemed a complete application and the traffic study was submitted over a year ago, we would like to assume that changes in the County's policies on these studies will not be retroactive. Please confirm your acceptance of the current traffic analysis, as amended to include the newly proposed marketing events.

Thank you for your attention to this matter. Please feel free to call either Greg Allen, the winery's Director of Compliance, or me with any questions that you might have.

Prior to completion of the draft CEQA document, we would like the opportunity to review the revised project description narrative for the public notice. So if you could e-mail this to us, I will have our team review for accuracy and completeness, so we know that the updated project is the one being analyzed.

Sincerely,

A handwritten signature in black ink, appearing to read "Donna B. Oldford". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Donna B. Oldford
Plans4Wine

Enclosures: Revised technical reports from civil engineer

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of weekday visitors: <u>205</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>158</u> daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>4</u> daily trips.
Total	=	<u>377</u> daily trips.
Number of total weekday trips X .38	=	<u>143</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees (on Saturdays): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>260</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>92</u> daily trips.
Total	=	<u>307</u> daily trips.
Number of total Saturday trips X .57	=	<u>175</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>67</u> x 3.05 one-way trips per employee	=	<u>204</u> daily trips.
Number of PT employees (during crush): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>260</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>92</u> daily trips.
Gallons of production: <u>225,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>4</u> daily trips.
Avg. annual tons of grape on-haul: <u>417</u> x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>366</u> daily trips.
Total	=	<u>677</u> daily trips.
Number of total Saturday trips X .57	=	<u>386</u> PM peak trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>25</u> x 2 one-way trips per staff person	=	<u>50</u> trips.
Number of visitors (largest event): <u>1,000</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>See below.</u> trips. *
Number of special event truck trips (largest event): <u>10</u> x 2 one-way trips	=	<u>20</u> trips.

- See Cumulative Traffic Analysis update from Mark Crane, about use of shuttle buses for some of the visitors attending large events.

³Assumes 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).

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

CRANE TRANSPORTATION GROUP

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(510) 236-1091 *fax*

MEMORANDUM

TO: Greg Allen (gallen@farniente.com)
Donna Oldford/Plans4Wine (dboldford@aol.com)

FROM: Mark D. Crane, P.E.

DATE: September 26, 2019

RE: **TRAFFIC FLOW TO/FROM 3 MAJOR EVENTS AT NICKEL & NICKEL WINERY**

I. OVERVIEW

At the request of Nickel & Nickel Winery, Crane Transportation Group has projected traffic flow to/from three yearly major marketing events and the expected circulation impacts. They are:

- A 900-person event (322 vehicles) in February.
- A 900-person event (322 vehicles) in April.
- A 1,000-person event (358 vehicles) in August.

Each event would extend from 10:00 AM to 6:00 PM and each guest or group would receive an invitation time to arrive by half hour increments. All events would have free shuttle bus service to/from the Veterans Home in Yountville, although valet parking would be available for guests driving directly to the winery. Valet parking would be on site. The vast majority of guests would be expected to come from south of the Napa Valley and, based upon past experience, would avail themselves of the shuttle bus service in Yountville. Most guests arriving to or departing from the Veterans Home shuttle service would be traveling on the four-lane section of SR 29 south of Yountville.

II. SUMMARY OF FINDINGS

The three major Nickel & Nickel marketing events will occur in separate months (two to four months apart). Therefore, based upon past direction from County Public Works, marketing event circulation system operations is only required if two or more events of the same size occur during the same month, which is not the case with Nickel & Nickel's largest marketing events. In addition, Nickel & Nickel's two 900-guest events and single 1,000-guest event would only result

in 5-10 more vehicles per hour on the Nickel & Nickel driveway between 11:00 AM and 5:00 PM than normal winery activities during a harvest Friday or Saturday. This assumes shuttle bus use for most guests and the winery having no other activities during the day. Therefore, there should be no significant difference in hourly traffic operations at the Nickel & Nickel driveway during the three yearly events than during regular Friday or Saturday operations during harvest. It should also be noted that the level of major event hourly traffic on the Nickel & Nickel driveway (three times per year) would be only 20-50 percent of the hourly traffic that is currently using the nearby Robert Mondavi Winery guest driveway on a regular basis.

III. EVENT TRAFFIC DETAILS

A. 900-GUEST EVENT – NICKEL & NICKEL DRIVEWAY VOLUMES

- A 900-person event would result in about 325 guest vehicles (using County auto occupancy factors).
- Inbound event traffic would occur over about eight hours (starting at 9:30 AM and ending about 4:30 PM). Most would arrive from the south and would be expected to use the shuttle service from the Veterans Home. This would result in about 15 inbound vehicles per hour (10 cars & 5 shuttle buses) on the winery driveway.
- Outbound event traffic would also occur over eight hours (starting at about 11:30 AM and ending about 6:30 PM). This would result in about 15 outbound vehicles per hour (10 cars and 5 shuttle buses) on the winery driveway.
- **Figure 1** presents typical steady state traffic flow to/from the Nickel & Nickel Winery during a midday hour (11:00 AM-12:00 noon) during one of the two 900-person events. As shown, the winery driveway would experience about 10 inbound and 10 outbound guest autos, with 5 inbound and 5 outbound shuttle buses traveling to/from the Veterans Home guest parking. Total – about 15 inbound and 15 outbound, or **30 two-way vehicles per hour** on the winery driveway from about 11:00 AM to 5:00 PM.
- In comparison, **Table 1** shows that recent Friday and Saturday (September 13 & 14, 2019) counts at the Nickel & Nickel driveway from 11:00 AM to 6:00 PM are similar to or somewhat lower than the hourly volumes that would be accessing the winery for a 900-guest event. Average hourly volumes now accessing the winery on typical harvest days are about 25 vehicles per hour on a Friday and 20 vehicles per hour on a Saturday.
- **Figure 1** also shows that a 900-guest event would result in about 60 inbound and 60 outbound guest vehicles per hour accessing the Veterans Home parking, with 5 inbound and 5 outbound shuttle buses per hour. Most guest vehicles would be traveling on the four-lane section of SR 29, with a smaller increment to/from local area hotels.

B. MONDAVI WINERY DRIVEWAY VOLUME COMPARISON

- **Table 1** shows the number of vehicles now accessing the Robert Mondavi Winery guest driveway on the west side of SR 29 opposite the Nickel & Nickel Winery during the same September Friday and Saturday. As shown, two-way traffic on the Mondavi guest driveway between 11:00 AM and 6:00 PM ranged from 59-102 vehicles on Friday and from 70-160 vehicles on Saturday. Thus, the two yearly 900-guest special events at the Nickel & Nickel Winery (from 10:00 AM to 6:00 PM) would only result in about 20-50 percent of the hourly traffic that is now occurring on a regular basis on the Mondavi Winery guest driveway.

C. 1,000-GUEST EVENT – NICKEL & NICKEL DRIVEWAY VOLUMES

- The single 1,000-person yearly event would result in about 360 guest vehicles.
- This single day event would also extend from 10:00 AM to 6:00 PM and have shuttle bus service to/from the Veterans Home in Yountville. On average, the Nickel & Nickel Winery driveway may have 11-12 inbound and outbound guest vehicles per hour, with 5-6 inbound and outbound shuttle buses per hour: total about 34-36 two-way vehicles per hour on the winery driveway. Volumes and impacts would be similar to the two 900-person events.

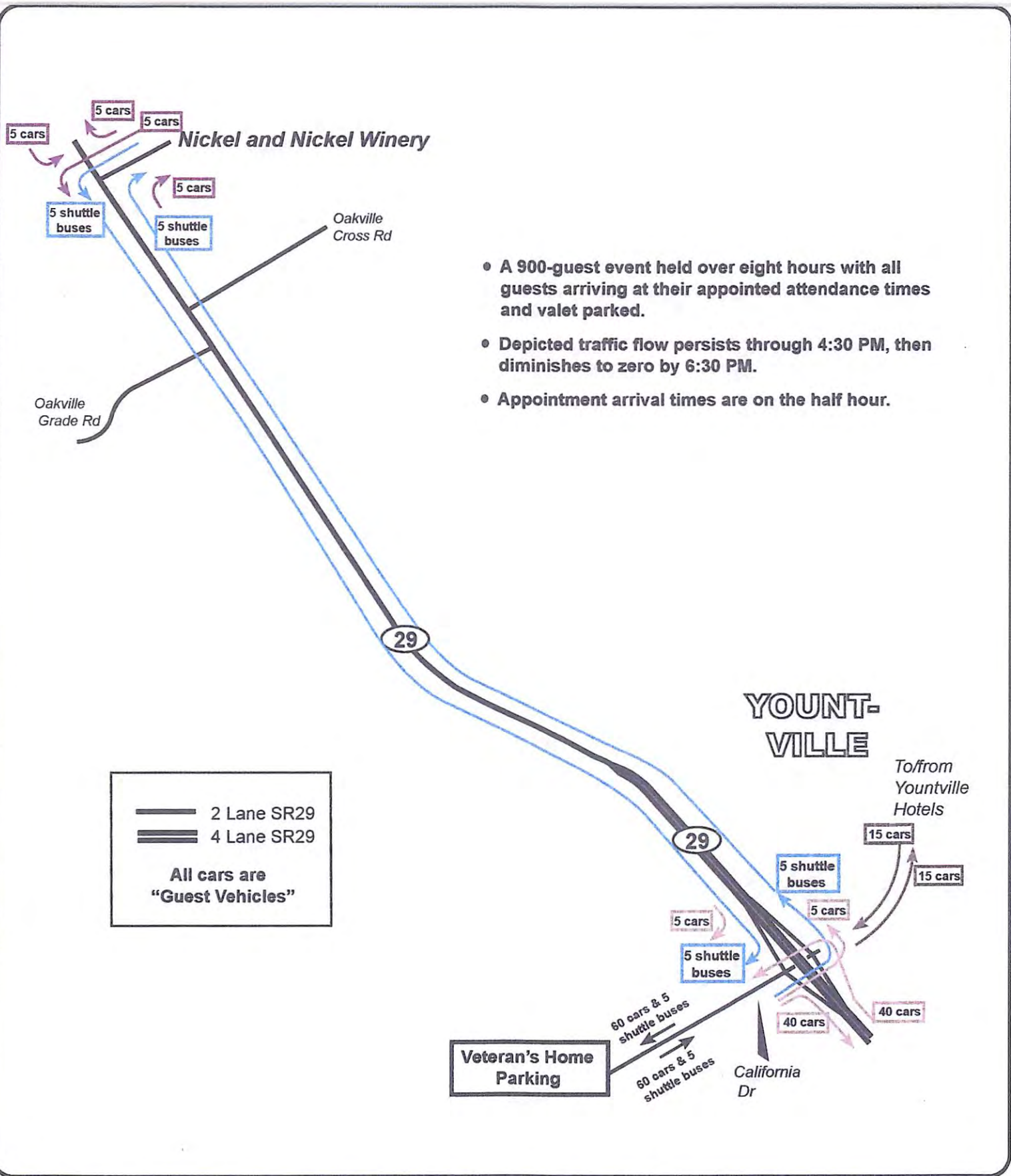


Figure 1
Typical Mid Day & Early Afternoon Hourly Traffic Flow
during a 900 Guest Major Marketing Event
at Nickel & Nickel Winery

Table 1

**MONDAVI AND NICKEL & NICKEL WINERIES
TRIP GENERATION COMPARISON**

FRIDAY, SEPT. 13, 2019

	ROBERT MONDAVI WINERY (GUEST ENTRANCE)			NICKEL & NICKEL WINERY		
	IN	OUT	TOTAL	IN	OUT	TOTAL
11:00 AM-Noon	72	30	102	14	17	31
Noon-1:00 PM	43	41	84	14	12	26
1:00-2:00 PM	28	31	59	13	7	20
2:00-3:00 PM	52	41	93	12	11	23
3:00-4:00 PM	40	40	80	9	18	27
4:00-5:00 PM	32	69	101	4	9	13
5:00-6:00 PM	26	54	80	18	15	33

SATURDAY, SEPT. 14, 2019

	ROBERT MONDAVI WINERY (GUEST ENTRANCE)			NICKEL & NICKEL WINERY		
	IN	OUT	TOTAL	IN	OUT	TOTAL
11:00 AM-Noon	51	21	72	13	10	23
Noon-1:00 PM	40	30	70	17	14	31
1:00-2:00 PM	48	52	100	6	5	11
2:00-3:00 PM	56	40	96	11	12	23
3:00-4:00 PM	80	80	160	10	6	16
4:00-5:00 PM	45	71	116	8	9	17
5:00-6:00 PM	32	76	108	6	9	15

Source: Crane Transportation Group

NICKEL & NICKEL WINERY
USE PERMIT MAJOR MODIFICATION
REVISED PROJECT STATEMENT

Revised on April 30, 2020 from September 26, 2019

8164 ST. HELENA HIGHWAY, OAKVILLE, CA
APN 027-280-018

This revised application is an updated request for a Use Permit Major Modification to an existing approved winery, the Nickel & Nickel Winery, which prior to a recent lot-line adjustment was on a 30.05-acre parcel at the above noted address, and to an existing approved agricultural structure on an adjacent 11.72-acre parcel. A lot-line adjustment has been processed by Napa County, resulting in a 34.64-acre winery parcel. This parcel constitutes the project area. Both parcels are under the same ownership, FN Land LLC. The application for a major mod to the existing winery use permit was filed on November 20, 2017. We received comments from County planner Dana Ayers, which we have addressed in a response letter relevant to the newly envisioned project statement and plans.

The changes in this revised application were made primarily in order to respect the findings of a cultural resources report conducted by Origer and Associates. The report found that there were probably cultural resources in the vicinity of a proposed guest parking lot and also in the area where the original production building was proposed. In this iteration of the winery design, we have avoided sensitive areas for cultural resources or proposed expert excavation and redeposit in a safe area. We have had prepared a historic review of the existing Nickel & Nickel Winery to assure that the new proposal is consistent with the criteria set forth by the U.S. Secretary of Interior relative to historic structures. This analysis was done by ARG architects. Finally, in the process of redefining the proposed project, we have reviewed the current operations of the winery and what the applicant envisions is needed for its production and marketing and have refined the project accordingly.

The Nickel & Nickel Winery, “sister winery” to Far Niente Winery, was first approved by the County in year 1999. It has not been significantly modified since that time, almost 20 years ago. Much has changed in the wine industry in the past two decades. One of the primary objectives for this winery, as was the case for Far Niente Winery, was to purposely re-use an existing historic property as a winery. The second objective was to do something unique in the wine business, which in this case was to develop a wide variety of single-vineyard wines and educate the public about that process. On both accounts, Nickel & Nickel Winery has established itself and is poised for growth.

The historic restoration aspect of the original project included re-use of the historic Sullenger House, typical of a turn-of-the-century farmstead. The repurposed residence currently accommodates winery administrative offices, hospitality and tasting rooms, and a commercial kitchen. In addition, the original permit identified two outbuildings, a small shed and a barn, which were historically significant due to their relationship to the residence and agricultural operations on-site. To date, the two smaller structures have retained the use originally assigned, which was for storage. They can now be repurposed to assist with needed accessory uses related to the winery, restored in the manner prescribed in Secretary of Interior standards.

The red Gleason Barn on the site, while not within the context of the Sullenger Farmstead, is a pre-Revolutionary War barn that was moved from the Northeast to California and repurposed as winery offices and tasting rooms, along with a winery lab area.

New construction of two fermentation barns, a barrel cellar, and a mechanical room were added to the winery site in a phased development plan. As the winery developed its single-vineyard brands and explored a new area of wine appreciation, it began to grow into its full production potential. Fortunately, the single-vineyard concept was successful and after twenty years of pioneering this unique winemaking concept, Nickel & Nickel needs expanded production and the accessory use necessary for long-range planning of facilities and winery programming. The fermentation barns are both new structures, but each is reflective of the Secretary of Interior standard that new structures must not emulate the period of the original historic context, but show consistency in design as well as an obvious contrast between that which was old and that which is new.

Objectives of Major Mod

The objectives of the applicant are multi-purposed. The most important of these was to conceive Nickel & Nickel in terms of long-range planning needs. At the outset of the planning effort for this winery, the applicant had to explore the viability of such a unique approach to winemaking and they had to grow into those plans. Earlier production was phased, with production structures coming on-line some years subsequent to the original use permit approval. Hospitality uses were very minimal, while the winery explored what was necessary to produce and promote these special wines.

It is noteworthy that in 1999, most wineries sold their wines through a broad distributor network. That sales model has since changed radically. The number of wine distributors has been reduced by over 70 percent, making it very difficult for all but the largest and best-known wineries to rely on those efforts so exclusively. After the recession of 2008, virtually all small and moderately-sized wineries were forced to promote and sell their wine in the mode of direct-to-consumer sales. To support this new sales model and for businesses to be viable, the staffing needs and the hospitality needs of wineries had to change.

Nickel & Nickel Winery originally wished to have as few visitors as possible, relying more on the distribution model combined with an in-depth marketing plan to educate the public and trade towards building consumer loyalty on a long-term basis. This is reflected in the winery's current visitation and marketing plans, in that the daily visitation is unusually low for a winery of this size and this location on Highway 29, yet the marketing plan is more generous and in fact, continues to serve the winery quite well. Direct-to-consumer sales are critical to building customer base loyalty and attracting a steady group of customers into the wine club is critical to this success. In turn, daily visitation is the only effective way of attracting new wine club membership. Therefore, the original daily visitation entitlements are too restrictive for Nickel & Nickel Winery. This relatively low level of visitation leaves them at a disadvantage in terms of being competitive with other wineries in the Napa Valley and elsewhere.

Another priority of Nickel & Nickel Winery is to optimize safety and comfort for its employees, as well as its visitors. New requirements from a myriad of agencies besides Napa County have drafted new regulations for safety and environmental quality. The major mod provides all the necessary technical reports that update this winery permit and it reflects the improvements that are now required for wineries (such as covered outdoor work areas). As the winery has grown over the past almost 20 years, the number of employees has also increased over time. Nickel & Nickel Winery proposes to achieve compliance with the numbers of employees that are currently working at the winery, and who are assumed necessary for the long-term operations of the winery. The proposed circulation plan and additional parking areas are consistent with that goal. Nickel & Nickel does not just wish to update their winery use permit to achieve short term goals; rather, their vision is to have approved these proposed facilities that will insure its success far into the future.

At the time Nickel & Nickel Winery was original constructed, Caltrans required the applicant to construct a left-turn lane, along with broad acceleration and deceleration lanes in front of the winery on Highway 29. This provided a significant safety benefit for all travelers on Highway 29, yet the daily visitation approved for the winery at that time was not consistent with the extent of this capital expenditure. We do not envision additional highway improvements in association with this major mod request. However, we are proposing consistency with the *Napa County Road and Street Standards* and no road exception is proposed.

In addition to compliance performance, Nickel & Nickel Winery seeks to resolve some inconsistencies found between the original use permit, what was constructed with approved building permits, and what is actually on the ground today. So we are looking at an important consistency check to get the winery use permit updated. The proposed improvements result in a modest yet favorable increase in vineyard acreage, made possible by the relocation of solar panels to carport and rooftop installations.

Consistent with the original objective of repurposing Nickel & Nickel Winery, the applicant wishes to protect the historic integrity of the property and protect those environmental characteristics that are germane to the sense of identity that is the Valley floor and the Napa County Agricultural Preserve. To that end, the team has protected important viewshed areas, siting buildings so as to minimize any visual impact, and the team also included historic architects in the repurposing of the historic buildings and addition of the new production structure.

Origer and Associates performed site reconnaissance in association with this proposed major mod, and efforts to comply with the findings of their report have resulted in this project revision, which incorporates mitigation measures for the protection of cultural sources on-site.

Historic architect Juliana Inman and the historic architecture firm ARG were retained to evaluate all structures reflected in this major mod and she designed the plans for renovating the two smaller historic buildings and minor revisions to the historic Sullenger House in keeping with guidelines from the Secretary of Interior. ARG was the firm first employed in 1999 and the firm that did construction documents for the Sullenger House. ARG developed the original analysis and background for historic significance that is represented by the Sullenger Farmstead.

Actions Requested in Use Permit Major Mod

The major mod encompasses long-term planning actions, as well as resolving compliance relative to the number of winery employees. This involves proposals for production increase, daily visitors increase, and recognition of winery employees. The winery facilities have been updated, as reflected in this major mod request, to be consistent with the new production and wine promotion programs the applicant feels are necessary to achieve success according to their stated objectives. These are as follows and are as reflected in the exhibits and other materials submitted in association with this major mod filing.

- (1) Request to increase production from the currently approved 125,000 gallons per year to a maximum of 225,000 gallons per year;
- (2) Increase the number of visitors for tours/tastings from the currently approved 75 persons on busiest day to a maximum of 260 persons on busiest day and a weekly maximum of 1,440 persons;
- (3) The addition of three (3) larger marketing events (one 1,000-person event and two 900-person events; (An earlier proposal had included a fourth event, the long-time event known as the V Foundation Event. However, that event was subsequently removed and will be dealt with as a Temporarily Events Permit.)

- (4) Update the number of employees from 21 full-time and 6 part-time in the original permit from 1999, to a current level of 67 full-time and 6 part-time (no change in part-time employees) for long-term planning purposes;
- (5) Refinement to the existing winery access road, a newly proposed trash enclosure, and the addition of a loading dock, in keeping with new facilities and the separation of production and hospitality uses on-site;
- (6) Request an increase in the on-site parking from 45 spaces currently approved to a total of 106 spaces for long-term planning purposes for employees and visitors/visitation overflow accommodation; includes a total of 35 visitor spaces, 67 employee spaces and 4 ADA spaces;
- (7) Request approval of an additional 14,013 square feet of winery structures, with production and back-of-house accessory space linked to the existing fermentation building and located further from Highway 29 than the existing building (therefore, no requirement for a variance);
- (8) Reallocate certain spaces in the existing Sullenger House and Gleason Barn to winery administrative and hospitality purposes;
- (9) Repurpose of two historic outbuildings from their current use as winery storage to winery accessory use (mostly administrative and hospitality, but to include a production laboratory);
- (10) Provide a permanent cover on an existing crush pad and outdoor work areas, whereas cover was not required at the time this construction pad was approved and/or built;
- (11) Request to change the hours of operation for the winery from a current 7:00 AM until 6:00 PM, to 6:00 AM until 6:00 PM.

Winery Operations

The proposals in this major mod request will allow the winery to expand in a way that promotes safety, efficiency and wine quality. The proposed facility imparts more flexibility to both production and business operations in a number of ways. The revised circulation and parking plans will allow for the separation between production and hospitality uses that are prudent and necessary for a winery of this size. Providing additional parking will allow for overlap as visitors come and go that is characteristic of the new paradigm for winery hospitality. Engagement with visitors will be more in-depth and compatible with the direct-to-consumer model, so visitors are directed first to reception rooms where they can be greeted in a manner consistent with the company's established high-hospitality standards. The visitation program will be conducted with hosted tastings, some with tours, focusing on

education of single vineyard wine production and building long term relationships through high quality personal experiences. The desired guest experience, from 45 minutes to 90 minutes with a tour, is simply longer than those in the days of come in and taste, purchase and leave. Some tours overlap, depending upon how long visitors might stay for their purchases, signing up for wine club, or shipping arrangements.

The applicant also proposes the change in operations to a 6:00 AM until 6:00 PM plan because it allows for staggering employee work hours and visitors/marketing events arrivals and departure so as to avoid the commuter peak hours on the highways. The traffic analysis for Nickel & Nickel Winery has been conducted in order to reflect a “self-mitigated” plan for avoidance of peak hours, which have been completely redefined since the winery was first approved in 1999.

The proposal has also requested that the new hours of visitation will be 10:00 AM until 6:00 PM, which is consistent with other winery use permits and which still observes avoidance of commuter peak hour traffic times.

The repurposing of use space in the Sullenger House, Gleason Barn and the two smaller historic outbuildings focuses the visitor experience to the “front of house” and consolidates production uses to the “back of house” in one area next to the vineyards and further from the Highway. The reconfiguration of the winery entry simplifies arrival for visitors and focuses them into an area more intuitively designed for the visitor experience (and separate from the busy areas of production activities).

The proposed new production structure will allow the winery to comfortably provide for its requested production increase, in a location that is not part of the visitor experience.

Winery Facilities

The existing fermentation capacity and crush pads, together with the proposed new production area will allow the winery to comfortably provide for its requested production increase, in a location that is removed from that of the visitor experience.

The expanded production space will be for laboratory, production storage, and other production-related uses. The expansion has been sited for minimal visual impact when viewed from the closest public roadway, St. Helena Highway/Highway 29. Views of this building for southbound travelers are obscured by the existing William Turnbull Winery and the Nickel & Nickel Winery Gleason Barn, as well as by existing landscaping trees. Views of the new building from directly across Highway 29 will be obscured by the existing two Nickel & Nickel Fermentation Barns, which represent the foreground visual perception. Northbound travelers on Highway 29 may have some short-term views of the new building from a vantage point on par with or slightly to the north or south of the existing Vinescape viticulture offices building.

On the same parcel and within the project area is the viticulture office building for Vinescape, Nickel & Nickel and Far Niente Wineries' vineyard operations. This use was previously approved by Napa County and no changes are proposed for this structure or its currently approved use.

There are no proposed changes for the existing historic Sullenger House. It remains as accessory use for winery administrative offices and tasting rooms, along with its approved commercial kitchen.

The existing Gleason Barn will be repurposed to serve as the initial visitor experience for winery visitors. Offices will remain in the upstairs areas and will be assigned to accessory uses. It will feature several tasting areas on the entry level, where some of the smaller winery marketing events may be held. Larger winery marketing events will continue to be held on: (1) the outdoor courtyard; (2) within the renovated historic storage shed; (3) in the cellar/basement of the Sullenger House; (4) in the purpose-built seasonal parking area to the south of the courtyard; and (5) in the main aisles of the North and South Fermentation buildings and specifically noted areas of the Barrel Cellar.

One of the two existing historic outbuildings, referred to as the "BLD 2 White Barn Remodel," will house winery administrative offices. The other historic building, referred to as "BLD 5 Reception Shed Remodel," will be renovated to support visitation and marketing events, with indoor-outdoor spaces opening to the sycamore grove in the courtyard.

The resulting winery coverage with this major mod is 215,302 square feet, or a total of 4.94 acres. Given the winery parcel of 34.64 acres (post lot-line adjustment), the winery coverage represents 14.3 percent of the overall parcel.

Existing production space was 50,254 square feet and proposed new production space is 57,888 square feet. Accessory use in the existing approved use permit was 13,318 square feet and the proposed new number is 21,479 square feet, for a production-to-accessory ratio of 37.1 percent. This represents an increase from the previous ratio of 26.5 percent, but remains under the 40 percent threshold in the County's *Winery Definition Ordinance (WDO)*.

An attachment to this major mod description is a building area summary table or matrix, which reflects all production and accessory uses both approved and proposed, as well as the reassignment of the agricultural use of the Vinescape office to winery accessory uses. The matrix is consistent with the architectural floor plans developed in association with this revised project application.

Roads and Parking

The winery constructed a left-turn lane, along with significant acceleration and deceleration lanes along Highway 29 at the time of the original use permit. Reconfiguration of the internal winery access road and redesign of the entry will not require additional improvements related to Highway 29.

The total number of parking spaces proposed for the Nickel and Nickel Winery is 98 spaces. This includes 57 employee spaces; 36 visitor spaces; 2 employee ADA spaces; and 3 visitor ADA spaces. This correction is reflected on the revised site plan prepared by Summit Engineering and submitted herewith. The exhibit includes a matrix identifying the existing and newly proposed parking spaces.

The additional parking requested does not cause the net removal of productive vineyards. Moreover, it will not be highly visible from Highway 29. Parking areas will be landscaped and will feature low-level lighting so as to minimize any potential visual impact.

There is no road exception request as part of this proposed major mod.

Winery Marketing Plan

In the initial application request, Nickel & Nickel does not propose any changes to its existing Winery Marketing Plan events, which were adequately anticipated early in the winery's planning process. However, their daily tours/tastings visitation number is relatively low and was proposed in 1999 to reflect the business climate of the time. The proposal is for an increase in daily tours/tastings that is consistent with numbers approved for other wineries of a similar size and in similar locations.

Napa County has recently changed their policy on processing of Temporary Events Permits, which have been filed and approved for the past decade for some of the winery's larger events. County advised that any event dealing with the promotion or marketing of wine now must be approved as part of the winery marketing plan and that all Temporary Events must meet the precise definition of said event in order to accommodate the event. For this reason, we are including certain of the larger events in this use permit request and have had them evaluated by the traffic consultant. We wish to emphasize that these events have been held for the past ten years, so they do not really represent "new" traffic.

Other than these larger events that were previously applied for and approved as Temporary Events, there are no changes requested as part of the winery's marketing plan. The request does include a request to increase the tours and tastings numbers, which were artificially low when the winery was initially approved and have never been increased since that time. The well known V Foundation event will continue to be processed as a Temporary Events Permit, as it meets the definition of same.

Below is the new proposal for the Winery's visitation, which also reflects the existing approved Winery Marketing Plan.

- Private tours/tastings: 260 on busiest day and 1,440 weekly maximum
- Request to serve food with some of the tours/tastings, approximately 20 percent.
- The winery's approved marketing plan events, are:
 - Maximum of three events per week, with up to 25 persons attending each.
 - Maximum of four events per year, with up to 100 persons attending each.
 - One event per year, with up to 250 persons in attendance.
 - A total of 161 events per year, with up to 4,550 persons in total.
 - Request to add three (3) larger events to the marketing program, as described on the previous page. These are: one event of a maximum of 1,000 persons; and two (2) event of a maximum of 950 persons.

Comparable Wineries for Daily Visitation

Justification for selection of 260 persons on busiest day is reflected in a comparison of similarly sized winery projects from the Napa County Public Winery Data Base, as follows. ***

William Turnbull Cellars
250,000 gallons per year
400 daily visitors

Silver Oak Vineyards
210,000 gallons per year
500 daily visitors

Grgich Hills Winery
250,000 gallons per year
572 daily visitors

Whitehall Lane Winery
200,000 gallons per year
250 daily visitors

Frogs Leap Winery
240,000 gallons per year
250 daily visitors

Castello di Amarosa
200,000 gallons per year
200 daily visitors

***The average number of maximum daily visitors from this comparison of similarly-sized wineries is 362 persons, which exceeds by 102 persons the 260 daily visitors proposed for Nickel & Nickel Winery.

The *Cumulative Traffic Analysis* prepared for this major mod proposal by Crane Transportation Group finds that the increase in production and daily visitation, along with the increase in employee numbers, does not create a potentially significant impact on Highway 29.

Summary

The proposed major mod is entirely consistent with the winery's long-range plan for a sustainable winery for producing 225,000 gallons of wine per year and for insuring that there is a viable promotion plan in place so that the wine labels will remain successful. It is important to note that the original application for Nickel & Nickel Winery had an exceptionally low level of daily visitation, but also that the world of wine marketing has changed considerably since that time. More wineries have been approved and are in operation, so competition is more intense for all. Import wines have been aggressively increasing in the world market, posing even more competition for Napa Valley wineries. And most importantly, wineries can no longer solely rely so exclusively on distributors to place and sell their wines. The new paradigm of the direct-to-consumer market was not a chosen one, but one of necessity. Relative to when the original use permit was approved for Nickel & Nickel, the burden of promoting, educating, and selling wine has shifted more to the winery. Based on this trend, consumer visitation is critical to future success.

The Nickel & Nickel proposal is consistent with all the provisions of the County's *Winery Definition Ordinance*. The daily visitation requested falls a full 30 percent lower than comparisons with other similarly-sized wineries in Napa County. There are no variances or exceptions requested, and there are no compliance issues to resolve other than a recognition of the current and planned-for level of employee numbers, which has evolved over the past 20 years. Those numbers are consistent with the winery's needs for increased production, highly specialized methods of winemaking for single-vineyard wines, and for the promotion and sale of the winery's product.

We also wish to highlight the significant public benefits represented by Nickel & Nickel Winery. The left-turn lane safety improvement on Highway 29 was constructed years ago and has greatly increased safety at this location. The applicant has also preserved the agricultural and historic character of the area by re-using and restoring historic structures and a historic farmstead, the John Sullenger Farmstead. Its redesign also protects known cultural resources through avoidance of those areas for construction purposes, or through expert excavation and redeposit to safe areas on-site.

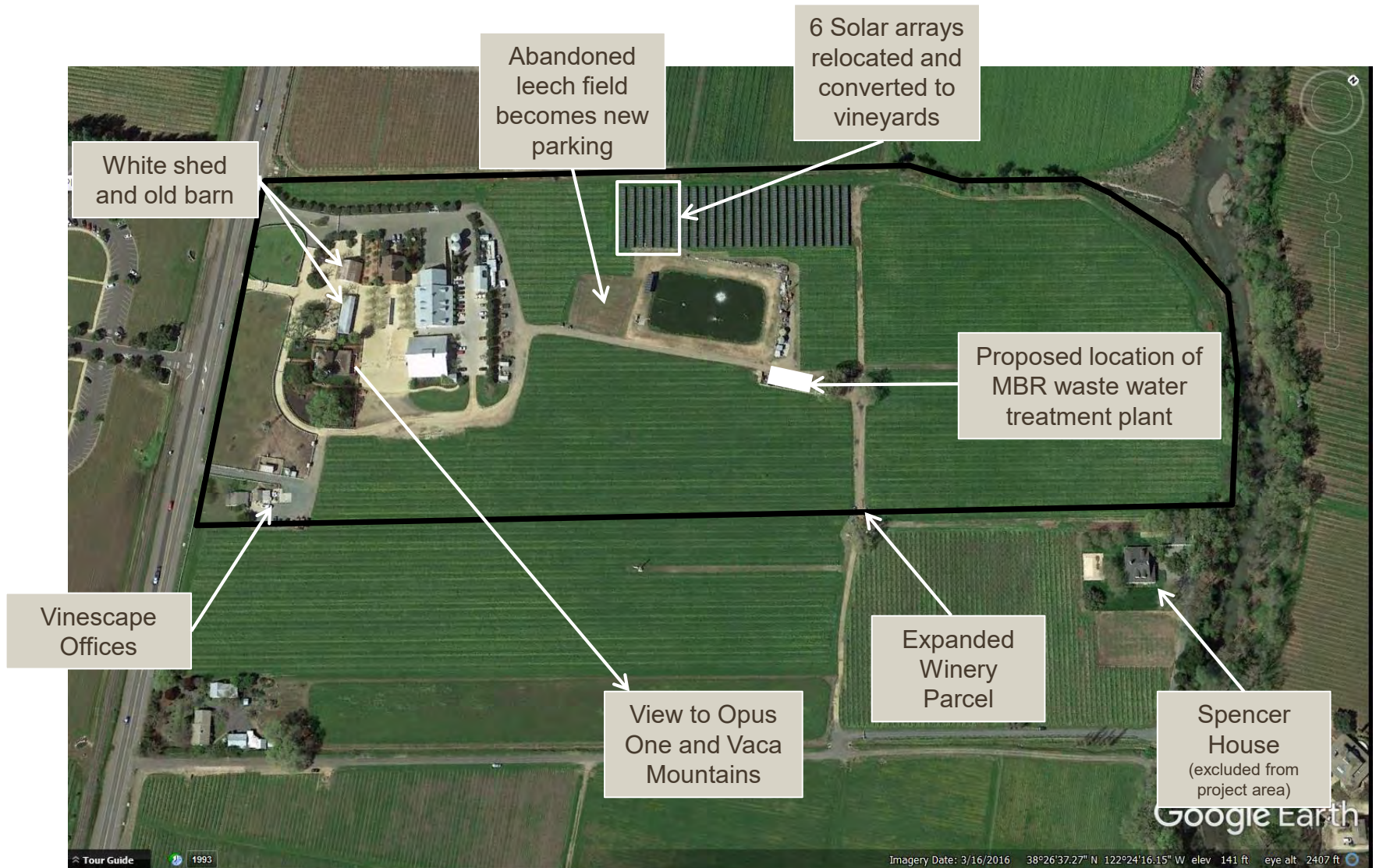
Finally, Nickel & Nickel is very proud that they have enjoyed extremely positive relations with their neighbors over all the years since the winery was first envisioned and approved. It is their intent to continue being a good neighbor and a positive force in the Napa Valley overall.

Nickel & Nickel Entitlement Requests

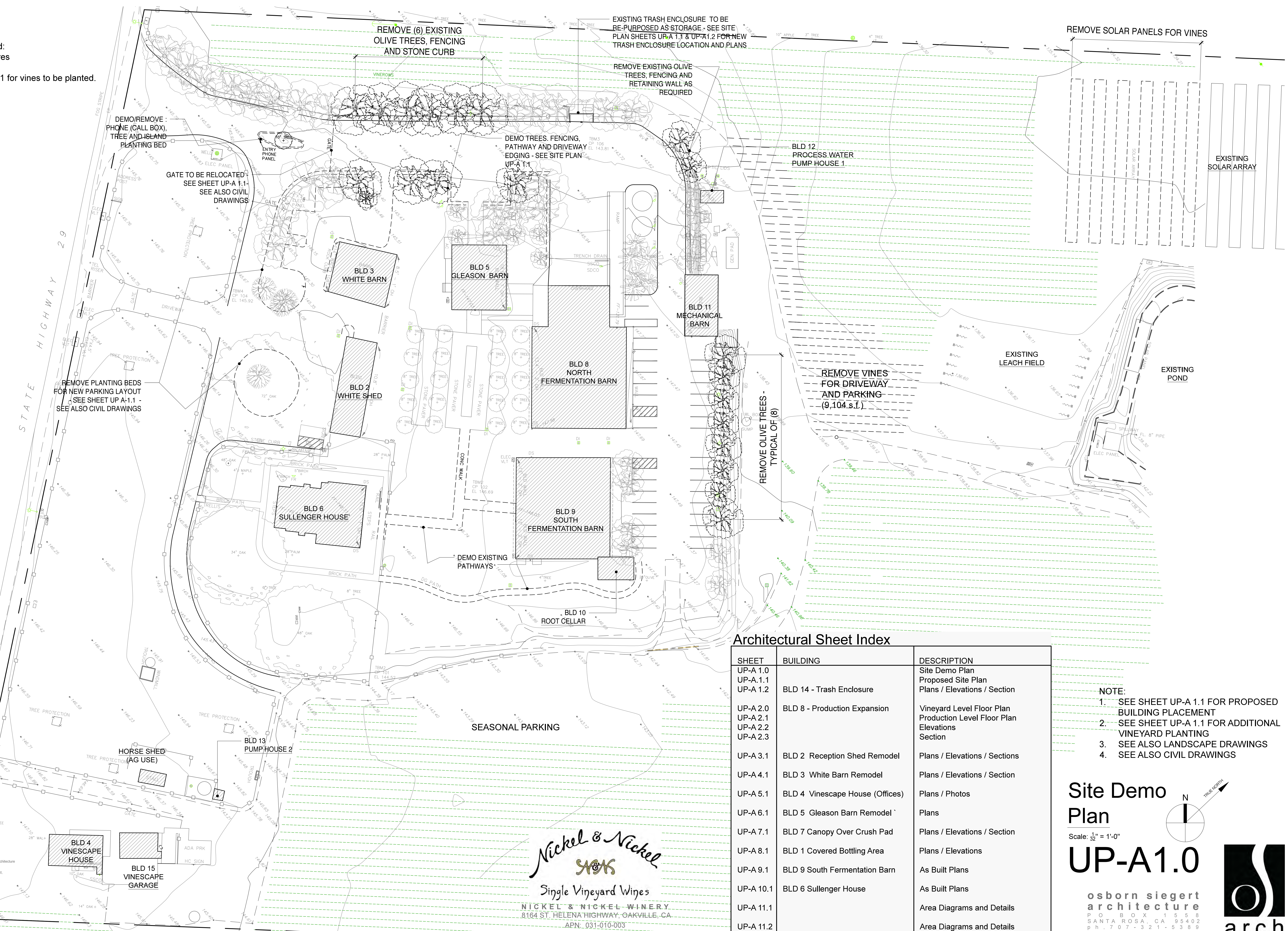
Revised 17 September 2019

	Production (gallons)	Employees	Visitation – Private Tours & Tastings and Marketing Events	Building & Misc. Entitlements
Current Entitlement	125,000	21 FT, 6 PT	<ul style="list-style-type: none"> • Private Tour & Tastings: <ul style="list-style-type: none"> • 75 Daily Max (3 tours of 12 people typical) • 350 Weekly Max • Annual visitation: 18,200 Max • 10am – 3pm (2pm weekends) • Marketing: <ul style="list-style-type: none"> - 25 people x 3/week - 100 people x 4/year - 250 people x 1/year - 4,550 people and 161 events annually 	<ul style="list-style-type: none"> • 63,447 sf of buildings, with an accessory ratio of 27.2%; 4.29 acres of coverage (formerly a 30.05 acre parcel yields a 14.3% coverage ratio) • Tours by Appointment • 45 parking spaces
Proposed Requests	225,000	67 FT, 6 PT	<ul style="list-style-type: none"> • Private Tour & Tastings: <ul style="list-style-type: none"> • Proposed Goal <ul style="list-style-type: none"> • 260 Daily Max • 1,440 Weekly Max • Annual visitation: 74,880 Max • 10am – 6pm (everyday) • Ability to serve food with tastings • Marketing Events: <ul style="list-style-type: none"> • Keep existing entitlements. • Add One 1,000-guest weekend day event, from 10am to 6pm with scheduled arrival times not to exceed 300 guests onsite, valet parked. • Add Two 900-guest weekend day event, from 10am to 6pm with scheduled arrival times not to exceed 250 guests onsite, valet parked. • All proposed large events will have food prepared onsite or offsite by licensed caterers, rented portable restrooms. 	<ul style="list-style-type: none"> • Lot line adjustment expanding project area to 34.64 acres; encompasses all structures of winery use. Project area is winery parcel: 031-010-003. • 78,569 sf of buildings, with an accessory ratio of 37.4%; 4.94 acres of coverage (14.3%) • Remodeled shed with 2 tasting areas • Remodeled barn with 10 offices and 6 open workstations • Expansion of barrel cellar to add production offices, lab, storage, and maintenance facilities • New trash enclosure and canopies over outdoor production areas • Existing trash enclosure repurposed to accessory storage. • New MBR waste water treatment system • Road and parking lot improvements to include 35 guest spaces, 67 employee spaces, 4 ADA spaces, seasonal parking south of courtyard, and a loading dock

Nickel & Nickel Site Overview



Vineyard Removed:
9,104 s.f. = .21 acres
See sheet UP-A 1.1 for vines to be planted.



Architectural Sheet Index

SHEET	BUILDING	DESCRIPTION
UP-A 1.0		Site Demo Plan
UP-A 1.1		Proposed Site Plan
UP-A 1.2	BLD 14 - Trash Enclosure	Plans / Elevations / Section
UP-A 2.0	BLD 8 - Production Expansion	Vineyard Level Floor Plan
UP-A 2.1		Production Level Floor Plan
UP-A 2.2		Elevations
UP-A 2.3		Section
UP-A 3.1	BLD 2 Reception Shed Remodel	Plans / Elevations / Sections
UP-A 4.1	BLD 3 White Barn Remodel	Plans / Elevations / Section
UP-A 5.1	BLD 4 Vinescape House (Offices)	Plans / Photos
UP-A 6.1	BLD 5 Gleason Barn Remodel	Plans
UP-A 7.1	BLD 7 Canopy Over Crush Pad	Plans / Elevations / Section
UP-A 8.1	BLD 1 Covered Bottling Area	Plans / Elevations
UP-A 9.1	BLD 9 South Fermentation Barn	As Built Plans
UP-A 10.1	BLD 6 Sullenger House	As Built Plans
UP-A 11.1		Area Diagrams and Details
UP-A 11.2		Area Diagrams and Details

- NOTE:
- SEE SHEET UP-A 1.1 FOR PROPOSED BUILDING PLACEMENT
 - SEE SHEET UP-A 1.1 FOR ADDITIONAL VINEYARD PLANTING
 - SEE ALSO LANDSCAPE DRAWINGS
 - SEE ALSO CIVIL DRAWINGS

Site Demo Plan

Scale: 1/32" = 1'-0"

UP-A1.0

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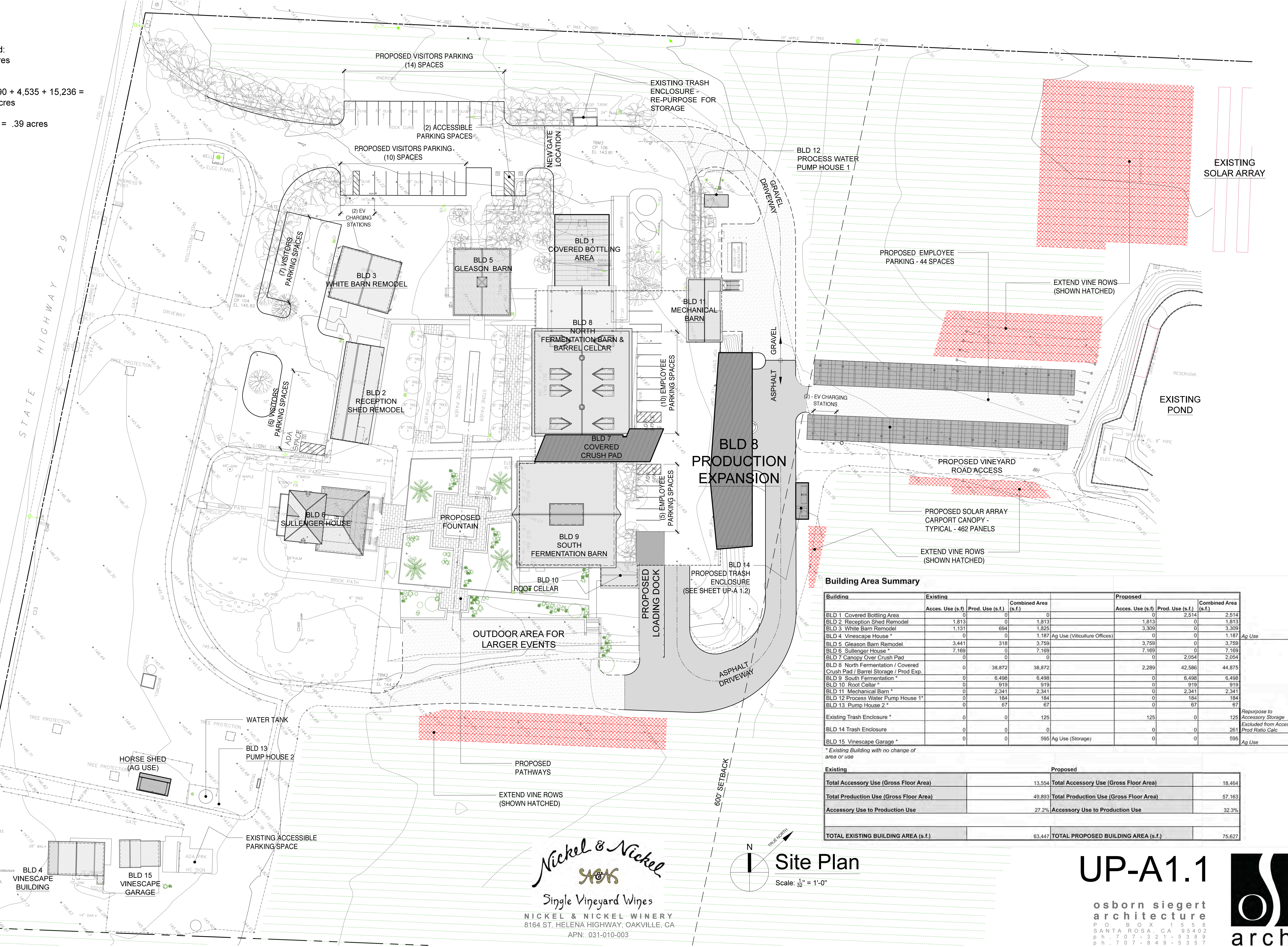
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Vineyard Removed:
9,104 s.f. = .21 acres

Vineyard Planted:
4,619 + 447 + 1,090 + 4,535 + 15,236 =
25,927 s.f. = .60 acres

Net Vineyard Gain = .39 acres



Building Area Summary

Building	Existing			Combined Area (s.f.)	Proposed		
	Acces. Use (s.f.)	Prod. Use (s.f.)	0		Acces. Use (s.f.)	Prod. Use (s.f.)	0
BLD 1 Covered Bottling Area	0	0	0	0	0	2,514	2,514
BLD 2 Reception Shed Remodel	1,813	0	0	1,813	1,813	0	1,813
BLD 3 White Barn Remodel	1,131	694	0	1,825	3,309	0	3,309
BLD 4 Vinescape House *	0	0	1,187	Ag Use (Viticulture Offices)	0	0	1,187
BLD 5 Gleason Barn Remodel	3,441	318	0	3,759	3,759	0	3,759
BLD 6 Sullenger House *	7,169	0	0	7,169	7,169	0	7,169
BLD 7 Canopy Over Crush Pad	0	0	0	0	0	2,054	2,054
BLD 8 North Fermentation / Covered Crush Pad / Barrel Storage / Prod Exp.	0	38,872	0	38,872	2,289	42,586	44,875
BLD 9 South Fermentation *	0	6,498	0	6,498	0	6,498	6,498
BLD 10 Root Cellar *	0	919	0	919	0	919	919
BLD 11 Mechanical Barn *	0	2,341	0	2,341	0	2,341	2,341
BLD 12 Process Water Pump House 1*	0	184	0	184	0	184	184
BLD 13 Pump House 2 *	0	67	0	67	0	67	67
Existing Trash Enclosure *	0	0	125	125	125	0	125
BLD 14 Trash Enclosure	0	0	0	0	0	0	261
BLD 15 Vinescape Garage *	0	0	595	Ag Use (Storage)	0	0	595
* Existing Building with no change of area or use							
Existing				Proposed			
Total Accessory Use (Gross Floor Area)				13,554	Total Accessory Use (Gross Floor Area)		18,464
Total Production Use (Gross Floor Area)				49,893	Total Production Use (Gross Floor Area)		57,163
Accessory Use to Production Use				27.2%	Accessory Use to Production Use		32.3%
TOTAL EXISTING BUILDING AREA (s.f.)				63,447	TOTAL PROPOSED BUILDING AREA (s.f.)		75,627

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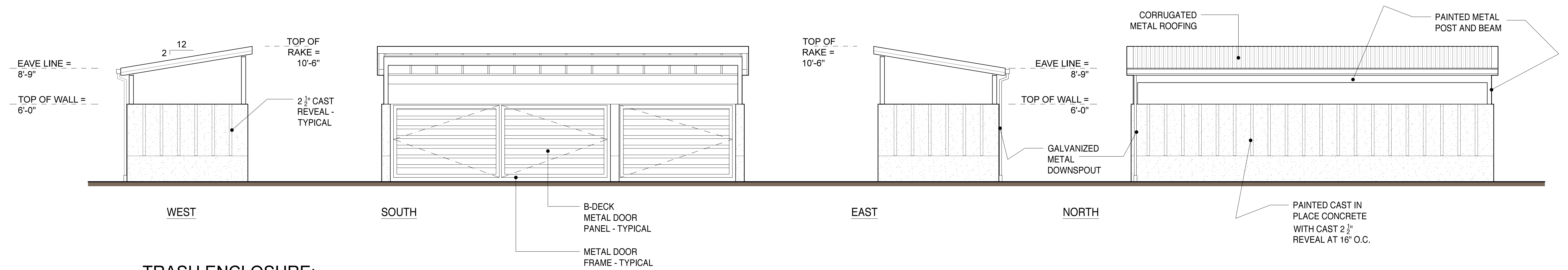
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Site Plan
Scale: 1/32" = 1'-0"

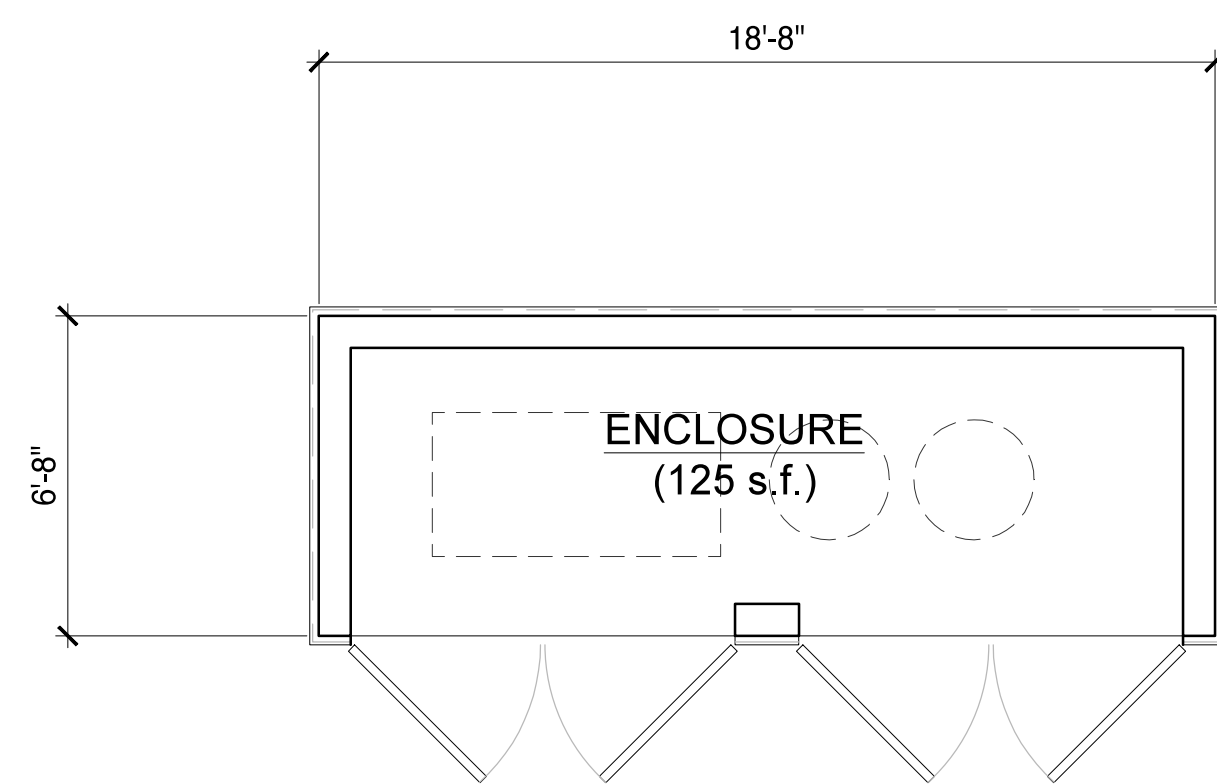
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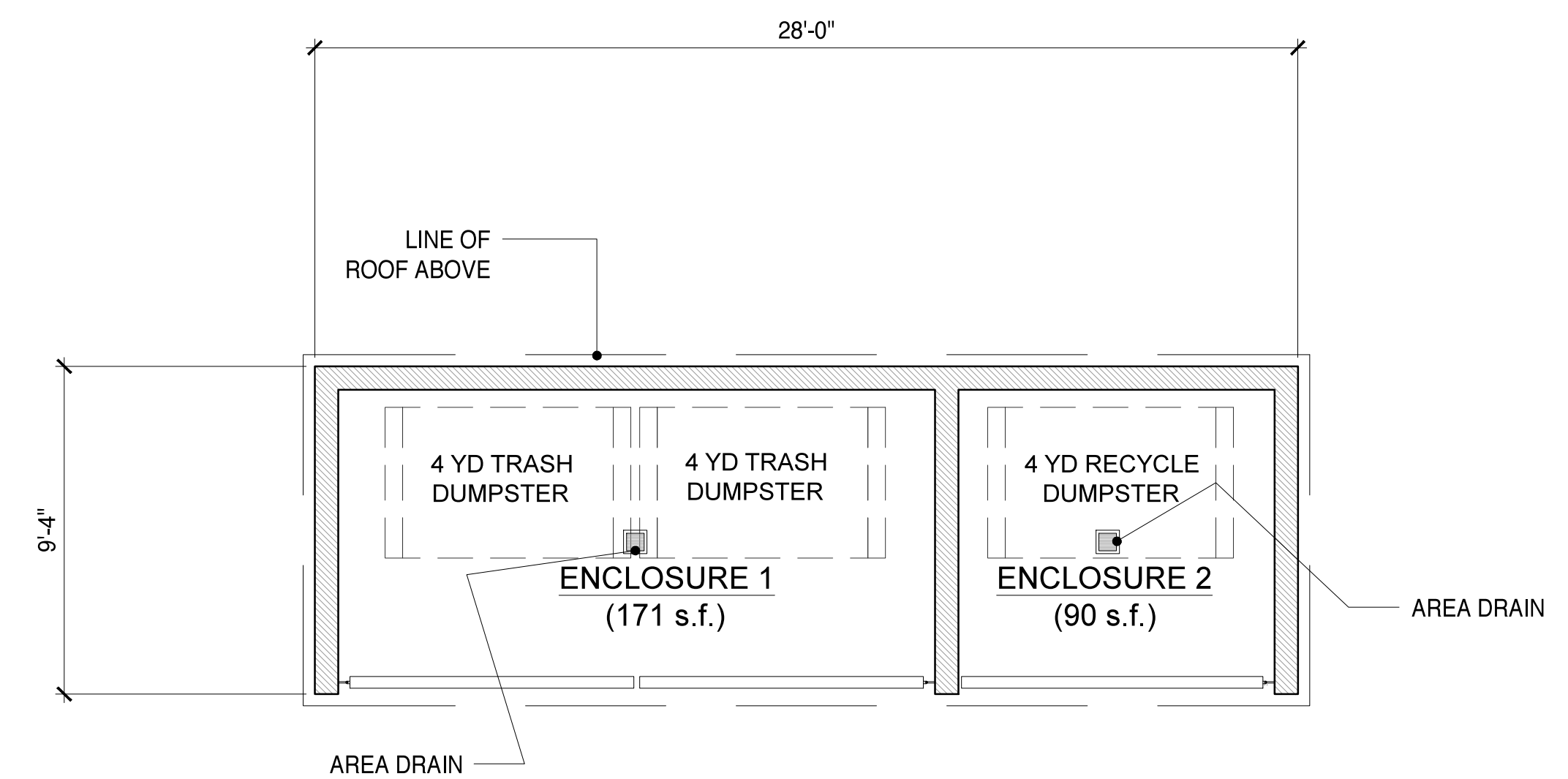


**2 TRASH ENCLOSURE:
Elevations**
SCALE: 1/4" = 1'-0"



**3 TRASH ENCLOSURE:
As-Built Plan** TOTAL FLOOR AREA: 125 s.f.
SCALE: 1/4" = 1'-0"

- EXISTING TRASH ENCLOSURE TO BE RE-PURPOSED AS STORAGE - SEE DETAIL 1/- FOR PROPOSED NEW ENCLOSURE



**1 TRASH ENCLOSURE:
Proposed Plan** TOTAL FLOOR AREA: 261 s.f.
SCALE: 1/4" = 1'-0"

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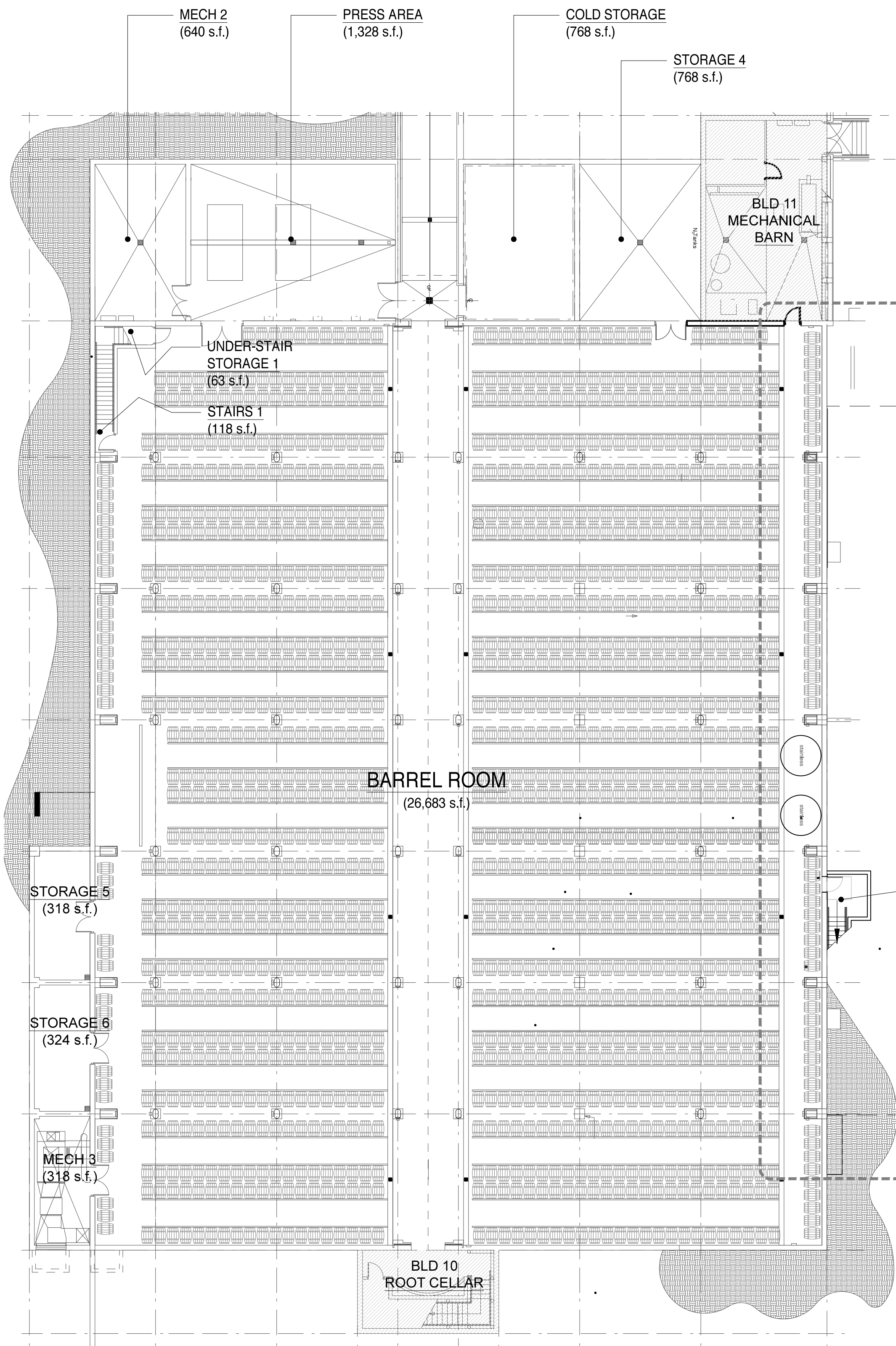
**BLD 14
TRASH ENCLOSURE
PLANS / ELEVATIONS
UP-A1.2**

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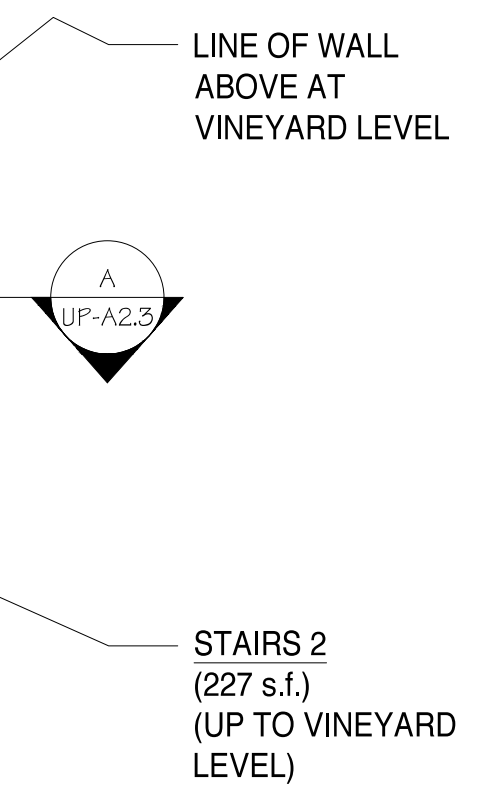


BLD 8 - North Fermentation (Production Expansion)

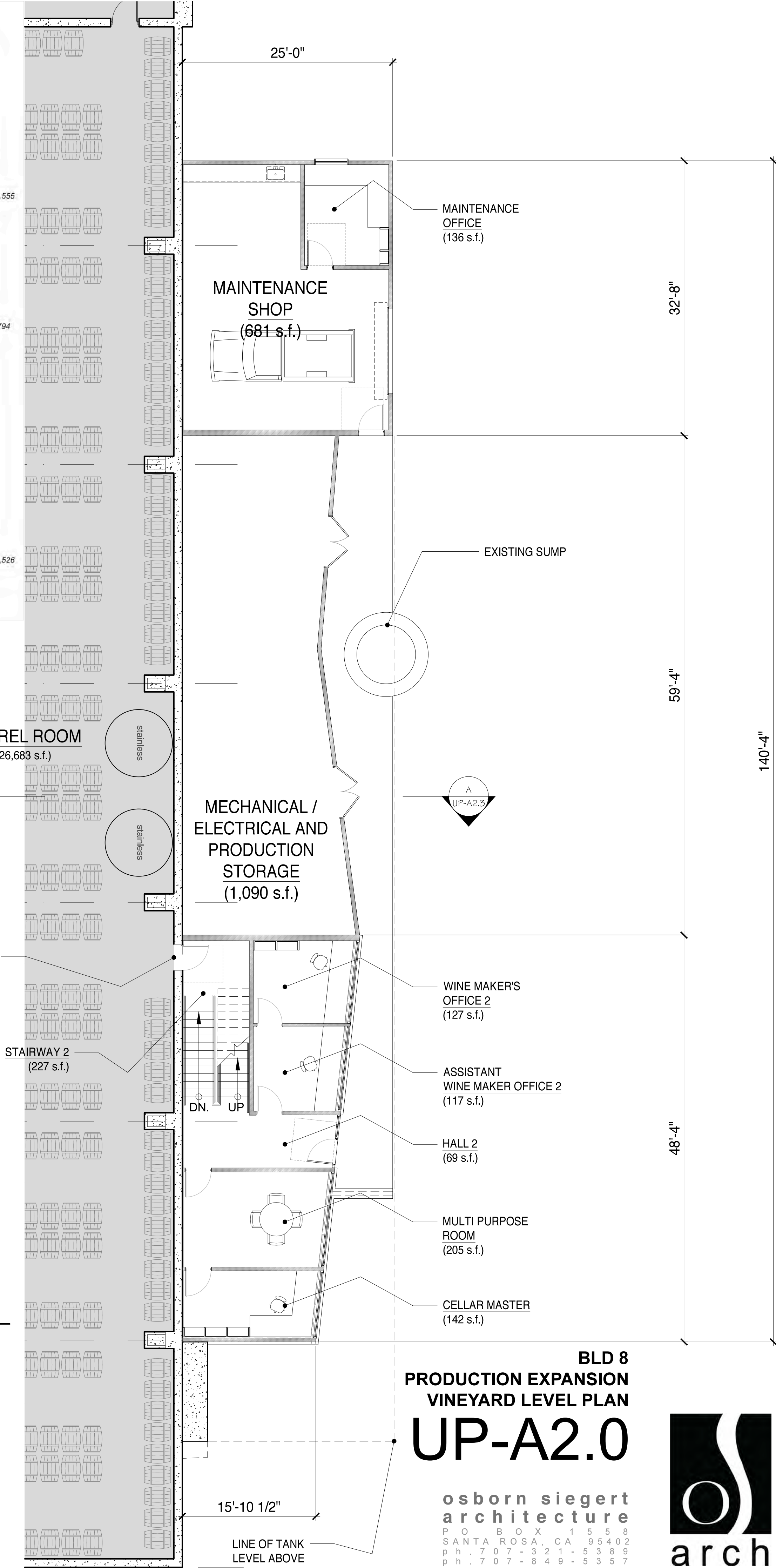
Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
Cellar Level			Cellar Level		
Barrel Room	26,683		Barrel Room	26,683	
Stairs 1 (to Fermentation Room)	118		Stairs 1 (to Fermentation Room)	118	
Under Stair Storage 1	63		Under Stair Storage 1	63	
Storage 4	768		Storage 4	768	
Storage 5	318		Storage 5	318	
Storage 6	324		Storage 6	324	
Cold Storage	768		Cold Storage	768	
Mechanical 2	640		Mechanical 2	640	
Mechanical 3	318		Mechanical 3	318	
Press Area	1,328		Press Area	1,328	
			Stairway 2	227	
			Lower Level (Vineyard)		
			Maintenance Office	136	
			Maintenance Shop	681	
			Mechanical / Electrical / Prod Storage	1,090	
			Wine Makers Office 2	127	
			Assistant Wine Makers Office 2	117	
			Hall 2	69	
			Multipurpose Room 3	205	
			Cellar Master's Office	142	
			Stairway 3	227	
Production Level			Production Level		
Fermentation Room	5,873		Fermentation Room	5,873	
Stairs 1	118		Stairs 1	118	
Covered Crush Pad	1,553		Covered Crush Pad	1,553	
			Entry	51	
			Employee Lockers	67	
			Employee Restroom 1	74	
			Multipurpose Room 1	385	
			Employee Balcony	190	
			Crush Equipment Storage	750	
			Stairway 4	175	
			Hall 1	198	
			Lab	374	
			Lab Closet	11	
			Chase	9	
			Employee Restroom 2	82	
			Assistant Wine Makers Office 1	90	
			Wine Makers Office 1	168	
			Multipurpose Room 2	358	
Total	0	38,872	Total	2,487	42,388
	EXISTING TOTAL BUILDING AREA	38,872		PROPOSED TOTAL BUILDING AREA	44,875



1 Production Expansion PLAN: Cellar Level
SCALE: 1/16" = 1'-0"



2 Production Expansion PLAN: Vineyard Level
SCALE: 1/8" = 1'-0"



BLD 8
PRODUCTION EXPANSION
VINEYARD LEVEL PLAN
UP-A2.0

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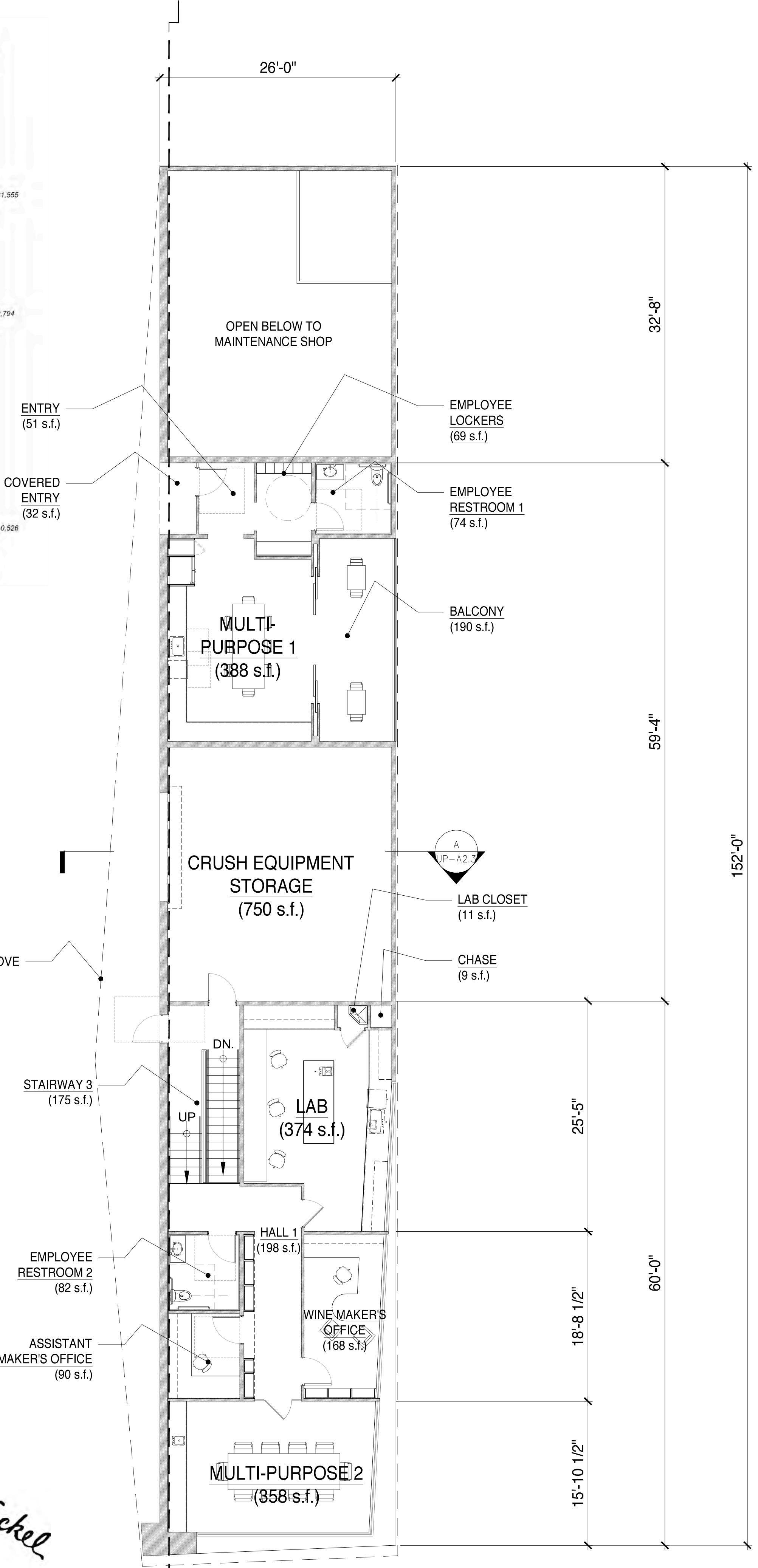
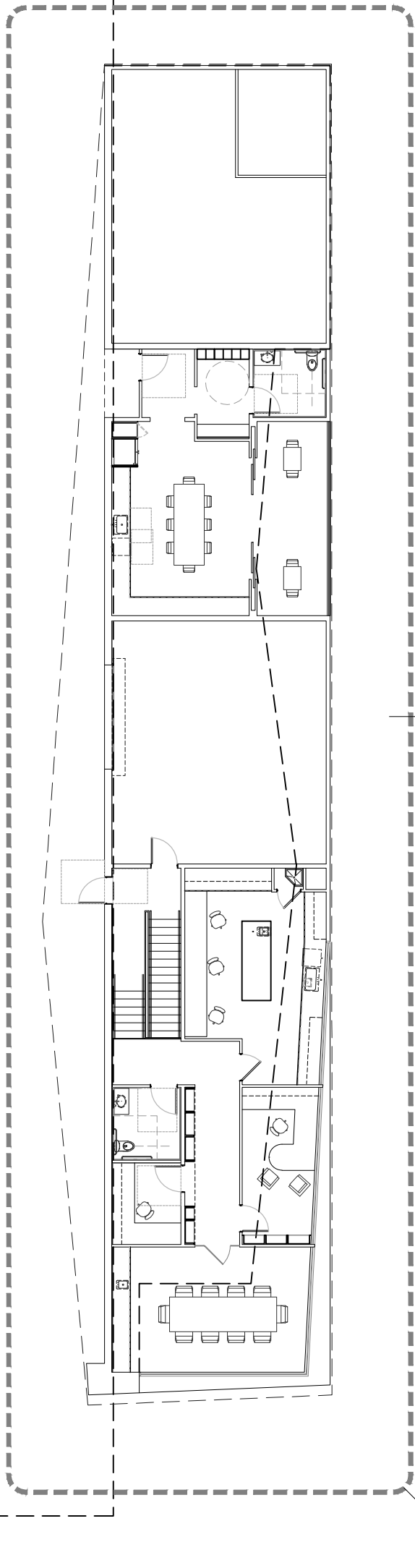
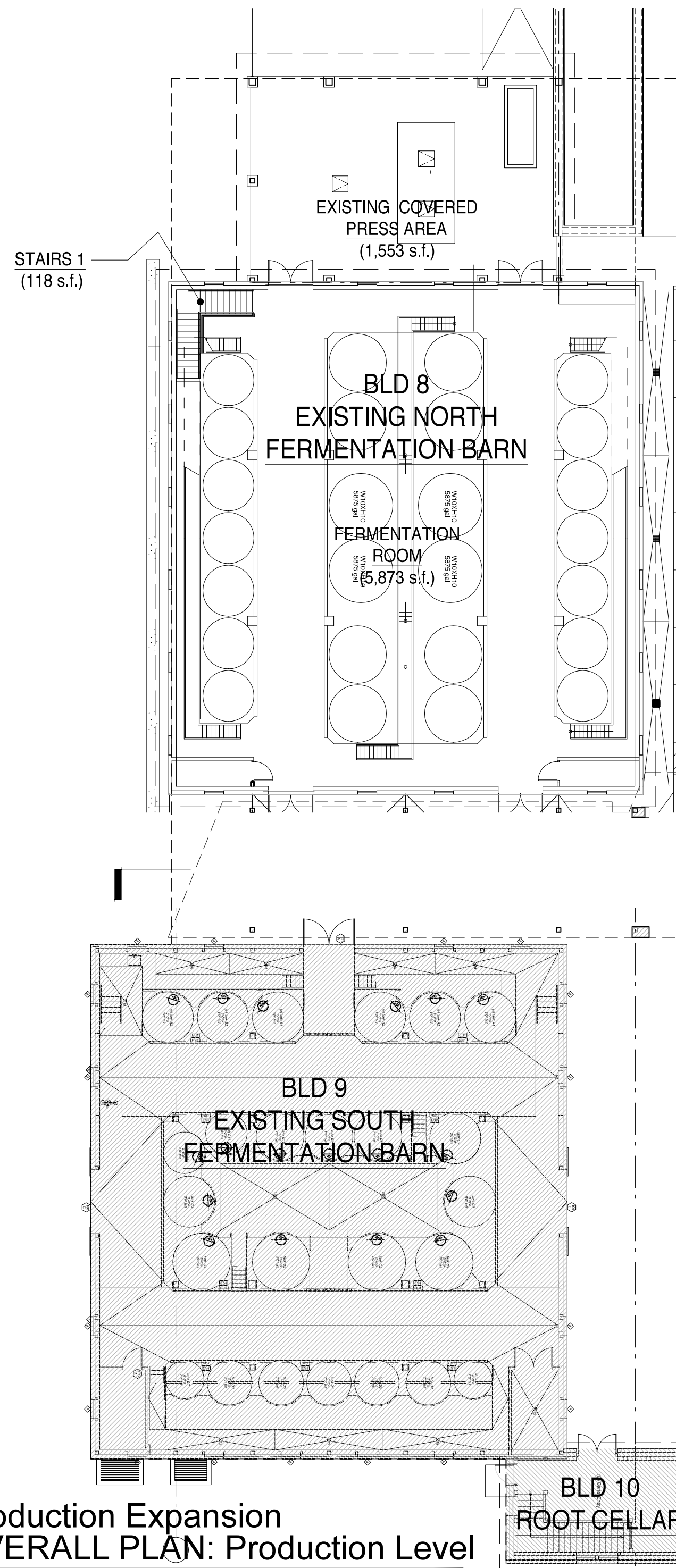
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APN: 031-010-003

BLD 8 North Fermentation (Production Expansion)

Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
Cellar Level					
Barrel Room	26,683		Barrel Room	26,683	
Stairs 1 (to Fermentation Room)	118		Stairs 1 (to Fermentation Room)	118	
Under Stair Storage 1	63		Under Stair Storage 1	63	
Storage 4	768		Storage 4	768	
Storage 5	318		Storage 5	318	
Storage 6	324		Storage 6	324	
Cold Storage	795		Cold Storage	795	
Mechanical 2	640		Mechanical 2	640	
Mechanical 3	318		Mechanical 3	318	
Press Area	1,328		Press Area	1,328	
			Stairway 2	227	
Lower Level (Vineyard)					
			Maintenance Office	136	
			Maintenance Shop	881	
			Mechanical / Electrical / Prod Storage	1,590	
			Wine Makers Office 2	127	
			Assistant Wine Makers Office 2	117	
			Hall 2	69	
			Multipurpose Room 3	205	
			Cellar Master's Office	142	
			Stairway 3	227	
Production Level					
Fermentation Room	5,873		Fermentation Room	5,873	
Stairs 1	118		Stairs 1	118	
Covered Crush Pad	1,553		Covered Crush Pad	1,553	
			Entry	51	
			Employee Lockers	67	
			Employee Restroom 1	74	
			Multipurpose Room 1	385	
			Employee Balcony	190	
			Crush Equipment Storage	750	
			Stairway 4	175	
			Hall 1	198	
			Lab	374	
			Lab Closet	11	
			Chase	9	
			Employee Restroom 2	82	
			Assistant Wine Makers Office 1	90	
			Wine Makers Office 1	168	
			Multipurpose Room 2	358	
Total	0	38,872	Total	2,487	42,388
EXISTING TOTAL BUILDING AREA		38,872	PROPOSED TOTAL BUILDING AREA		44,875



1 Production Expansion OVERALL PLAN: Production Level
SCALE: 1/8" = 1'-0"

2 Production Expansion PLAN: Production Level
SCALE: 1/8" = 1'-0"

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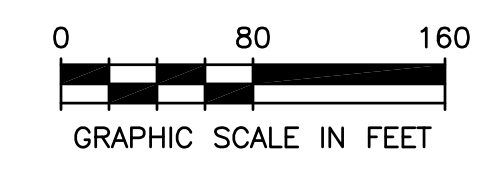
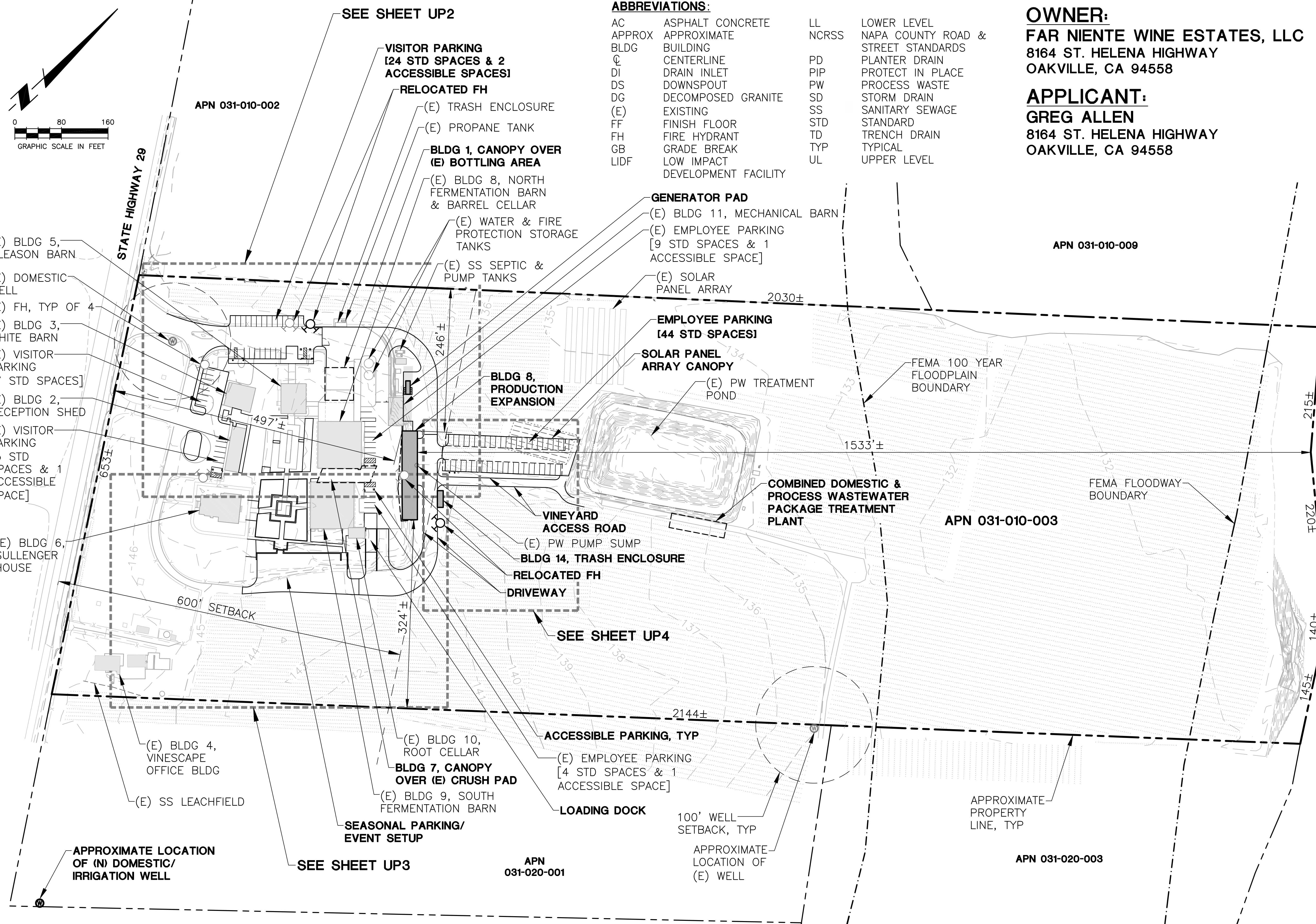
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8164 ST. HELENA HIGHWAY, OAKVILLE, CA
APN: 031-010-003

BLD 8
PRODUCTION EXPANSION
PRODUCTION LEVEL PLAN
UP-A2.1
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ABBREVIATIONS:

AC	ASPHALT CONCRETE	LL	LOWER LEVEL
APPROX	APPROXIMATE	NCRSS	NAPA COUNTY ROAD & STREET STANDARDS
BLDG	BUILDING	PD	PLANTER DRAIN
CL	CENTERLINE	PIP	PROTECT IN PLACE
DI	DRAIN INLET	PW	PROCESS WASTE
DS	DOWNSPOUT	SD	STORM DRAIN
DG	DECOMPOSED GRANITE	SS	SANITARY SEWAGE
(E)	EXISTING	STD	STANDARD
FF	FINISH FLOOR	TD	TRENCH DRAIN
FH	FIRE HYDRANT	TYP	TYPICAL
GB	GRADE BREAK	UL	UPPER LEVEL
LIDF	LOW IMPACT DEVELOPMENT FACILITY		

OWNER:
FAR NIENTE WINE ESTATES, LLC
 8164 ST. HELENA HIGHWAY
 OAKVILLE, CA 94558

APPLICANT:
GREG ALLEN
 8164 ST. HELENA HIGHWAY
 OAKVILLE, CA 94558

SUMMIT
 Summit Engineering, Inc
 463 Aviation Blvd., Suite 200 • Santa Rosa, CA 95403
 707-527-0775 • www.summit-sr.com

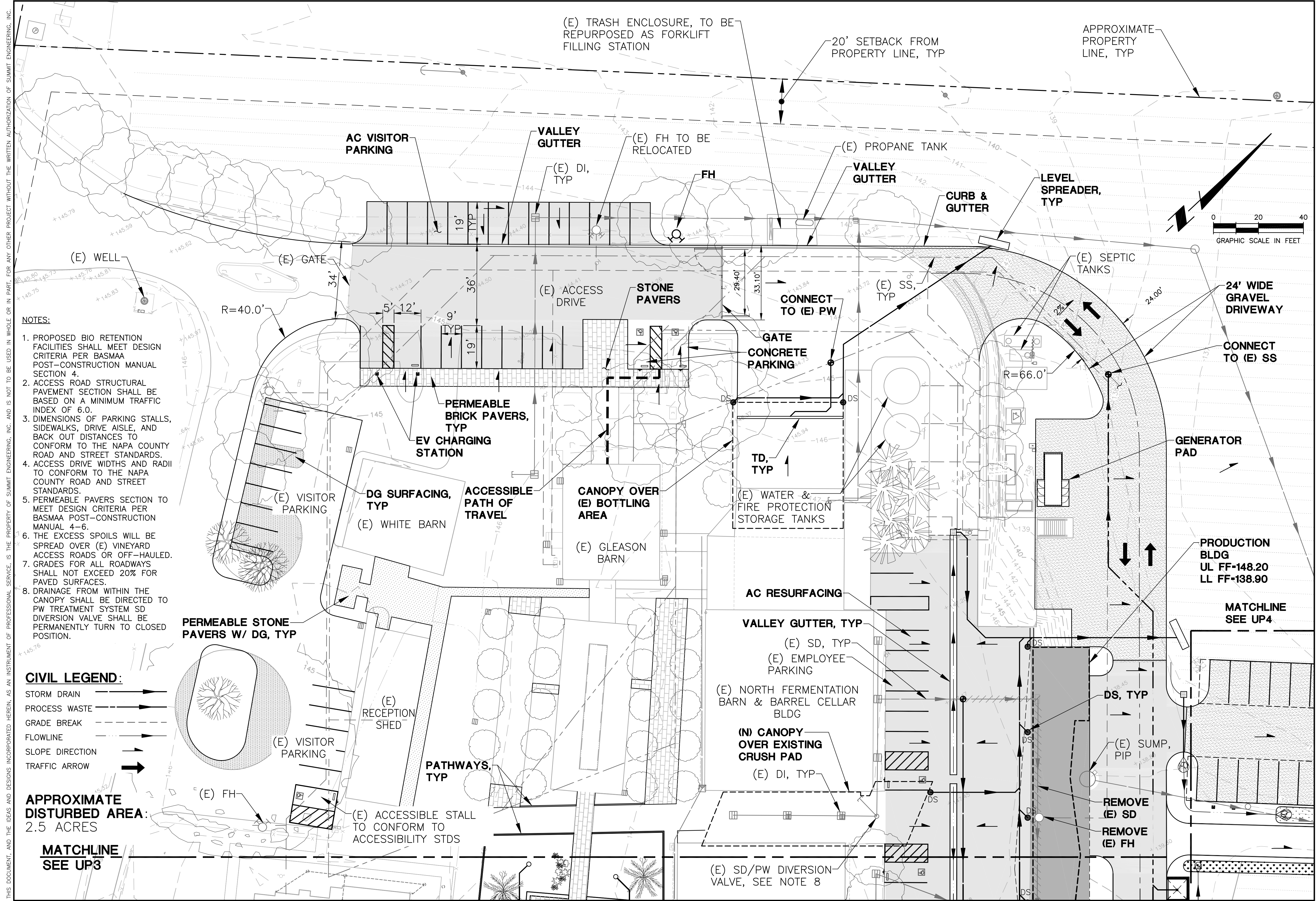
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USE PERMIT APPLICATION
OVERALL SITE PLAN

2017-11-09	PERMIT SUBMITTAL
2018-08-31	PERMIT RESUBMITTAL
2018-10-09	PERMIT RESUBMITTAL
2019-01-16	PERMIT RESUBMITTAL

DATE: 2017-11-09
 JOB NO: 2016131
 SCALE: AS SHOWN
 DRAWN: JA
 CHECKED: MS

SHEET **UP1**



- NOTES:**
1. PROPOSED BIO RETENTION FACILITIES SHALL MEET DESIGN CRITERIA PER BASMAA POST-CONSTRUCTION MANUAL SECTION 4.
 2. ACCESS ROAD STRUCTURAL PAVEMENT SECTION SHALL BE BASED ON A MINIMUM TRAFFIC INDEX OF 6.0.
 3. DIMENSIONS OF PARKING STALLS, SIDEWALKS, DRIVE AISLE, AND BACK OUT DISTANCES TO CONFORM TO THE NAPA COUNTY ROAD AND STREET STANDARDS.
 4. ACCESS DRIVE WIDTHS AND RADIUS TO CONFORM TO THE NAPA COUNTY ROAD AND STREET STANDARDS.
 5. PERMEABLE PAVERS SECTION TO MEET DESIGN CRITERIA PER BASMAA POST-CONSTRUCTION MANUAL 4-6.
 6. THE EXCESS SPOILS WILL BE SPREAD OVER (E) VINEYARD ACCESS ROADS OR OFF-HAULED.
 7. GRADES FOR ALL ROADWAYS SHALL NOT EXCEED 20% FOR PAVED SURFACES.
 8. DRAINAGE FROM WITHIN THE CANOPY SHALL BE DIRECTED TO PW TREATMENT SYSTEM SD DIVERSION VALVE SHALL BE PERMANENTLY TURN TO CLOSED POSITION.

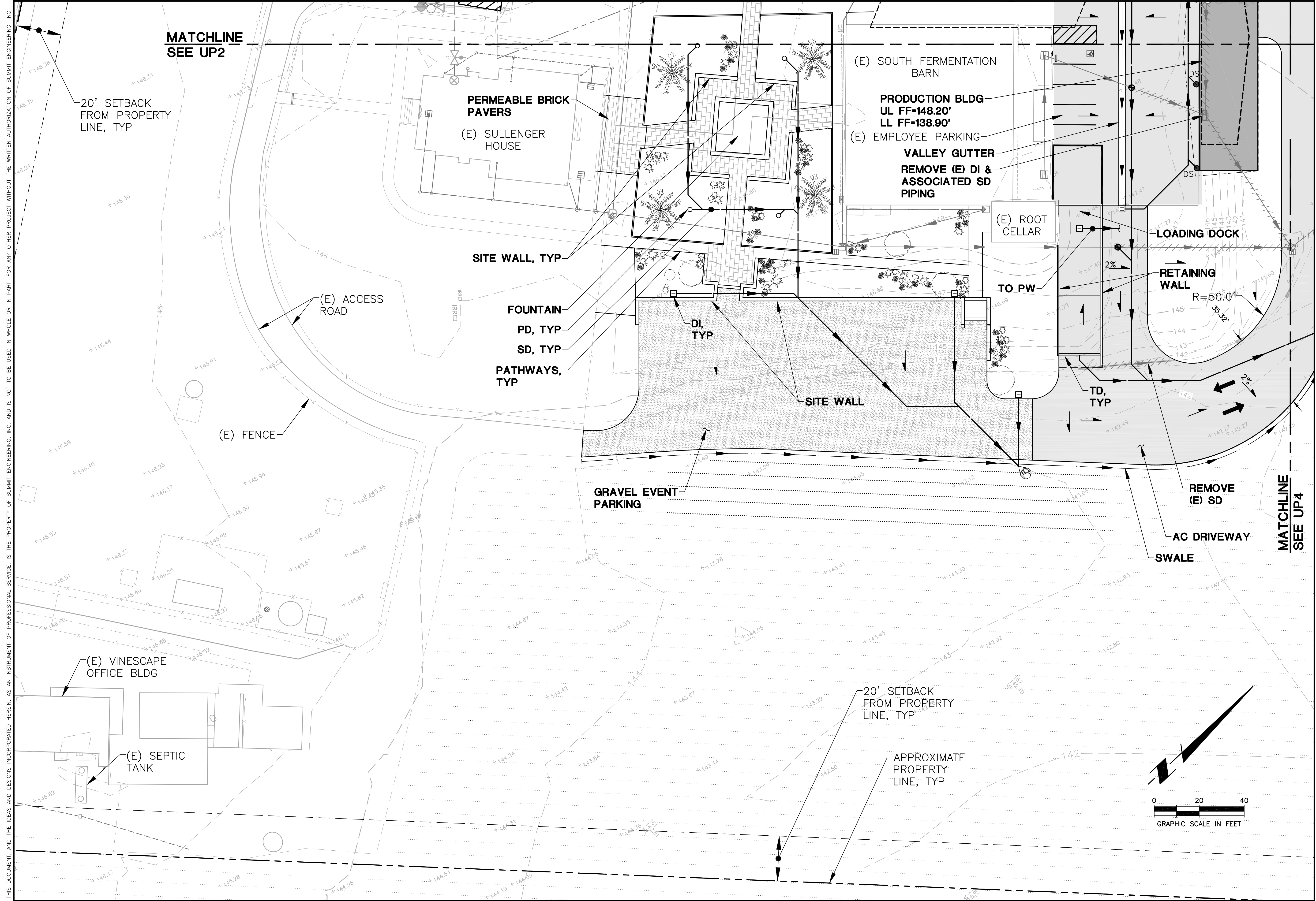
- CIVIL LEGEND:**
- STORM DRAIN
 - PROCESS WASTE
 - GRADE BREAK
 - FLOWLINE
 - SLOPE DIRECTION
 - TRAFFIC ARROW

APPROXIMATE DISTURBED AREA:
2.5 ACRES

MATCHLINE
SEE UP3

2017-11-09	PERMIT SUBMITTAL
2018-08-31	PERMIT RESUBMITTAL
2018-10-09	PERMIT RESUBMITTAL
2019-01-16	PERMIT RESUBMITTAL

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SHEET



MATCHLINE
SEE UP2

MATCHLINE
SEE UP4

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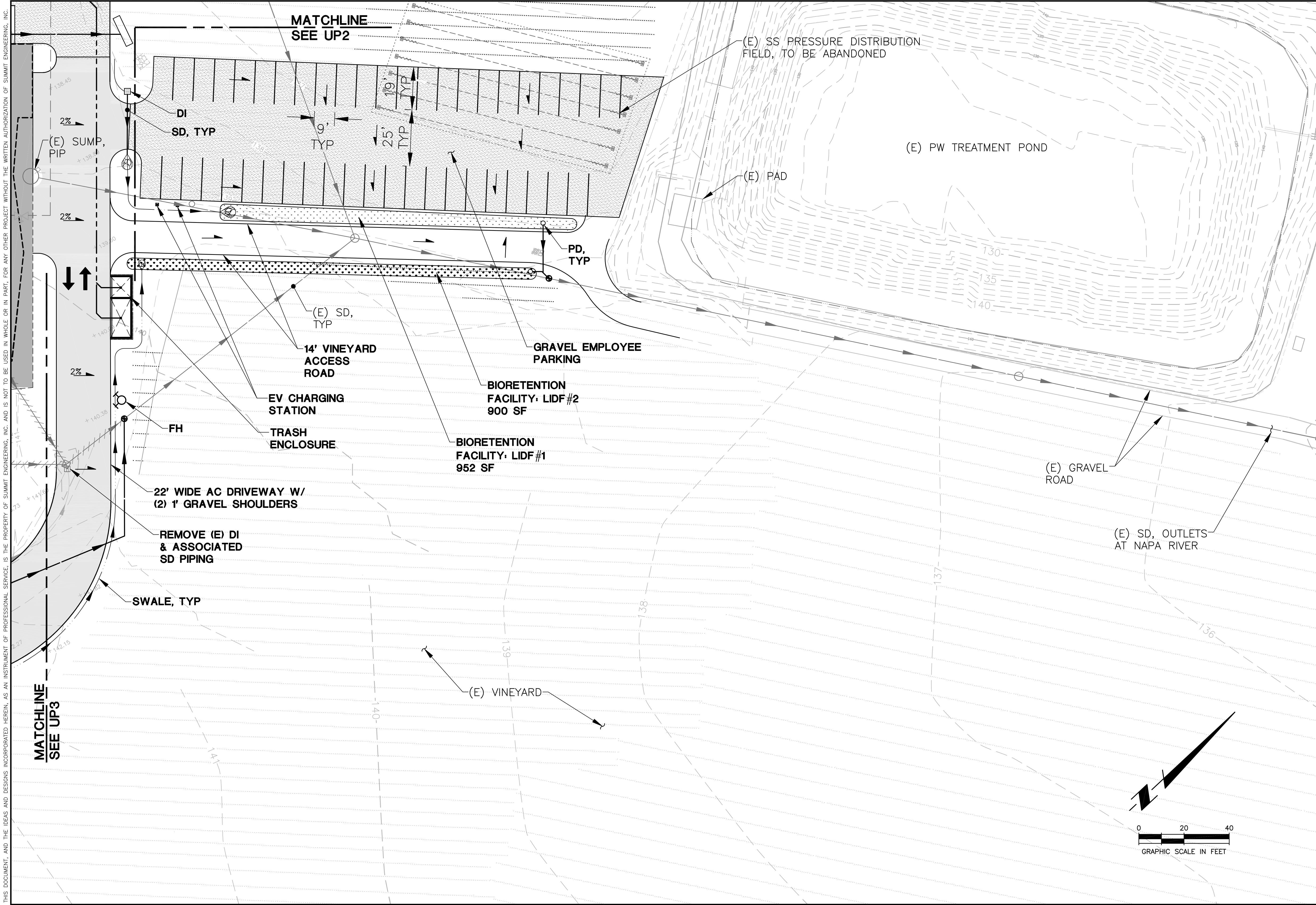
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USE PERMIT APPLICATION
PRELIMINARY
GRADING & DRAINAGE PLAN

2017-11-09	PERMIT SUBMITTAL
2018-08-31	PERMIT RESUBMITTAL
2018-10-09	PERMIT RESUBMITTAL
2019-01-16	PERMIT RESUBMITTAL

DATE: 2017-11-09
JOB NO: 2016131
SCALE: AS SHOWN
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SHEET

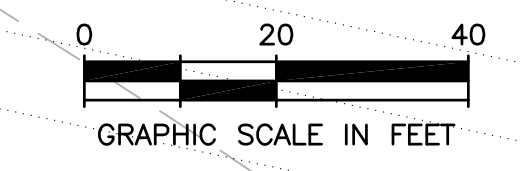
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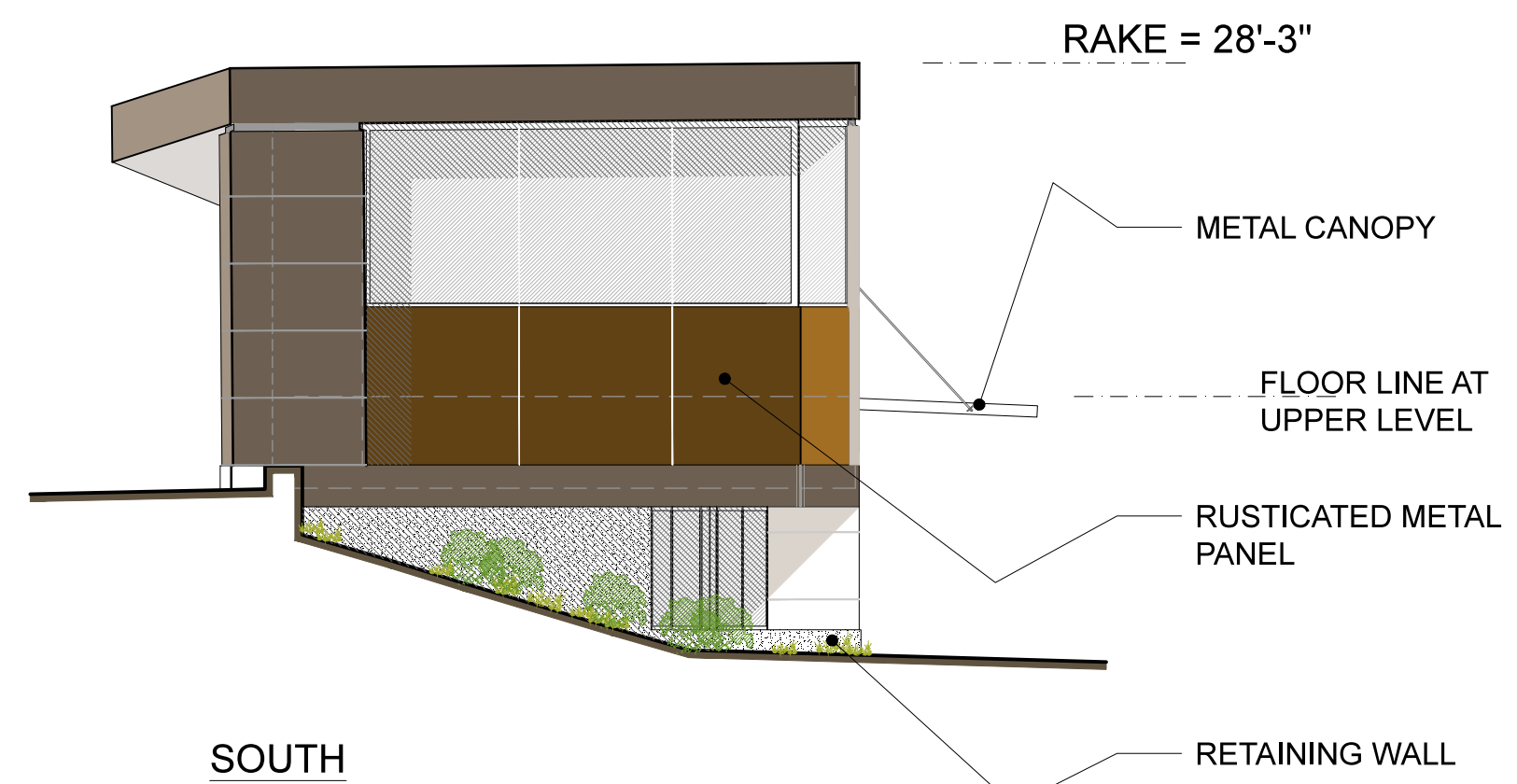
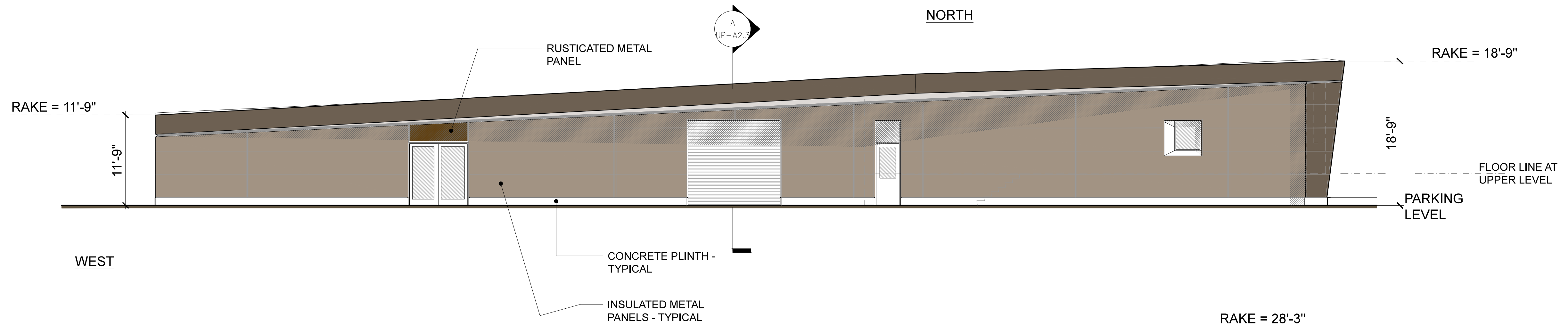
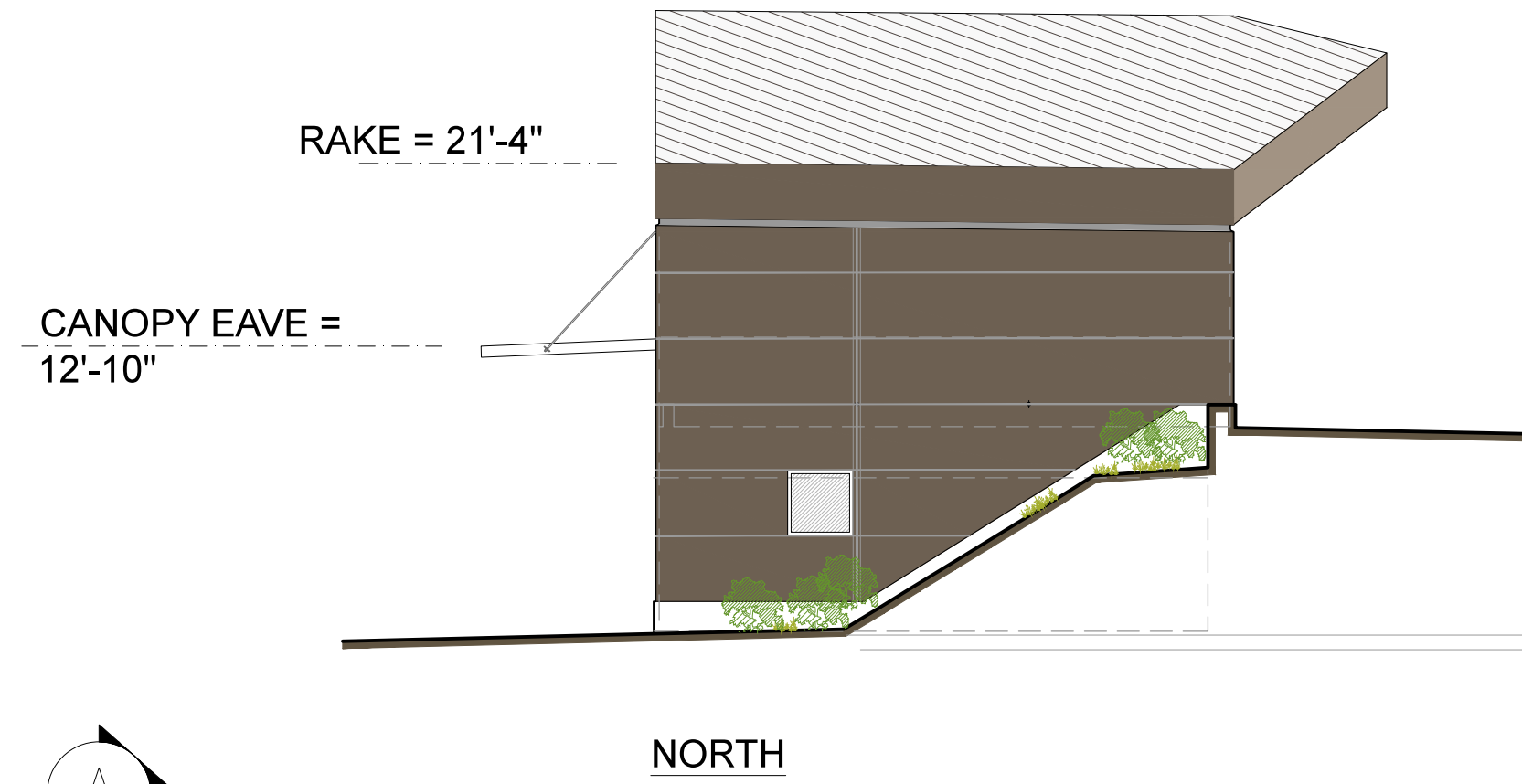
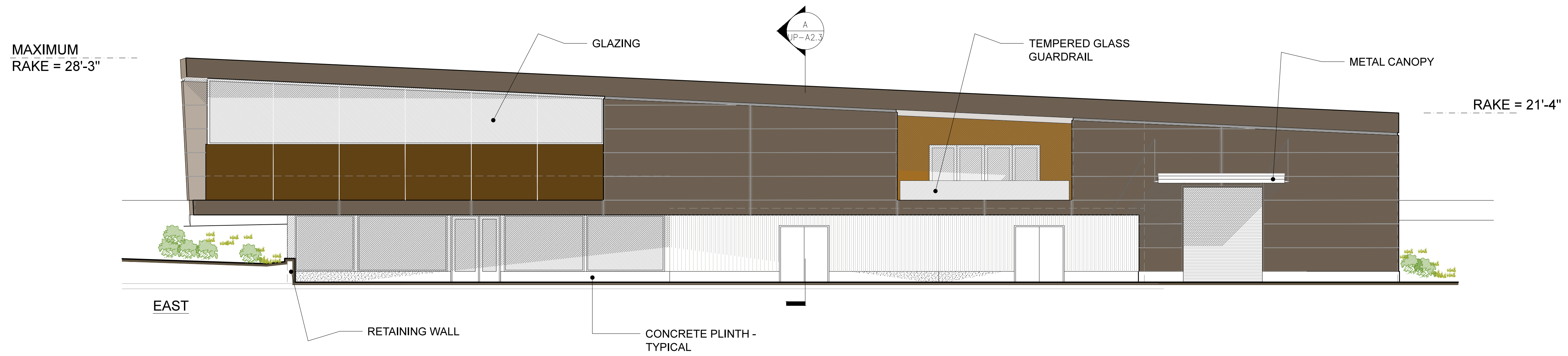


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2018-08-31	PERMIT RESUBMITTAL
2018-10-09	PERMIT RESUBMITTAL
2019-01-16	PERMIT RESUBMITTAL

DATE: 2017-11-09
 JOB NO: 2016131
 SCALE: AS SHOWN
 DRAWN: JA
 CHECKED: MS





ELEVATIONS
SCALE: 1/8" = 1'-0"

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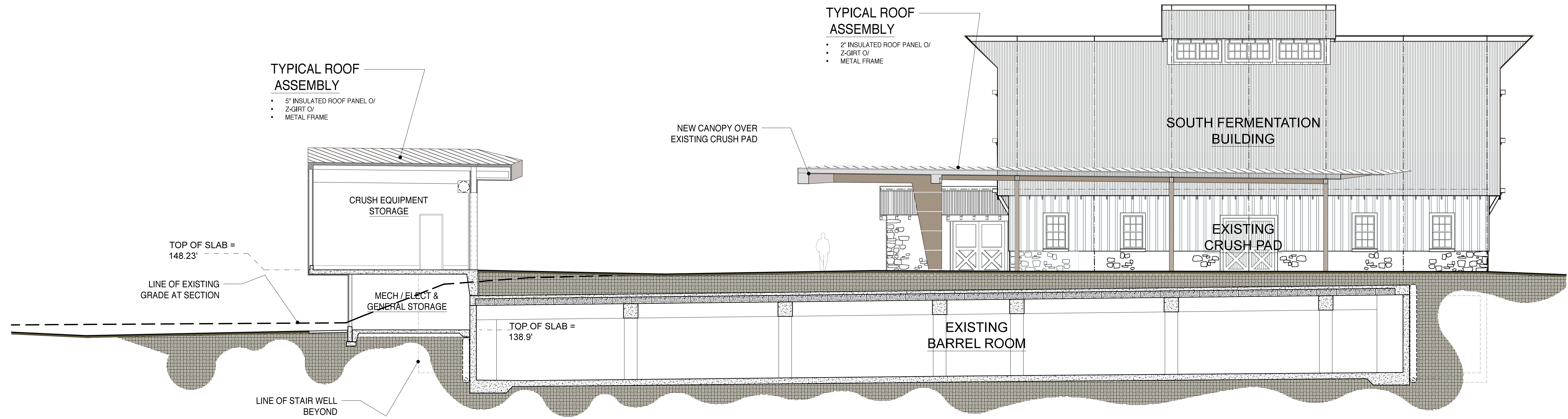
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WINE
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BLD 8
PRODUCTION EXPANSION
ELEVATIONS
UP-A2.2

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p h . 7 0 7 - 3 2 1 - 5 3 8 9
p h . 7 0 7 - 8 4 9 - 5 3 5 7





A SITE SECTION
Looking South
SCALE: 1/8" = 1'-0"

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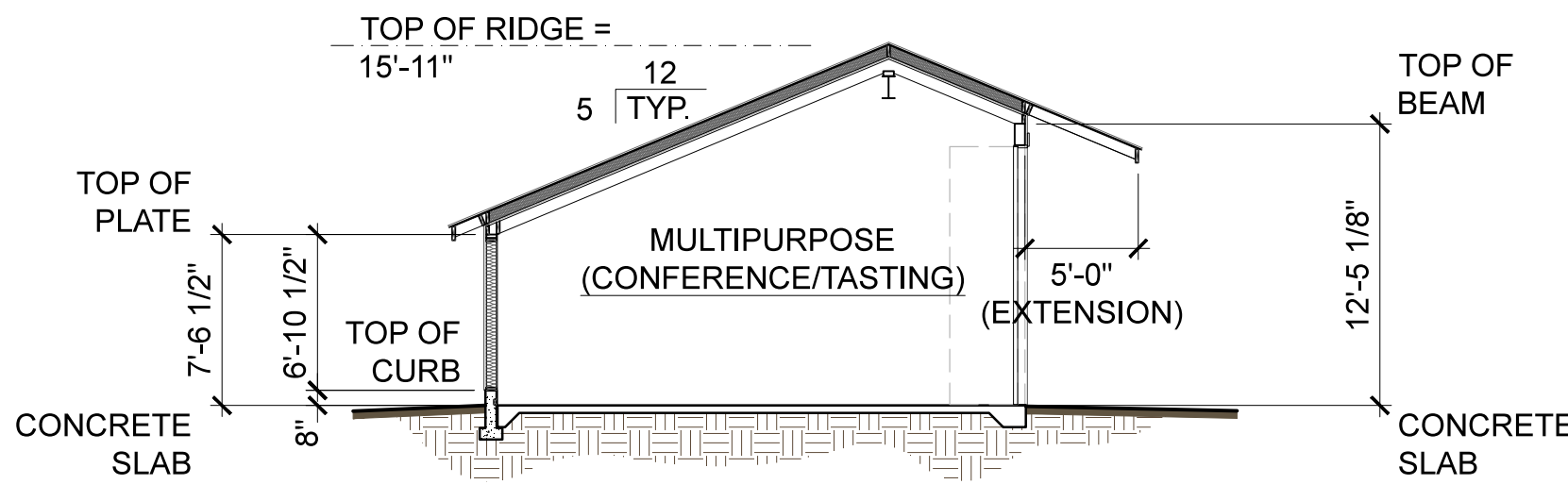
BLD 8
PRODUCTION EXPANSION
SECTION / ELEVATION
UP-A2.3

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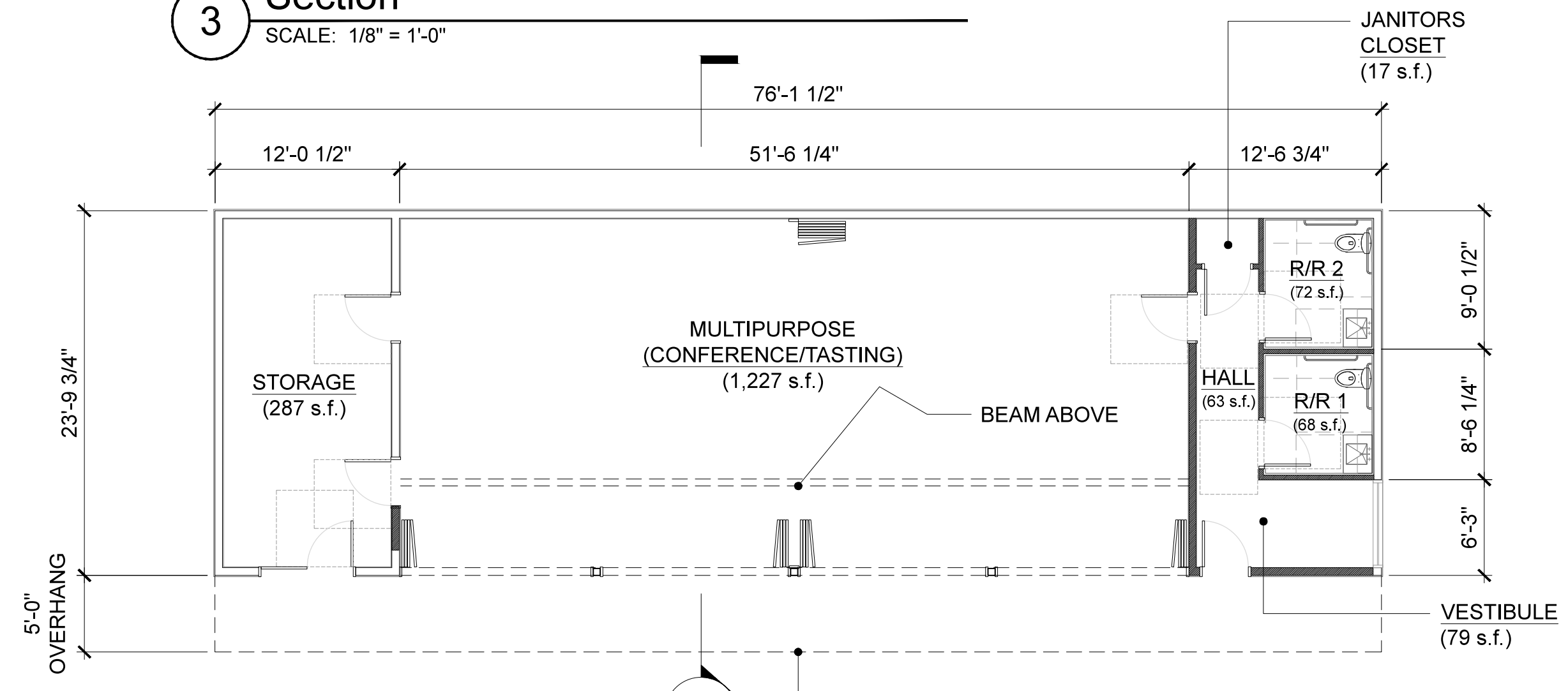


BLD 2 Reception Shed Remodel

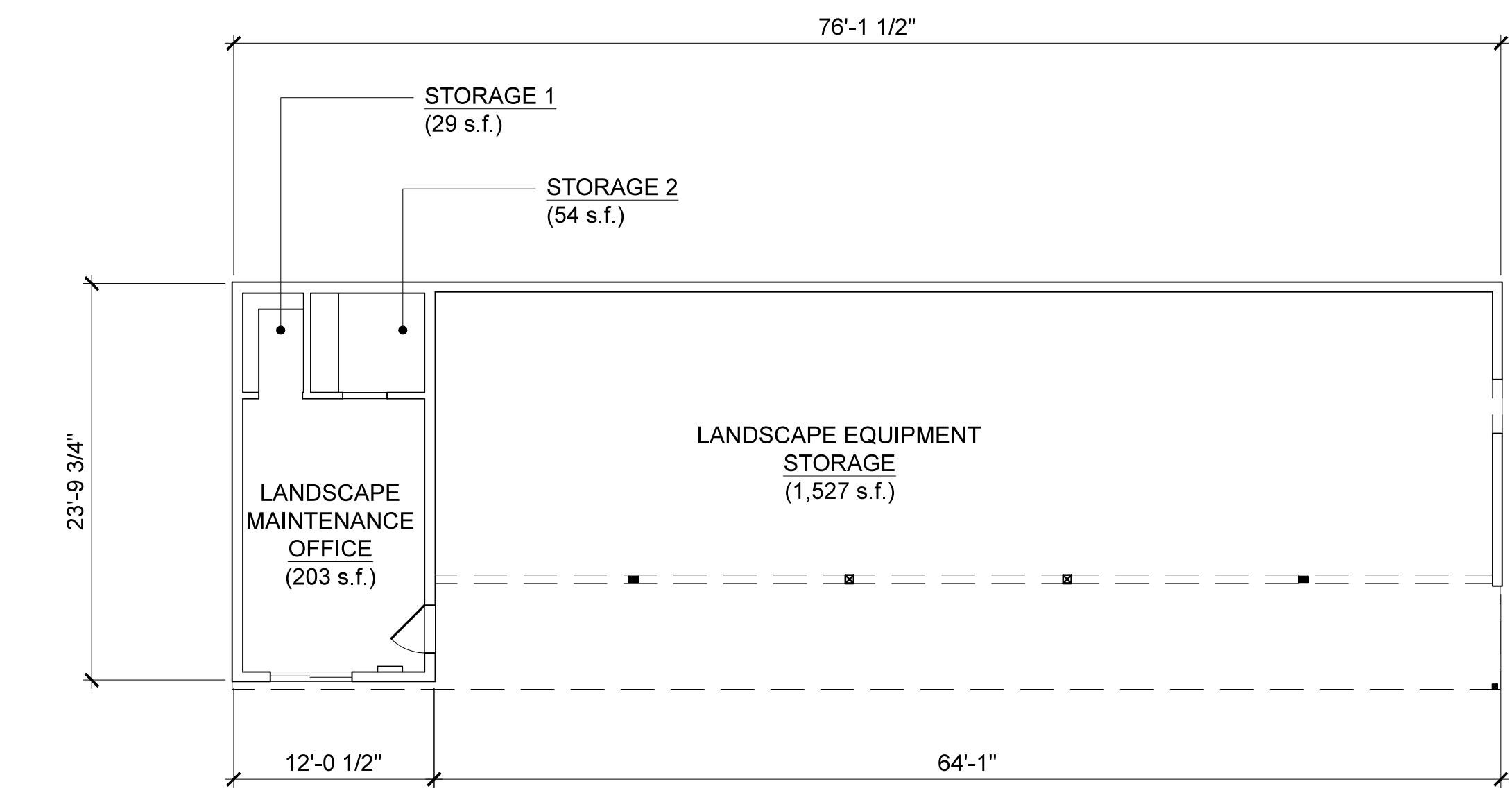
Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
Landscape Maintenance Office	203		Storage	287	
Storage 1	29		Multipurpose (Conference / Tasting)	1,227	
Storage 2	54		Hall	63	
Landscape Equipment Storage	1527		Vestibule	79	
			Janitor's Closet	17	
			Restroom 1	68	
			Restroom 2	72	
Total	1,813	0	Total	1,813	0
EXISTING TOTAL BUILDING AREA		1,813	PROPOSED TOTAL BUILDING AREA		1,813



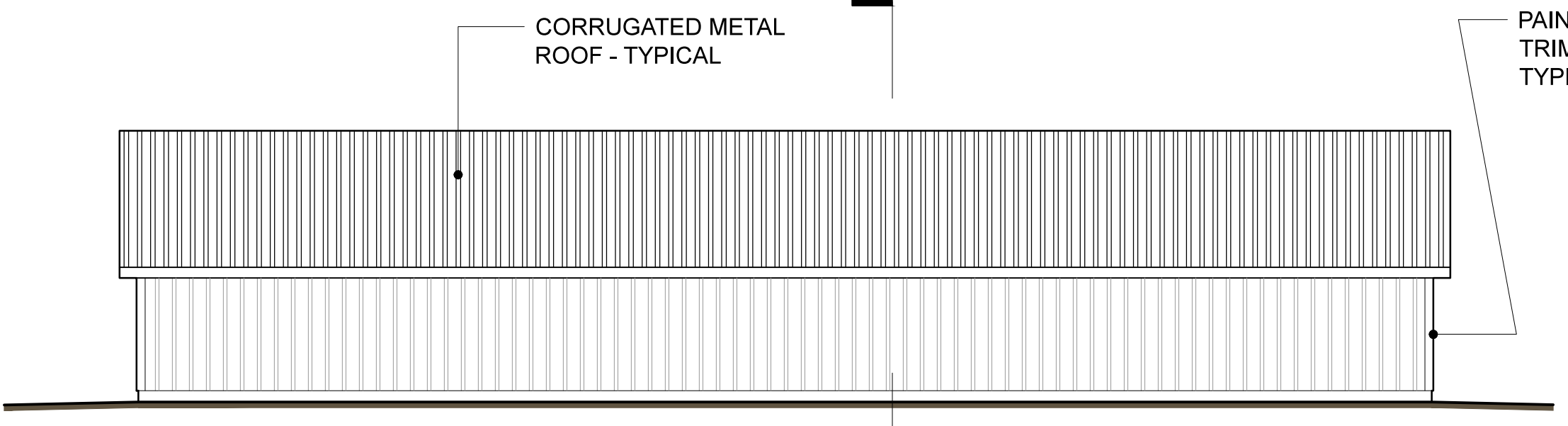
WHITE SHED: Section
SCALE: 1/8" = 1'-0"



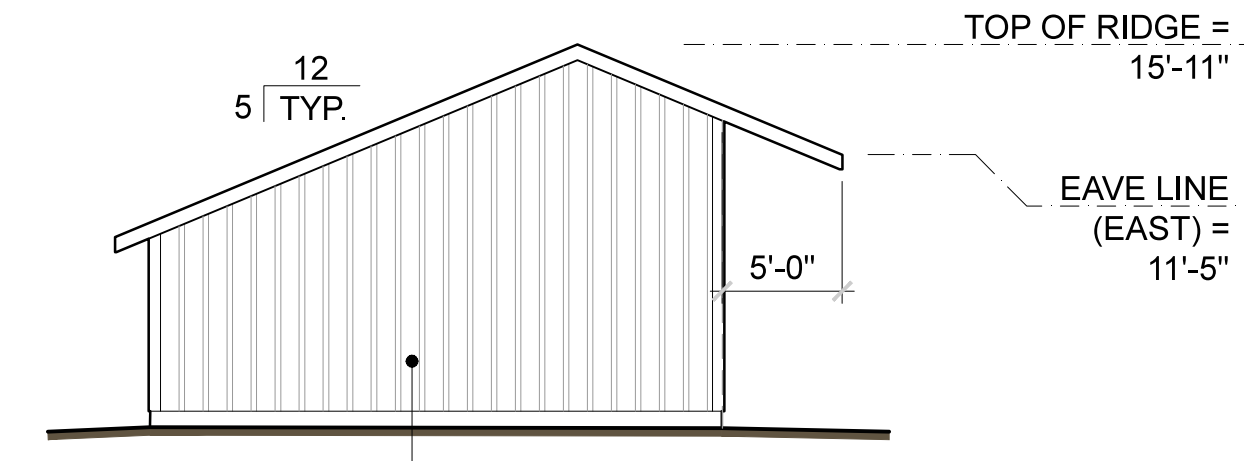
WHITE SHED: Proposed Floor Plan
SCALE: 1/8" = 1'-0"



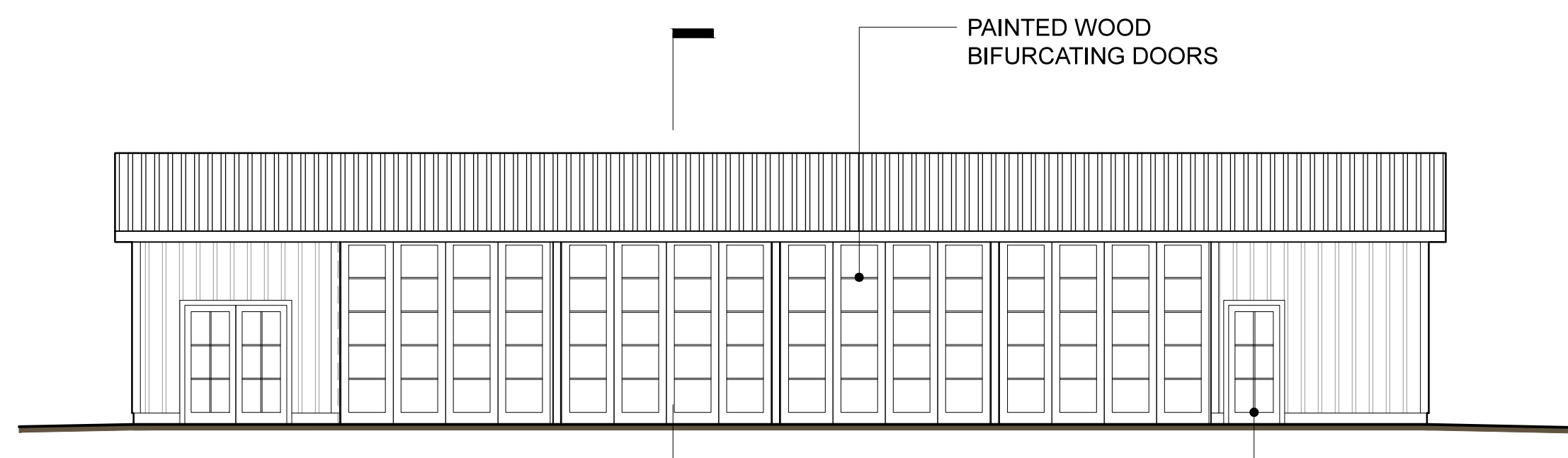
WHITE SHED: As-Built Floor Plan
SCALE: 1/8" = 1'-0"



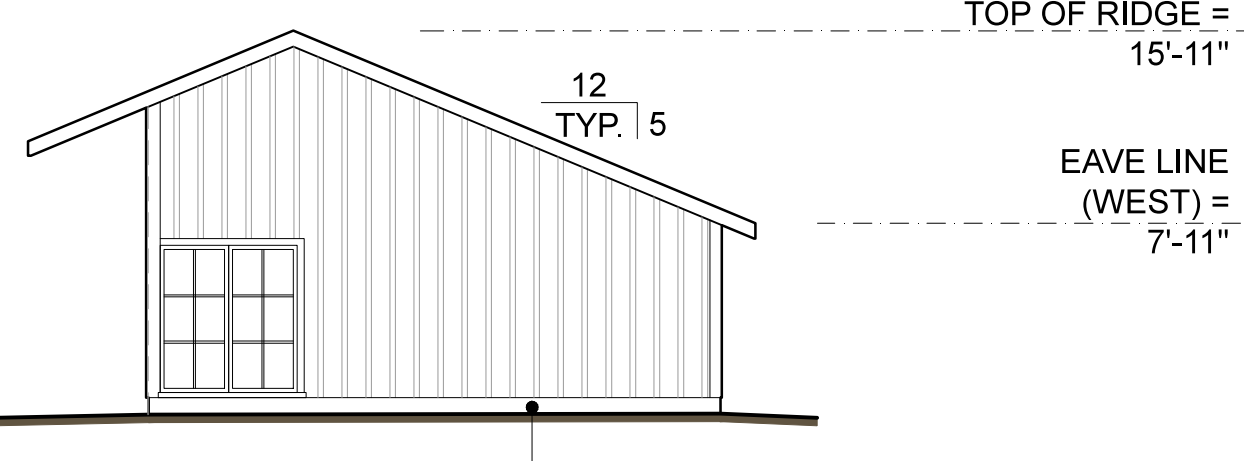
West



South



East



North

WHITE SHED: Elevations
SCALE: 1/8" = 1'-0"

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BLD 2 RECEPTION SHED REMODEL: PLANS / ELEVATIONS/SECTION

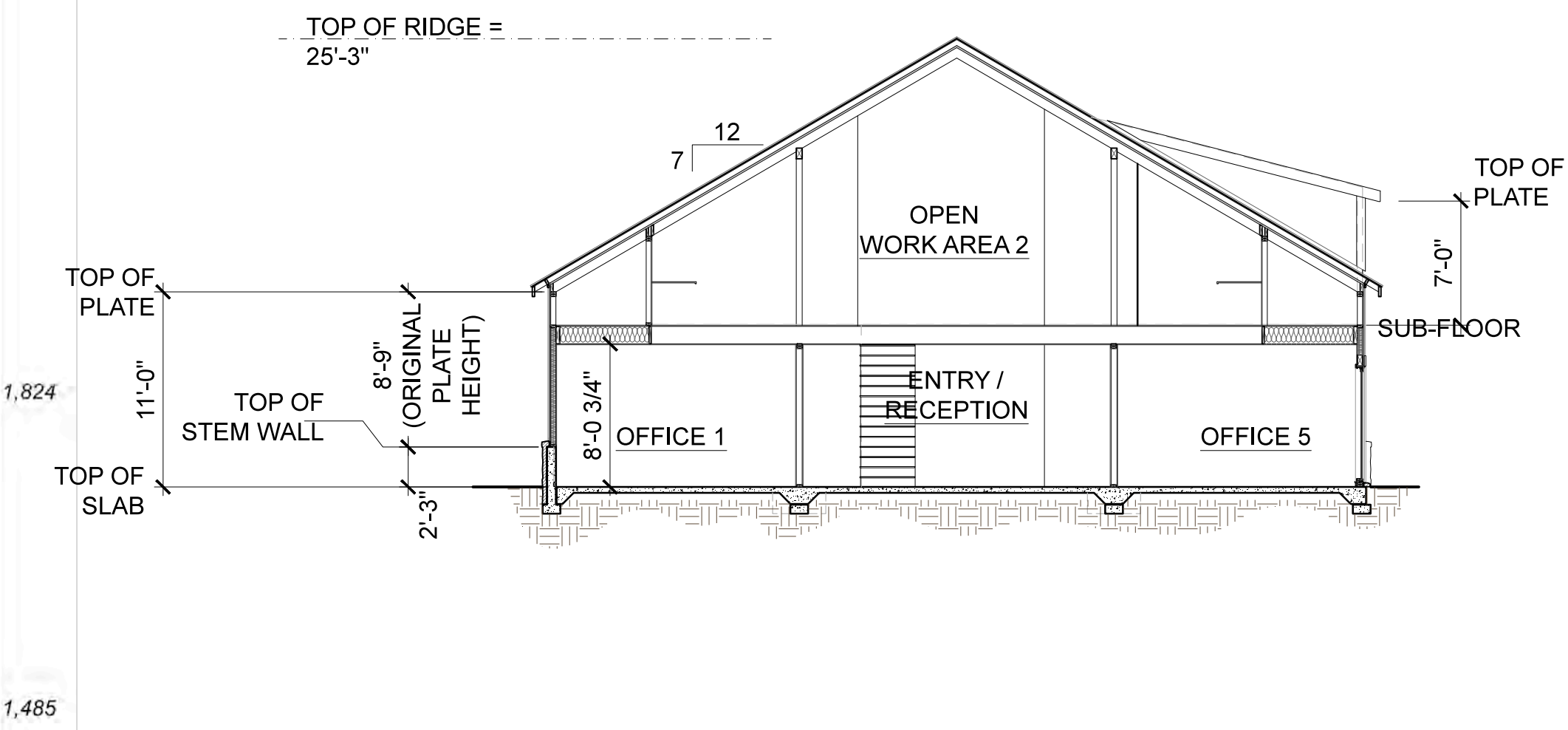
UP-A3.1

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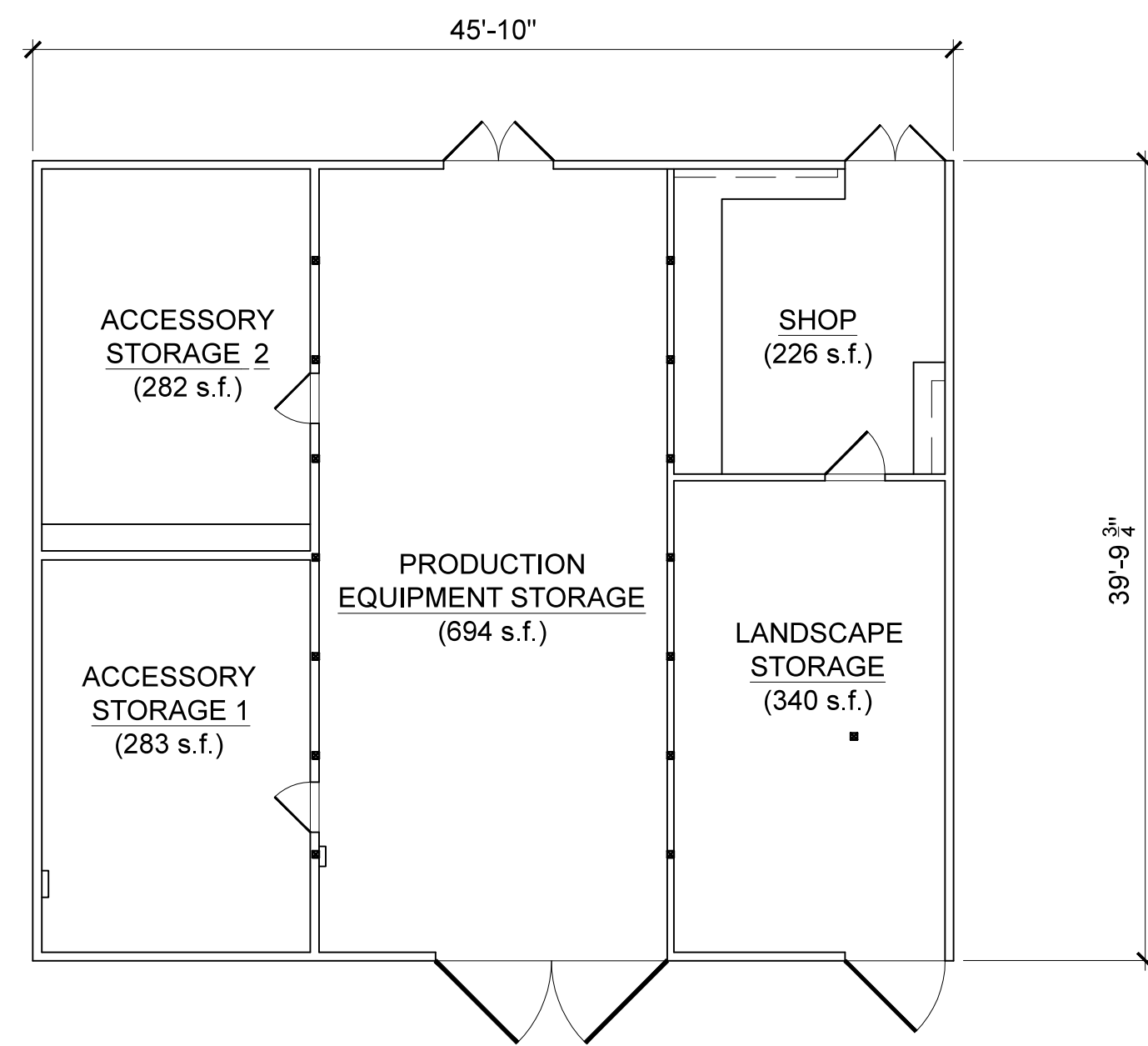
BLD 3 White Barn Remodel

Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
Production Equipment Storage		694	Entry/Reception	223	
Accessory Storage 1	283		Office 1	142	
Accessory Storage 2	282		Office 2	138	
Landscape Storage	340		Office 3	138	
Shop	226		Office 4	133	
			Office 5	143	
			Office 6	131	
			Office 7	135	
			Office 8	135	
			Hall 1	84	
			Hall 2	95	
			Restroom 1	59	
			Restroom 2	59	
			Mechanical 1	12	
			Chase	12	
			Open Work Area 1	130	
			Storage Closet	26	
			Stairs 1a	29	
			2nd Floor Level		
			Office 9	135	
			Office 10	135	
			Open Work Area 2	953	
			Toilet 3	59	
			Toilet 4	59	
			Mechanical 2	12	
			Chase	12	
			Stairs	45	
			Hall 3	75	
Total	1,131	694	Total	3,309	0
		EXISTING TOTAL BUILDING AREA		PROPOSED TOTAL BUILDING AREA	
		1,825		3,309	



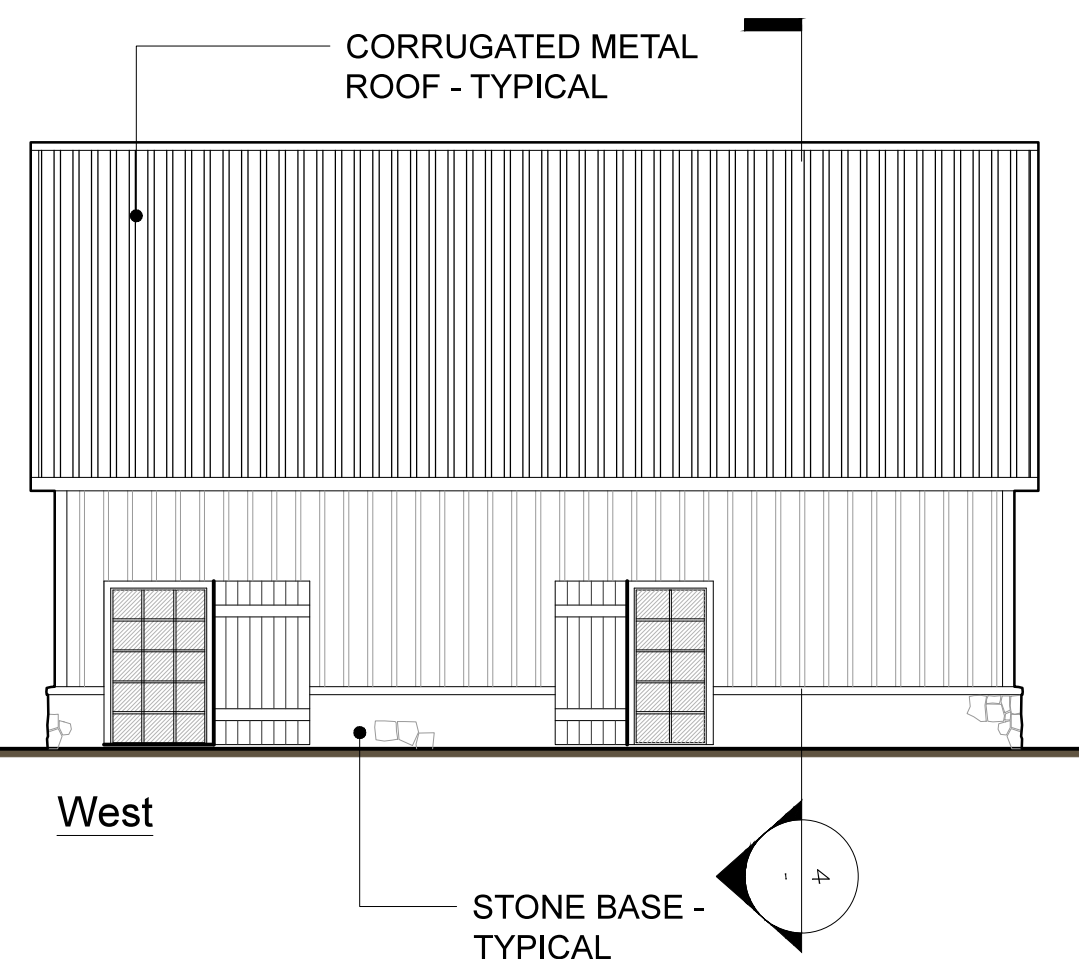
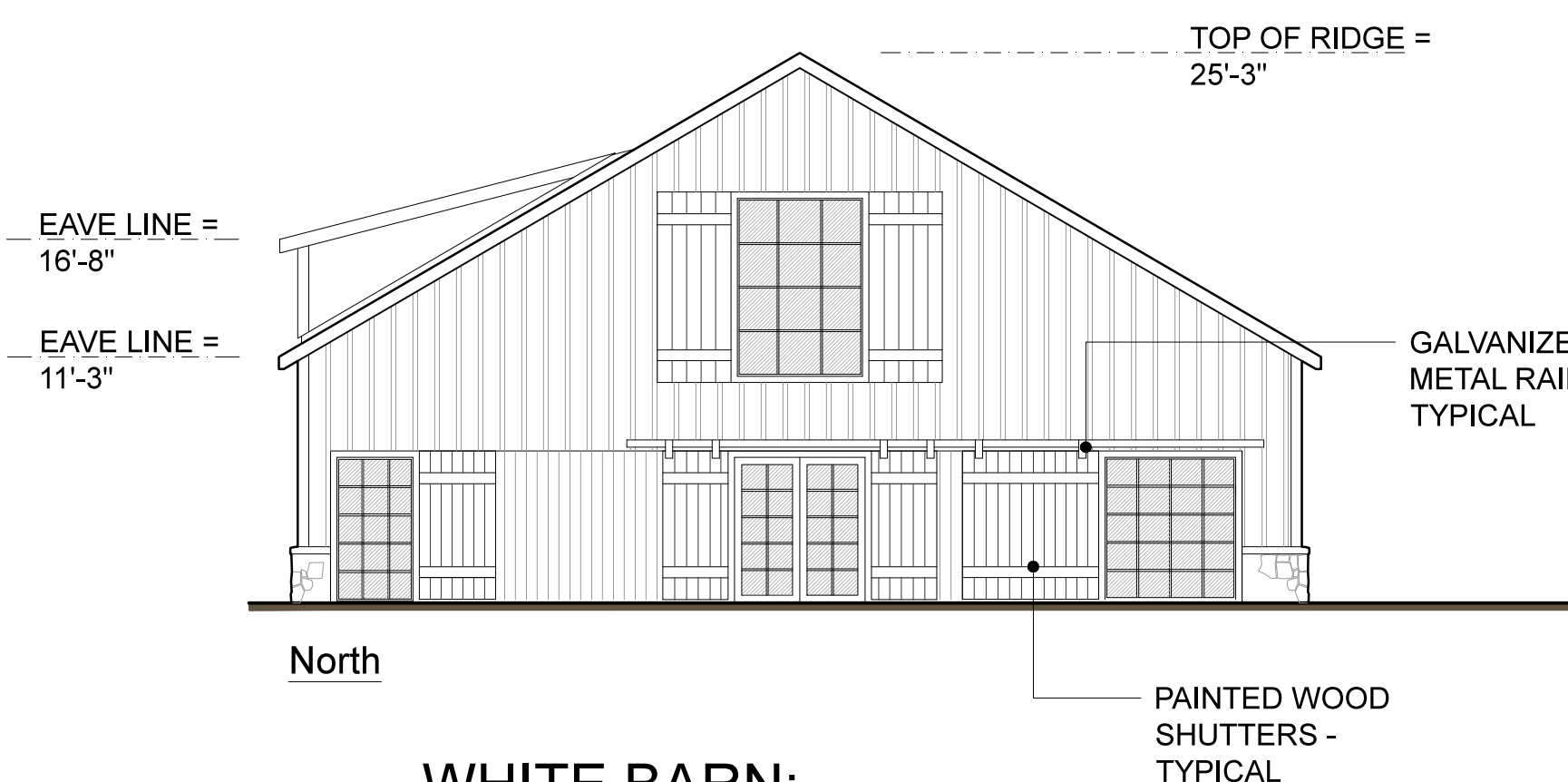
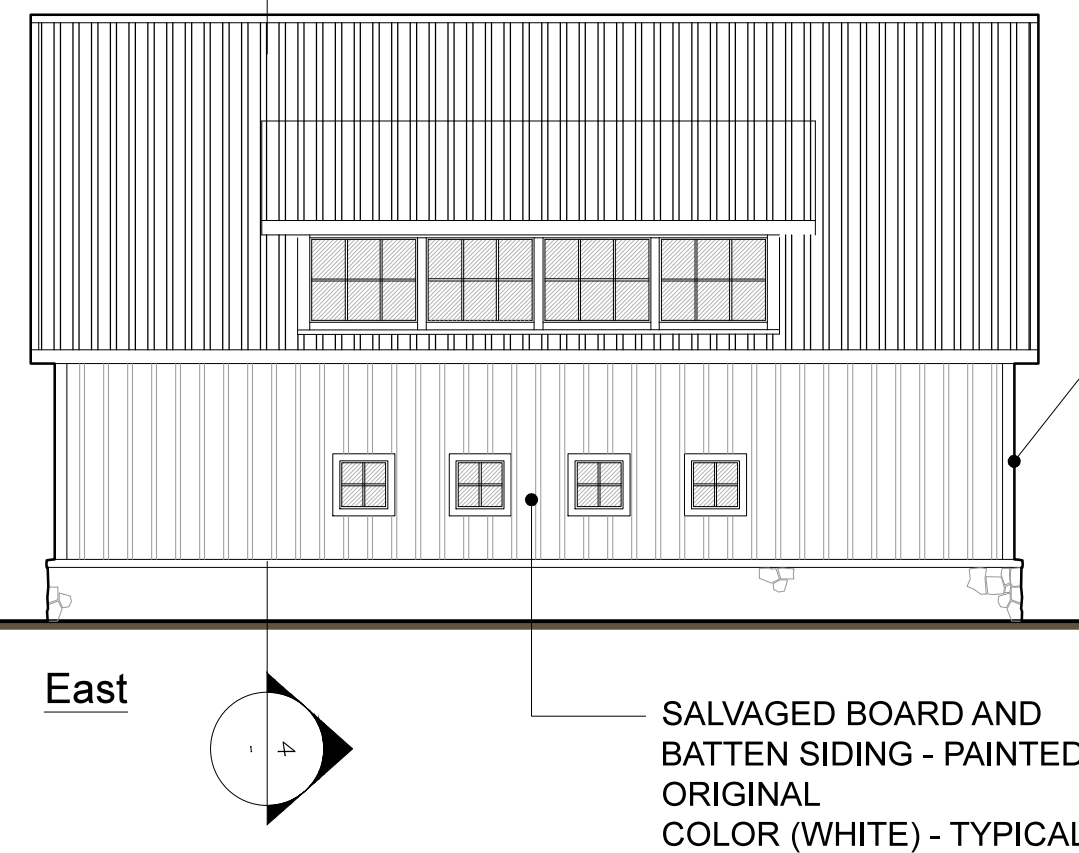
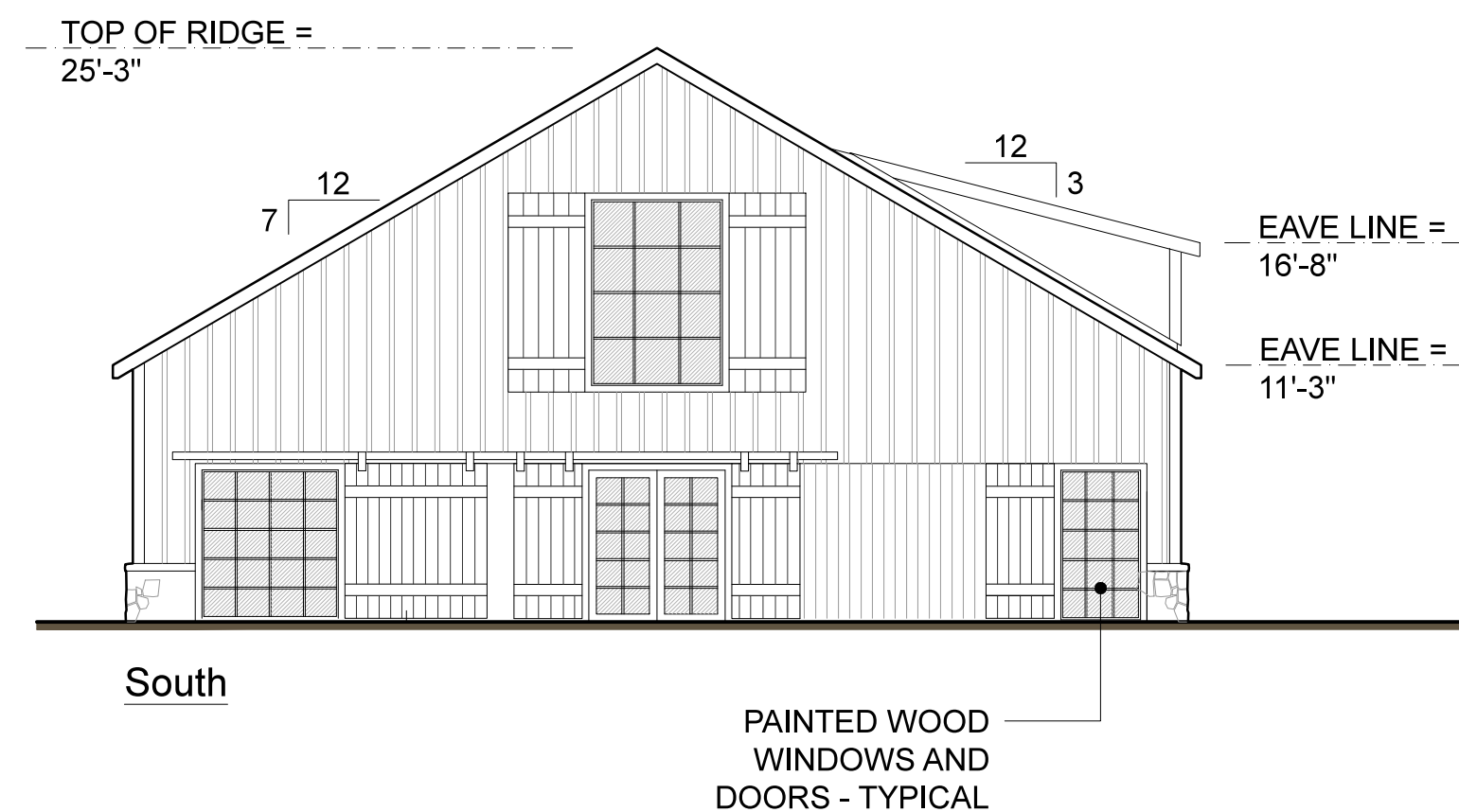
WHITE BARN: Section

4 SCALE: 1/8" = 1'-0"



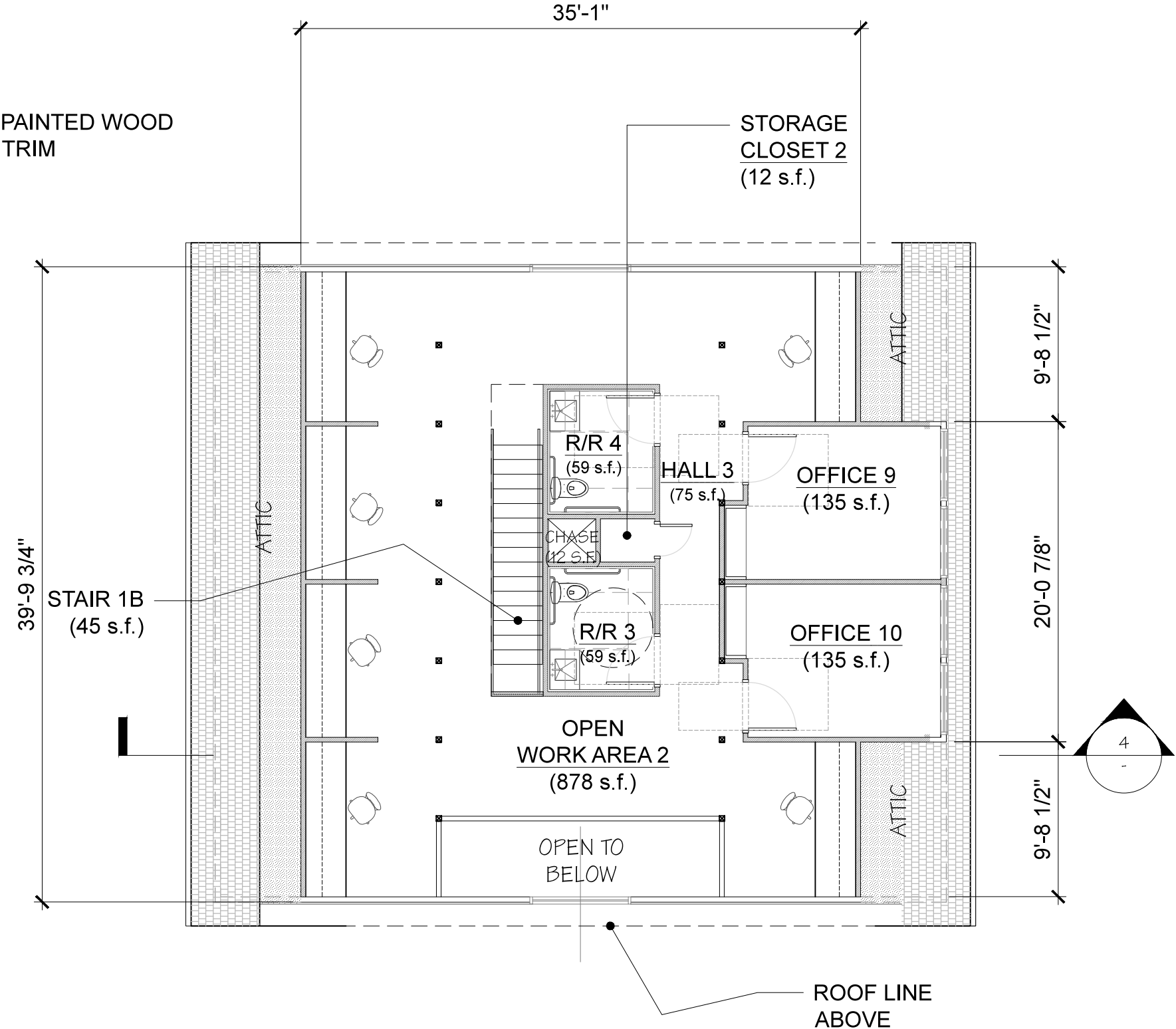
WHITE BARN: As Built Floor Plan

3 SCALE: 1/8" = 1'-0"



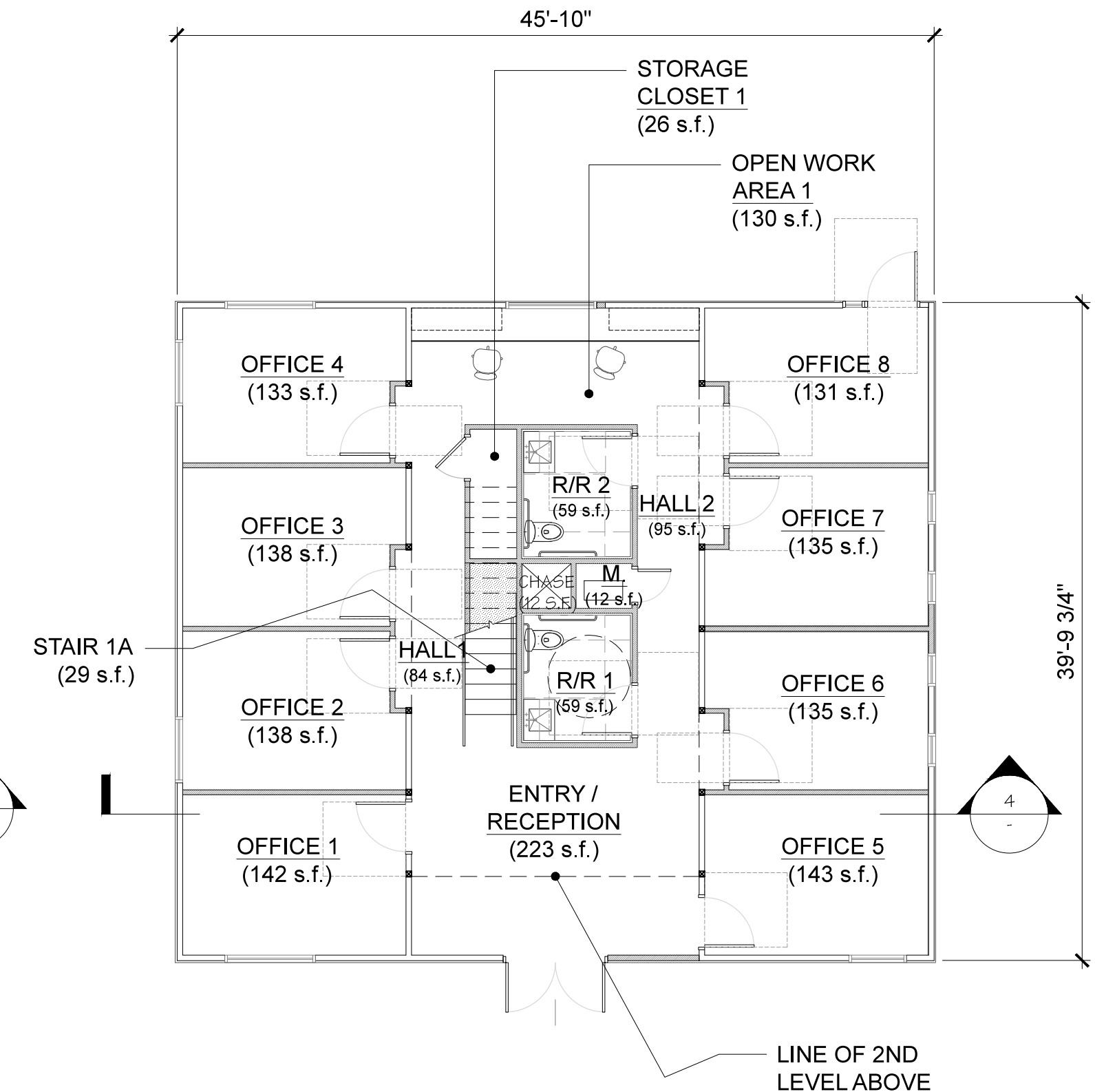
WHITE BARN: Elevations

5 SCALE: 1/8" = 1'-0"



WHITE BARN: Proposed 2nd Floor Plan

2 SCALE: 1/8" = 1'-0"



WHITE BARN: Proposed 1st Floor Plan

1 SCALE: 1/8" = 1'-0"

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BLD 3
WHITE BARN REMODEL:
PLANS / ELEVATIONS/SECTION

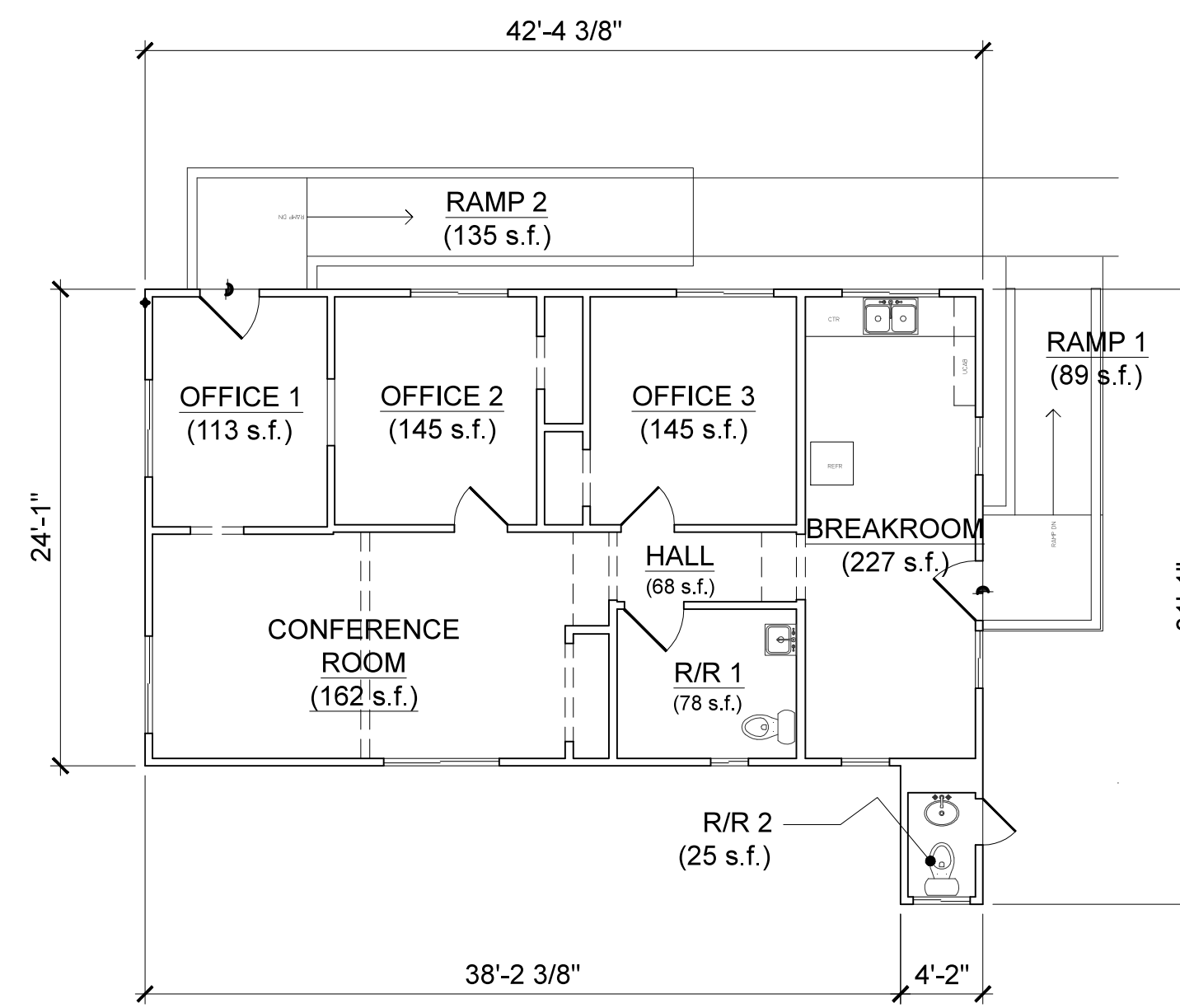
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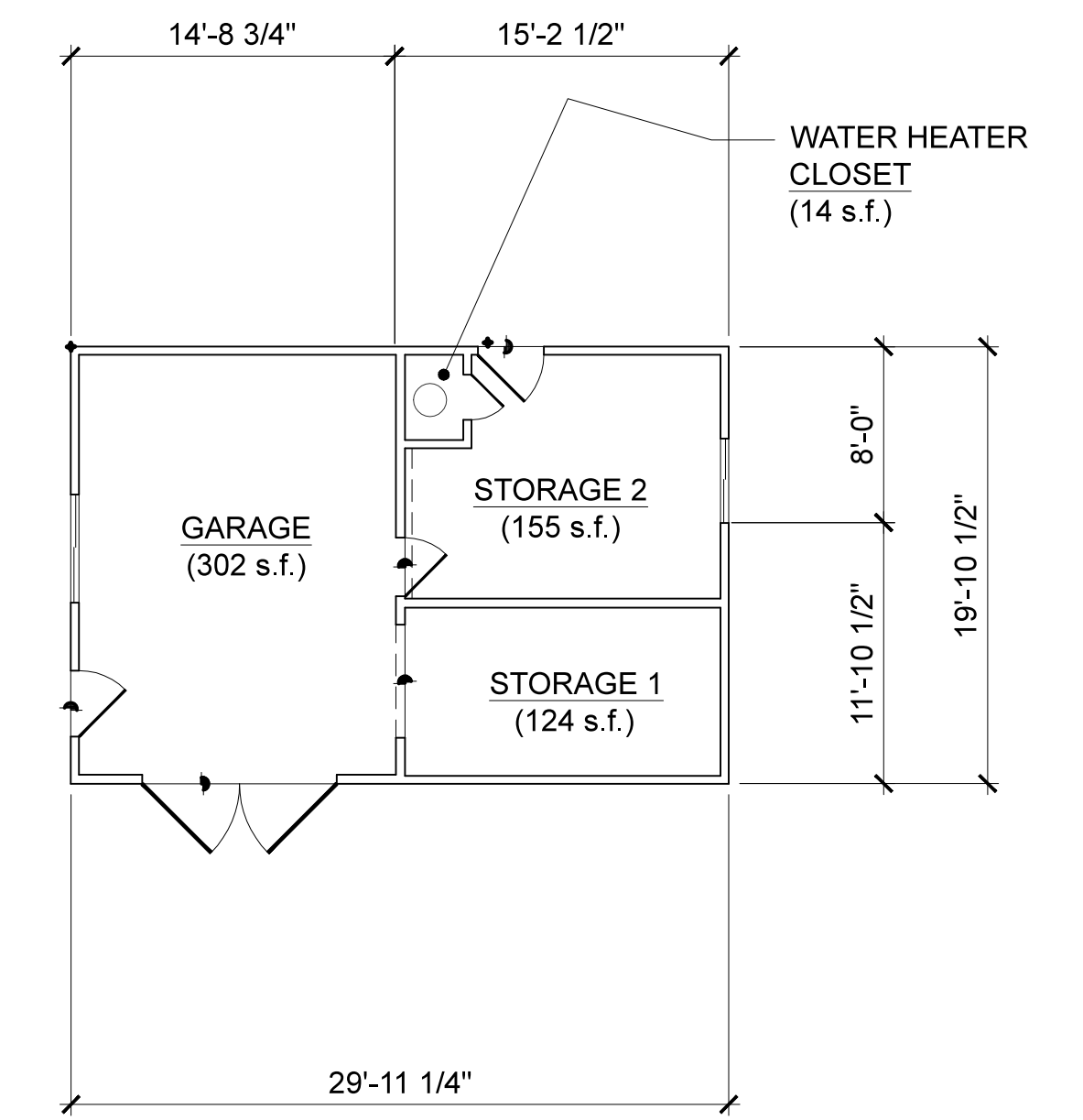


Existing				Proposed			
Room Name	Ag Use (s.f.)		Room Name	Ag Use (s.f.)			
Office 1	113		Office 1	113			
Office 2	145		Office 2	145			
Office 3	145		Office 3	145			
Breakroom	227		Breakroom	227			
Hall	68		Hall	68			
Restroom 1	78		Restroom 1	78			
Restroom 2	25		Restroom 2	25			
Conference Room	162		Conference Room	162			
Ramp 1	89		Ramp 1	89			
Ramp 2	135		Ramp 2	135			
Total	1,187	0	Total	1,187	0		
	EXISTING TOTAL BUILDING AREA	1,187		PROPOSED TOTAL BUILDING AREA	1,187		

Existing				Proposed			
Room Name	Ag Use (s.f.)		Room Name	Ag Use (s.f.)			
Garage	302		Garage	302			
Storage 1	124		Storage 1	124			
Storage 2	155		Storage 2	155			
Water Heater Closet	14		Water Heater Closet	14			
Total	595	0	Total	595	0		
	EXISTING TOTAL BUILDING AREA	595		PROPOSED TOTAL BUILDING AREA	595		

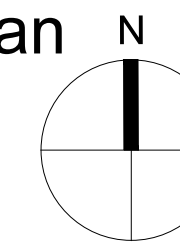


BLD 4 House Floor Plan



BLD 15 Garage Floor Plan

1 VINESCAPE: As-Built Floor Plans
SCALE: 1/8" = 1'-0"



HOUSE: NORTHEAST CORNER



HOUSE: NORTH



HOUSE: WEST



HOUSE: SOUTH



GARAGE: EAST



GARAGE: NORTH



GARAGE: NORTHWEST CORNER



GARAGE: SOUTH

2 VINESCAPE: Building Photographs
SCALE: None

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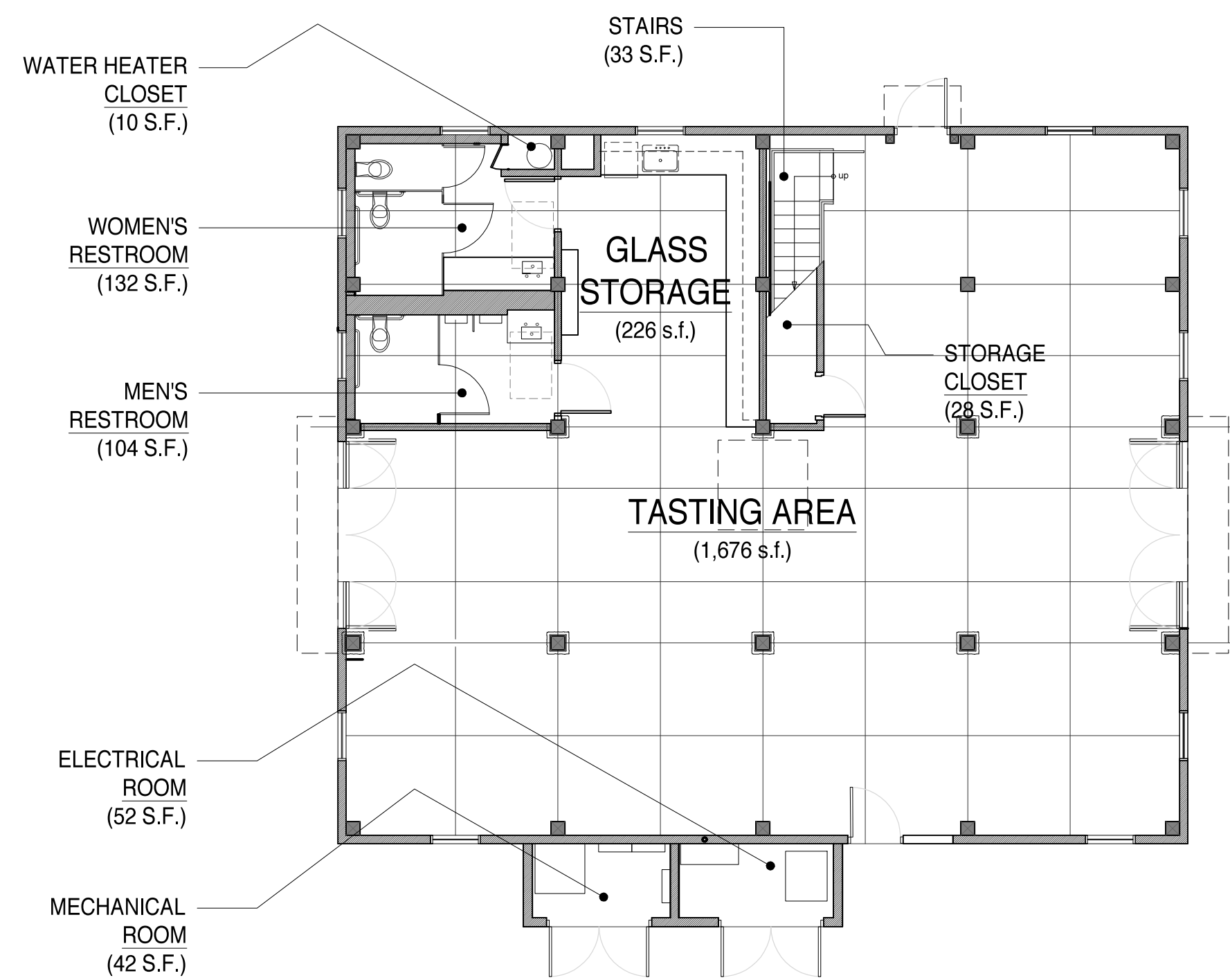
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BLD 4 & BLD 15
VINESCAPE HOUSE & GARAGE
PLANS & PHOTOGRAPHS OF EXISTING

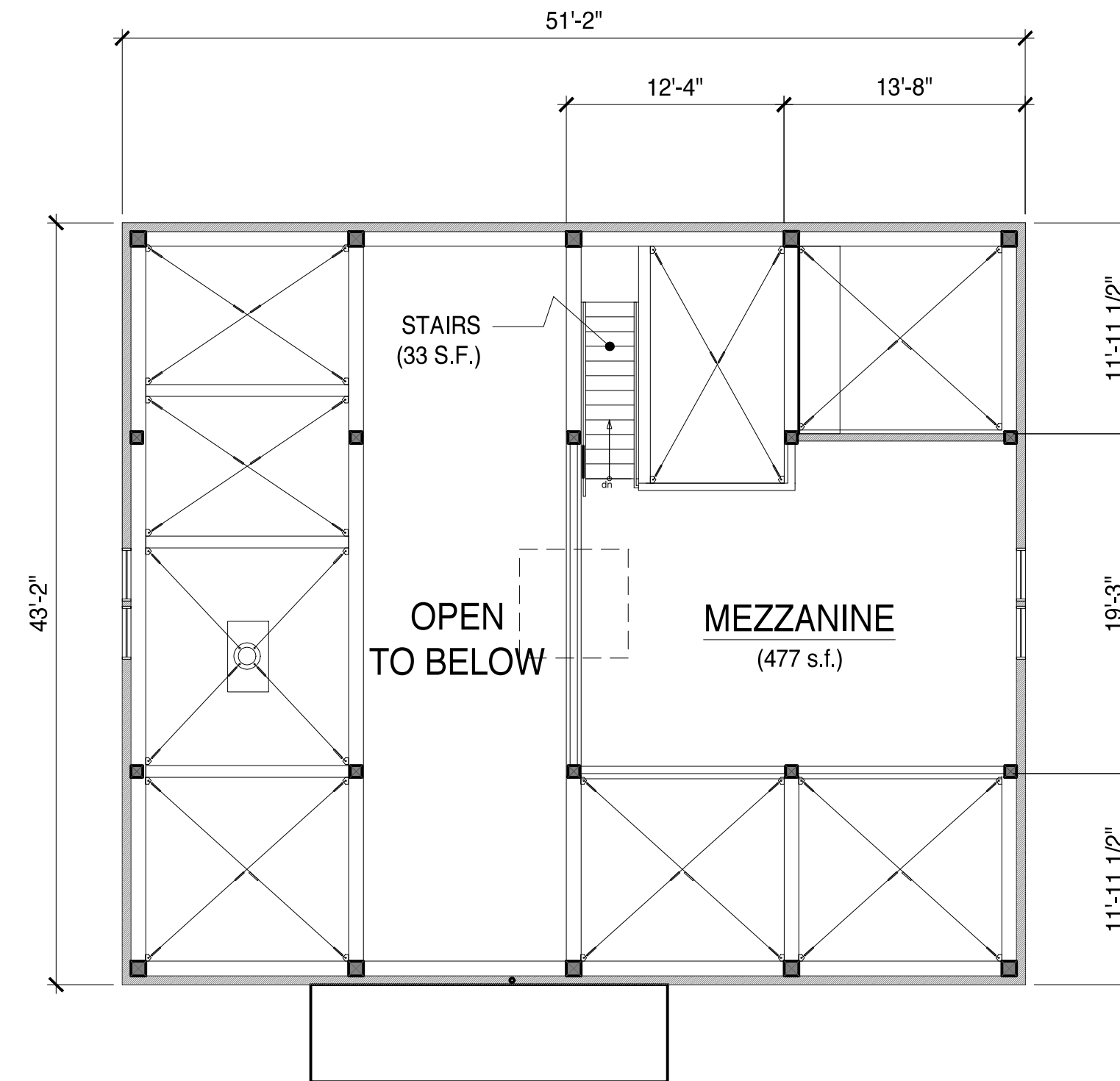
UP-A5.1

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p h . 7 0 7 - 8 4 9 - 5 3 5 7

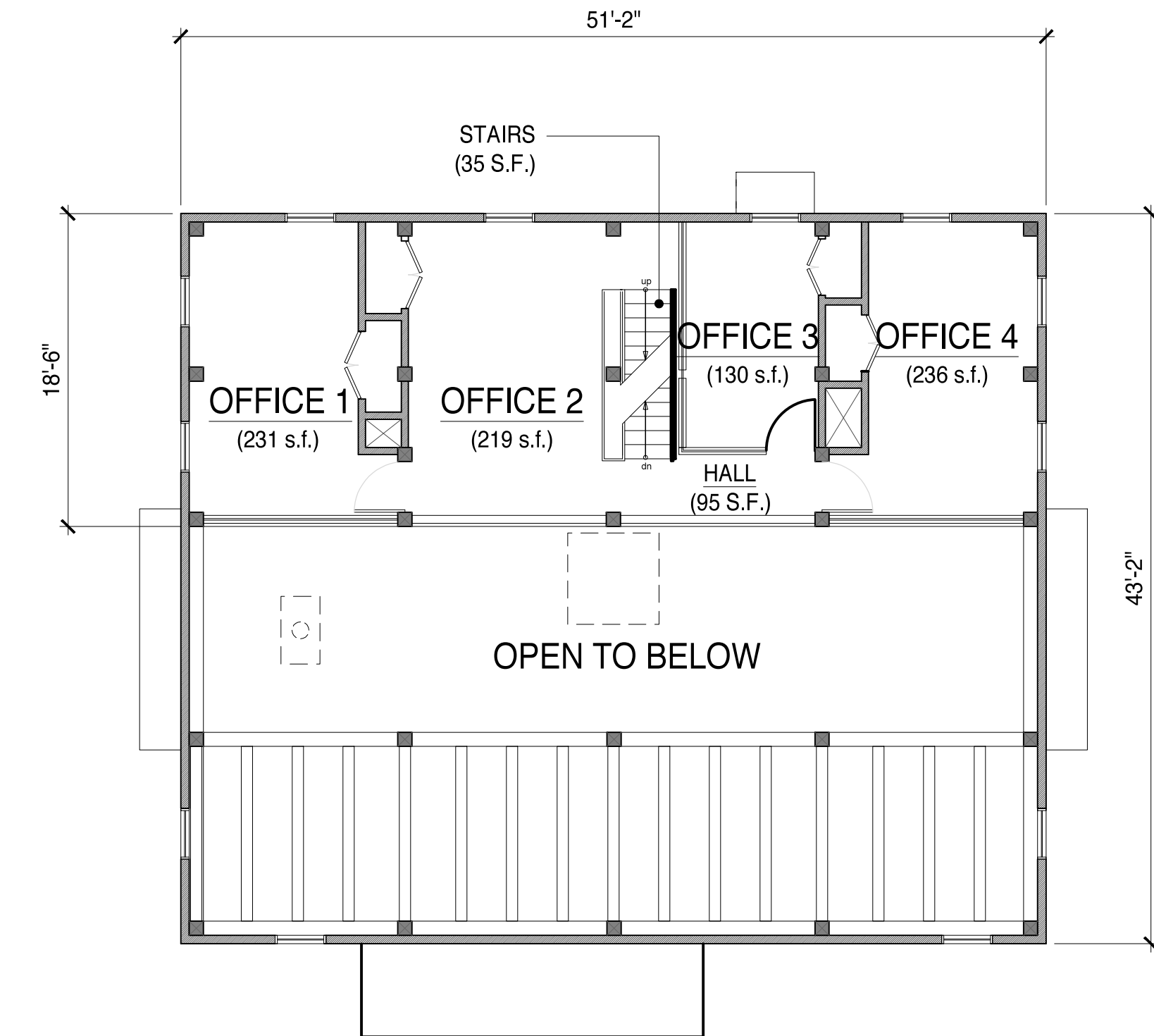




4 Proposed First Floor Plan
SCALE: 1/8" = 1'-0"



3 As-Built Mezzanine Plan
SCALE: 1/8" = 1'-0"
• NO CHANGES IN AREA OR USE TO THIS LEVEL

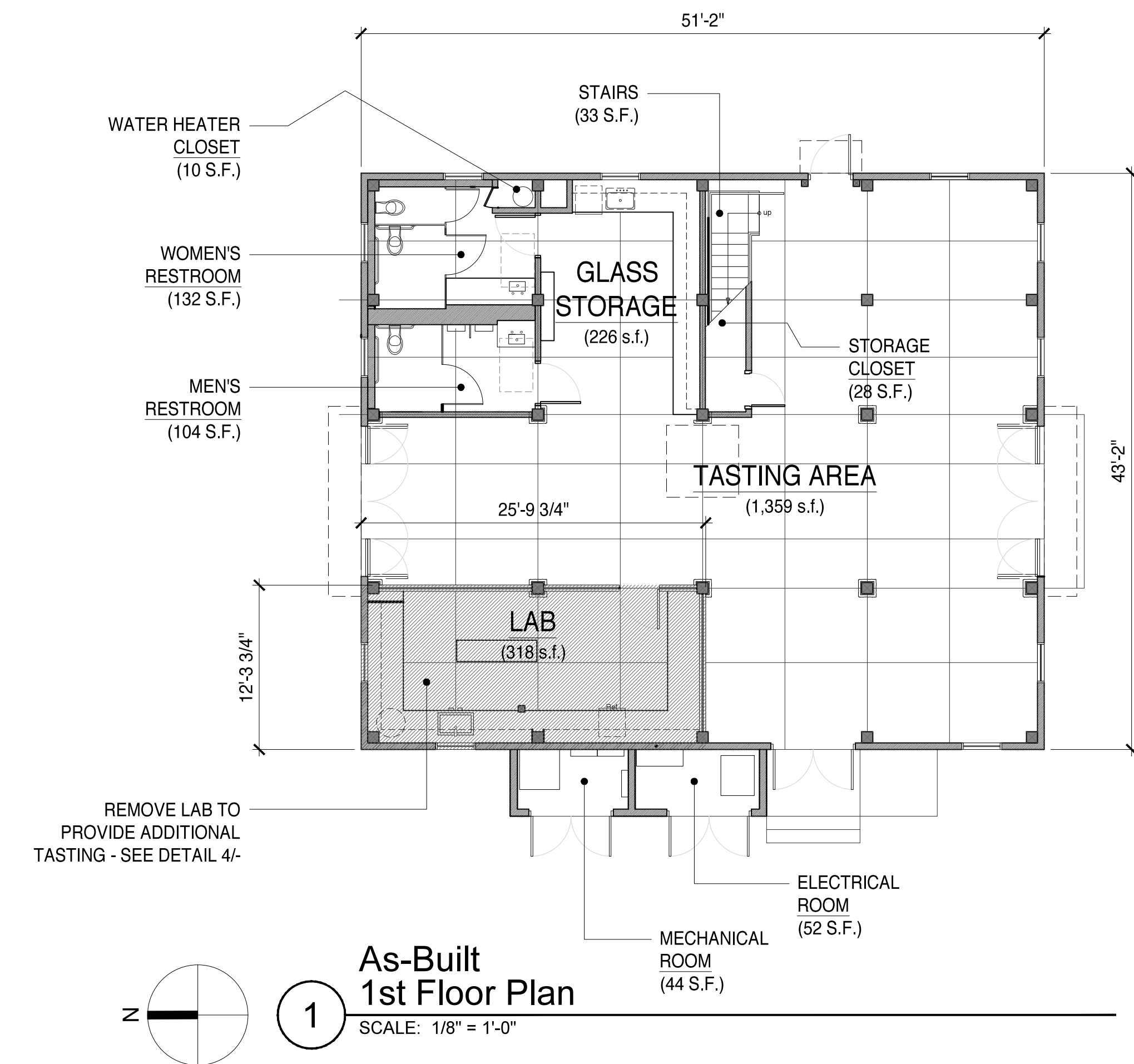


2 As-Built 2nd Floor Plan
SCALE: 1/8" = 1'-0"
• NO CHANGES IN AREA TO THIS LEVEL

BLD 5 Gleason Barn Remodel

Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
1st Floor Level					
Lab		318	Lab		0
Tasting Area	1,358		Tasting Area	1,676	
Men's Restroom	104		Men's Restroom	104	
Women's Restroom	132		Women's Restroom	132	
Water Heater Closet	10		Water Heater Closet	10	
Glass Storage/Washing	226		Glass Storage/Washing	226	
Storage Closet	28		Storage Closet	28	
Stairs	33		Stairs	33	
Mechanical Room	42		Mechanical Room	42	
Electrical Room	52		Electrical Room	52	
2nd Floor Level					
Office 1	231		Office 1	231	
Office 2	219		Office 2	219	
Office 3	130		Office 3	130	
Office 4	236		Office 4	236	
Stairs	35		Stairs	35	
Hall	95		Hall	95	
Mezzanine Level					
Mezzanine (Office)	477		Mezzanine (Office)	477	
Stairs	33		Stairs	33	
Total	3,441	318	Total	3,759	0
EXISTING TOTAL BUILDING AREA		3,759	PROPOSED TOTAL BUILDING AREA		3,759

Existing Lab Removed
Moved to Accessory



1 As-Built 1st Floor Plan
SCALE: 1/8" = 1'-0"
REMOVE LAB TO PROVIDE ADDITIONAL TASTING - SEE DETAIL 4/

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BLD 5 GLEASON BARN AS-BUILT AND PROPOSED PLANS

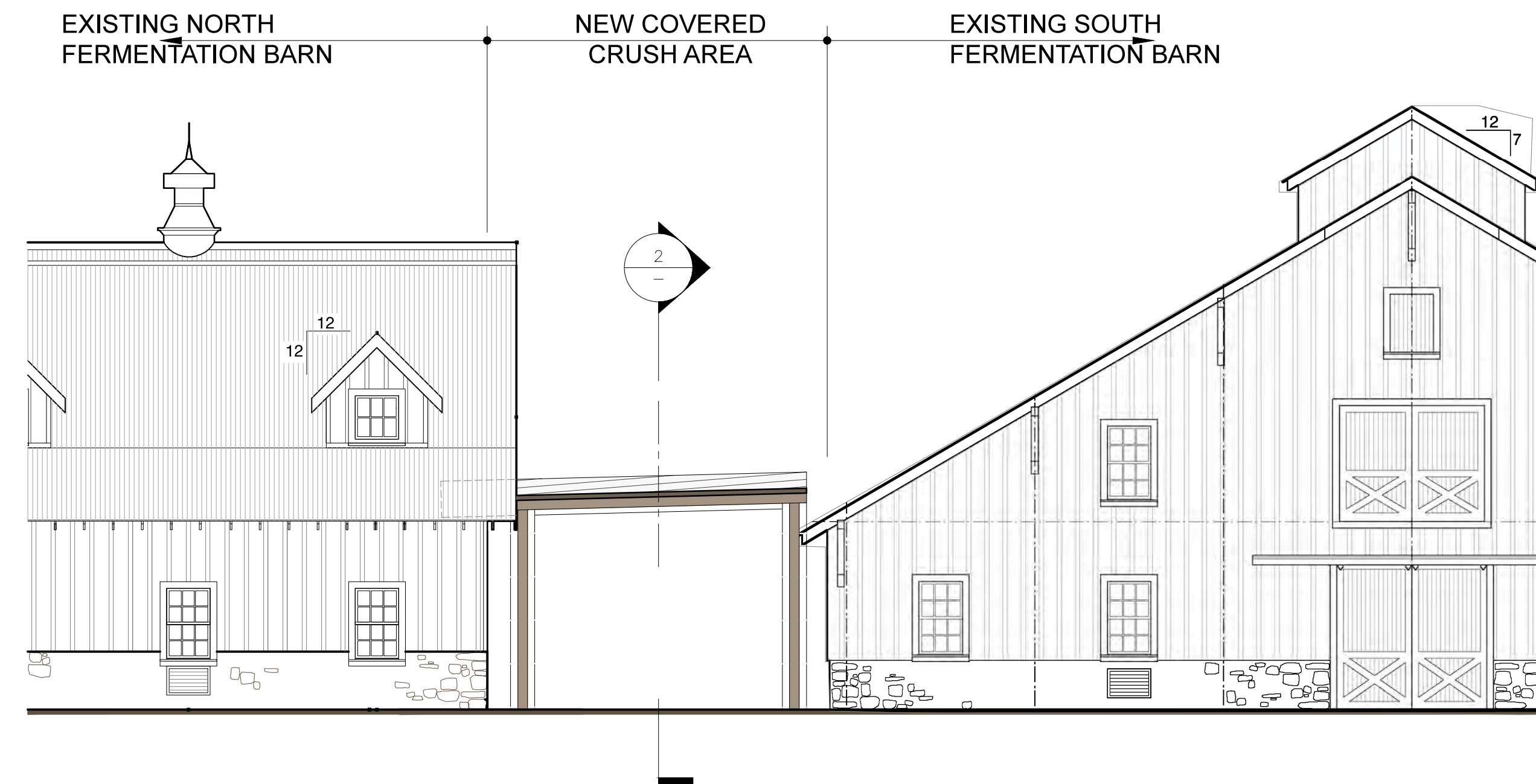
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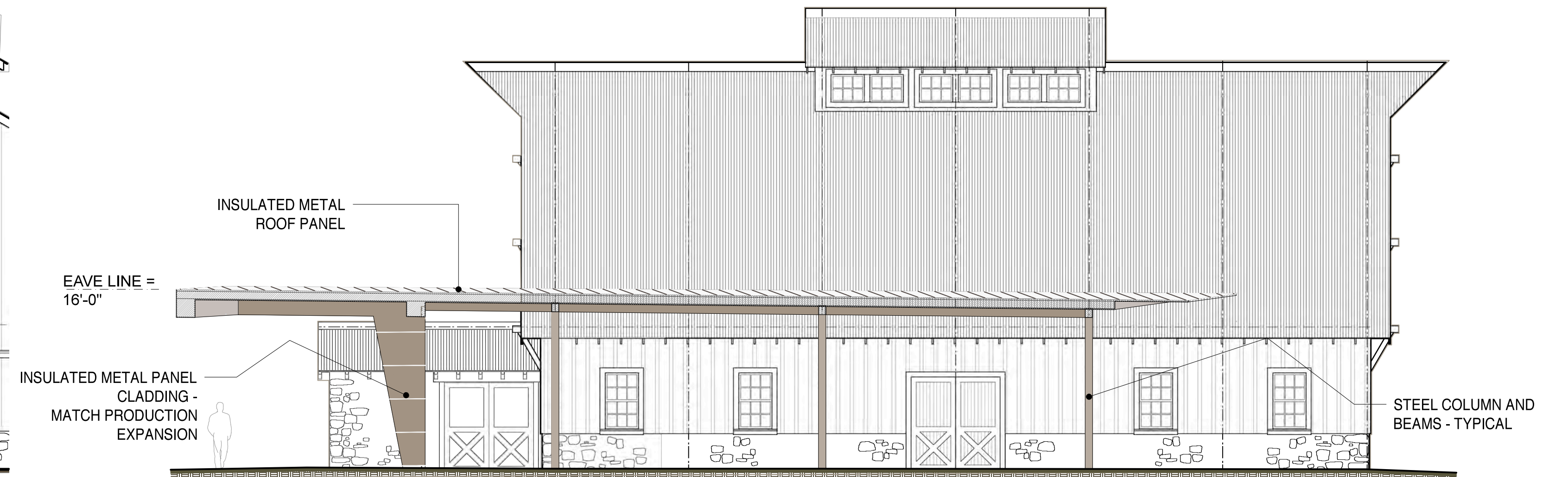


BLD 7 Canopy Over Crush Pad

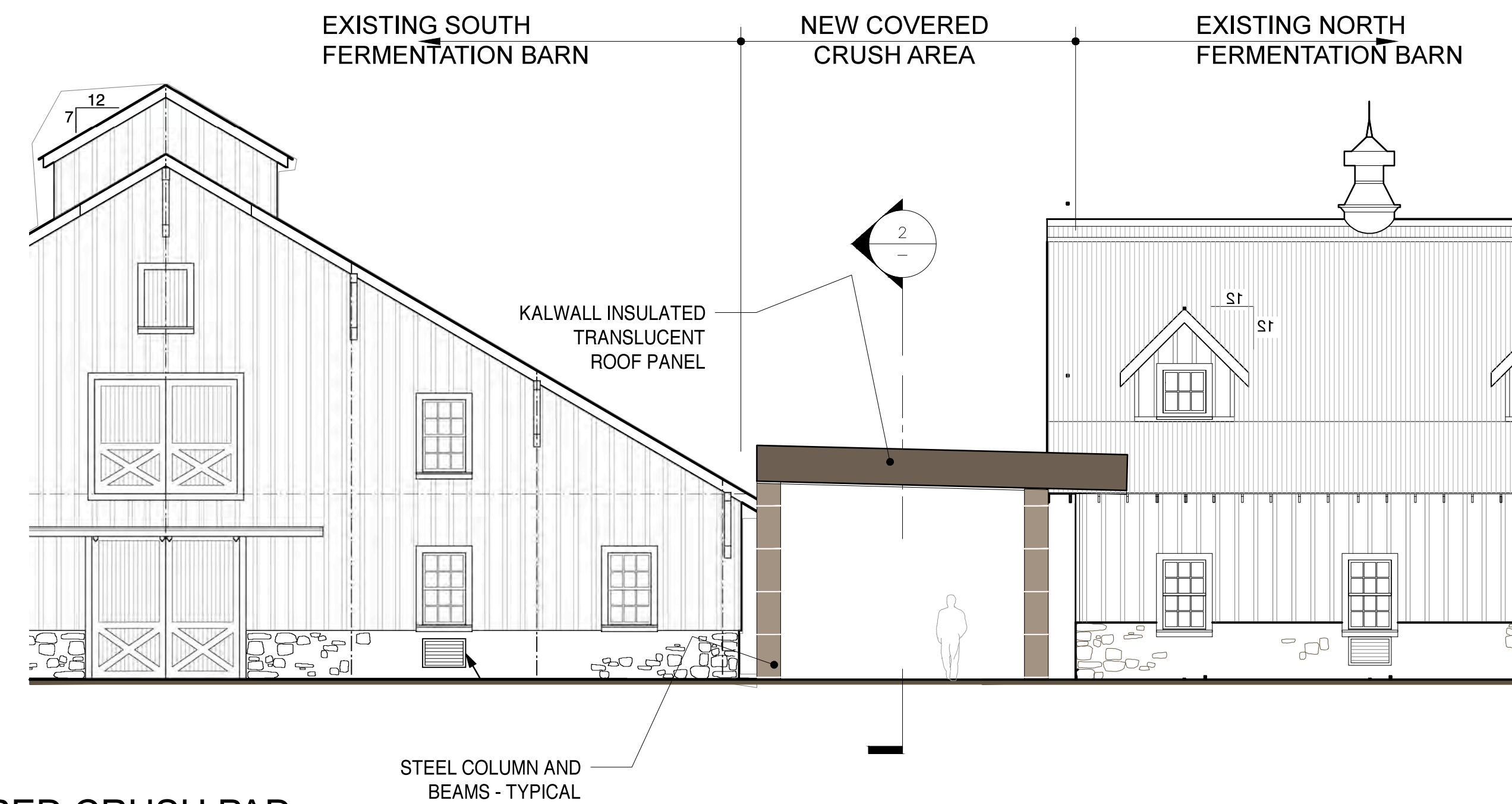
Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
			Canopy Over Crush Pad (Roof Area)		2,054
			Total	0	2,054
		EXISTING TOTAL BUILDING AREA			PROPOSED TOTAL BUILDING AREA
		0			2,054



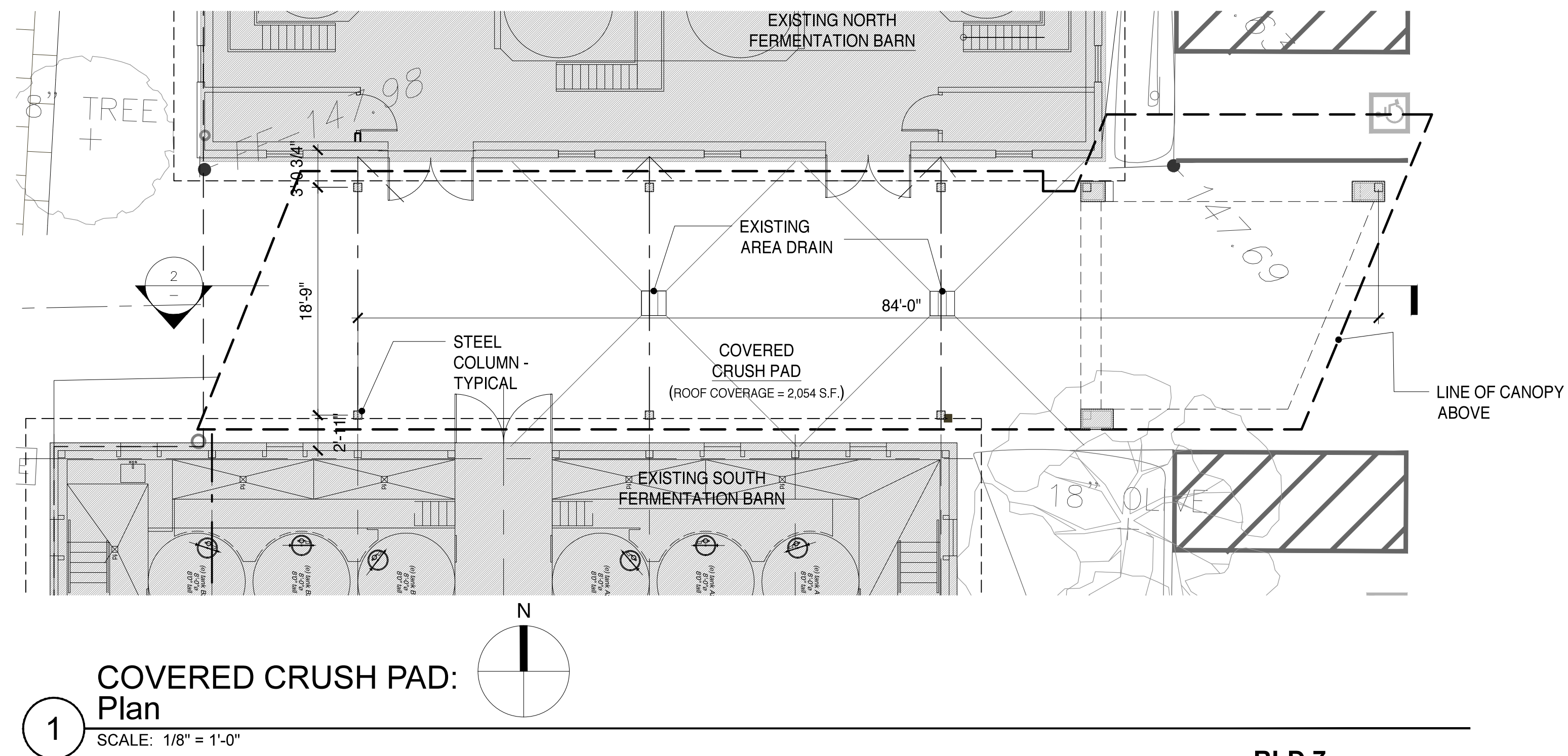
4 COVERED CRUSH PAD:
West Elevation
SCALE: 1/8" = 1'-0"



2 COVERED CRUSH PAD:
Section Looking South
SCALE: 1/8" = 1'-0"



3 COVERED CRUSH PAD:
East Elevation
SCALE: 1/8" = 1'-0"



1 COVERED CRUSH PAD:
Plan
SCALE: 1/8" = 1'-0"

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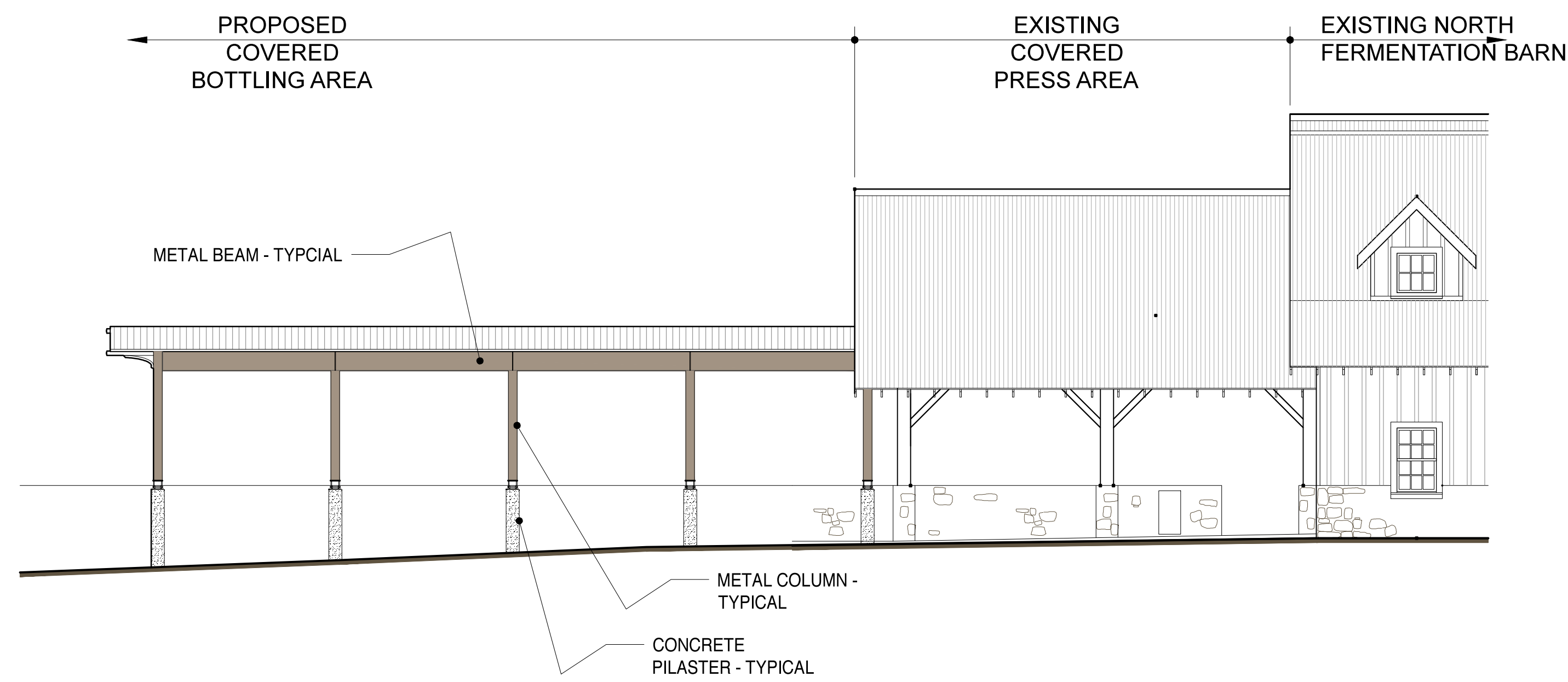
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BLD 7
COVERED CRUSH PAD
PLAN / ELEVATIONS / SECTION

UP-A7.1

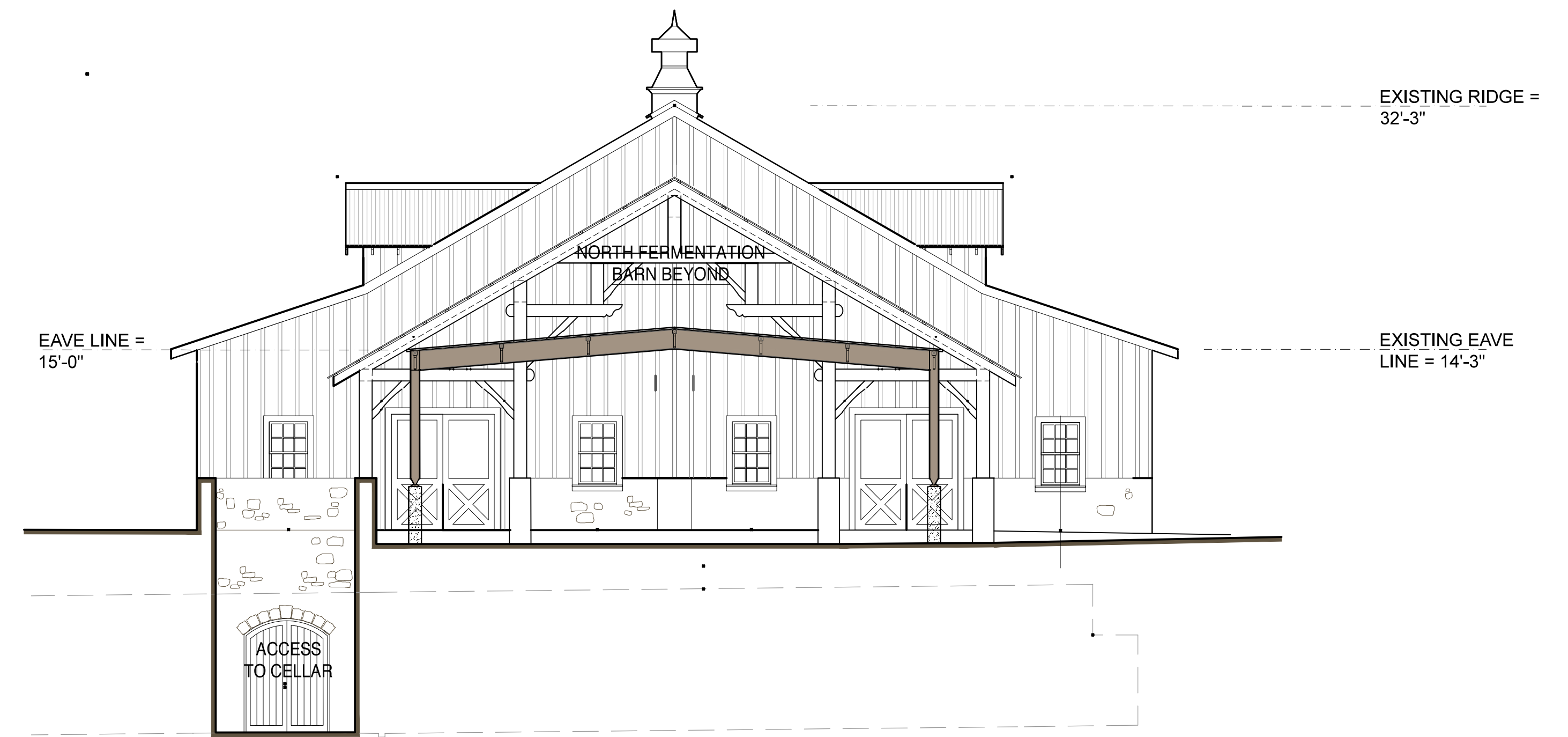
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p h . 7 0 7 - 8 4 9 - 5 3 5 7





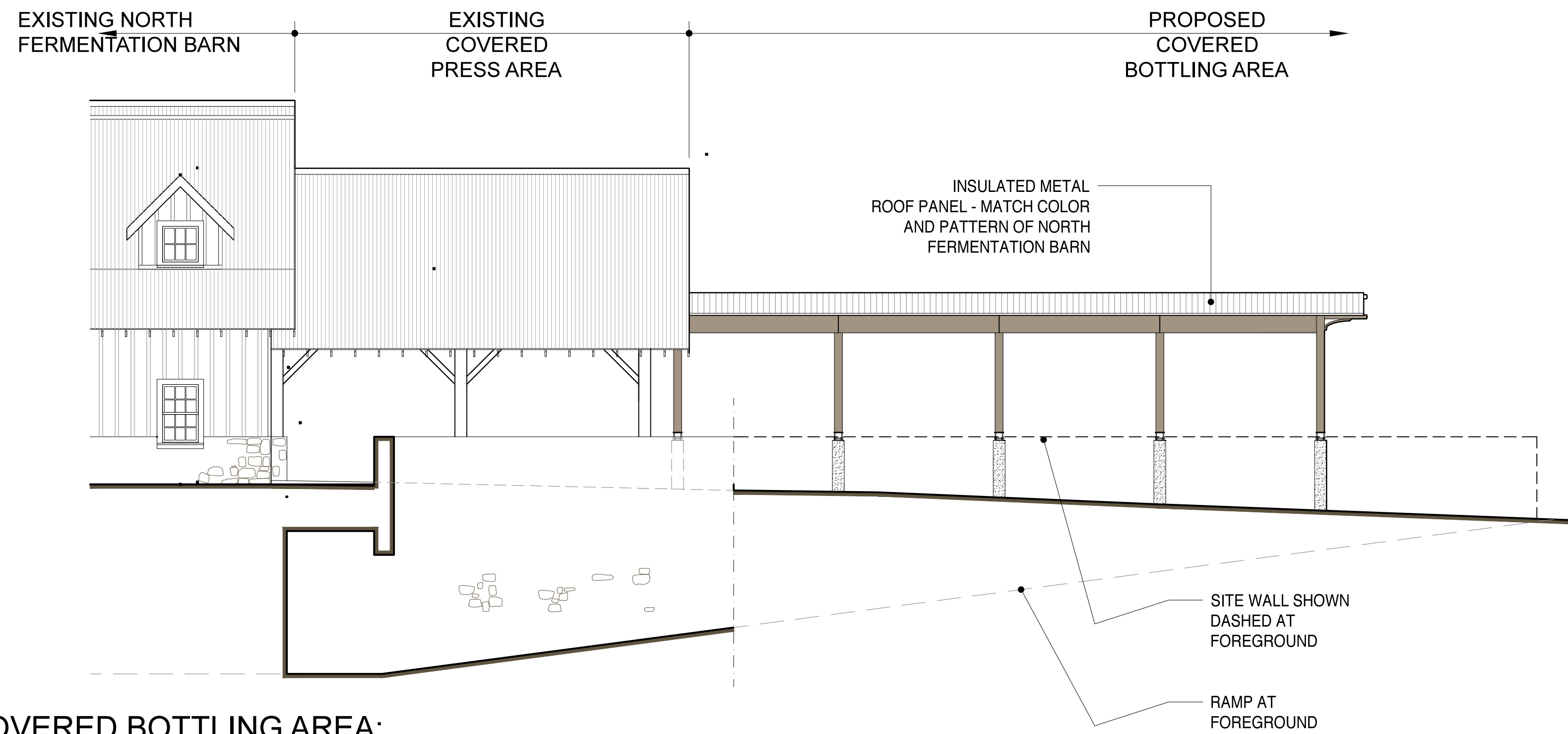
**COVERED BOTTLING AREA:
West Elevation**

4 SCALE: 1/8" = 1'-0"



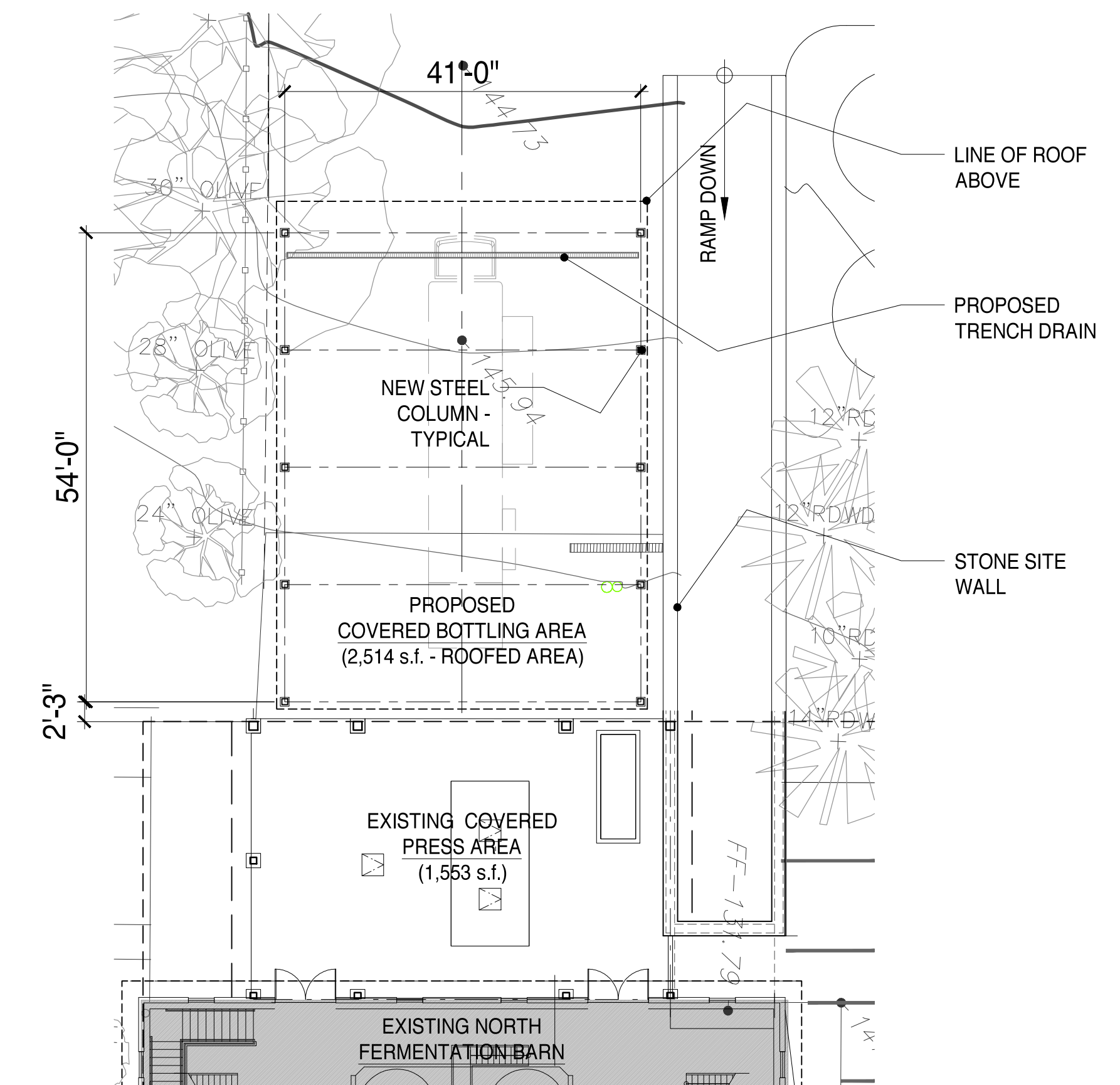
**COVERED BOTTLING AREA:
North Elevation**

2 SCALE: 1/8" = 1'-0"



**COVERED BOTTLING AREA:
East Elevation**

3 SCALE: 1/8" = 1'-0"



**COVERED BOTTLING AREA:
Plan**

1 SCALE: 1/8" = 1'-0"

Existing				Proposed			
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)		Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	
				Canopy Over Bottling Area (Roof Area)		2,514	
Total	0	0		Total	0	2,514	
		EXISTING TOTAL BUILDING AREA	0			PROPOSED TOTAL BUILDING AREA	2,514

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**BLD 1
COVERED BOTTLING AREA
PLAN / ELEVATIONS**

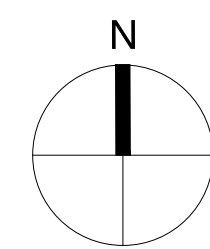
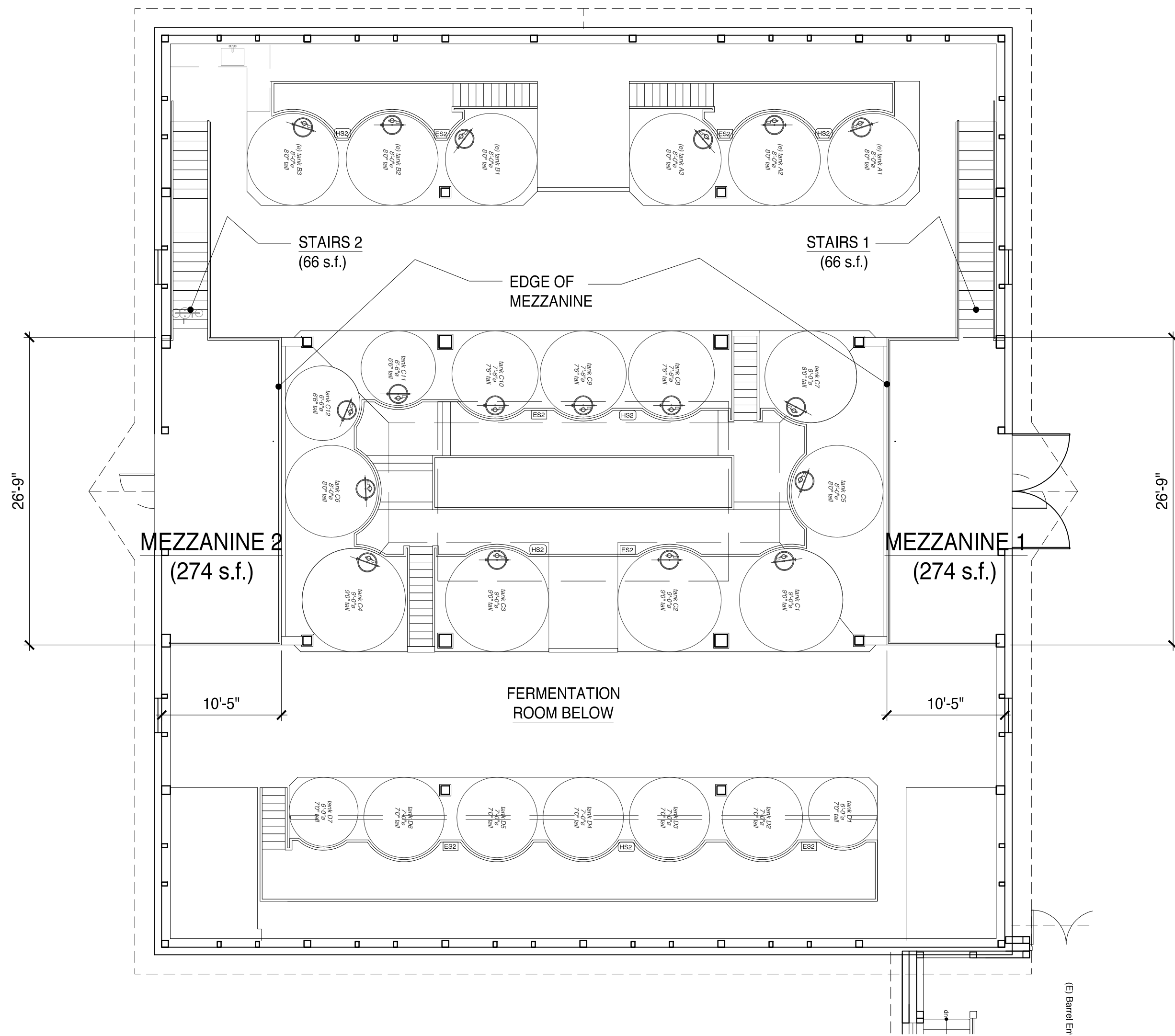
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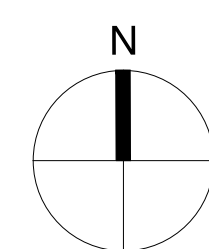
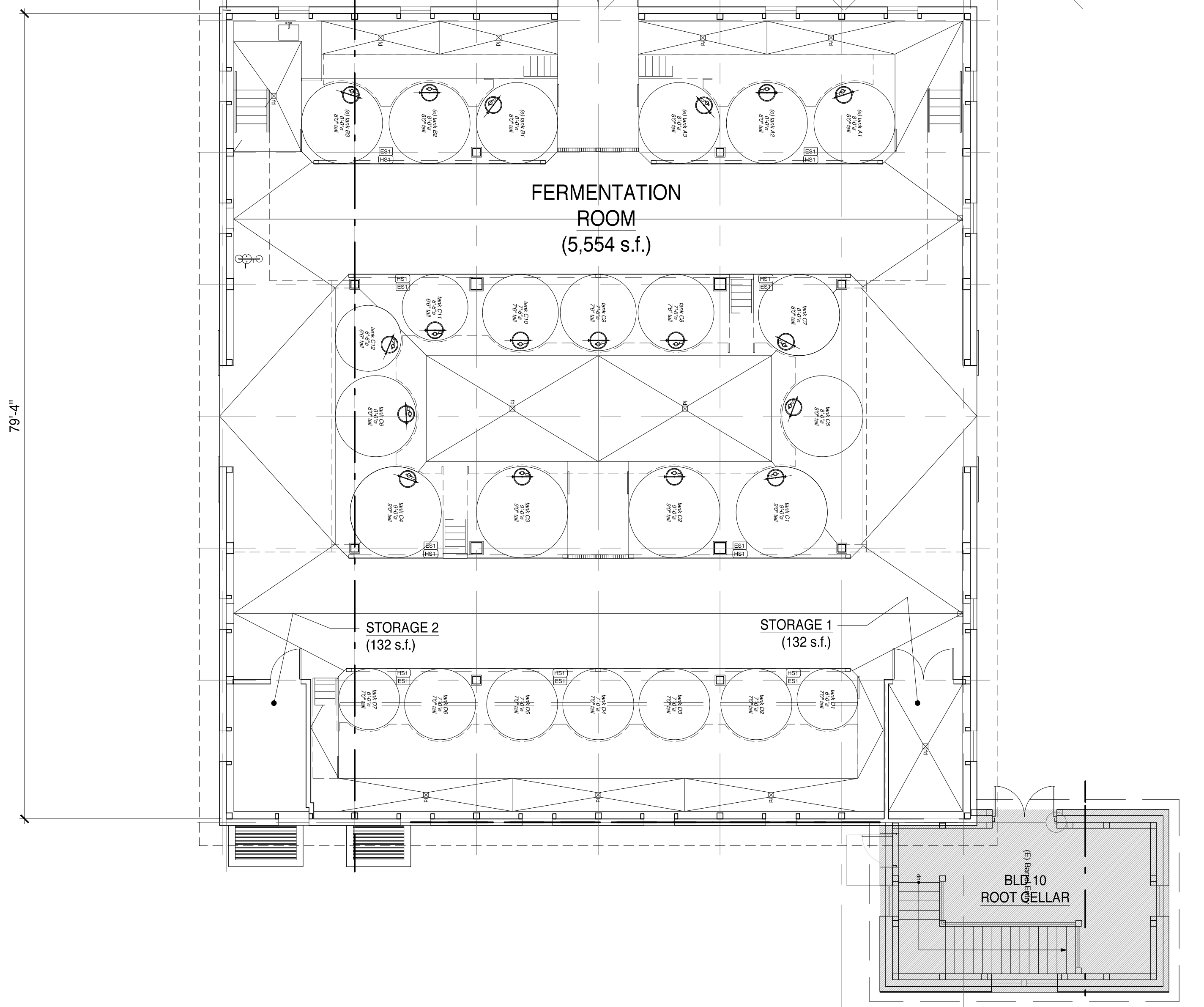
BLD 9 South Fermentation

Existing			Proposed		
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)
Fermentation Room		5,554	Fermentation Room		5,554
Storage 1		132	Storage 1		132
Storage 2		132	Storage 2		132
Mezzanine 1		274	Mezzanine 1		274
Stair 1		66	Stair 1		66
Mezzanine 2		274	Mezzanine 2		274
Stair 2		66	Stair 2		66
Total	0	6,498	Total	0	6,498
		EXISTING TOTAL BUILDING AREA			PROPOSED TOTAL BUILDING AREA
		6,498			6,498



2 As-Built Mezzanine Plan
SCALE: 1/8" = 1'-0"

• NO CHANGES IN AREA OR USE TO THIS LEVEL



1 As-Built 1st Floor Plan
SCALE: 1/8" = 1'-0"

• NO CHANGES IN AREA OR USE TO THIS LEVEL

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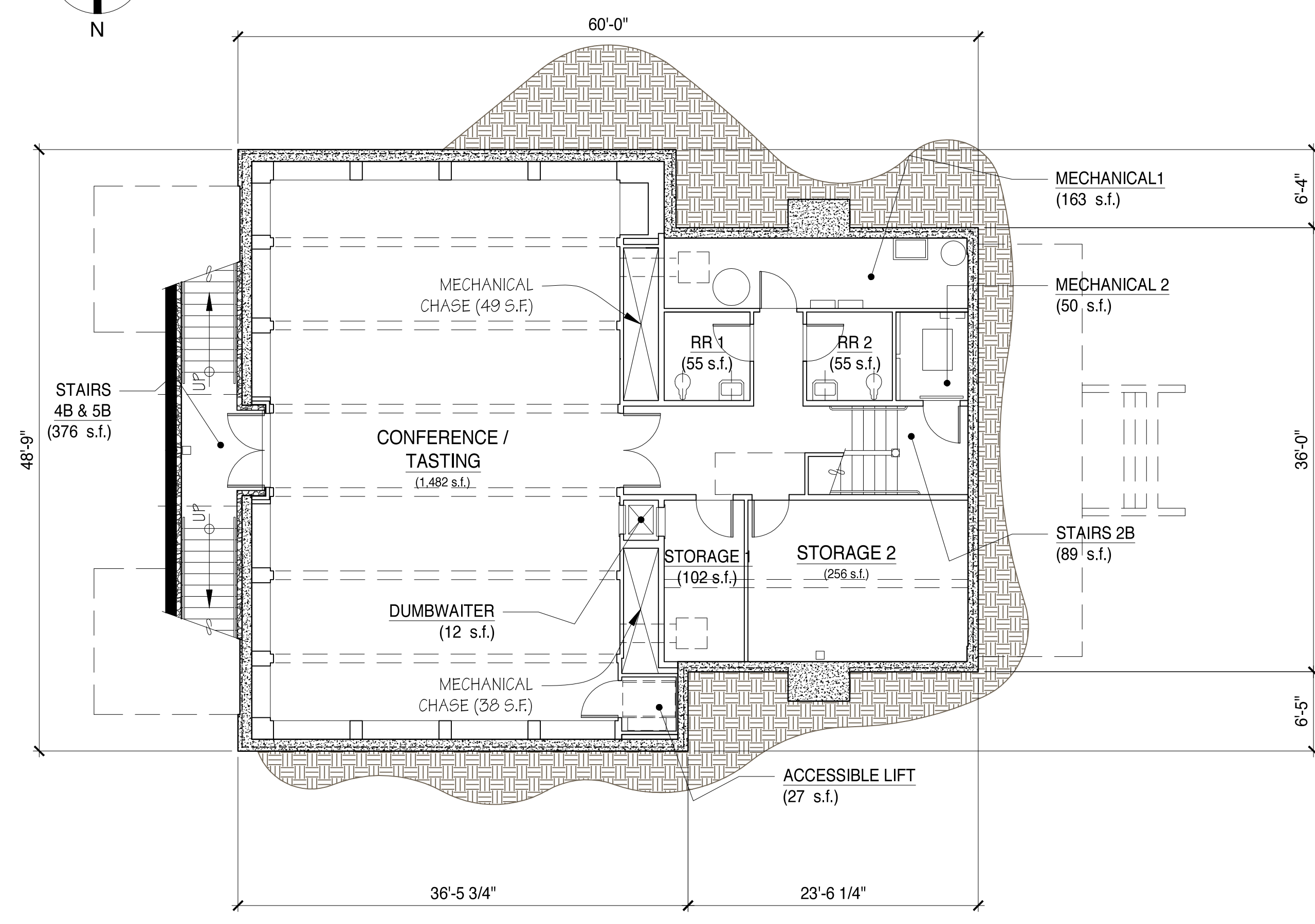
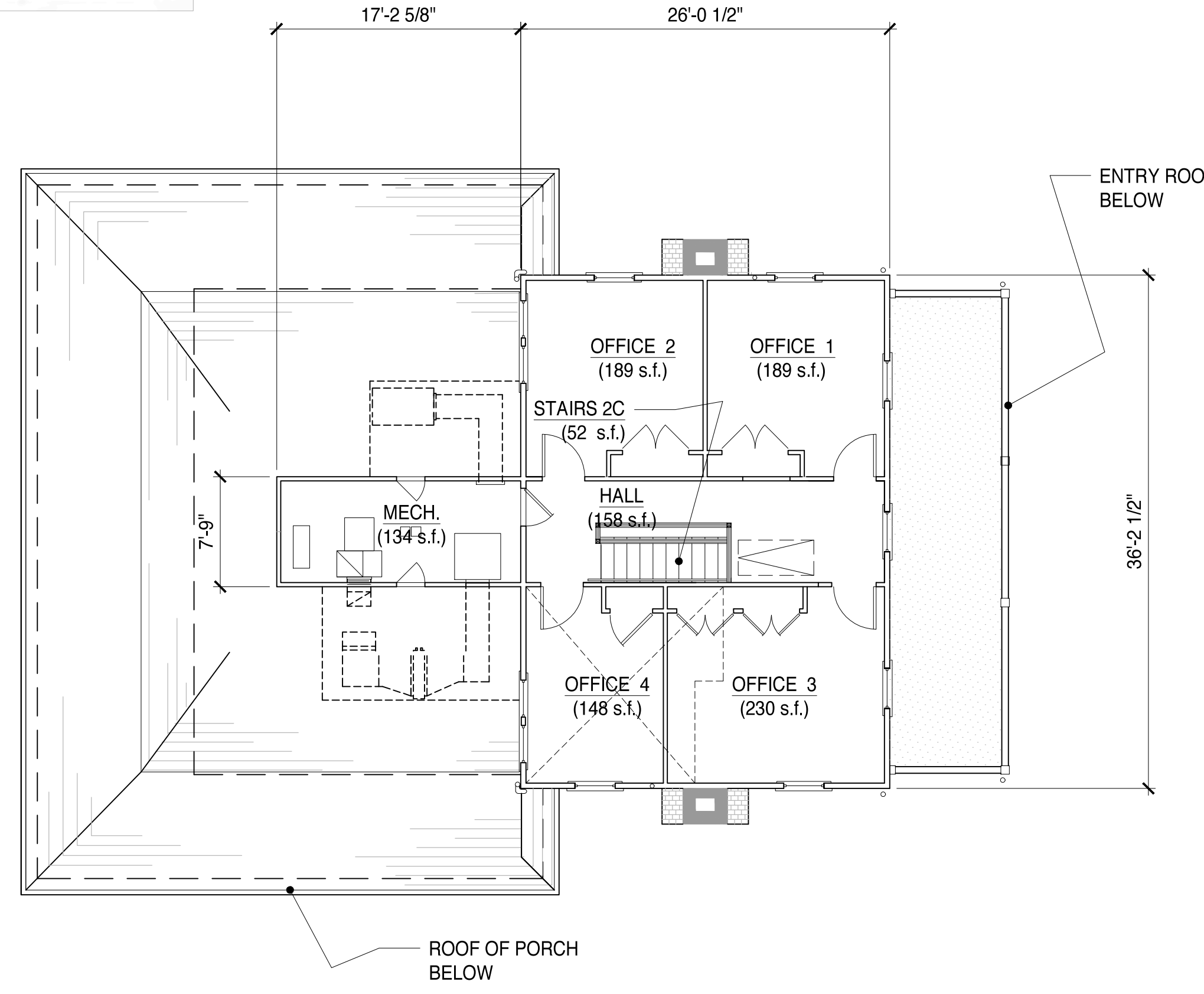
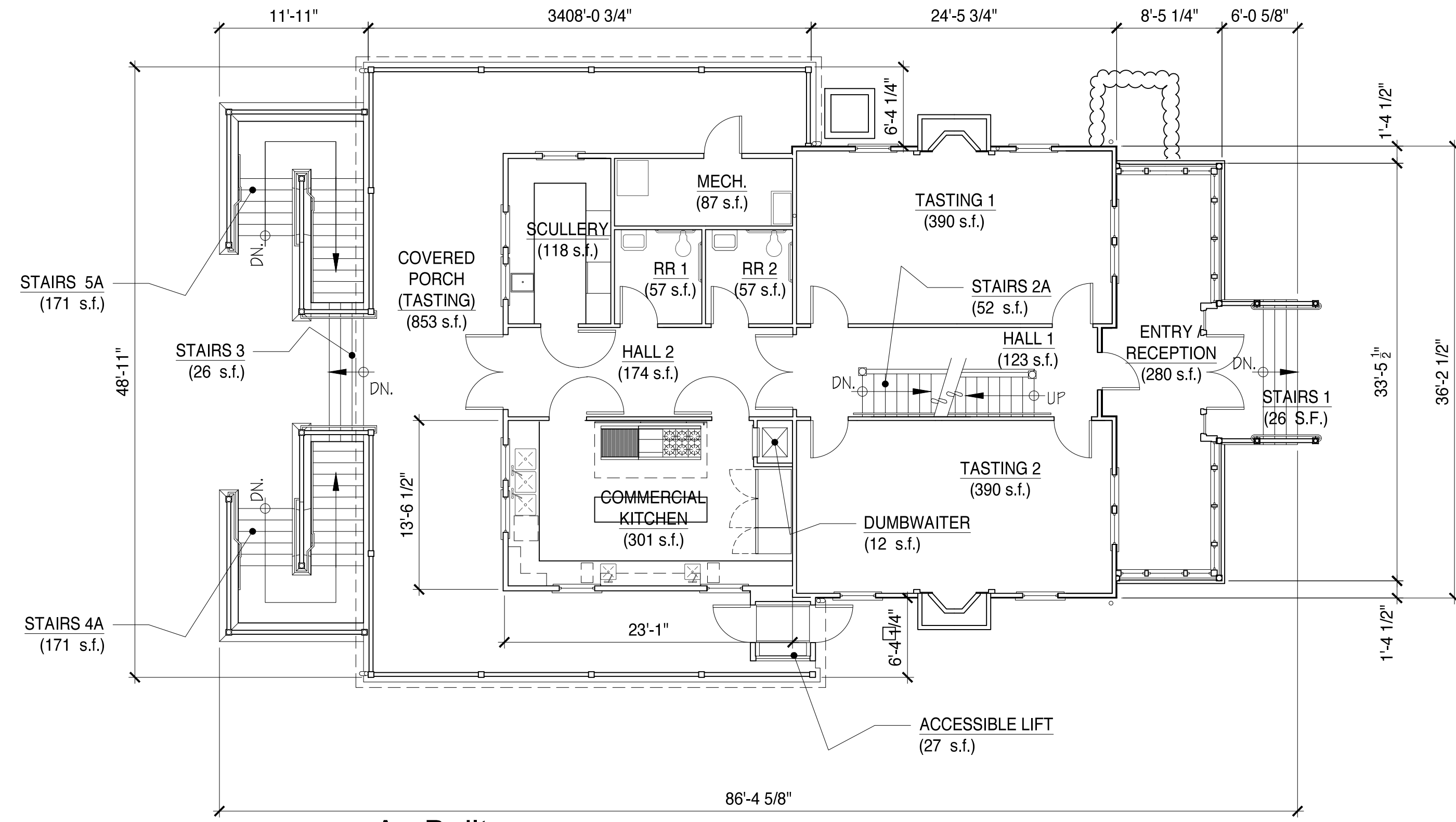
BLD 9
SOUTH FERMENTATION BARN
AS-BUILT PLAN

UP-A9.1

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p h . 7 0 7 - 8 4 9 - 5 3 5 7



BLD 6 Sullenger House			
Existing		Proposed	
Room Name	Acces. Use (s.f.)	Prod. Use (s.f.)	
Basement			
Conference / Tasting	1,482		1,482
Storage 1	102		102
Storage 2	256		256
Restroom 1	55		55
Restroom 2	55		55
Mechanical 1	163		163
Mechanical 2	50		50
Dumbwaiter	12		12
Stairs 2b	89		89
Stairs 4b & 5b (combined)	376		376
Mechanical Chase (combined)	87		87
Accessible Lift	27		27
2,754			
1st Floor Level			
Stairs 1	26		26
Entry/Reception	280		280
Hall 1	123		123
Tasting 1	390		390
Tasting 2	390		390
Stairs 2a	52		52
Hall 2	174		174
Restroom 1	57		57
Restroom 2	57		57
Scullery	118		118
Mechanical	87		87
Commercial Kitchen	301		301
Dumbwaiter	12		12
Accessible Lift	27		27
Covered Porch (Tasting)	853		853
Stairs 3	26		26
Stairs 4a	171		171
Stairs 5a	171		171
3,315			
2nd Floor Level			
Hall	158		158
Stairs 2c	52		52
Office 1	189		189
Office 2	189		189
Office 3	230		230
Office 4	148		148
Mechanical	134		134
1,100			
Total	7,169	0	7,169
EXISTING TOTAL BUILDING AREA		PROPOSED TOTAL BUILDING AREA	
7,169		7,169	



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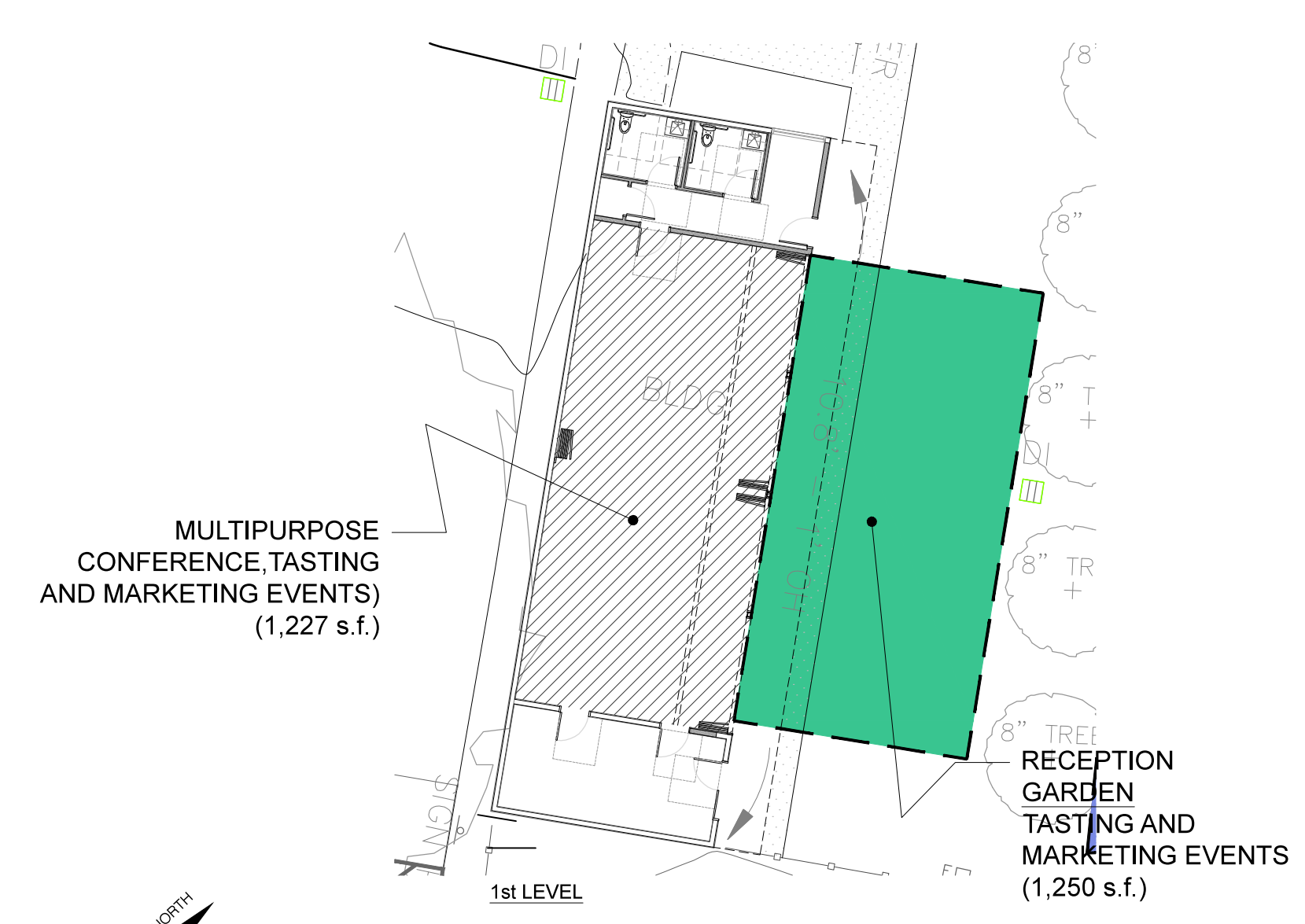
JANUARY 22, 2019

Nickel & Nickel
WINE
Single Vineyard Wines
NICKEL & NICKEL WINERY
8164 ST. HELENA HIGHWAY, OAKVILLE, CA
APN: 031-010-003

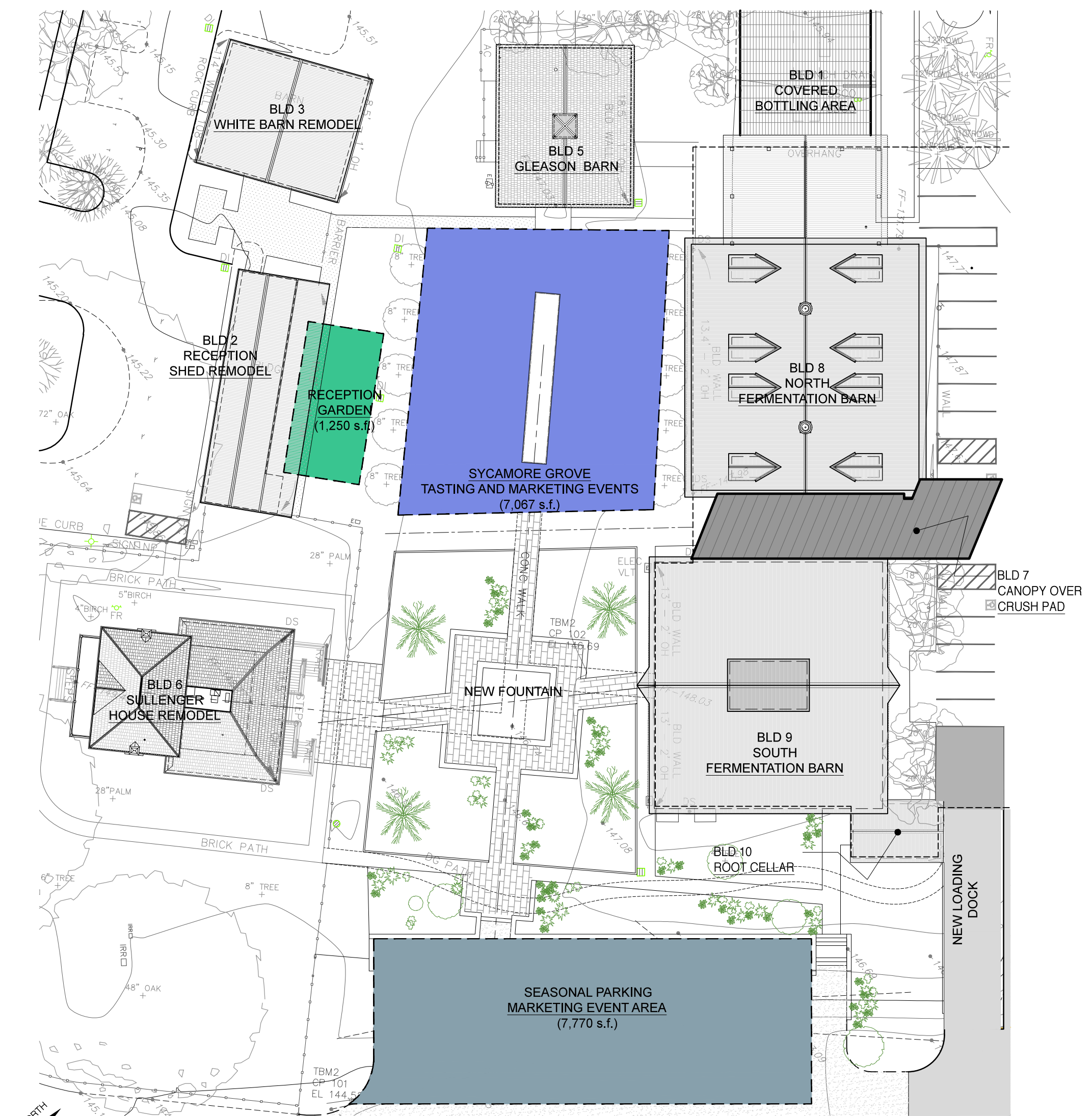
BLD 6 SULLENGER HOUSE: AS-BUILT PLANS
UP-A10.1

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P O B O X 1 5 5 8
SANTA ROSA, CA 95402
p h . 7 0 7 - 3 2 1 - 5 3 8 9
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**BLD 2 Reception Shed Remodel:
Tasting and Marketing Event Area**
SCALE: 1/16" = 1'-0"



**LOCAL SITE PLAN:
Exterior Tasting and Marketing Event Areas**
SCALE: 1/32" = 1'-0"

NOTE:
• EXTERIOR TASTING AND MARKETING AREAS SHOWN WITH COLORED HATCH

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APN: 031-010-003

- NOTE:
- SEE ALSO FLOOR PLAN SHEETS FOR RESPECTIVE BUILDINGS
 - SEE SHEET UP-A11.2 FOR FURTHER INTERIOR TASTING AND MARKETING EVENTS

**TASTING AND
EVENT AREA DESIGNATION**

UP-A11.1

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P O B O X 1 5 5 8
S A N T A R O S A , C A 9 5 4 0 2
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**NICKEL & NICKEL WINERY
OCCUPANCY SUMMARY**

BLD 2 - Reception Shed Remodel				
Room Name	Occupancy Type	Area (s.f.)	Occupant Load Factor	Occupant Load
Storage	S-2	287	300	1.0
Multipurpose (Conference / Tasting)	A-2	1,227	15	81.8
Hall	-	63	-	-
Vestibule	-	79	-	-
Janitor's Closet	-	17	-	-
Restroom 1	-	68	-	-
Restroom 2	-	72	-	-
TOTALS		1,813		82.8

BLD 5 - Gleason Barn Remodel				
Room Name	Occupancy	Area (s.f.)	Occupant Load	Occupant Load
1st Level				
Tasting Area	A-2	1,676	15	111.7
Men's Restroom	-	104	-	-
Women's Restroom	-	132	-	-
Water Heater Closet	-	10	-	-
Glass Storage/Washing	S-2	226	300	0.8
Storage Closet	S-2	28	300	0.1
Stairs	-	33	-	-
Mechanical Room	-	42	-	-
Electrical Room	-	52	-	-
Sub Totals		2,303		112.6

2nd Level				
Office 1	B	231	100	2.3
Office 2	B	219	100	2.2
Office 3	B	130	100	1.3
Office 4	B	236	100	2.4
Stairs	-	35	-	0.0
Hall	-	95	-	-
Sub Totals		946		8.2

Mezzanine Level				
Mezzanine (Office)	B	477	100	4.8
Stairs	-	33	-	-
Sub Totals		510		4.8
TOTALS		3,759		125.5

BLD 6 - Sullenger House				
Room Name	Occupancy	Area (s.f.)	Occupant Load	Occupant Load
Basement Level				
Conference / Tasting	A-2	1,482	15	98.8
Storage 1	-	102	-	-
Storage 2	-	256	-	-
Restroom 1	-	55	-	-
Restroom 2	-	55	-	-
Mechanical 1	-	163	-	-
Mechanical 2	-	50	-	-
Dumbwaiter	-	12	-	-
Stairs 2b	-	89	-	-
Stairs 4b & 5b (combined)	-	376	-	-
Mechanical Chase (combined)	-	87	-	-
Accessible Lift	-	27	-	-
Sub Totals		2,754		98.8

1st Level				
Stairs 1	-	26	-	-
Entry/Reception	B	280	100	2.8
Hall 1	-	123	-	-
Tasting 1	A-2	390	15	26.0
Tasting 2	A-2	390	15	26.0
Stairs 2a	-	52	-	-
Hall 2	-	174	-	-
Restroom 1	-	57	-	-
Restroom 2	-	57	-	-
Scullery	B	118	100	1.2
Mechanical	-	87	-	-
Commercial Kitchen	B	301	100	3.0
Dumbwaiter	-	12	-	-
Accessible Lift	-	27	-	-
Covered Porch (Tasting)	A-2	853	15	56.9
Stairs 3	-	26	-	-
Stairs 4a	-	171	-	-
Stairs 5a	-	171	-	-
Sub Totals		3,315		61.1

2nd Level				
Hall	-	158	-	-
Stairs 2c	-	52	-	-
Office 1	B	189	100	1.9
Office 2	B	189	100	1.9
Office 3	B	230	100	2.3
Office 4	B	148	100	1.5
Mechanical	-	134	-	-
Sub Totals		1,100		7.6
TOTALS		7,169		167.4

BLD 8 - North Fermentation: Production Expansion				
Room Name	Occupancy	Area (s.f.)	Occupant Load	Occupant Load
Cellar Level				
Barrel Room	S-2	26,683	300	88.9
Stairs 1 (to Fermentation Room)	-	118	-	-
Under Stair Storage 1	S-2	63	300	1.0
Storage 4	S-2	768	300	2.6
Storage 5	S-2	318	300	1.1
Storage 6	S-2	324	300	1.1
Cold Storage	S-2	768	300	2.6
Mechanical 2	S-2*	640	300	2.1
Mechanical 3	S-2*	318	300	1.1
Press Area	F-1	1,328	100	13.3
Stairway 2	-	227	-	-
Sub Totals		31,555		113.7

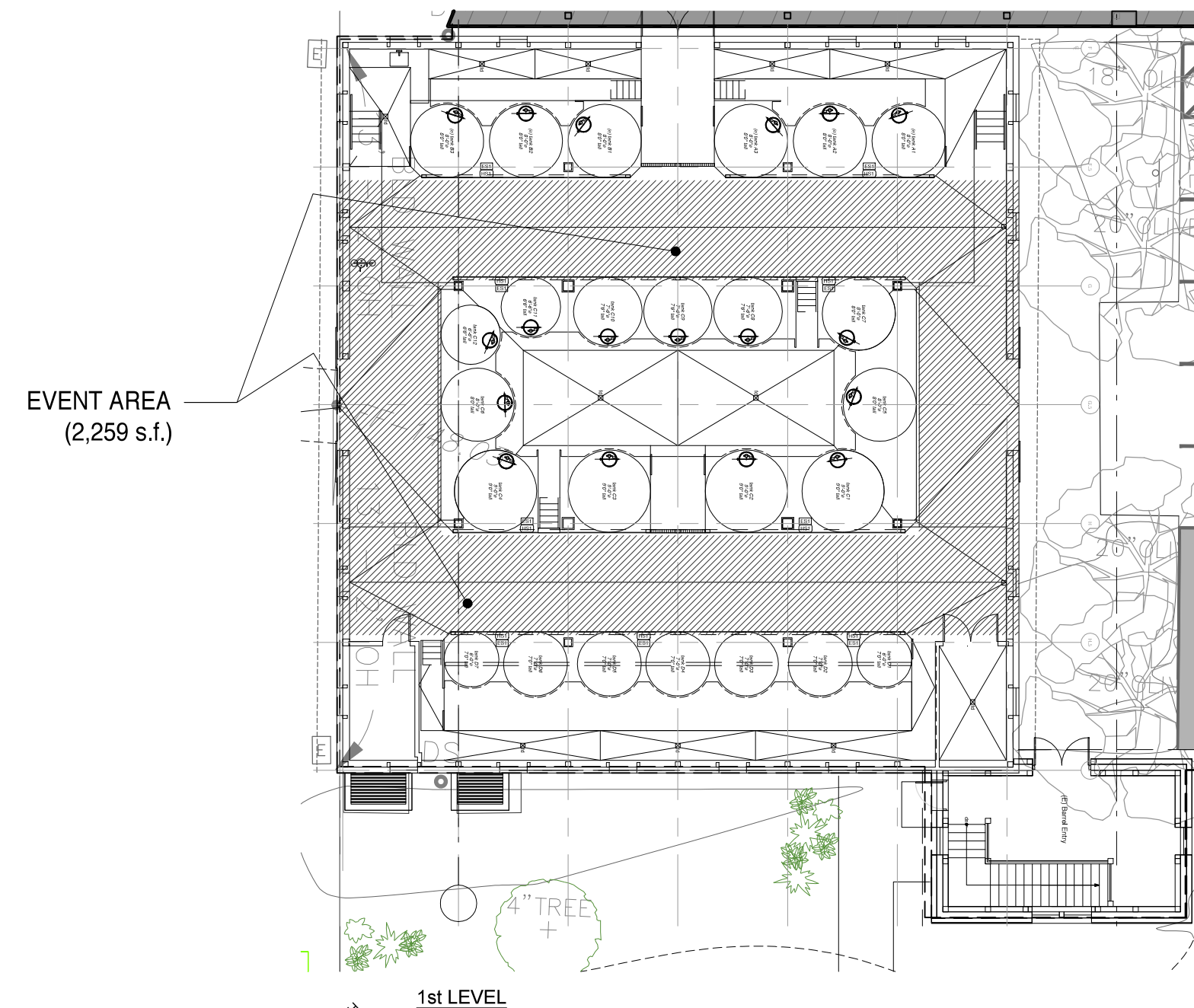
Vineyard Level				
Maintenance Office	B	136	100	1.4
Maintenance Shop	F-1	681	100	6.8
Mechanical / Electrical / Prod Storage	S-2	1,090	300	3.6
Wine Makers Office 2	B	127	100	1.3
Assistant Wine Makers Office 2	B	117	100	1.2
Hall 2	B	69	100	0.7
Multipurpose Room 3	A-2	205	15	13.7
Cellar Master's Office	B	142	100	1.4
Stairway 3	B	227	100	2.3
Sub Totals		2,794		32.3

Production Level				
Fermentation Room	F-1	5,873	100	58.7
Stairs 1	-	118	-	-
Entry	B	51	100	0.5
Employee Lockers	-	67	-	-
Employee Restroom 1	-	74	-	-
Multipurpose Room 1	A-2	385	15	25.7
Employee Balcony	A-2	190	15	12.7
Crush Equipment Storage	S-2	750	100	7.5
Stairway 4	-	175	-	-
Hall 1	B	198	100	2.0
Lab	B	374	100	3.7
Lab Closet	-	11	-	-
Chase	-	9	-	-
Employee Restroom 2	-	82	-	-
Assistant Wine Makers Office 1	B	90	100	0.9
Wine Makers Office 1	B	168	100	1.7
Multipurpose Room 2	A-2	358	15	23.9
Sub Totals		8,973		137.2
TOTALS		43,322		283.2

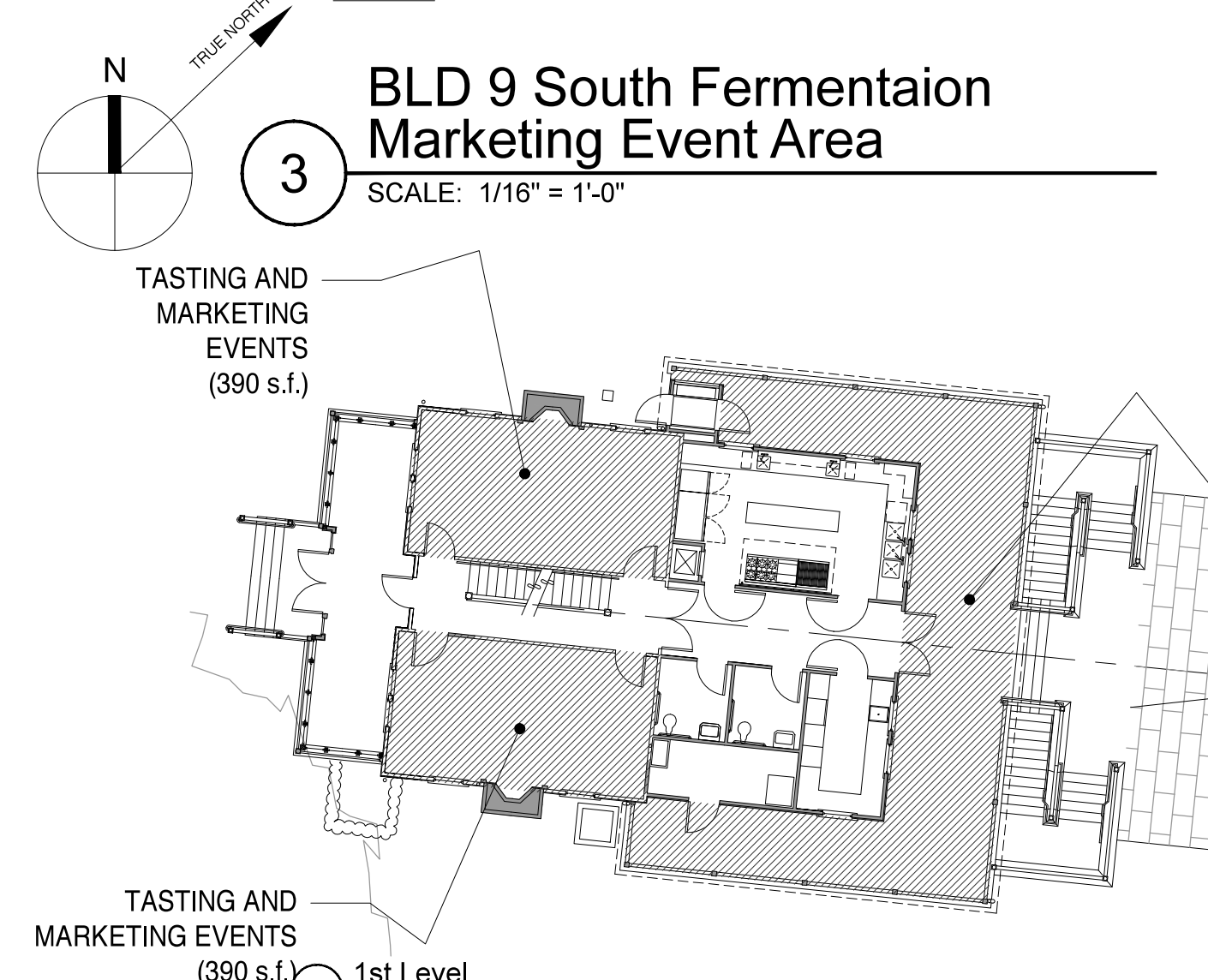
BLD 9 - South Fermentation Barn				
Room Name	Occupancy	Area (s.f.)	Occupant Load	Occupant Load
Fermentation Room	F-1	5,818	100	58.2
Mezzanine 1	F-1	274	100	2.7
Stair 1	-	66	-	-
Mezzanine 2	F-1	274	100	2.7
Stair 2	-	66	-	-
TOTALS		6,498		63.7



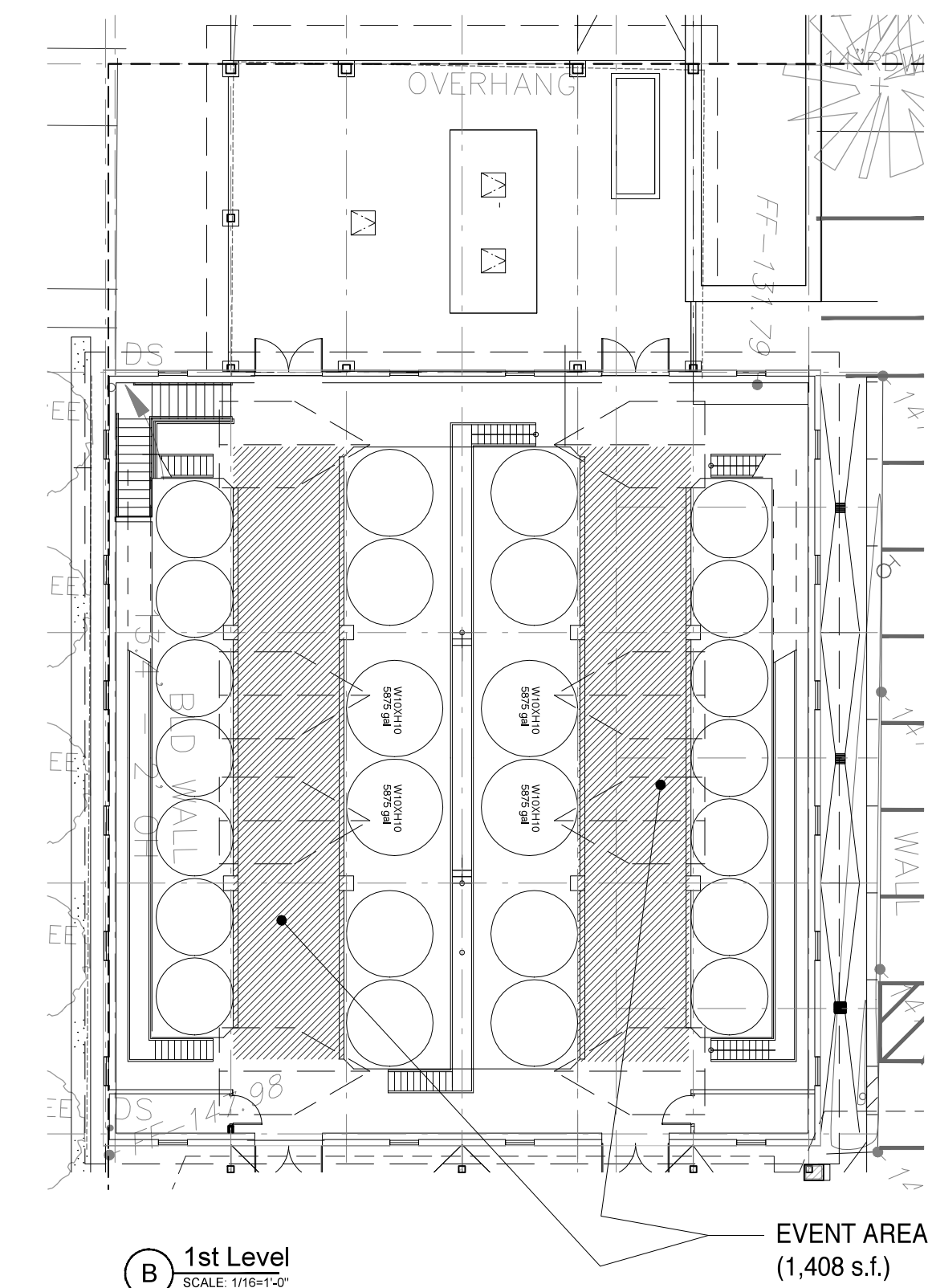
**BLD 5 Gleason Barn Remodel:
Tasting and Marketing Event Area**
SCALE: 1/16" = 1'-0"



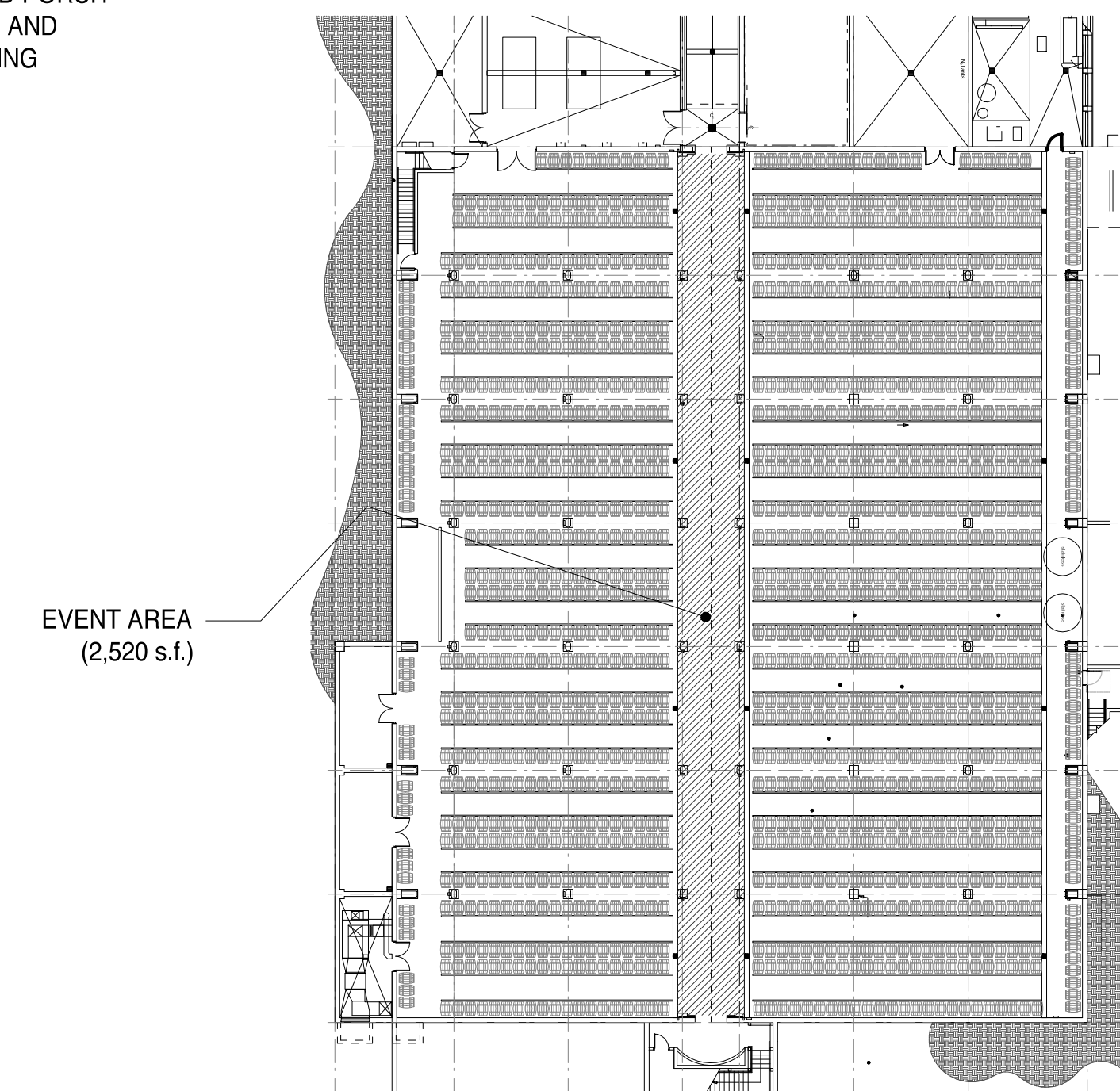
**BLD 9 South Fermentation
Marketing Event Area**
SCALE: 1/16" = 1'-0"



**BLD 6 Sullenger House:
Tasting and Marketing Event Area**
SCALE: 1/16" = 1'-0"



**BLD 8 NORTH FERMENTATION BARN
Tasting & Marketing Event Area**
SCALE: As Noted



**BLD 8 NORTH FERMENTATION BARN
Tasting & Marketing Event Area**
SCALE: As Noted

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APN: 031-010-003

NOTE:

- SEE SHEET UP-A11.1 FOR EXTERIOR EVENT DESIGNATED AREAS
- SEE ALSO FLOOR PLAN SHEETS FOR RESPECTIVE BUILDINGS
- INTERIOR TASTING AND MARKETING EVENTS AREAS SHOWN HATCHED

**INTERIOR TASTING AND
EVENT AREA DESIGNATION**

UP-A11.2

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