

“E”

Use Permit Application Packet

CAKEBREAD CELLARS

APN: 030-190-007, 031-010-011

USE PERMIT MODIFICATION

Cakebread Cellars (the “Winery”) proposes to modify its existing Use Permit, which was last significantly updated in 2004 by Use Permit Modification 03511-UP. That major modification, and subsequent minor modifications, guided the winery through a four-phase development process. Now, 15 years after the last major modification, the development is nearing completion, and the Winery is ready to update its permit to authorize a production increase to allow for the processing of additional Napa Valley estate vineyard fruit and to allow for necessary increases in employee headcount.

This document sets forth the Detailed Project Description called for in the Checklist of Required Materials, as well as the narrative sections of the Use Permit Application form for Grape Origin, Marketing Program and Food Service. We appreciate your consideration of these requests. Please advise us as to any additional information you require to process this application.

In connection with the request, minor exceptions to the Napa County Road and Street Standards are requested to continue existing road conditions, as discussed in the accompanying Road and Street Standards Exception Request.

I. DETAILED PROJECT DESCRIPTION:

1. Existing Site Conditions and Uses

The Winery is currently permitted for 500,000 gallons of production annually. It is authorized for tours and tastings and retail sales, and has an approved marketing plan, described in detail below. The winery is in material compliance with all approvals. It does not seek any material changes to its tours and tastings or marketing plans, but it does seek to increase production to 800,000 gallons to handle an additional 300 acres of Napa Valley vineyards it has acquired.

No change is proposed to the existing production hours of 6:00 a.m. to 6:00 p.m. outside of harvest, nor to the current hours for retail sales of 10:00 am to 4:30 pm, with tours and tastings ending at 4:00 pm.

Further, the winery is approved for 64 full time employees. Prior applications indicated an additional 13 part time employees, but no specific condition of approval governs the number of part time employees allowed on site. The winery’s operations generally have been consistent with these provisions. To adjust for its growth and future plans, the winery seeks to clarify and modify its employee limits to no more than 120 total employees on site at any one time.

More than a sufficient amount of water for the requested production and employee increases is available from the on-site wells. Sufficient processed and domestic waste water capacity exists, while improvements to modernize the system with biofiltration are under trial. Processed waste water is recycled and used for irrigation.

The only physical improvements to the winery that are requested by this project are improvements to its fire suppression systems. No other physical improvements are proposed as part of this application.

For reference, the Winery's Use Permit History is comprised of the following permits:

11/19/1975	U-337576, original project approval
4/22/1977	Minor Mod to allow additional fermentation tanks
5/3/1978	U-477778 Major Mod to allow existing building to be converted to winery use
6/4/1980	U-507980 Major Mod to allow an expansion of 6,250 square feet
11/15/1990	U-90-5 Major Mod to cover three phase growth plan
12/10/1990	U-90-22 & V-90-15 recognizing former residence use as office and accessory, and variance from road setback
12/22/1993	#93218-MOD Minor Mod to allow building & parking lot expansions
9/21/1994	#94013-UP Major Mod to allow additional building expansion
6/3/1997	#96591-UP Major Mod to allow expansion of tasting room
8/21/1998	#97439-UP Major Mod to increase production, incorporate winery on adjoining parcel
6/11/1999	#98437-UP Minor Mod to allow a redesign of a previously approved expansion
5/21/2004	#03511-UP Major Mod to cover four-phase growth plans
4/27/2005	P05-0155-MOD Minor Mod to adjust phasing and building size
6/27/2013	P12-00421-VMM Very Minor Mod for building design and additional parking spaces, AB 2004 (Evans) consumption areas
9/20/2016	P16-00331-VMM Very Minor Mod to increase total floor area by 4,776 square feet
3/8/2017	P17-0002-VMM Very Minor Mod for temporary office trailers and parking

2. PROPOSED USES AND CHANGES:

This modification is undertaken now to provide for the following changes in use and to make minor alterations to the property for increased fire safety:

a. Production Capacity Increase – Increase permitted capacity from 500,000 gallons to 800,000 gallons.

The purpose for the increase in production capacity is to provide for the ability to process wine grapes from an additional 300 acres of Napa Valley vineyards that have been acquired by the winery since the winery's last major permit modification in 2004. (Details of those acquisitions are discussed in the Grape Source section below.) This increase in permitted capacity will allow the Winery to continue to buy from its independent growers, absorb the increase of additional estate grown fruit, and remain compliant in large harvest years like 2018. Further, as Cakebread replants some of its older vineyards that are 25 to 30 years old, it is anticipated that this will result in additional increases in yield as well.

The Winery was originally permitted in 1975 with no particular production volume. In 1978, in connection with a modification to its permit, the Winery first projected ultimate production of 25,000 gallons per year. In a 1980 Modification (#U-507980), the Winery was expressly limited to 25,000 gallons of production. In 1990 (# U-90-5), the production volume was increased to a three-year average of 250,000 gallons, not to exceed 300,000 gallons in any one year, and the 75% Napa County grape sourcing rule was imposed on any production over the original 25,000 gallons. Nearly a decade later in 1998, the production volume was increased to the current 500,000 gallon limit (#97439-UP). No change in the winery's production volume has been made in the last 20 years.

The winery is currently operating, on average, at approximately its permitted 500,000 gallon limit.¹ It has been compliant with, and indeed goes well beyond, the required 75% Napa grape source in all years. The Winery has more than sufficient water available to process the requested increase in production. Wastewater processing will continue to occur on site with less environmental impact due to the utilization of a modern worm biofiltration method being tested at this time. Further, any increase in grape trucks during harvest will be arriving to the winery in the early hours of the morning due to that fact that the winery harvests and hauls most of its grapes at night, reducing peak hour truck traffic.

b. Marketing Program and Food Service – No change in intensity

As detailed further below, the Winery's existing marketing program requires some updates to its details, but no change in intensity. The Winery seeks only to adjust the timing and remove the specific names of events currently included in its use permit to reflect its current operations and to avoid any confusion without increasing the number of events or volume of marketing visitors. Clarifications are also made to adjust for updated definitions of "tours and tastings"

¹ To avoid double-counting large vintages, the winery averages its wine production under the County's published Winery Production Process formula on both a production-by-fermentation basis (including transfers) and on a bottled basis. On that basis, it is below its production limit over a three, four and five year average based on bottling, and below on a four and five year average based on production. Its three year average production is less than 0.3% above the target. Specific details are proprietary and available upon request on a confidential basis.

and “marketing of wine” since the Winery’s last major modification, and to align its existing description of Food Service with those updated provisions.

c. Lot Line Adjustment – Facilities all on one parcel

In compliance with existing use permit conditions (#03511-UP Condition 21) the winery has submitted an application for a lot line adjustment to place all of the Winery’s facilities and operations on one parcel (APN 030-190-011). It is anticipated that the lot line adjustment will be completed prior to a hearing on this application. Previously, the Winery had facilities on both APN 030-190-011 and APN 030-190-007. As a result of the lot line adjustment, only APN 030-190-011 will contain the Winery going forward. Following the lot line adjustment, and with addition of the proposed water storage tanks discussed below, the Winery parcel will be approximately 36.49 acres in size, with winery coverage area of 8.2 acres (22.5 %), which is below the maximums allowed of 15 acres or 25%. All relevant studies and coverage calculations included in this application are based upon the winery parcel acreage that will result from the lot line adjustment once completed.

d. Infrastructure Upgrades – Fire Protection and Roadways

Cakebread intends to update its fire protection water storage from the current allowed pond storage to a system that will include water storage tanks. The improvements will result in dedicated water storage for fire suppression and will be designed by a qualified fire protection engineer. Details and location of the fire suppression storage tanks required for the system are contained in the accompanying plans. The use of dedicated storage tanks will ensure that water for fire protection is always available in the proper quantities and is not shared with other uses of the pond’s water.

The Winery’s existing roads and driveways are requested to remain in their existing condition in connection with this application. As set forth in the accompanying Road and Street Standards exception request, minor exceptions to the Napa County Road and Street Standards are requested to be approved. Further, where minor pavement widening on the internal winery access road may be required by the current Road and Street Standards, that work is requested to be allowed to be performed in the future in connection with vineyard replanting in order to minimize the impact of such minor widening, and not as a precondition of the current use permit modification request. The roadways at issue serve only winery operations areas, and do not serve as access roads to parking areas for visitors or employees. The winery is located within the Local Responsibility Area and outside of any Very High Fire Hazard Severity Zones and as such is not subject to the same stringent Fire Safe Access regulations as apply to other wineries located in either the State Responsibility Area or a Very High Fire Hazard Severity Zone.

3. DAYS OF THE WEEK AND HOURS OF OPERATION

No change is proposed to the existing production hours of 6:00 a.m. to 6:00 p.m. (outside of harvest, when it may operate up to 24 hours/day); nor to the current hours for retail sales of 10:00 a.m. to 4:30 p.m., with tours and tastings occurring from 10 a.m. to 4:00 p.m. Additional marketing hours are discussed in the Marketing Plan section, below.

4. EMPLOYEE HEAD COUNT

As the result of an evolving industry with ever increasing regulatory and technological challenges, coupled with the new facility improvements authorized in 2004 (#03511-UP) coming online, the winery seeks to formally increase and clarify its limitations on employee head count. Currently the Winery is limited to 64 full time employees (#03511-UP). There is no specific condition of approval concerning part time employees; but the information sheet in connection with the 2004 permit expected 64 full time employees and an additional 13 part time employees (#03511-UP), which together would allow for up to 77 employees.

The Winery now seeks to increase that figure from approximately 77 permitted employees to a total limit of 120 employees on site, including both full time and part time. Generally not all of the Winery's employees will work the same days or times. Indeed, on most days the Winery expects to be significantly below the requested 120-employee limit. Rather, on average the Winery expects that typical on-site employee figures will be as follows:

Typical Weekday: 92 full time², 16 part time³
Typical Saturday: 64 full time, 17 part time
Crush Saturday: 69 full time, 51 part time

Nevertheless, to assure ongoing compliance with its use permit and as the Winery has the approved parking infrastructure and a permitted operating septic system with the capacity to meet the needs of a 120 employee head count on site at the same time, Cakebread requests its employee limitation be modified to allow up to 120 employees on site, inclusive of both full and part-time employees; but not a specific limitation on the number of persons Cakebread may employ on its payroll. This will allow the Winery sufficient room for growth and flexibility in hiring additional full and part time employees as needs arise, while staying within its physical capacity. We believe a limitation on the number of employees on site is better tailored to measuring the environmental impact of the winery, rather than a limit on the total number of employees that the Winery may have available but that are not all working -- this better fits the intent of the application process.

² Our definition of a full time employee is one who works more than 30 hours per week.

³ Our definition of a part time employee is a person who works less than 30 hours per week. Their shift is typically 8 hours per day, fewer than 5 days per week.

No further improvements are necessary to handle the employee increase. The Winery already has the infrastructure to handle the increase in employees with a new septic system installed and designed for this capacity. Sufficient parking already exists as well. To have the smallest parking lot footprint possible, employees and visitors share some of the same parking spaces depending on the day of the week -- weekdays when visitation is lower, the spaces are for employees; on weekends those spaces are for visitors.

The requested 120 employees on site generally allows for a 10% contingency to the current expected needs and will avoid the need for a further modification. The increase would also be a sufficient buffer for the Winery to stay in compliance on the days of its busiest crush-period days and largest events.

It is also important to note that a portion of the growth in employee count is attributable to the Winery bringing onto its own staff functions that were formerly outsourced. For example, previously the Winery outsourced IT functions to a vendor, who would have to travel to the Winery. Now, the Winery has hired its own IT manager. Similar changes are happening in other areas of the Winery's business as well. As such, the actual increase in persons on site will be fewer than the increased employee headcount and will also result in fewer actual trip increases because many employees will be replacing consultants that would visit the winery frequently for business purposes.

Cakebread undertakes numerous measures to mitigate traffic impacts of employee commutes. Although the winery does not formally have multiple shifts, employee hours are staggered, with production employees generally arriving and leaving earlier than hospitality employees. Cakebread encourages carpooling and alternate modes of transportation by its employees. For example, in 2018, four employees car pooled regularly 6 times a month, and two employees carpoled on an unscheduled basis. The Winery's goal is to increase the number of employees who regularly car pool to 20. Cakebread also encourages employees to use ride share apps, like Scoop, Waze or other similar apps that coordinate carpooling. Where an employee uses alternative means to get to work, Cakebread will offer transportation options in case of emergencies during the day.

The Winery encourages biking as well. Several employees ride their bikes to work on good weather days. In the summer, the Winery will introduce a weekly "Bike to Work" day via the Vine Trail from Napa to Yountville, picking up and dropping off employees and their bikes in Yountville to keep them off the highway between Yountville and Rutherford.

Further, at least one employee uses the Vine Transit bus every day. The Winery also operated its own bus service for employees between Napa and the Winery for some time (however, unfortunately that did not generate enough ridership to make it feasible to continue). The Winery continues to actively seek improvements to Napa's transportation infrastructure and supports one of its employees' involvement on the NCTPA community advisory board. Cakebread has long participated in various task force committees to help develop a community wide solution to traffic issues.

The Winery also closes to visitors earlier than many other wineries (Tours and Tastings end at 4:00pm and Retail Sales end at 4:30pm). As a result, Cakebread's employees are generally able to depart before peak rush hour traffic begins.

5. ADDITIONAL LICENSES OR APPROVALS

No additional licenses or approvals are required in connection with this application.

6. WATER SUPPLY AND WASTE HANDLING.

The winery uses on-site water from wells as its primary water source. Following the lot-line adjustment, the Winery parcel will have a total allotment of 36.49 acre-feet of water per year. Both historical use and future use will be well below this allotment, and are shown in the accompanying Water Availability Analysis of Bartelt Engineering.

Processed waste water is treated on site and recycled for irrigation purposes. Domestic waste is likewise handled on site by the existing septic fields. No expansion or modification of those systems is required or requested in this application, and current capacities are sufficient to handle all project increases as set forth in the onsite Wastewater Dispersal Feasibility Study of Bartelt Engineering.

Cakebread became a Napa Green Certified Winery in 2008. For example, the winery recycles over 92% of its waste, and 100% of its process waste water, and it went above and beyond any requirements in installing a permeable parking lot system. It already uses bio-swales to manage any storm water discharge from the main parking lots. While not part of the project request as the existing infrastructure is sufficient to handle the production increase, it separately intends to further improve upon its environmentally-sensitive operations by upgrading its waste water ponds' infrastructure. The Winery is in the testing phase of an environmentally-friendly treatment system. In August 2018, the Winery installed a pilot plant using an environmentally friendly worm biofiltration process to treat its process waste water that will result in high quality water, post treatment. It increased water use monitoring to have a complete understanding of exactly how much water is to be treated, so it can properly scope this new project to meet its needs going forward. The Winery has also emphasized employees' focus on water conservation.

Solid waste is stored on site in the existing designated locations on the site plans prior to disposal.

II. ADDITIONAL APPLICATION SECTION DISCUSSIONS

1. Grape Sourcing

The Winery is subject to the 75% grape source rule for all except its first 25,000 gallons of production. Nevertheless, it is compliant with the 75% rule for all of its production.

The requested increased gallonage is intended to allow production to grow over time as new estate vineyards come online and to accommodate increased yields resulting from replanting cycles in the future. The Winery has acquired approximately 300 additional acres of Napa Valley vineyard over the past 15 years.

An executed Initial Statement of Grape Source accompanies the application and proprietary documentation on grape sourcing is available upon request on a confidential basis.

2. Marketing Program

As referenced above, the Winery proposes to clarify the naming of the events in its marketing program from what was approved in #03511-UP. The number and intensity of events is to remain the same; only the names will be removed to allow more flexibility in titling the events. Proposed changes to the Marketing Program approved in the Conditions of Approval to #03511-UP are indicated below in blackline for ease of reference:

A. ~~Annual Open House~~ Two Large Events

Frequency: ~~Two consecutive days in February~~ per year

Number of persons: 832 persons (320 vehicles) per day

Time of Day: 10:00 a.m. to 3:00 p.m.

The winery will close for retail sales and tours and tastings (other than for event attendees) during this event

B. ~~Cabernet Release Day, Grilling Day and Rubaiyat Day~~ Three Medium Events

Frequency: ~~one day/year each event~~ three per year

Number of persons: 520 persons (200 vehicles)

Time of Day: 10:00 a.m. to 3:00 p.m.

If the number of persons attending the event exceeds 195, the winery will close for retail sales, tours, and tasting (other than for event attendees) during the event.

C. ~~Annual American Harvest Workshops~~ One Small Event

Frequency: once a year

Number of persons: 30 persons

Time of Day 7:00 a.m. to 11:00 p.m.

D. *Private promotional events with or without food service*

Frequency: 14 events per week

Number of Persons: 50 persons

Time of Day: 7:00 a.m. to 11:00 p.m.

The conditions that all activity, including cleanup, shall cease by 11:00 p.m. and the start and finish time of activities shall be scheduled to minimize vehicles arriving or leaving between 4:00 p.m. and 5:30 p.m. will continue to be applied.

All events are consistent with the definition of “marketing of wine” set forth in County Code § 18.08.370 as revised subsequent to the original adoption of the Winery’s marketing program. As such, they may contain social, cultural, or business components that are directly related to the education and development of customers and potential customers of the winery, and remain incidental, related and subordinate to the primary use of the winery.

No other changes to visitation, tours and tastings, or retail sales are requested. Retail sales remain as allowed from 10:00 a.m. to 4:30 p.m., with tours and tastings conducted from 10 a.m. to 4:00 p.m. In addition to tours and tastings, accessory uses continue to include “display, but not sale, of art; display, but not sale, of items of historical, ecological or viticultural significance to the wine industry; [and] sale of wine-related products.” (NCC § 18.16.030.) On-site consumption under AB 2004 (Evans) remains as previously authorized in P12-00421-VMM. The winery is currently permitted 64,800 visitor vehicles per year, equivalent to over 225,000 guests under the County’s typical persons/vehicle conversion factors. The current visitation level is within the permitted volume and will remain as such.

3. Food Service

The current approved marketing plan continues with the same food service plan as described in the Winery’s 1990 Food Service Plan, which is restated below, with the one indicated modification made in #03411-UP. All food service remains consistent with the Winery’s prior permits and continue to include educational food and wine preparation and pairing events, which comply with current code definitions of “Marketing of Wine” and “Tours and Tastings” set forth in Napa County Code Sections 18.08.370 and 18.08.620:

Food service is used as a method of presenting our Napa Valley wines to their best advantage. We try to showcase the wines with specially prepared menus to best highlight the characteristics of the wines. Food service is private and at times includes both lunches or dinners. The service is in conjunction with marketing activities for our wines and is on a not for profit basis. Meals are prepared on-site in the existing kitchen which consists of stove, dishwasher, preparation area and refrigerator. Eating facilities are outside in an enclosed courtyard or inside the existing building. During the year we average 4 events per week, with the peak during the summer season with a maximum of [14] per week.

For clarification, the use of the term “private” in the food service description should be understood consistent with historic distinctions that such “private” events are those held by prior appointment or in connection with approved marketing events, as distinct from “public” events open to anyone without an appointment. Likewise “marketing activities” should be understood pursuant to the revised code definitions of “Tours and Tastings” and “Marketing of Wine.” Food service occurs in connection with both tours and tastings made by prior appointment and with scheduled events as described in the marketing program, above.

Attendance at any private promotional food and wine preparation/pairing event continues to require an invitation or appointment.

III. CONCLUSION

In summary, Cakebread has a 45 year history of managing its business in accordance with its use permit and updating that permit when needed. It has been 15 years since its last major modification: it is time for the Winery to update its permit again for the future. We appreciate the consideration of this application. Please let us know if we can provide any additional information.



Planning, Building, & Environmental Services
 1195 Third Street, Suite 210
 Napa, CA 94559
 Main: (707) 253-4417
 Fax: (707) 253-4336

PLANNING APPLICATION FORM

Applicant Information

A Tradition of Stewardship
 A Commitment to Service

Applicant's Name: Cakebread Cellars	Phone: 707-963-5221	E-Mail Address: bruce@cakebread.com
Applicant's Mailing Address: P O Box 216	City: Rutherford	State/Zip Code: CA 94573
Property Owner's Name: (if different from Applicant) Bruce Cakebread, Dennis Cakebread	Phone: 707-963-5221	E-Mail Address: bruce@cakebread.com
Property Owner's Mailing Address: P O Box 216	City: Rutherford	State/Zip Code: CA 94573
Agent's Name: (if different from Applicant) Tom Adams\Joshua Devore	Phone: 707-252-7122	E-Mail Address: jdevore@dpf-law.com
Agent's Mailing Address: 1455 1st Street	City: Napa	State/Zip Code: CA 94559
Other Representative: (Engineer/Architect) Bartelt Engineering\Rich Paxton	Phone: 707-258-1301	E-Mail Address: rich@barteltengineering.com
Representative's Mailing Address: 1303 Jefferson St Suite 200B	City: Napa	State/Zip Code: CA 94559

Property Information

Project Name and Address: Cakebread Cellars 8300 St Helena Hwy Rutherford CA 94573
 Assessor's Parcel Number(s): APN 031-010-011 & 030-190-007 031-010-014
 Site of site (acreage and/or square footage): Parcel 011 36.39 acres, Parcel 007 is 1.84 acres 36.76 acres
 General Plan Designation: Agricultural Resource Zoning: Agricultural Preserve

Application Type¹ (For Staff Use)

Administrative	Zoning Administrator	Planning Commission/ALUC/BOS	Misc. Services
<input type="checkbox"/> Admin Viewshed	<input type="checkbox"/> Certificate of Legal Non Conformity	<input type="checkbox"/> AG Preserve Contract	<input type="checkbox"/> Use Determination
<input type="checkbox"/> Erosion Control Plan: Track II	<input type="checkbox"/> Viewshed	<input type="checkbox"/> Development Agreement	<input type="checkbox"/> Status Determination
<input type="checkbox"/> Erosion Control Plan: Track I	<input type="checkbox"/> Minor Modification	<input type="checkbox"/> Airport Land Use Consistency Determination	
<input type="checkbox"/> Fence Entry Structure Permit	<input type="checkbox"/> Road Exception	<input type="checkbox"/> General, Specific or Airport Land Use Plan Amendment	
<input type="checkbox"/> Land Division/Mergers	<input type="checkbox"/> Variance	<input type="checkbox"/> Use Permit	
<input type="checkbox"/> Site Plan Approval/Modif.		<input checked="" type="checkbox"/> Major Modification	
<input type="checkbox"/> Temporary Event: _____		<input type="checkbox"/> Variance	
<input type="checkbox"/> Very Minor Modification		<input type="checkbox"/> Zoning Map/Text Amendment	
<input type="checkbox"/> Addressing		<input checked="" type="checkbox"/> Road Exception	
<input type="checkbox"/> Signs		<input type="checkbox"/> Con. Reg. Exception	
<input type="checkbox"/> Other: _____	<input type="checkbox"/> Other: _____	<input type="checkbox"/> Other: _____	<input type="checkbox"/> Other: _____

¹: Include corresponding submittal requirements for each application type.

Detailed Project Description (required): A typed, detailed project description is required that describes the proposed development or use(s); the existing site conditions/uses; the number, size, type and nature of any proposed residential dwelling units or total amount of new non-residential square-footage by type of use. Please refer to specific Supplemental Application submittal handouts for details to describe the project and required special studies.

Conditions of Application

1. All materials (plans, studies, documents, etc.) and representations submitted in conjunction with this form shall be considered a part of this application and publicly available for review and use, including reproduction.
2. The owner shall inform the Planning Division in writing of any changes.
3. Agent authorization: The property owner authorizes the listed agent(s) and/or other representative(s) to appear before staff, the Director, the Zoning Administrator, and Planning Commission to represent the owner's interests and to file applications, plans and other information on the owner's behalf.
4. Certification and Indemnification Form: Refer to attached form for notifications and required signature.
5. Fees: The applicant agrees to pay the County any and all processing fees imposed by Board of Supervisor Resolution No. 2018-102 including the establishment of an hourly fee application agreement and initial deposit (Section 80.250 Hourly Project Policies and Procedures). Applicant understands that fees include, but not limited to: Planning, Engineering, Public Works, and County Counsel staff time billed at an hourly rate; required Consultant service billed rates; production or reproduction of materials and exhibits; public notice advertisements; and postage. In the event the property owner is different than the applicant, the property owner must sign to indicate consent to the filing and agreement to pay fees in the event of the applicant's failure to pay said fees. Failure to pay all accumulated fees by the time of public hearing will result in a continuance.
6. This form, together with the corresponding application forms for specific permits, will become the Permit Document.

I have read and agree with all of the above. The above information and attached documents are true and correct to the best of my knowledge. All property owners holding a title interest must sign the application form. If there are more than two property owners, list their names, mailing addresses, phone numbers and signatures on a separate sheet of paper.

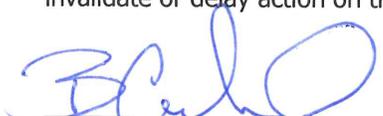
If you wish notice of meetings/correspondence to be sent to parties other than those listed on Page 1, please list them on a separate piece of paper.

 3/8/19
 Property Owner's Signature and Date

 3/8/19
 Property Owner's Signature and Date

Applicant/Agent Statement

I am authorized and empowered to act as an agent on behalf of the owner of record on all matters relating to this application. I declare that the foregoing is true and correct and accept that false or inaccurate owner authorization may invalidate or delay action on this application.

 3/8/19
 Applicant's Signature and Date

Date Received: <u>3/11/2019</u> Received by: _____ Receipt No. _____ File No. <u>P19-00074</u>	Application Fees	
	Deposit Amount	\$ <u>10,000. -</u>
	Flat Fee Due	\$
	Total	\$
	Check No	

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

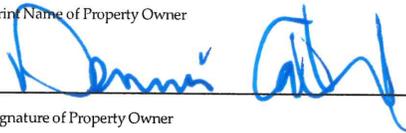
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and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

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

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

Dennis Cakebread

Print Name of Property Owner



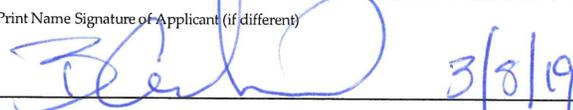
Signature of Property Owner

3/8/19

Date

Bruce Cakebread

Print Name Signature of Applicant (if different)



Signature of Applicant

3/8/19

Date

Hourly Fee Agreement

PROJECT File: PI9-00074; request for Use Permit Modification

Catherine Cellars
Bruce Cellars, I, the undersigned, hereby authorize the County of Napa to process the above referenced permit request in accordance with the Napa County Code. I am providing \$ 10,000 as a deposit to pay for County staff review, coordination and processing costs related to my permit request based on actual staff time expended and other direct costs. **In making this deposit, I acknowledge and understand that the deposit may only cover a portion of the total processing costs. Actual costs for staff time are based on hourly rates adopted by the Board of Supervisors in the most current Napa County fee schedule. I also understand and agree that I am responsible for paying these costs even if the application is withdrawn or not approved.**

I understand and agree to the following terms and conditions of this Hourly Fee Agreement:

1. Time spent by Napa County staff in processing my application and any direct costs will be billed against the available deposit. "Staff time" includes, but is not limited to, time spent reviewing application materials, site visits, responding by phone or correspondence to inquiries from the applicant, the applicant's representatives, neighbors and/or interested parties, attendance and participation at meetings and public hearings, preparation of staff reports and other correspondence, or responding to any legal challenges related to the application during the processing of your application. "Staff" includes any employee of the Planning, Building and Environmental Services Department (PBES), the Office of the County Counsel, or other County staff necessary for complete processing of the application. "Direct costs" include any consultant costs for the peer review of materials submitted with the application, preparation of California Environmental Quality Act (CEQA) documents, expanded technical studies, project management, and/or other outside professional assistance required by the County and agreed to by the applicant. The cost to manage consultant contracts by staff will also be billed against the available deposit.
2. Staff will review the application for completeness and provide me with a good faith estimate of the full cost of processing the permit. Any requested additional deposit shall be submitted to PBES to allow continued processing of the project.
3. I understand that the County desires to avoid incurring permit processing costs without having sufficient funds on deposit. If staff determines that inadequate funds are on deposit for continued processing, staff shall notify me in writing and request an additional deposit amount estimated necessary to complete processing of my application. I agree to submit sufficient funds as requested by staff to process the project through the hearing process within 30 days of the request.
4. I understand that if the amount on deposit falls below zero, staff will notify me and stop work on the application until sufficient additional funds are provided
5. If the final cost is less than the amount remaining on deposit, the unused portion of the deposit will be refunded to me. If the final cost is more than the available deposit, I agree to pay the amount due within 30 days of billing.
6. If I fail to pay any invoices or requests for additional deposits within 30 days, the County may either stop processing my permit application, or after conducting a hearing, may deny my permit application. If I fail to pay any amount due after my application is approved, I understand that my permit may not be exercised, or may be subject to revocation. I further agree that no building, grading, sewage, or other project related permits will be issued if my account is in arrears.

7. I may file a written request for a further explanation or itemization of invoices, but such a request does not alter my obligation to pay any invoices in accordance with the terms of this agreement.

Name of Applicant responsible for payment of all County processing fees (Please Print):

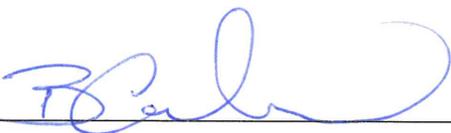
Cakebread Cellars\ Bruce Cakebread

Mailing Address of the Applicant responsible for paying processing fees:

P O Box 216

Rutherford CA 94573

Signature:*



Email Address: bruce@cakebread.com

Date: March 8 2019

Phone Number: 707-963-5221

*ATTENTION - The applicant will be held responsible for all charges.

**NAPA COUNTY CODE COMPLIANCE PROGRAM
RESOLUTION NO. 2018-164
ACKNOWLEDGEMENT DOCUMENTATION**

PLEASE SELECT ONE BOX:

- Applicant represents that this project **WILL NOT BE** participating in the County's Voluntary Compliance Program established through Resolution No. 2018-164. This application represents a standard Major Modification of the project's existing Use Permit.
- Applicant represents that this project **WILL BE** participating in the County's Voluntary Compliance Program.

The following information shall be submitted with this application in order to qualify under this program:

1. Visitation and/or Marketing Changes - Please provide visitation logs/records for all "Public" and "By Appointment Only" tours and tastings and/or all marketing events occurring at the winery within the past 12 months based upon your date of application submittal. Please include a complete listing of temporary events conducted at the winery under Napa County Code Chapter 5.36, Temporary Events.
2. Employee Changes – Please provide official employee records and/or signed employee affidavits confirming the number of all employees at the winery within the past 12 months, including vineyard workers, based upon your date of application submittal.
3. Production Changes – Please provide the following information from the past 12 months, based upon your date of application submittal:
 - One copy of the Federal *Report of Wine Premises Operations* TTB Form 5120.17 (sometimes referred to as the 702 form). Please provide only the forms for the winery located at the subject application address.
 - A copy of your current license from the California Department of Alcoholic Beverage Control.
 - One copy of the State of California of Food and Agriculture Grape Crush Workbook, showing all sources and amounts of grapes/juice and/or bulk use.
 - Information for all custom crush clients who utilize your winery for their production. Please write a very short narrative describing the name of each client and the amount of wine produced for each client.

Pursuant to Napa County Resolution No. 2018-164, I hereby certify that the current application submittal and submitted documentation with regards to the requested information above is to the best of my knowledge true and correct under penalty of perjury.

Winery Owner's Signature

Date

Property Owner's Signature

Date

WINERY OPERATIONS

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input 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 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
Wine Sales/Consumption – AB 2004	<input checked="" type="checkbox"/> Existing		<input type="checkbox"/> 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 permitted production capacity: 500,000 gal/y Per permit : #03511-UP Permit date: 2004

Current maximum actual production: 609,093 gal/y For what year? 2018

Average 3 year production: 501,486 gal/y

Proposed production capacity: 800,000 gals\year

* For this section, please see "Winery Production Process," at page 11.

Visitation and Operations

Please identify the winery's...

Maximum daily tours/tastings visitation:	<u>64,800 visitor vehicles\year</u> existing	<u>No Change</u> proposed
Maximum weekly tours/tastings visitation:	<u>NA</u> existing	<u>NA</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Su, 10AM - 4PM</u> existing	<u>No Change</u> proposed
Production days and hours ¹ :	<u>M-F, 6AM - 6PM</u> existing	<u>No Change</u> proposed

¹ It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

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

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, hours, location/facilities to be used, food service details, etc. Provide a site plan showing where the marketing event activities will occur, including overflow/off-site parking. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

See Attached

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.)

See Attached

Winery Coverage and Accessory/Production Ratio

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

Existing APN 007 - 1,939, APN 011 - 217,415 sq. ft. APN 007 - 0.04, APN 011 - 4.99 acres

Proposed _____ 227,497 _____ sq. ft. _____ 5.22 _____ 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).

_____ 346,312 _____ sq. ft. _____ 7.95 _____ acres _____ 21.8% % 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 _____ 102,709 _____ sq. ft. Proposed _____ No Change _____ sq. ft.

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

Existing _____ 27,344 _____ sq. ft. _____ 26.6% _____ % of production facility

Proposed _____ No Change _____ sq. ft. _____ No Change _____ % of production facility

Caves and Crush pads

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 (total) Existing: _____ N/A _____ sq. ft. Proposed: _____ sq. ft.

Cave area (Production) Existing: _____ sq. ft. Proposed: _____ sq. ft.

Cave area (Accessory) Existing: _____ sq. ft. Proposed: _____ sq. ft.

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

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

Cave Spoils total: Proposed: _____ cy.

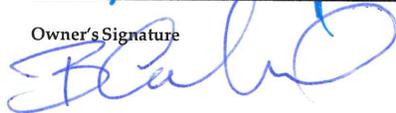
Cave Spoils Use: Onsite Offsite.

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



3/8/19

Date 3/8/19

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.



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: Cakebread Cellars, APN 031-010-011, 030-190-007

Project number if known: _____

Contact person: Bruce Cakebread

Contact email & phone number: bruce@cakebread.com, 707-963-5221

Today's date: March 8 2019

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing Plan To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

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

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

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

NA

Already Doing Plan To Do

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1
See description below under BMP-5.

BMP-8 Solar hot water heating
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

X **BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

BMP-10 Energy Star Roof/Living Roof/Cool Roof
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

X **BMP-11 Bicycle Incentives**
Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!

BMP-12 Bicycle route improvements
Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Doing Plan To Do

X **BMP-13 Connection to recycled water**

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

X **BMP-14 Install Water Efficient fixtures**

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

X **BMP-15 Low-impact development (LID)**

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

X **BMP-16 Water efficient landscape**

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

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

X **BMP-17 Recycle 75% of all waste**

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

We have been tracking over 90% recycled the past three years

Already Plan
Doing To Do

X **BMP-18 Compost 75% food and garden material**

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

All landscape and food waste is composted

X **BMP-19 Implement a sustainable purchasing and shipping programs**

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

Our plan is on file in our Green program

X **BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation**

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

X **BMP-21 Electrical Vehicle Charging Station(s)**

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

Two locations, one in Employee parking and the other in visitor parking

BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Already Doing Plan To Do

BMP-23

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

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building 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.

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)

LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)

LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Plan
Doing To Do

BMP-28 Use of recycled materials

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

X **BMP-29 Local food production**

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

X **BMP-30 Education to staff and visitors on sustainable practices**

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

Our Green team includes employees from each dept within the winery

BMP-31 Use 70-80% cover crop

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

X **BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**

By selecting this BMP, you agree not to burn the material pruned on site.

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

BMP-27, all our Napa Vineyards are Napa Green Certified, BMP-32, we do this for all our vineyards, We were an early adopter of smokeless burning of vine piles plus shipping chipped vines to be used for biomass fuel

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

We are one of the few winery Green Parking lots, The winery was awarded the California Green Medal award in 2018. The winery has been Napa Green certified since 2008, all our Napa vineyards are Napa green Land certified. Our Arroyo Creek\Suscol Springs vineyards were recognized by RCD as top erosion control installation

Comments and Suggestions on this form?

May want to update the GWSS letter from Ag Commissioner, it is signed by Dave Whitmer

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.
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12. http://www.bhydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>