

“E”

Use Permit Major Modification
Application Packet



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: Robert Sinskey	Phone: 707 944-9090	E-Mail Address: pinot@robertsinskey.com
Applicant's Mailing Address: 6320 Silverado Trail	City: Napa	State/Zip Code: CA 94558
Property Owner's Name: (if different from Applicant) Sinskey Vineyards, Inc.	Phone: 707 944-9090	E-Mail Address: same
Property Owner's Mailing Address: same	City:	State/Zip Code:
Agent's Name: (if different from Applicant) -----	Phone:	E-Mail Address:
Agent's Mailing Address:	City:	State/Zip Code:
Other Representative: (Engineer/Architect) Katherine Philippakis, FBM	Phone: 707 967-4000	E-Mail Address: kp@fbm.com
Representative's Mailing Address: 899 Adams St., Suite G	City: St. Helena	State/Zip Code: CA 94574

Property Information

Project Name and Address: Robert Sinskey Vineyards

Assessor's Parcel Number(s): 031 - 230 - 017

Site of site (acreage and/or square footage): 11.82

General Plan Designation: Ag Watershed Zoning: AW

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 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 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.



 Property Owner's Signature and Date 3/28/19



 Property Owner's Signature and Date 3/28/19

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.

 Applicant's Signature and Date

Application Fees		
Date Received: _____	Deposit Amount	\$
Received by: _____	Flat Fee Due	\$
Receipt No. _____	Total	\$
File No. _____	Check No	

Checklist of Required Application Materials

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Planning, Building and Environmental Services (PBES) Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

- General Application Form:** The attached General Application Form must be completed in full and signed by the property owner or their authorized agent. Corporations, partnership, and the like have special signature requirements as noted on the Form.
- Application Fee:** Total Fees are based on actual time and materials. A deposit in the amount of \$10,000, check made payable to **County of Napa**.
- Read and Sign the Hourly Fee Agreement**
- Detailed Project Description:** The Project Description should address all of the applicable items listed below:
 1. Existing site conditions and uses.
 2. Proposed type of development and size, proposed uses/business, development phases, changes or alterations to the property or building including new/modified improvements and off-site improvements.
 3. Days of the week and hours of operation.
 4. Maximum number of employees per shift and hours of shifts.
 5. Are there additional licenses and/or approvals from outside agencies needed from a Special District, Regional, State, Federal?
 6. What is your water supply? How/where is liquid/solid waste disposed?
- To-Scale Site Development Plans (ALL plans must be to an identified architect's or engineer's scale and shall be legible):**
N/A Submit **three (3) 24" X 36"** and **one 11" x 17"** copies of plans consistent with information contained in the *Building Department Site Plan Handout*.
- To-Scale Floor Plans (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and proposed conditions of the building and shall be legible):**
N/A Submit **three (3) 24" X 36"** and **one 11" x 17"** copies of plans with the following information and details:
 1. Dimensions and area of all rooms, hallways and covered or partially enclosed outdoor areas.
 2. Use of each area within each structure/building.
 3. Location of emergency exists.
- To-Scale Building Elevations (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and proposed conditions of the building and shall be legible):**
N/A Submit **three (3) 24" X 36"** and **one 11" x 17"** copies of plans with the following information and details:
 1. All relevant dimensions.
 2. Exterior materials.
 3. Exterior colors.
 4. Existing grade.
 5. Finished grade.
 6. Finished floor level.
 7. Building height consistent with Figure 209-1 of the 1997 UBC Handbook.
- Technical Information and Reports**
The following technical information and studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.
 1. FOR WINERY PROJECTS: Additional submittal information is necessary and should be included with the submittal packet consistent with the Winery Use Permit Supplemental Submittal Requirements.
 2. Traffic Study consistent with Traffic Impact Study Preparation Requirements link:
<https://www.countyofnapa.org/DocumentCenter/View/2514/Requirements-for-Preparation-of-Traffic-Impact-Studies-PDF>.
 3. Archeological/Cultural Resources Study (consistent with State of California requirements)
 4. Historic Resources Study (consistent with State Office of Historic Preservation requirements)
 5. Biological Study – Includes Special Status Survey (consistent with *Guidelines for Preparing Biological Resources Reconnaissance Surveys* and *Guidelines for Preparing Special-Status Plant Studies*)

- 6. Water Availability/Groundwater Study (consistent with the WAA Guidance Document adopted by the Board 5/12/2015)
- 7. Special Studies (The following may be required on a project-specific basis at the discretion of the PBES Director.)
 - Noise Study (demonstrating consistency with Napa County Code Chapter 8.16).
 - Aviation Compatibility Study (consistent with Airport Land Use Compatibility Plan requirements)
 - Visual Impacts Study (Photographic simulations)
 - Geological/Geotechnical Hazard Report – Alquist Priolo Act
 - Hydraulic Analysis (flood impact) if within Floodplain and/or Floodway
 - Stormwater Control Plan (consistent with Napa County BASMAA Post Construction Manual)
 - Other: _____
 - Other: _____

Additional Information Required by the Environmental Health Department:

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Septic Feasibility Report for any new or upgraded septic systems or any expansion of use relying on an existing septic system.
3. Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout provided by Environmental Services.
4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5. Completed Business Activities form, enclosed.
6. Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at www.countyofnapa.org/DEM/.
7. Cave setback plan if a cave is proposed. See handout provided by Environmental Services.

Please click on Other Information tab at <https://www.countyofnapa.org/1904/Environmental-Health-Division> for forms and handouts related to use permit application submittal.

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Additional Information Required by the Engineering Services:

Please contact Engineering Services for any additional handouts or forms related to use permit application submittal.

Please Note

While this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Planning Manager, and in particular in those cases where non-winery commercial uses (such as restaurants) are proposed. **The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.**

Plans and Studies provided electronically via CD, USB Drive and/or DropBox link.

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.

Robert Sinskey

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date



3/28/19

Hourly Fee Agreement

PROJECT File: _____; request for Robert
Sinskey Vineyards

_____. I,
Robert Sinskey, 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):

Robert Sinskey

Mailing Address of the Applicant responsible for paying processing fees:

6320 Silverado Trail

Napa, CA 94558

Signature:*



Email Address: pinot@robertsinskey.com

Date: March 27, 2019

Phone Number: 707 944 - 9090

*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.
- X 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 3/28/19
Date



Property Owner's Signature 3/28/19
Date

DECLARATION OF ROBERT SINSKEY

I, Robert Sinskey, declare:

1. I am the operations manager of Sinskey Vineyards Inc., a California corporation dba Robert Sinskey Vineyards. I am also a shareholder in that corporation.
2. During the past 12 months, we have had 34 full-time and 8 part-time employees on the company's payroll. Not all employees work on the winery property on a regular basis, and not all employees are onsite at the same time. During the past 12 months, we have had up to 30 employees working onsite on any given day.
3. I have personal knowledge of the facts set forth herein, which are known by me to be true and correct, and if called as a witness, I could and would competently testify thereto. I understand that this declaration is being submitted in support of a major modification to the winery's use permit, specifically to document the number of employees of the winery.

I declare, based upon information and belief, under penalty of perjury under the laws of the State of California that the foregoing is true and correct.



Robert Sinskey

Executed this 28th day of March, 2019, at Napa, California.

Winery Employee Information Table

No.	Employee Name	Position	FT/PT	Schedule	Notes
1	[REDACTED]	Admin	FT	Wed-Sun	
2	[REDACTED]	Admin	FT	Mon - Fri	
3	[REDACTED]	GM	FT	Mon - Fri	
4	[REDACTED]	Wholesale	FT	Mon - Fri	
5	[REDACTED]	Wholesale	FT	Mon - Fri	
6	[REDACTED]	Book Keeper	FT	Mon - Fri	
7	[REDACTED]	Wine Club	FT	Mon - Fri	
8	[REDACTED]	Tasting Room Supervisor	FT	Fri - Tues	
9	[REDACTED]	Tasting Room Manager	FT	Tues - Sat	
10	[REDACTED]	Tasting Room	FT	Thurs - Mon	
11	[REDACTED]	Tasting Room	FT	Fri - Tues	
12	[REDACTED]	Tasting Room	FT	Fri - Tues	
13	[REDACTED]	Tasting Room	FT	Wed - Sun	
14	[REDACTED]	Tasting Room	FT	Wed - Sun	
15	[REDACTED]	Tasting Room	FT	Fri - Tues	
16	[REDACTED]	Bar back	FT	Tues - Sat	
17	[REDACTED]	Bar back	PT	Sat & Sun	
18	[REDACTED]	Bar back	PT	Sat	
19	[REDACTED]	Tasting Room	PT	Wed & Sat	
20	[REDACTED]	Tasting Room	PT	Wed - Fri	
21	[REDACTED]	Tasting Room	PT	Mon & Thurs	
22	[REDACTED]	Tasting Room	PT	1 Sat/Month	
23	[REDACTED]	Chef	FT	Tues - Sat	
24	[REDACTED]	Culinary	FT	Fri - Tues	
25	[REDACTED]	Culinary	FT	Thurs - Mon	
26	[REDACTED]	Culinary	FT	Tues - Sat	
27	[REDACTED]	Culinary	FT	Sun - Thurs	
28	[REDACTED]	Culinary	PT	Fri - Sun	
29	[REDACTED]	Groundskeeper	FT	Mon - Fri	Peak Harvest (Sept & Oct) 7 days
30	[REDACTED]	Winemaker	FT	Mon - Fri	7 days
31	[REDACTED]	Production	FT	Mon - Fri	7 days
32	[REDACTED]	Production	FT	Mon - Fri	7 days
33	[REDACTED]	Production	FT	Mon - Fri	7 days

34	[REDACTED]	Production	FT	Mon - Fri	7 days
35	[REDACTED]	Vineyard Manager	FT	Mon - Fri	Mon - Sat
36	[REDACTED]	Viticulture Technician	FT	Mon - Fri	Mon - Sat
37	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat
38	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat
39	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat
40	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat
41	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat
42	[REDACTED]	Vineyard	FT	Mon - Fri	Mon - Sat

ATTACHMENT 4 - SUBMITTAL 3: 1-YEAR (2018) PEAK GUEST COUNTY BY MONTH

2018	Guest Total	Peak Date	Peak Total
Jan	1508	1/31/2018	146
Feb	1880	2/17/2018	212
Mar	2131	3/24/2018	210
Apr	2397	4/28/2018	184
May	2573	5/19/2018	223
Jun	2377	6/23/2018	170
July	2937	7/28/2018	208
Aug	2717	8/11/2018	206
Sept	3374	9/22/2018	284
Oct	2932	10/20/2018	236
Nov	2319	11/10/2018	250
Dec	1796	12/29/2018	147

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 checked="" 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 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: 143,000 gal/y Per permit : P09 - 00480 Permit date: 8/4/2010

Current maximum actual production: 74,713 gal/y For what year? 2018

Average 3 year production: approx 62,000 gal/y

Proposed production capacity: no change

* 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>132 / day public</u> existing	<u>132/day public + 125/day</u> proposed
Maximum weekly tours/tastings visitation:	<u>924/ week</u> existing	<u>1,799/week</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10 am - 6:00 pm</u> existing	<u>no change</u> proposed
Production days and hours ¹ :	<u>7:00 AM - 6:00 PM</u> existing <u>7 days / week</u>	<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.)

no change

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.)

no change

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a.," 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 92.418 sq. ft. 2 acres
 Proposed No Change sq. ft. No Change acres

Winery Coverage. Consistent with the definition at "b.," 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).

82.879 sq. ft. 2 acres 16.1 % of parcel

Production Facility. Consistent with the definition at "c.," 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 25.264 sq. ft. Proposed 23.696 sq. ft.

Accessory Use. Consistent with the definition at "d.," 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 6.310 sq. ft. 24.9% % of production facility
 Proposed 7.878 sq. ft. 33.2% % 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 proposed and existing cave space: Please denote on cave floor plans the location of existing and proposed cave type/activities and identify location of on-site cave spoils on a site plan.

Existing Cave:

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

Expanded or New Cave:

- 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: 17.509 sq. ft. Proposed: No Change sq. ft.
 Cave area (Production) Existing: 17.509 sq. ft. Proposed: 15.941 sq. ft.
 Cave area (Accessory) Existing: 0 sq. ft. Proposed: 1.568 sq. ft.
 Covered crush pad area Existing: 5.393 sq. ft. Proposed: No Change sq. ft.
 Uncovered crush pad area Existing: N/A sq. ft. Proposed: N/A sq. ft.
 Cave Spoils total: Proposed: _____ cy.

Cave Spoils Use: Onsite Offsite

Notes: See B12-00103 which shows total first floor area including the cooler but not including approved future phases. The accessory cave area is 1.865 SF which is added here to the existing accessory use and removed from the existing production space.

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

3/28/19

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.

Permitted [P09-00480]

Conditions Winery Traffic Information / Trip Generation

Determine Winery Daily Trips. Complete Sections A through I below to determine your winery project's estimated baseline daily, peak hour trips, and annual trips.

Section A. Maximum Daily Weekday Traffic (Friday, non-harvest season)

- | | | |
|----|---|------------------------------------|
| 1. | Total number of FT employees ¹ : <u>10</u> x 3.05 one-way trips per employee | = <u>30.5</u> daily trips |
| 2. | Total number of PT employees ¹ : <u>5</u> x 1.90 one-way trips per employee | = <u>9.5</u> daily trips |
| 3. | Maximum weekday visitors ² : <u>132</u> /2.6 visitors per vehicle x 2 one-way trips | = <u>101.52</u> daily trips |
| 4. | Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = <u>2.56</u> daily trips |
| 5. | TOTAL | = <u>144.08</u> daily trips |

Section B. Maximum Daily Weekday Traffic (Friday, harvest season)

- | | | |
|-----|--|------------------------------------|
| 6. | Total number of FT employees ¹ : <u>10</u> x 3.05 one-way trips per employee | = <u>30.5</u> daily trips |
| 7. | Total number of PT employees ¹ : <u>5</u> x 1.90 one-way trips per employee | = <u>9.5</u> daily trips |
| 8. | Maximum weekday visitors ² : <u>132</u> /2.6 visitors per vehicle x 2 one-way trips | = <u>101.52</u> daily trips |
| 9. | Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips | = <u>2.56</u> daily trips |
| 10. | Avg. annual tons of grape on-haul: <u>444</u> / 144 truck trips x 2 one-way trips | = <u>6.16</u> daily trips |
| 11. | TOTAL | = <u>150.24</u> daily trips |

Section C. Maximum Daily Weekend Traffic (Saturday, non-harvest season)

- | | | |
|-----|---|------------------------------------|
| 12. | Total number of FT Sat. employees ¹ : <u>10</u> x 3.05 one-way trips per employee | = <u>30.5</u> daily trips |
| 13. | Total number of PT Sat. employees ¹ : <u>5</u> x 1.90 one-way trips per employee | = <u>9.5</u> daily trips |
| 14. | Maximum Saturday visitors ² : <u>132</u> /2.8 visitors per vehicle x 2 one-way trips | = <u>94.28</u> daily trips |
| 15. | Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = <u>2.56</u> daily trips |
| 16. | TOTAL | = <u>136.84</u> daily trips |

Section D. Maximum Daily Weekend Traffic (Saturday, harvest season)

- | | | |
|-----|---|-----------------------------------|
| 17. | Total number of FT Sat. employees ¹ : <u>10</u> x 3.05 one-way trips per employee | = <u>30.5</u> daily trips |
| 18. | Total number of PT Sat. employees ¹ : <u>5</u> x 1.90 one-way trips per employee | = <u>9.5</u> daily trips |
| 19. | Maximum Saturday visitors ² : <u>132</u> /2.8 visitors per vehicle x 2 one-way trips | = <u>94.28</u> daily trips |
| 20. | Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips | = <u>2.56</u> daily trips |
| 21. | Avg. annual tons of grape on-haul: <u>444</u> / 144 truck trips x 2 one-way trips | = <u>6.16</u> daily trips |
| 22. | TOTAL | = <u>143.0</u> daily trips |

¹ Full-Time and part-time employees that staff the largest of any event that is proposed to occur two or more times in a month, on average.

² The number of weekday visitors shall include guests of the largest of any event that is proposed to occur two or more times in a month, on average.

³ Assumes 1.47 materials and supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year

Permitted [P09-00480]

Conditions Winery Traffic Information / Trip Generation (continued)

Section E. PM Peak Hour Trip Generation (Friday, non-harvest season)

(Sum of daily trips from Sec. A, lines 3 and 4) x 0.38 + (No. of FTE) + (line 2 / 2) = 40.4 PM peak trips

Section F. PM Peak Hour Trip Generation (Friday, harvest season)

(Sum of daily trips, Sec. B, lines 8, 9, 10) x 0.38 + (No. of FTE) + (line 7 / 2) = 46.45 PM peak trips

Section G. PM Peak Hour Trip Generation (Saturday, non-harvest season)

(Sum of daily trips from Sec. C, line 14 and 15) x 0.57 + (No. of FTE) + (line 13 / 2) = 60.04 PM peak trips

Section H. PM Peak Hour Trip Generation (Saturday, harvest season)

(Sum of daily trips Sec. D, lines 19, 20, and 21) x 0.57 + (No. of FTE) + (line 18 / 2) = 63.36 PM peak trips

Section I. Maximum Annual Trips

(Sec. A, line 5 x 206) + (Sec. B, line 11 x 55) + (Sec. C, line 16 x 82) + (Sec. D, line 22 x 22) = 52,345.52 Annual trips

Existing Conditions [No change proposed]

Proposed Project Winery Traffic Information / Trip Generation

Determine Winery Daily Trips. Complete Sections J through R below to determine your winery project's estimated future daily, peak hour trips, and annual trips.

Section J. Maximum Daily Weekday Traffic (Friday, non-harvest season)

1.	Total number of FT employees ¹ : <u>29</u> x 3.05 one-way trips per employee	= <u>88.45</u> daily trips
2.	Total number of PT employees ¹ : <u>1</u> x 1.90 one-way trips per employee	= <u>1.90</u> daily trips
3.	Maximum weekday visitors ² : <u>257</u> /2.6 visitors per vehicle x 2 one-way trips	= <u>197.69</u> daily trips
4.	Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>2.56</u> daily trips
5.	TOTAL	= <u>290.60</u> daily trips

Section K. Maximum Daily Weekday Traffic (Friday, harvest season)

6.	Total number of FT employees ¹ : <u>29</u> x 3.05 one-way trips per employee	= <u>88.45</u> daily trips
7.	Total number of PT employees ¹ : <u>1</u> x 1.90 one-way trips per employee	= <u>1.90</u> daily trips
8.	Maximum weekday visitors ² : <u>257</u> /2.6 visitors per vehicle x 2 one-way trips	= <u>197.69</u> daily trips
9.	Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>2.56</u> daily trips
10.	Avg. annual tons of grape on-haul: <u>444</u> / 144 truck trips x 2 one-way trips	= <u>6.16</u> daily trips
11.	TOTAL	= <u>296.76</u> daily trips

Section L. Maximum Daily Weekend Traffic (Saturday, non-harvest season)

12.	Total number of FT Sat. employees ¹ : <u>15</u> x 3.05 one-way trips per employee	= <u>45.75</u> daily trips
13.	Total number of PT Sat. employees ¹ : <u>4</u> x 1.90 one-way trips per employee	= <u>7.60</u> daily trips
14.	Maximum Saturday visitors ² : <u>257</u> /2.8 visitors per vehicle x 2 one-way trips	= <u>183.56</u> daily trips
15.	Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>2.56</u> daily trips
16.	TOTAL	= <u>239.47</u> daily trips

Section M. Maximum Daily Weekend Traffic (Saturday, harvest season)

17.	Total number of FT Sat. employees ¹ : <u>15</u> x 3.05 one-way trips per employee	= <u>45.75</u> daily trips
18.	Total number of PT Sat. employees ¹ : <u>4</u> x 1.90 one-way trips per employee	= <u>7.60</u> daily trips
19.	Maximum Saturday visitors ² : <u>257</u> /2.8 visitors per vehicle x 2 one-way trips	= <u>183.56</u> daily trips
20.	Gallons of production: <u>143,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>2.56</u> daily trips
21.	Avg. annual tons of grape on-haul: <u>444</u> / 144 truck trips x 2 one-way trips	= <u>6.16</u> daily trips
22.	TOTAL	= <u>245.63</u> daily trips

¹ Full-Time and part-time employees that staff the largest of any event that is proposed to occur two or more times in a month, on average.

² The number of weekday visitors shall include guests of the largest of any event that is proposed to occur two or more times in a month, on average.

³ Assumes 1.47 materials and supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year

Existing Conditions [No change proposed]

Proposed Project Winery Traffic Information / Trip Generation (continued)

Determine Winery Peak Hour Trips. If the number of daily trips on either Section K, line 11, or Section M, line 22, is greater than 20, or Public Works Director determines that other circumstances such as access safety or other potential network impacts warrant further analysis, then the potential transportation impacts of your project must be evaluated in a traffic impact study (TIS) prepared in accordance with Napa County Public Works TIS Guidelines. Follow the direction outlined in Traffic Impact Study Analysis, below. If the number of daily trips on either Section K, line 11, or Section M, line 22, is equal to or less than 20, complete Sections N through R below to determine your project’s estimated peak hour trips and annual trips. In lieu of completing Sections N through R, you may opt to prepare a project-specific traffic impact analysis if you anticipate the number of peak hour trips from your proposal is different from that estimated here.

Section N. PM Peak Hour Trip Generation (Friday, non-harvest season)
 (Sum of daily trips from Sec. J, lines 3 and 4) x 0.38 + (No. of FTE) + (line 2 / 2) = 77.33 PM peak trips

Section O. PM Peak Hour Trip Generation (Friday, harvest season)
 (Sum of daily trips from Sec. K, lines 8, 9, 10) x 0.38 + (No. of FTE) + (line 7 / 2) = 79.67 PM peak trips

Section P. PM Peak Hour Trip Generation (Saturday, non-harvest season)
 (Sum of daily trips from Sec. L, line 14 and 15) x 0.57 + (No. of FTE) + (line 13 / 2) = 110.03 PM peak trips

Section Q. PM Peak Hour Trip Generation (Saturday, harvest season)
 (Sum of daily trips, Sec. M, lines 19, 20, and 21) x 0.57 + (No. of FTE) + (line 18 / 2) = 113.54 PM peak trips

Section R. Maximum Annual Trips
 (Sec. J, line 5 x 206) + (Sec. K, line 11 x 55) + (Sec. L, line 16 x 82) + (Sec. M, line 22 x 22) = 101,225.80 Annual trips

Traffic Impact Study Analysis. If the number of daily trips on either Section K, line 11, or Section M, line 22, is greater than 20, then the potential transportation impacts of your project must be evaluated in a traffic impact study (TIS) prepared in accordance with Napa County Public Works TIS Guidelines. Existing trip counts on the transportation network should be collected during the harvest season (August 16 – October 31). If collected outside of the harvest season, during the months of November through February, counts shall be adjusted upward by 15 percent to estimate harvest season network volumes. If collected during the weeks between March 1 and August 15, counts shall be adjusted upward by seven percent.

For peak hour analysis in the TIS, the County will allow any one of the following methodologies:

- a) Use the peak hour factors in Sections E through I, above, to estimate the peak hour trips and annual trips generated by the project. To determine the potential peak hour impacts of the project, apply the harvest season estimated peak hour project trips (Sections F and H for the existing condition, and Sections O and Q for the proposed project) to roadway volumes during the hour between 3:00 p.m. and 4:00 p.m. on Fridays and Saturdays; or***
- b) For New Wineries use peak hour trip counts as projected using the Institute for Transportation Engineers' (ITE) peak hour factors for winery land uses from the most current version of ITE Trip Generation. To determine the potential peak hour impacts of the project, apply the estimated peak hour project trips from ITE to roadway volumes during the hour between 4:00 p.m. and 5:00 p.m. on a Friday and 1:45 p.m. and 2:45 p.m. on a Saturday; or***
- c) Conduct a site-specific analysis informed by actual trip counts at the driveway of the project (for winery use permit modifications) or at the driveway of a project with comparable operating characteristics to that proposed (for new winery use permits). To determine the potential peak hour impacts of the project, apply the site-specific peak hour of generator to the peak hour of the network on a Friday and the peak hour of the roadway on a Saturday, based on the assembled trip count data.***

For Average Daily Traffic (ADT) analysis in the TIS, the County will utilize one of the following methodologies:

- a) Average of the Maximum Daily Weekday Traffic and the Maximum Daily Weekend Traffic during the harvest season, as given in the Winery Traffic Information / Trip Generation worksheet.***
- b) A site specific analysis which at a minimum 24-hour vehicle counts shall be collected during a continuous week period (7-days) for which traffic count data is collected for each day of the week. Existing trip counts should be collected during the harvest season (August 16 – October 31). If collected outside of the harvest season, during the months of November through February, counts shall be adjusted upward by 15 percent to estimate harvest season network volumes. If collected during the weeks between March 1 and August 15, counts shall be adjusted upward by seven percent. Projected daily trip counts shall be based on total number of full-time employee, part-time employees, daily visitors, gallons of production, grape on-haul and the factors identified in the Proposed Winery Traffic Information and Trip Generation worksheet, respectively.***
- c) For land uses other than wineries, the ADT shall be determined using the most current version of ITE Trip Generation.***



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: 031 - 230 - 017
Project number if known:
Contact person:
Contact email & phone number:
Today's date:

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing To Do

ID # BMP Name

BMP-1 Generation of on-site renewable energy

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

108 KW FV On Site - 107. projected offset

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.

Adjacent land is owned by the winery. It has a Napa Valley Land Trust Conservation easement with most of the land dedicated to open space with a large meadow pasture and forever wild open space.

Already Plan
Doing To Do

BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.

Utilizing constructed wetlands for tertiary processed waste-water treatment

BMP-4 Alternative fuel and electrical vehicles in fleet

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles	14 (on & off-road)
Typical annual fuel consumption or VMT	4,700 gal on-road / 4,550 gal off-road
Number of alternative fuel vehicles	11
Type of fuel/vehicle(s)	Biodiesel
Potential annual fuel or VMT savings	6,430 gal / yr

BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

N/A

BMP-6 Vehicle Miles Traveled (VMT) reduction plan

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- employee incentives
- employee carpool or vanpool
- priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- bike riding incentives
- bus transportation for large marketing events
- Other:

Carpooling to max 15 vehicles / day

Estimated annual VMT

Potential annual VMT saved
% Change

Already Plan
Doing To Do

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

See description below under BMP-5.

N/A

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.

N/A

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.

Whole building controls, LED on new fixtures

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.

New roofs have solar reflectance index GT - PV. Panels shade roof trellis.

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!

On-site lockers provided

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.

Winery driveway opens to Class II running along East side of Silverado Trail

Already Plan
Doing To Do

BMP-13 Connection to recycled water

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

45 K process waste-water for irrigation storage tank. 90,000 gallon storage of treated (through engineered wetlands) production wastewater used for edible landscaping

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%.

Low-flush toilets and flow restrictors per title 24-2012

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.

Permeable sub-surface in new parking lot; edible landscape and bio-diverse turning

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.

See note attached

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.

N/A

Already Plan
Doing To Do

BMP-18 Compost 75% food and garden material

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

N/A

BMP-19 Implement a sustainable purchasing and shipping programs

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

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

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

N/A - would shade P.V. on trellis

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.

N/A

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.

N/A

Already Plan
Doing To Do

BMP-23

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

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

approx 17K sq. ft cave; recent remodel considered for passive heating and cooling

BMP-24 Limit the amount of grading and tree removal

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

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

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

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Already Plan
Doing To Do

BMP-28 Use of recycled materials

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

Salvaged redwood material; recycled/compostable utensils and flatware

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.

Edible landscape, integrated agriculture, biodiversity

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.

Education for staff and visitors on alternative energy, organic farming, sustainable agriculture, biodiversity

BMP-31 Use 70-80% cover crop

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

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

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

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

RSV is 100% grown, produced and bottled by organic farming. Organic farming occurs on all RSV own and managed properties

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

Comments and Suggestions on this form?

ROBERT SINSKEY VINEYARDS - BEYOND FARMING

Greenwashing - a compound word modeled on "whitewash"... a form of spin in which green PR or green marketing is deceptively used to promote the perception that an organization's aims and policies are environmentally friendly. Whether it is to increase profits or gain political support, greenwashing may be used to manipulate popular opinion to support otherwise questionable aims. ~wikipedia

Greenwashing statements are so ubiquitous that it makes us uncomfortable blowing our horn. However, we've received many requests for some kind of green statement - so here it is...

RSV believes luxuriously elegant wine and earth friendly farming are not mutually exclusive. Caring for the land, combined with conscientious business practices (solar power, alternative fuel, biodiversity, using animals to mow the cover crops, to name a few) define the elegant and well-crafted style that is RSV. Good wine shouldn't hurt... your palate or the planet.

Organic and BD - RSV farms approximately 200 acres of CCOF certified organic vineyards in five Carneros and one Stags Leap District locations. As of the 2012 vintage, RSV cancelled membership in Demeter USA and can no longer use the trademark Demeter or Biodynamic even though farming practices have not changed. RSV does not purchase any fruit.

Solar - An extensive photovoltaic array (108.7 kW-DC, 92.8 kW- AC) on the roof and trellis of the winery produces about 80% of the energy needed to run the winery.

Water Use and Engineered Wetlands - RSV built an engineered wetland to reclaim all production water for reuse on the landscape and farm around the winery. In the vineyards, RSV uses deficit irrigation, drip emitters and soil moisture monitoring to reduce water use.

Biodiesel - RSV runs ASTM certified biodiesel, made from soybean oil in all diesel farm tractors and trucks.

Compost- RSV composts all winery pomace produced during harvest; converting it into Biodynamic compost by adding the following BD preps: 502=Yarrow Prep, 503=Chamomile Prep, 504=Nettle Prep, 505=Oak Bark Prep, 506=Dandelion Prep and 507=Valerian Prep. The compost serves as a key element of RSV's soil fertility program and is applied directly to the vineyards, winery grounds, kitchen garden and/or injected through the vineyard drip system as a soil inoculant after first being brewed into a compost tea.

Sheep- Sheep have been grazing RSV's vineyards in the winter for many years. These living tractors mow the cover crop, reduce the use of fossil fuels, fertilize the soil and aid in frost control by keeping the cover crops low when the ground is too wet for tractors.
<http://www.youtube.com/watch?v=PRlc0JZgG3s>

Habitat Restoration and Biodiversity- RSV leaves existing trees and habitat intact on all properties. RSV plants California native and drought tolerant hedgerows to improve biodiversity and create beneficial habitat. RSV is working on restoring 4 acres of oak woodland and riparian habitat on its OSR Vineyard.

RSV practices a minimum-till style of farming with all vineyards planted to cover crops. No herbicides are ever used. Owl and bluebird boxes and raptor perches adorn all

ROBERT SINSEY VINEYARDS - BEYOND FARMING

vineyards.

Fish Friendly Farming - All of RSV's vineyards are Fish Friendly Farming certified; which means roads and vineyards are maintained to reduce soil erosion and run-off to protect streams and creeks in the Napa watershed.

Recycle- RSV recycles all waste plastic, metal, wood and paper as well as computers and other technology products, CDs, mobile phones, cables, etc.

Biodegrade- RSV uses biodegradable materials whenever possible. One example is the use of plant based and biodegradable sisal twine instead of the more common green plastic tie tape used to train vines.

Reuse- RSV uses 100% recycled paper and soy based ink for all collateral materials.

Efficiency- RSV's frost control wind machines use less energy and fuel than the standard wind machines. (more info on that here: <http://www.frostprotection.com>)

Carbon Offset- RSV purchases carbon offsets for all direct wine shipments.

Culinary Gardens and Orchards - RSV maintains culinary gardens at the winery with herbs, fruits, and vegetables as well as certified organic fruit and olive tree orchards at the Capa and Three Amigos and SLD Estate Vineyards. **A truffle orchard** was planted in 2010 with English oaks and Filberts and inoculated with Black Winter Perigord truffle (*tuber melanosporum*) and Summer Burgundy truffle (*tuber aestivum/uncinatum*).

RSV has an agreement with a local bee keeper who maintains **bee hives** on some of our unplanted vineyard acreage; in return, we get free pollination and tasty local honey!

The Perfect Circle- RSV's Perfect Circle program is a way of giving back. Five percent of the profit of all Perfect Circle wines goes to non-profit organizations (organizations like [The Edible Schoolyard](#)) who either educate youth about organic agriculture, preserve heirloom agricultural ways and means or develop sustainable farm energy programs, like vegetable based fuels for use in tractors. The long term goal of the Perfect Circle is to develop an educational organic farm for young people.

The Robert M Sinskey Foundation- Dedicated to the advancement of medical science throughout the world through the support of education, scholarship, medical and scientific research and clinical activities. Specifically, the RMS Foundation raised the funds for a pediatric ophthalmology clinic in Addis Ababa, Ethiopia. <http://tinyurl.com/cpgkzq>