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Use Permit Application Packet

**SIGNORELLO ESTATE WINERY
PROJECT STATEMENT
USE PERMIT MAJOR MODIFICATION**

**APN 039-400-008-000
4500 Silverado Trail, Napa, CA**

The project statement is for Signorello Estate Winery, a winery that was destroyed by the wildfires in October, 2017. At the time of the wildfires, a winery planning a design team had been working for some months on a use permit major mod for the addition of production and hospitality space and also to update the winery tours and tastings visitation. The major mod request also proposes to update the employees count from the numbers reported in the original winery use permit.

The proposal contained in the use permit major mod is to rebuild Signorello Estate Winery; to recognize an increased maximum production level from 20,000 gallons per year to 50,000 gallons per year; to repurpose winery use into the residential structure rebuilt post-fire under a residential building permit; to build a new wine cave that connects to a winery production building approved under a previous minor mod; to add various infrastructure outbuildings; to add 19 parking spaces for visitors and employees; and to expand the wastewater treatment facilities and water system to provide for the newly proposed uses and intensity of use. The major mod also includes a newly configured on-site winery access road circulation plan, a new landscape plan for the winery, and a new entry gate located at Silverado Trail, and new water storage tanks for fire protection, irrigation and potable water uses.

Local Plans and Regulations

The General Plan land use designation for the property is Agriculture and the Zoning District is AP (Agricultural Preserve). The proposed project is subject to the provisions of the AP Zoning District, including the County's *Winery Definition Ordinance (WDO)*, the County *Conservation Regulations*, and the Napa County *Road and Street Standards*.

The proposed winery is consistent with the goals and policies for wineries contained in the *Napa County General Plan* and with the provisions contained for AP District in the *Napa County Zoning Code*. The winery coverage for the proposed project is just under three percent of the overall project site area, well below the threshold of 25 percent contained in the *WDO*. The production-to-accessory use calculates at 24.6 percent, well below the maximum threshold of 40 percent for accessory winery uses. The winery access road and gated entry are consistent with the County *Road and Street Standards*. There are no variances or *Conservation Regulations* exceptions proposed in association with the project. The newly proposed wine cave and production building are not subject to a Viewshed Ordinance analysis, since the area it is located on is not 15 percent in grade and the proposed structures will not form the skyline views from the closest public road (Silverado Trail). All other County policies and regulations are consistent with this winery proposal.

The winery prior to its destruction was operating under an existing use permit for a 20,000-gallon per year production level. The winery consisted of a structure housing both an operating winery

and an owner's residence. The winery permit includes private tours/tastings and a winery marketing plan, which this use permit major mod seeks to revise.

Environmental Setting

The project site is 57 acres in size, with access from the Silverado Trail, one of the major north/south traffic arterials in Napa County. There is presently a left-turn lane located at the entry of the winery from southbound Silverado Trail. The site is partially level and then rises as the property extends to the east, with a plateau level area serving as the location for the proposed wine caves/barrel storage uses. Existing water tanks at the top of the hill on the east were spared by the fire and additional water tanks are proposed, and will be screened consistent with County policy.

The County's *Geographic Information Systems* provides the following background data on the winery project site.

Alquist Priolo Faults: No Alquist Priolo faults found.

Archaeology: No archaeological sites found.

California Planar Coordinate: DD255
DE254
DE255
Multiple results found.

CalVeg: AG – Agriculture
BA – Barren/Rock
QA – Coast Live Oak
Multiple results found.

CalWater Watershed: HR: San Francisco Bay
HU: San Pablo
HA: Napa River
SPW: Lower Napa River
PW: Mouth of Napa River; Soda Creek
Multiple results found.

Faults: No faults found.

FEMA Flood Zone: Parcel falls within FEMA Flood Zone.

Fire Hazard Severity: Moderate Fire Hazard Severity (SRA). Compliance with Chapter 7 A of the California Building Code as required for new construction.

Groundwater Ordinance: Parcel not in a designated Groundwater Deficient Area (Actual Groundwater conditions may vary.)

Landslides: Landslides found.

Local Drainage: Oak Knoll Creek

Soil Type: Haire loam, 2 to 9 percent slopes.
Hambright rock-outcrop complex, 30 to 75 percent slopes.
Hambright-rock outcrop complex, 2 to 30 percent slopes.
Multiple results found.

Special Species: Potential special species may occur in this general area.

Spotted Owls: No spotted owls found.

HazMat Releases – Local Oversight Program (LOP) (within 1500 ft.):
No LOP hazardous materials releases found.

HazMat Releases – Non-Local Oversight Program (NON-LOP) (within 1500 ft.):
No Non-LOP hazardous materials releases found.

Agricultural Use USTs (within 1500 ft.): Clerici Ranch; Mrs. Sarah I. Marshall

County Zoning: AP (Agricultural Preserve)

Project Background

The existing Signorello Estate Winery was completely destroyed by wildfire in October, 2017. The County approved a temporary construction trailer which could host tours/tastings until such time as the winery could be reconstructed. At the time of the wildfires, a winery planning and design team was in the process of preparing a major mod for increasing the production, visitation and marketing, and employee count for the winery. This major mod request includes those requests, along with a reconfigured winery access road, the provision of 19 parking spaces, additional water storage facilities, an expanded wastewater treatment facilities plan, and a new winery entry and gate.

Project Description

The overall project consists of two winery production buildings, both of which include hospitality use areas for tours/tastings and hosting winery marketing events. Building #1 includes a two-story private residence, the ground floor of which is to be converted to winery hospitality use.

Building #2 consists of wine caves for barrel storage and a small area for hospitality uses. The major mod also proposes various infrastructure outbuildings, an expanded parking capability (total of 19 spaces), an increase in the number of daily winery tours/tastings numbers and an update to the winery marketing plan.

Infrastructure facilities consistent with the proposed new winery are also included in the major mod. These include an expanded wastewater treatment system, updated water use facilities, and a

new winery access plan circulation road. These improvements are articulated in the civil engineer's site plan and detailed in the civil engineering technical studies submitted with this application.

The winery proposal includes resizing of the process and sanitary wastewater treatment facilities consistent with the intensification of use proposed. A *Wastewater Feasibility Report* confirms that there is suitable area on-site for expansion of the wastewater system. A *Water Availability Analysis* confirms that there is sufficient water available to the property to support all proposed uses.

These reports were prepared by the civil engineering firm of BKF in Santa Rosa, CA and are included as part of this use permit major mod proposal.

The proposed winery access road is consistent with the County *Road and Street Standards* for non-residential uses in Napa County. The newly proposed gate is consistent with the standards for fire protection related to gated wineries.

Winery Employee Levels

The current winery permit allows a total of 4 full-time employees, which includes both full-time and part-time employees. This major mod proposes a total of 16 full-time employees and 4 part-time employees.

Grape Sourcing Information

There are 34.6 acres of producing vineyards on-site, which average four tons of grapes per acre) resulting in 16,608 gallons of wine per year. There are five acres on-site suitable for planting, with a four-ton per acre yield, resulting in an additional 2,400 gallons of wine per year from on-site grape sources.

The applicant leases an additional 12 acres of vineyards directly across Silverado Trail from Signorello Estate Winery, also yielding four tons per acre, or a total amount of 5,760 gallons of wine.

The current amount of production that will be satisfied with on-site fruit or vineyards under control (lease) by the applicant translates into a total of 24,768 gallons of wine per year.

In addition to the above grape sources, the applicant maintains relationships with other growers in proximity to the Signorello Estate Winery and hopes to utilize fruit from a number of independent growers. The applicant has indicated that he wishes to plan for the long-term future of the winery.

Winery Visitation and Marketing Plan

The current winery use permit allows a maximum of 20 visitors per day. The winery relies on its daily tours/tastings to be the primary promotion component for wine sales. Therefore, the applicant proposes to increase the daily visitation that is exclusively via private by-appointment status to 60 persons per day. This number is consistent with the scale of visitors reported for wineries of a similar production size.

The applicant proposes that light fare food will be served with some of the food tastings. This food may be prepared in the winery's commercial kitchen or by a licensed catering firm.

The Winery Marketing Plan is proposed as follows.

Food-and-Wine Pairings: Maximum of four (4) per month. Half of these events will allow a maximum of 20 persons attending; the other half will allow a maximum of 40 persons attending.

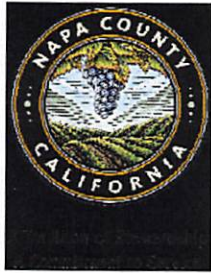
Wine Release/Wine Club Events: A maximum of four (4) events per year, with a maximum of 75 persons attending at each event.

Larger Auction-related Events: A maximum of three (3) per year, with up to 125 persons attending each event. One of these three events will be allowed via the Napa Valley Vintners Association master permit. Portable restroom facilities will be utilized for these events. No separate tastings will be conducted on days when a larger Auction-related event is held.

Hours of operation for tours/tastings and marketing events will be seven days per week, between the hours of 10:00 AM until 6:00 PM for tastings, and until 11:00 PM for evening events (the latter consistent with hours of operation approved in a previous use permit).

No outdoor amplified music will be allowed, nor is being proposed in association with marketing events at the winery.

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

PLANNING APPLICATION FORM

Applicant Information

Applicant's Name: Signorello Estate Winery	Phone: (707) 255-5990	E-Mail Address: ray@signorelloestate.com
Applicant's Mailing Address: 4500 Silverado Trail	City: Napa	State/Zip Code: CA 94558
Property Owner's Name: (if different from Applicant): Raymond Signorello	Phone: (707) 255-5990	E-Mail Address: ray@signorelloestate.com
Property Owner's Mailing Address: 4500 Silverado Trail	City: Napa	State/Zip Code: CA 94558
Agent's Name: (if different from Applicant): Donna B. Oldford, Plans4Wine	Phone: (707) 953-5832	E-Mail Address: DBOldford@aol.com
Agent's Mailing Address: 2620 Pinot Way	City: St. Helena	State/Zip Code: CA 94574
Other Representative: (Engineer/Architect):	Phone:	E-Mail Address:
Representative's Mailing Address:	City:	State/Zip Code:

Property Information

Project Name and Address: Signorello Estate Winery – 4500 Silverado Trail, Napa, CA 94558

Assessor's Parcel Number(s): 039-400-080

Site of site (acreage and/or square footage): 57 acres

General Plan Designation: (AR) Agricultural Resources Zoning: AP (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 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.

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 type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting – Open to the Public	<input 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 type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Wine Sales/Consumption – AB 2004	<input 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: 20,000 gal/y Per Permit No: 02269 Permit Date: 5-21-1980

Current maximum actual production: 17,490 gal/y For what year? 2018

Average 3 year production: <20,000 gal/y

Proposed production capacity: 50,000 gal/yr

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

Visitation and Operation

Please identify the winery's...

Maximum daily tours/tastings visitation: 20 existing 60 proposed

Maximum weekly tours/tastings visitation: 140 existing 350 proposed

Visitation hours (e.g. M-Sa, 10am-4pm): 11 a.m. – 10 p.m. existing No Change proposed

Production days and hours¹: 6:00 AM-6:00 PM existing 6:00 AM-6:00 PM proposed

Note: Wine tours/tastings will occur by appointment only, between the hours of 10:00 AM and 6:00 PM, seven days per week. Winery marketing events held in the evenings can occur after 6:00 PM and until 11:00 PM. The 11:00 PM closing time for winery marketing events is a carryover from a previously approve use permit.

¹It 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.)

Applicant proposes serving food with some of the daily wine tastings.

Food and Wine Pairings: 4 per month

Half of these with up to 24 persons attending and half with up to 40 persons attending.

Request removal of existing condition that requires the winery notice all neighbors for any marketing event.

Wine Release/Wine Club Events: 3 per year with up to 75 persons attending at each.

Auction Related Events: 2 per year with up to 125 persons attending at each. (Portable facilities. No separate wine tours/tastings to be held on these days.)

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

The winery that was destroyed had an approved commercial kitchen in the use permit. This kitchen will be replaced.

The winery will prepare some food being prepared to pair with wines from the commercial kitchen. This will particularly be the case for smaller food and wine pairings and simple foods prepared for some of the wine tastings.

Larger marketing events may utilize a licensed caterer, using the on-site commercial kitchen as a staging area for catered food service.

Winery Coverage and Accessory/Production Ratio

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

Existing 13,237 sq. ft. 0.3 acres
Proposed 16,392 sq. ft. 0.376 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).

70,310 sq. ft. 1.61 acres 0.028 % 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 9,864 sq. ft. Proposed 22,278 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 1,336 sq. ft. 18.2 % of production facility
Proposed 5,477 sq. ft. 24.6 % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area (total)	Existing: <u>0</u> sq. ft.	Proposed: <u>15,906</u> sq. ft.
Cave area (Production)	Existing: <u>0</u> sq. ft.	Proposed: <u>14,920</u> sq. ft.
Cave area (Accessory)	Existing: <u>0</u> sq. ft.	Proposed: <u>986</u> sq. ft.
Covered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>1,440</u> sq. ft.
Uncovered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.
Cave Spoils total:		Proposed: <u>10,000</u> cy.
Cave Spoils Use:	<input checked="" type="checkbox"/> Onsite <input type="checkbox"/> Offsite	

USE PERMIT INFORMATION SHEET

USE

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

Major modification for a 20,000 gpy winery destroyed in the October 2017 wildfires, to a 50,000 gallons per year winery.

This use permit major modification includes:

Addition of one new structure: wine cave/barrel storage and winery accessory use.

Conversion of residential use in building #1 to winery accessory use.

Increase daily visitation (tours/tastings) from an existing 20 to 60 per busiest day or maximum of 350 visitors per week.

Expand number of full-time employees from the current 4 full-time to total of 16 full-time and 4 part-time.

Expansion and reorganization of Winery Marketing Plan.

Expand wastewater treatment facilities consistent with intensification of use.

Add water storage tanks for total capacity of 95,000 gallons.

Winery access road; newly-designed entry gate, provision of 19 parking spaces.

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

District N/A

Regional N/A

State ABC

Federal BATF

IMPROVEMENTS

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

On-site improvements include a new winery production area for wine cave/barrel storage and some accessory uses; reconfigured winery access road and expanded parking (19); various outbuildings for winery infrastructure and mechanical equipment. Includes a proposed new entry gate off Silverado Trail and a newly configured winery access road.

There is an existing left-turn lane on Silverado Trail southbound. No off-site improvements are envisioned in association with the proposed modification of the winery.

Improvements, cont.

Total on-site parking spaces: 0 existing 19 proposed

Loading areas: 1 existing 1 proposed

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

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

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 1.61 acres

Employment and Hours of Operation

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

Hours of operation: 10 a.m. – 11 p.m. existing 6 a.m. – 11 p.m. proposed

Anticipated number of employee shifts: 2 existing No Change proposed

Anticipated shift hours: 10 a.m. – 11 p.m. existing 6 a.m. – 11 p.m. proposed

Maximum Number of on-site employees:

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

16 full-time
4 part-time

Certification and Indemnification

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

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

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

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

Raymond Signorello
Print Name of Property Owner

Same
Print Name of Applicant (if different)

Ray Signorello 2/11/19
Signature of Property Owner Date

Ray Signorello 2/11/19
Signature of Applicant Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
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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 type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
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*For reference please see definition of "Marketing," at Napa County Code §18.08.370 – <http://library.municode.com/index.aspx?clientid=16513>

Production Capacity*

Please Identify the winery's...

Existing production capacity: 20,000 gal/y Per Permit No: 02353-MOD Permit Date: 7-21-2003

Current maximum actual production: 17,490 gal/y For what year? 2018

Proposed production capacity: 50,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>20</u> existing	<u>60</u> proposed
Average daily tours and tastings visitation ¹ :	<u>140</u> existing	<u>350</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>11 a.m. – 10 p.m.</u> existing	<u>No Change</u> proposed
Non-harvest Production hours ² :	<u>6 a.m. – 6 p.m.</u> existing	<u>No Change</u> proposed

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

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

Winery Coverage and Accessory/Production Ratio

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

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70,310 sq. ft. 1.61 Acres 0.028 % 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 9,864 sq. ft. Proposed 22,278 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 1,336 sq. ft. 18.2 % of production facility
 Proposed 5,477 sq. ft. 24.6 % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area Existing: 0 sq. ft. Proposed: 14,920 sq. ft.
 Covered crush pad area Existing: 0 sq. ft. Proposed: 1,440 sq. ft.
 Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 sq. ft.

Initial Statement of Grape Source

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

Ray Signorello
Owner's Signature

2/11/19
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.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

Please attach completed Phase I Analysis sheet

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

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

Is annexation needed?

Current Water Use:

Current water source:

Anticipated future water demand

Water availability (in gallons/minute):

Capacity of water storage system:

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

Domestic

Groundwater Well

N/A

Yes No

18,211 gallons per day (gal/d)

Groundwater Well (1)

17,500 gal/d

100 gal/m

40,000 gal

Water Storage Tanks

Emergency

Water Storage Tanks

N/A

Yes No

Water storage tanks

N/A

200 gal/m

55,000 (fire) gal

Liquid Waste

Please attach Septic Feasibility Report

Type of Waste:

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

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

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flows):

Future waste disposal capacity:

Domestic

Sewage

In-ground Septic

N/A

Yes No

720 gal/d

885 gal/d

900 gal/d

Other

Winery Process

On-site Septic (subsurface drip)

N/A

Yes No

677 gal/d

1,970 gal/d

1,970 gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site temporary spoils storage and on-site disposition of spoils.

SIGNORELLO WINERY

Existing 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>4</u> x 3.05 one-way trips per employee	= <u>12.2</u> daily trips
2.	Total number of PT employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
3.	Maximum weekday visitors ² : <u>20</u> / 2.6 visitors per vehicle x 2 one-way trips	= <u>15.4</u> daily trips
4.	Gallons of production: <u>20,000</u> / 1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>0.4</u> daily trips
5.	TOTAL	= <u>28</u> daily trips

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

6.	Total number of FT employees ¹ : <u>4</u> x 3.05 one-way trips per employee	= <u>12.2</u> daily trips
7.	Total number of PT employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
8.	Maximum weekday visitors ² : <u>20</u> / 2.6 visitors per vehicle x 2 one-way trips	= <u>15.4</u> daily trips
9.	Gallons of production: <u>20,000</u> / 1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>0.4</u> daily trips
10.	Avg. annual tons of grape on-haul: <u>46.6</u> / 144 truck trips x 2 one-way trips	= <u>0.6</u> daily trips
11.	TOTAL	= <u>29</u> daily trips

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

12.	Total number of FT Sat. employees ¹ : <u>4</u> x 3.05 one-way trips per employee	= <u>12.2</u> daily trips
13.	Total number of PT Sat. employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
14.	Maximum Saturday visitors ² : <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	= <u>14.3</u> daily trips
15.	Gallons of production: <u>20,000</u> / 1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>0.4</u> daily trips
16.	TOTAL	= <u>27</u> daily trips

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

17.	Total number of FT Sat. employees ¹ : <u>4</u> x 3.05 one-way trips per employee	= <u>12.2</u> daily trips
18.	Total number of PT Sat. employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
19.	Maximum Saturday visitors ² : <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	= <u>14.3</u> daily trips
20.	Gallons of production: <u>20,000</u> / 1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>0.4</u> daily trips
21.	Avg. annual tons of grape on-haul: <u>46.6</u> / 144 truck trips x 2 one-way trips	= <u>0.6</u> daily trips
22.	TOTAL	= <u>28</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

SIGNORELLO WINERY

Existing Conditions Winery Traffic Information / Trip Generation (continued)

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

$$\text{(Sum of daily trips from Sec. A, lines 3 and 4) } \times 0.38 + \text{(No. of FTE)} + \text{(line 2 / 2)} = \underline{10} \text{ PM peak trips}$$

$$6 \qquad \qquad \qquad + \qquad \qquad \qquad 4$$

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

$$\text{(Sum of daily trips, Sec. B, lines 8, 9, 10) } \times 0.38 + \text{(No. of FTE)} + \text{(line 7 / 2)} = \underline{11} \text{ PM peak trips}$$

$$7 \qquad \qquad \qquad + \qquad \qquad \qquad 4$$

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

$$\text{(Sum of daily trips from Sec. C, line 14 and 15) } \times 0.57 + \text{(No. of FTE)} + \text{(line 13 / 2)} = \underline{13} \text{ PM peak trips}$$

$$9 \qquad \qquad \qquad + \qquad \qquad \qquad 4$$

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

$$\text{(Sum of daily trips Sec. D, lines 19, 20, and 21) } \times 0.57 + \text{(No. of FTE)} + \text{(line 18 / 2)} = \underline{13} \text{ PM peak trips}$$

$$9 \qquad \qquad \qquad + \qquad \qquad \qquad 4$$

Section I. Maximum Annual Trips

$$\text{(Sec. A, line 5 } \times 206) + \text{(Sec. B, line 11 } \times 55) + \text{(Sec. C, line 16 } \times 82) + \text{(Sec. D, line 22 } \times 22) = \underline{10,193} \text{ Annual trips}$$

$$5,768 \qquad + \qquad 1,595 \qquad + \qquad 2,214 \qquad + \qquad 616$$

SIGNORELLO WINERY

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>16</u> x 3.05 one-way trips per employee	= <u>48.8</u> daily trips
2.	Total number of PT employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
3.	Maximum weekday visitors ² : <u>60</u> /2.6 visitors per vehicle x 2 one-way trips	= <u>46.2</u> daily trips
4.	Gallons of production: <u>50,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>0.9</u> daily trips
5.	TOTAL	= <u>96</u> daily trips

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

6.	Total number of FT employees ¹ : <u>16</u> x 3.05 one-way trips per employee	= <u>48.8</u> daily trips
7.	Total number of PT employees ¹ : <u>4</u> x 1.90 one-way trips per employee	= <u>7.6</u> daily trips
8.	Maximum weekday visitors ² : <u>60</u> /2.6 visitors per vehicle x 2 one-way trips	= <u>46.2</u> daily trips
9.	Gallons of production: <u>50,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>0.9</u> daily trips
10.	Avg. annual tons of grape on-haul: <u>213.3</u> / 144 truck trips x 2 one-way trips	= <u>3.0</u> daily trips
11.	TOTAL	= <u>107</u> daily trips

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

12.	Total number of FT Sat. employees ¹ : <u>11</u> x 3.05 one-way trips per employee	= <u>33.6</u> daily trips
13.	Total number of PT Sat. employees ¹ : <u>0</u> x 1.90 one-way trips per employee	= <u>0</u> daily trips
14.	Maximum Saturday visitors ² : <u>60</u> /2.8 visitors per vehicle x 2 one-way trips	= <u>42.9</u> daily trips
15.	Gallons of production: <u>50,000</u> /1,000 x 0.009 daily truck trips ³ x 2 one-way trips	= <u>0.9</u> daily trips
16.	TOTAL	= <u>78</u> daily trips

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

17.	Total number of FT Sat. employees ¹ : <u>11</u> x 3.05 one-way trips per employee	= <u>33.6</u> daily trips
18.	Total number of PT Sat. employees ¹ : <u>4</u> x 1.90 one-way trips per employee	= <u>7.6</u> daily trips
19.	Maximum Saturday visitors ² : <u>60</u> /2.8 visitors per vehicle x 2 one-way trips	= <u>42.9</u> daily trips
20.	Gallons of production: <u>50,000</u> /1,000 x 0.009 daily truck trips x 2 one-way trips	= <u>0.9</u> daily trips
21.	Avg. annual tons of grape on-haul: <u>213.3</u> / 144 truck trips x 2 one-way trips	= <u>3.0</u> daily trips
22.	TOTAL	= <u>88</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

SIGNORELLO WINERY

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 21, 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)

$$\begin{array}{r} \text{(Sum of daily trips from Sec. J, lines 3 and 4) } \times 0.38 + \text{(No. of FTE) } + \text{(line 2 / 2)} \\ 18 \qquad \qquad \qquad + \qquad 16 \end{array} = \underline{34} \text{ PM peak trips}$$

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

$$\begin{array}{r} \text{(Sum of daily trips from Sec. K, lines 8, 9, 10) } \times 0.38 + \text{(No. of FTE) } + \text{(line 7 / 2)} \\ 19 \qquad \qquad \qquad + \qquad 18 \end{array} = \underline{37} \text{ PM peak trips}$$

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

$$\begin{array}{r} \text{(Sum of daily trips from Sec. L, line 14 and 15) } \times 0.57 + \text{(No. of FTE) } + \text{(line 13 / 2)} \\ 25 \qquad \qquad \qquad + \qquad 11 \end{array} = \underline{36} \text{ PM peak trips}$$

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

$$\begin{array}{r} \text{(Sum of daily trips, Sec. M, lines 19, 20, and 21) } \times 0.57 + \text{(No. of FTE) } + \text{(line 18 / 2)} \\ 27 \qquad \qquad \qquad + \qquad 13 \end{array} = \underline{40} \text{ PM peak trips}$$

Section R. Maximum Annual Trips

$$\begin{array}{r} \text{(Sec. J, line 5 } \times 206) + \text{(Sec. K, line 11 } \times 55) + \text{(Sec. L, line 16 } \times 82) + \text{(Sec. M, line 22 } \times 22) \\ 19,776 \quad + \quad 5,885 \quad + \quad 6,396 \quad + \quad 1,936 \end{array} = \underline{33,993} \text{ Annual trips}$$

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.*

SIGNORELLO WINERY

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.*

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

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)										¹	EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Signorello Estate Winery											
BUSINESS SITE ADDRESS: 4500 Silverado Trail											
BUSINESS SITE CITY: Napa										CA	ZIP: 94558
CONTACT NAME: Ray Signorello										PHONE: (707) 255-5990	

II. ACTIVITIES DECLARATION

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

Does your facility	If Yes, please complete these pages of the UPCP...	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input type="checkbox"/> No	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input type="checkbox"/> No	UST FACILITY (Formerly SWRC Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> Yes <input type="checkbox"/> No	NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of Federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste. Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No	EPA ID NUMBER-provide at the of this page Recyclable Materials Report (one per recyclable) On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit) Certification of Financial Assurance Remote Waste / Consolidation Site Annual Notification Hazardous Waste Tank Closure Certification Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator See CUPA for required forms.
F. LOCAL REQUIREMENTS (You may also be required to provide additional information by your CUPA or local agency)		UPCF Rev. (12/2007)



Project name & APN: Signorello Estate Winery 039-400-080
 Project number if known: _____
 Contact person: Raymond Signorello
 Contact email & phone number: ray@signorelloestate.com (707) 255-5990
 Today's date: 01-15-2019

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

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

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

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

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

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