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Use Permit Application Packet

Materra Winery
Use Permit Major Modification Application No. P20-00184-MOD
Planning Commission Hearing, June 2, 2021

**USE PERMIT MODIFICATION APPLICATION
PROJECT DESCRIPTION (REVISED December 2020)
MATERRA WINERY
4326 BIG RANCH ROAD, NAPA, CA 94558**

APPLICANT:

Materra Winery
Attn: Brian Cunat
4326 Big Ranch Road
Napa, CA 94558

APPLICANT'S REPRESENTATIVE:

George H Monteverdi, Principal
Monteverdi Consulting
PO Box 6079
Napa, CA 94581
707.761.2516

APN: 036-160-003

ACREAGE: ±50 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Preserve; AWOS

GENERAL PROJECT DESCRIPTION:

The purpose of this application is to obtain approval of Modifications to the existing Materra Winery Use Permit (P-08-00428 and Modifications P13-00238, P15-00071 & P17-00156), located on the Applicant's property at 4326 Big Ranch Road, Napa (APN 036-130-003) (Property).

Existing Winery Description

The winery facility (Facility) currently consists of:

- +/-28,558 sq. ft. winery building including production, storage, maintenance, administrative and hospitality spaces;
- +/-1,545 s.f. uncovered crush pad;
- +/-3,600 s.f. loading area; and
- Twenty-four parking spaces, including ADA-accessible spaces

The existing total Production Area of the Facility is +/-33,187 s.f. and the Accessory Area is +/-1,779 s.f., yielding an Accessory-to-Production area ratio of +/-5.3%. The Facility is currently permitted to produce 110,000 gallons of wine per year (gpy). Visitation to the Facility is currently permitted as follows (**updated December 2020**):

- Tours and Tastings by appointment for up to 18 persons per day.
- Currently, as well as prior to the COVID-19 pandemic, Materra has hosted daily visitation from 10:00 AM until 4:30PM, seven days per week.
- Small Marketing Events of up to 25 persons, 12 times per year.
- Medium Marketing Events for up to 50 persons, 12 times per year.
- Harvest Events for up to 100 persons, twice per year.

- Up to three full-time, three part-time and four seasonal employees.

Proposed Winery Description

This Application requests approval of the following Use Permit Modifications:

- Structures and Infrastructure (see Application Site Plans submittal):
 - Development of a new +/-12,610 s.f. two-story expansion to the existing winery structure comprised of +/-1,318 s.f. of new Production space and +/-11,292 s.f. of new Hospitality space;
 - Expansion of the existing water and wastewater systems on the property to accommodate the proposed increase in wine production, visitation and employees;
 - Additional landscape improvements as described in the Site Plans;
 - Once additional parking space, located to the south of the existing winery building, to accommodate a total of 25 vehicles (24 standard and one ADA-accessible); and
 - Additional onsite photovoltaic electric capacity
 - No other changes are proposed at this time.
- Changes to Wine Production Entitlements
 - Annual wine production up to 150,000 gpy
 - No other changes are proposed at this time.
- Changes to Hospitality and Employee Entitlements (**updated December 2020**)
 - Daily Tour and Tasting for up to 34 persons per day;
 - Up to 12 full-time, two part-time and three seasonal employees;
 - Development of a (previously approved) catering kitchen as part of the newly proposed Hospitality space described above; and
 - Clarification/confirmation that daily winery hospitality activities are permitted seven days a week, from 10:00AM until 4:30PM, as has occurred historically;
 - No other changes are proposed at this time. Daily visitation will continue to occur from 10:00 AM until 4:30PM, seven days per week.

Napa County Winery Comparison Analysis

Based on publicly-available data provided by the Napa County Planning Department ([Table 1](#)), the average maximum Tour & Tasting (T&T) visitors at comparable 125,000 to 175,000 gallons-per-year wineries is 63 persons/day, 313 persons/week and 16,276 annually. If approved, the proposed T&T visitation for Materra Winery would be 58%, 80% and 81% of these averages, respectively.

This application does not request any changes to the existing, approved Marketing Event program for Materra Winery. Relative to comparable wineries, Materra Marketing Event visitation is less than 20% of the group average for number of Marketing Events (26 events versus an average of 138 events; 19%) and Marketing Event Attendees (1,100 attendees versus an average of 5,905 attendees; 19%). Total annual visitation (T&T and Marketing visitors combined) to the Materra Winery would represent just 61% of the average for wineries in the comparison group.

Table 1: Materra Winery Proposed Total Hospitality – Comparison with Similar Existing Napa County Wineries

<u>Winery Name</u>	<u>Wine Production</u>	<u>Daily T&T</u>	<u>Weekly T&T</u>	<u>Annual T&T</u>	<u>Marketing Attendees</u>	<u>Marketing Events</u>	<u>Total Visitors</u>	<u>Employees</u>
FAR NIENTE WINERY	175,000	0*	500*	26,000*	21,550	832	47,550*	30
DUCKHORN VINEYARDS	160,000	82	626	32,552	5,175	167	37,727	42
FAIRVIEW ESTATES WINERY	155,048	300	600	31,200	45,625	730	76,825	15
BRANDLIN / CUIVAISON CARNEROS	155,048	75	525	27,300	0	0	27,300	10
LADERA WINERY	150,000	70	60	3,120	1,140	30	4,260	13
CHAPPELLET WINERY	150,000	40	280	14,560	585	9	15,145	24
SEQUOIA GROVE VINEYARDS	150,000	45	600	31,200	3,100	22	34,300	28
LUNA VINEYARDS	150,000	60	420	21,840	2,860	77	24,700	15
SOMERSTON WINERY	150,000	8	56	2,912	496	8	3,408	12
CHIMNEY ROCK VINEYARDS	145,000	100	350	18,200	6,106	149	24,306	18
HEITZ WINE CELLARS	144,000	30	60	3,120	5,240	52	8,360	12
HARLAN ESTATE II	144,000	100	700	36,400	0	0	36,400	21
SAINTSBURY	135,000	12	24	1,248	250	9	1,498	6
NEWTON VINEYARD	130,000	60	50	2,600	0	0	2,600	8
DOMINUS ESTATE WINERY	125,000	0*	36*	1,872*	1,212	49	3,084*	14
NICKEL AND NICKEL WINERY	125,000	75	350	18,200	4,550	161	22,750	6
ARROYO CREEK VINEYARDS	125,000	12	84	4,368	2,500	52	6,868	7
<u>AVERAGE</u>		63	313	16,276	5,905	138	22,181	17
<u>MATERRA WINERY</u>	<u>150,000</u>	<u>34</u>	<u>238</u>	<u>12,410</u>	<u>1,100</u>	<u>26</u>	<u>13,510</u>	<u>17</u>
Percentage of Avg.		54%	76%	76%	19%	19%	61%	Same

*Value likely to be substantially lower than actual visitation as it may not include Pre-WDO entitlements

Several wineries in the comparison table operate in accordance with Use Permit entitlements that pre-date the Napa County Winery Definition Ordinance (Pre-WDO). Actual visitation to these wineries, particularly daily tour and tasting visitors, are substantially underrepresented by the values presented. It is likely, therefore, that the proposed modifications to the Materra Winery Use Permit result in daily, weekly and annual visitation that are an even lower percentage of the group average than stated herein.

The existing winery and its proposed expansion will continue to accommodate all production, administrative and hospitality activities. No new free-standing structures are proposed and the winery will continue to meet the 600-foot roadway setback requirement from Big Ranch Road. The existing water system will be upgraded with pre-treatment technologies to service all domestic needs onsite, as described in the Water Availability Analysis report submitted with this application. No changes to the exterior appearance of any existing structure are proposed. New construction will be architecturally similar to the existing structures on the Property.

Accessory-to-Production Area Comparison

The existing total Production Area of the Facility is +/-33,187 s.f. and the Accessory Area is +/-1,779 s.f., yielding an Accessory-to-Production area ratio of 5.3%. If approved, development of the proposed +/-11,292 s.f. expansion of Accessory space and +/-1,318 s.f. expansion of Production space described above would yield an Accessory-to-Production ratio of +/-37.9% (+/- 13,071 s.f. total Accessory space and +/-34,505 s.f. total Production space). This value is below the regulatory limit of 40%.

Grape Sourcing Information

Vineyards on the Property and other properties owned or controlled by the Applicant can supply approximately 100,000 gallons of the requested 150,000 gallons-per-year Production request. Approximately 280 tons of grapes (yielding +/-50,000 gallons of finished wine annually) will be harvested from estate vineyards, approximately 280 tons (yielding +/- 50,000 gallons of finished wine) will be transported to the site from other Oak Knoll District vineyards owned or controlled by the Applicant, and approximately 280 tons will be sourced from other Oak Knoll vineyards or from other parts of Napa County. No importation of grapes from outside Napa County is planned. Should the Applicant choose to import grapes from outside Napa County, the winery will adhere to the 75% grape sourcing requirements as set forth in Section 12419(b) and/or (c) of the Napa County Winery Definition Ordinance.

Winery Staffing, Access and Systems (updated December 2020)

The winery will be staffed by up to 12 full-time, two part-time and three seasonal employees, depending on the day of week and season. Access for all winery employees and visitors will be via the northern driveway entrance, as depicted in the project site plans submitted with this Use Permit Modification Package. Winery administrative functions will continue to occur within the existing winery building, as well as a shipping and receiving area located in the proposed expansion. Hospitality activities and retail sales will be moved from the existing building into the proposed expansion. Hospitality activities will continue to occur in outdoor areas proximate to the winery building, including the areas north of the tasting room and production building.

Parking consistent with ADA accessibility requirements are located adjacent to production, hospitality and office areas. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit Modification application. The water and wastewater system analyses prepared as part of this application include demands associated with all site employees and visitors. As shown on the site plans accompanying this application, the winery grounds are improved with landscaped gardens and patios.

Winery Food Service Information

Food service at marketing events will include catered food prepared offsite, with final handling and

plating in the proposed licensed catering kitchen. Marketing events will occur both within and proximate to the winery buildings and will be scheduled to avoid peak traffic hours (3:00 pm - 5:30 pm). At this time, it is anticipated that a majority of marketing events will occur outdoors, weather permitting. Regardless of where events are held, Materra will host the events in accordance with their entitlements and existing County regulations regarding light, noise and other quality-of-life regulations. The winery is currently permitted activities conducted in accordance with AB 2004 (Evans Bill). The AB 2004 area will continue to include the tasting room/hospitality area and all garden and patio areas proximate to the winery.

WASTEWATER TREATMENT AND DISPOSAL (updated December 2020):

Winery process wastewater and sanitary wastewater will continue to be handled by a single, combined disposal system. All wastewater will continue to be collected, treated, and then dispersed using the existing wastewater subsurface disposal field that will be expanded to accommodate the increased flows. A comprehensive feasibility study for onsite wastewater disposal has been prepared by Applied Civil Engineering and is included in the Use Permit Modification application materials. The report provides additional information about the design and siting of the treatment and disposal system. The proposed winery building's addition will incorporate water saving fixtures.

WATER ANALYSIS:

The Property is not within a Groundwater Deficient Area. The project and onsite residence will be served by an existing groundwater well that meets State and County construction requirements for a public water system. A recent pump test determined a yield of at least 95 gallons-per-minute. A Water Availability Analysis (WAA) has been prepared by Applied Civil Engineering and is included in this Use Permit application. The conclusion of the WAA is that there is adequate water available and that total parcel demand will not adversely impact water availability in the area. For the ±50-acre Property, the estimated total proposed water demand (±42-acre feet per year) is less than the 50 AF/yr. entitlement stipulated by Napa County Conservation regulations for "Napa Valley Floor" parcels. A comprehensive analysis of water demand and supply is provided in the WAA report submitted as part of the Use Permit Modification application.

FIRE PROTECTION:

Materra Winery is accessed from Big Ranch Road by an existing paved private driveway that meets Napa County Road & Streets Standards (NCRSS) design criteria. A second driveway, to the south of the winery, is used for farming and other vineyard-related access needs. The existing design affords ready access to all winery, hospitality and office spaces, as well as the private residence on the parcel. The Applicant will maintain a 10-foot wide defensible space zone on each side of the access roadway from Big Ranch Road to the project site. Currently, fire suppression water is stored in onsite tanks of a combined volume of 72,000 gallons of water used exclusively for fire protection. New construction proposed by this Application will require an increase in fire protection water storage capacity, which will be calculated based on an assessment by a licensed fire protection engineer.

TRAFFIC (updated December 2020):

A complete Traffic Impact Study (TIS), which was completed in accordance with a scope-of-work approved by Napa County Department of Public Works and Planning Department, has been prepared by Crane Transportation Group. The TIS report was prepared to determine whether expanded production, employees and visitors at the winery, as detailed in this Use Permit Modification application, will result in any significant circulation impacts to the local roadway network. The project site is located on the east side of Big Ranch Road just south of the Big Ranch Road/Oak Knoll Avenue (South) intersection. The scope of TIS analysis includes evaluation of Oak Knoll Avenue and Big Ranch Road as well as the Oak Knoll Avenue intersections with SR 29, Silverado Trail and Big Ranch Road and the Big Ranch Road/Project Main Driveway intersection for harvest 2019, 2025 and cumulative (Year 2030) horizons. A winery-specific Transportation Demand Management (TDM) Plan is included as Appendix H of the TIS Report.

The parcel is accessed via two driveways, one to the north and one to the south of the winery. The southern driveway/access road is, and will continue to be, used for farming and other vineyard-related access needs. Winery visitors, employees, service and all residential traffic will access the parcel via the northern driveway. A left turn lane is currently warranted on the southbound Big Ranch Road approach to the Project Main Driveway, even without the addition of project traffic. The Applicant's civil engineer will provide a preliminary design under separate cover, and will coordinate final design of the left turn lane with County Staff (Department of Public Works and Planning) once final area survey work is completed.

Parking consistent with ADA accessibility requirements is located adjacent to the existing winery structures. The existing visitor parking lot is adequate for the anticipated demand. As in the past, vineyard avenues will be used for parking during larger marketing events. The total number of parking spaces from 24 to 25 spaces (24 standard and one ADA-accessible). Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit Modification application.

VIEWSHED PROTECTION:

The project site does not meet the applicability criteria set forth in Napa County Code §18.106.

ENVIRONMENTAL MATTERS

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these maps indicated that the winery area is not within County overlays for both archaeological and sensitive biological resources. Furthermore, aside from development of the expanded winery building, no significant earthmoving is proposed as part of this application. The new structure will be built on lands entirely within the existing winery development area that have been modified from their natural state by historic and ongoing site operations.

As summarized in the attached “Voluntary Best Management Practices Checklist for Development Projects,” the Applicant plans or currently engages in the following practices with measurable greenhouse gas (GHG) reduction potential:

- Generation of onsite renewable energy (existing)
- Habitat restoration or new vegetation (existing)
- Energy conserving lighting (existing)
- Energy Star Roof/Living Roof/Cool Roof (existing)
- Install water efficient fixtures (planned)
- Water efficient landscape (existing)
- Recycle 75% of all waste (existing),
- Compost 75% food and garden material (existing)
- Electrical vehicle charging station(s) (planned)
- Limit the amount of grading and tree removal (planned)

In addition, the Applicant plans or currently engages in the following practices with un-measurable GHG reduction potential:

- Intension to become a Certified Green Business or certified as a "Napa Green Winery" (existing)
- Intension to become a Certified "Napa Green Land" (planned)
- Use of recycled materials (existing)
- Education of staff and visitors on sustainable practices (existing).



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

A Tradition of Stewardship
 A Commitment to Service

PLANNING APPLICATION FORM

Applicant Information

Applicant Contact Name: _____ Mailing Address: _____ City: _____ State: _____ Zip: _____ Phone: _____ E-Mail Address: _____	Property Owner Contact Name: _____ Mailing Address: _____ City: _____ State: _____ Zip: _____ Phone: _____ E-Mail Address: _____
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Agent Contact Name: _____ Mailing Address: _____ City: _____ State: _____ Zip: _____ Phone: _____ E-Mail Address: _____	Other Representative Contact <input type="checkbox"/> Engineer <input type="checkbox"/> Architect <input type="checkbox"/> Agent Name: _____ Mailing Address: _____ City: _____ State: _____ Zip: _____ Phone: _____ E-Mail Address: _____
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Property Information

Project Name: _____

Project Address: _____

Assessor's Parcel Number(s): _____

Size of site (acreage and/or square footage): _____

General Plan Designation: _____ Zoning: _____

Application Type¹

File No(s) _____

Administrative	Planning Commission/ALUC/BOS	Zoning Administrator
Erosion Control Plan: <input type="checkbox"/> Track I <input type="checkbox"/> Track II <input type="checkbox"/> Admin Viewshed <input type="checkbox"/> Fence Entry Structure Permit <input type="checkbox"/> Land Division/Mergers <input type="checkbox"/> Site Plan Approval/Modification <input type="checkbox"/> Winery Administrative Permit <input type="checkbox"/> Other Very Minor Modification <input type="checkbox"/> Addressing <input type="checkbox"/> Signs Temporary Event: <input type="checkbox"/> 51-400 <input type="checkbox"/> 401+ <input type="checkbox"/> Late Application Submittal <input type="checkbox"/> Application Entitled to Fee Waiver <input type="checkbox"/> Other: _____	Major Modification: <input type="checkbox"/> Winery <input type="checkbox"/> Other Use Permit: <input type="checkbox"/> Winery <input type="checkbox"/> Other <input type="checkbox"/> Viewshed <input type="checkbox"/> AG Preserve Contract <input type="checkbox"/> Development Agreement <input type="checkbox"/> Airport Land Use Consistency Determination <input type="checkbox"/> General, Specific or Airport Land Use Plan Amendment <input type="checkbox"/> Variance <input type="checkbox"/> Zoning Map/Text Amendment <input type="checkbox"/> Road Exception <input type="checkbox"/> Con. Reg. Exception <input type="checkbox"/> Other: _____	<input type="checkbox"/> Certificate of Legal Non Conformity <input type="checkbox"/> Other Minor Modification <input type="checkbox"/> Road Exception <input type="checkbox"/> Small Winery Exemption <input type="checkbox"/> Winery Minor Modification <input type="checkbox"/> Variance <input type="checkbox"/> Viewshed <input type="checkbox"/> Other: _____ <hr/> <div style="background-color: #d3d3d3; text-align: center; padding: 2px;">Misc. Services</div> <input type="checkbox"/> Use Determination <input type="checkbox"/> Status Determination <input type="checkbox"/> Other: _____

¹: Include corresponding submittal requirements for each application type.

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.*

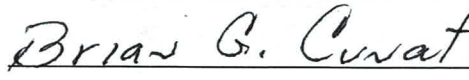
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.



Print Name of Property Owner



Print Name Signature of Applicant (if different)



Signature of Property Owner

Date

Signature of Applicant

Date

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:**
 - Use Permit/Major Modification (All Uses):** Total Fees are based on actual time and materials and flat fees. A deposit in the amount of \$10,000. Check made payable to County of Napa.
 - Small Winery Exemption (Winery Uses):** Total fees are based on actual time and materials and flat fees. A deposit in the amount of \$5,000. Check made payable to County of Napa.
 - Minor Modification (Winery Uses):** Total fees are based upon flat rates with exception to Engineering Services which are based on actual time and materials over 3 hours for Roads & Street Standards evaluation. All County Counsel fees are based on actual time and materials. Check made payable to County of Napa.
 - Administrative Permit (Winery Uses):** Total Fees are based on actual time and materials and flat fees. A deposit in the amount of \$1,500. Check made payable to County of Napa.
 - Minor Modification (Non-Residential & Residential Uses):** Total fees are based upon flat rates. All County Counsel fees are based on actual time and materials. Check made payable to County of Napa.
 - Very Minor Modification (Non-Residential & Residential Uses):** Total fees are based upon flat rates. All County Counsel fees are based on actual time and materials. 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):**

Submit **three (3) 24" X 36"** and **one 11" x 17"** copies of plans consistent with information contained in the *Building Division – Design Information - Sample Site Plan Handout*: <https://www.countyofnapa.org/1890/Building-Documents> .
- 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):**

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):**

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 Please fill out the enclosed current Trip Generation Sheet for existing and proposed project to determine the need for the preparation of a Traffic Impact Study.
3. Archeological/Cultural Resources Study (consistent with *Guidelines for Preparing Cultural Resource Surveys* and 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). Please refer to the following link: <https://www.countyofnapa.org/876/Water-Availability-Analysis> .
7. For projects located within Sensitive Domestic Water Supply Drainages and/or within the Agricultural Watershed (AW) zoning district, please provide vegetation coverage removal and retention information/analysis based on 1993 Vegetation totals and parcel configuration, including a map or figure that includes the following information:

Tree canopy coverage:

Tree canopy cover (1993): _____ acres
Tree canopy cover to be removed: _____ acres _____ %
Tree canopy cover to be retained: _____ acres _____ %

Understory (i.e. brush, shrubs, grasses):

Understory cover (1993): _____ acres
Understory to be removed: _____ acres _____ %
Understory to be retained: _____ acres _____ %

This information may be provided as part of the Biological Report if one is required for your project. Guidance on how to prepare vegetation removal and retention calculations can be found in the County's Water Quality & Tree Protection Ordinance Implementation Guide, located on our website:

<https://www.countyofnapa.org/DocumentCenter/View/12882/WOTPO-implementation-guide?bidId=>

8. 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.

Additional Information Required by the Engineering Services:

2020 Napa County Road & Street Standards

<https://www.countyofnapa.org/DocumentCenter/View/3787/Napa-County-Road-and-Street-Standards--2020-PDF>

Project Guidance for Stormwater Compliance

<https://www.countyofnapa.org/DocumentCenter/View/3778/Project-Guidance-for-Stormwater-Quality-Compliance-PDF>

BASMAA Post-Construction Stormwater Management Manual

<https://www.countyofnapa.org/DocumentCenter/View/3780/Bay-Area--Stormwater-Management-Agencies-Association-BASMAA-Post-Construction-Manual-PDF>

Napa Countywide Stormwater Pollution Prevention Program (NCSPPP) Erosion and Sediment Control Plan Guidance

<https://www.countyofnapa.org/DocumentCenter/View/3780/Bay-Area--Stormwater-Management-Agencies-Association-BASMAA-Post-Construction-Manual-PDF>

Please Note

While this checklist includes all information generally required to process a Use Permit/Major Modification or other Use Permit related application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Deputy Planning Director, and in particular in those cases where non-winery commercial uses (such as restaurants) or residential use related projects 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 file share (coordinated at intake).

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.*

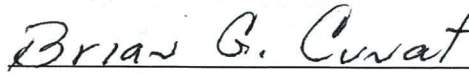
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.



Print Name of Property Owner



Print Name Signature of Applicant (if different)



Signature of Property Owner

Date

Signature of Applicant

Date

Hourly Fee Agreement

PROJECT File: _____; request for major modification to winery Use Permit #P-08-00428 to allow increases in winery area, wine production, employees and visitation _____. I, Brian Cunat

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 \$ 10,000.00 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):

Brian Cunat

Mailing Address of the Applicant responsible for paying processing fees:

4326 Big Ranch Road

Napa, CA 94558

Signature:



Email Address:

bgcunat@gmail.com

Date:

6-15-2020

Phone Number:

815-482-1657

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

Supplemental Application for Winery Uses


Definitions

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

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

Planning, Building & Environmental Services

Winery Production Process



A Tradition of Stewardship
A Commitment to Service

The Napa County Code contains various references to winery production and refers to production capacity as “the wine bottled or received” at a winery and refers to “bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine “(Code Section 18.16.030(G)(4)).¹

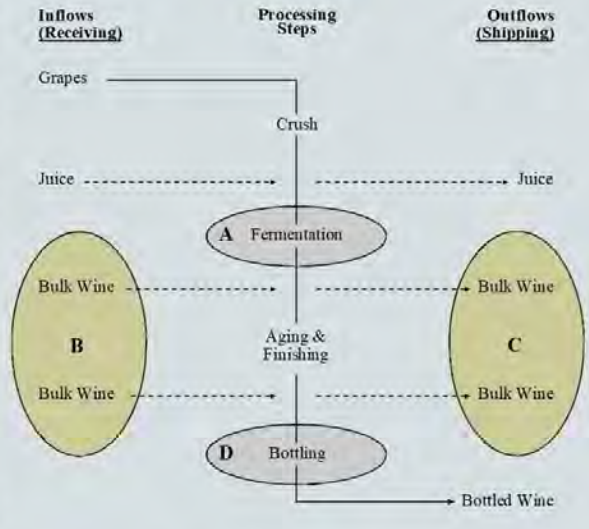
This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

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

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

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

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



The diagram illustrates the winery production process flow. It is organized into three columns: **Inflows (Receiving)**, **Processing Steps**, and **Outflows (Shipping)**.
 - **Inflows:** Grapes enter the process. Juice is shown as a dashed line moving from the processing steps back to the inflows.
 - **Processing Steps:** The process begins with **Crush**, followed by **A Fermentation**, **Aging & Finishing**, and **D Bottling**.
 - **Outflows:** Bulk Wine is shown in two ovals, labeled **B** and **C**. Bulk Wine **B** is received during the Fermentation step, and Bulk Wine **C** is received during the Aging & Finishing step. Bottled Wine is the final product from the Bottling step.

Figure 1. Winery Production Process

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

February 2019

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 description 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 changes to the Materra Winery Marketing Program are proposed as part of this application.

The existing marketing plan includes:

- Small Marketing Events of up to 25 persons, 12 times per year.
- Medium Marketing Events for up to 50 persons, 12 times per year.
- Harvest Events for up to 100 persons, twice per year.

On-Site Consumption

If requesting On-Site Consumption, please provide a site plan showing where such activities will occur.

Onsite consumption (AB 2004) is proposed within the areas identified on the proposed site plans submitted with this application.

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 and existing type of commercial kitchen (low, medium or high risk) and/or food preparation areas authorized by the County Environmental Health Division. (Attach additional sheets as necessary.)

The proposed winery structural expansion will include the development of a "catering" kitchen. The kitchen will be used for final food preparation and plating. A full "commercial" kitchen is not proposed as part of this application. Catered foods handled in the proposed kitchen will be served at Marketing Events and as part of wine and food pairings offered to daily visitors. There are currently no existing onsite food service facilities at the winery.

WINERY OPERATIONS

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input checked="" 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 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Wine Sales/Consumption – AB 2004	<input type="checkbox"/> Existing		<input checked="" 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: 110,000 gal/y Per permit : P08-00428 & Modifications Permit date: 10/03/2013

Current maximum actual production: 110,000 gal/y For what year? 2019

Average 3 year production: 110,000 gal/y

Proposed production capacity: 150,000

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

Visitation and Operations

Please identify the winery's...

Maximum daily tours/tastings visitation: 18 existing 34 proposed

Maximum weekly tours/tastings visitation: 126 existing 238 proposed

Visitation hours (e.g. M-Sa, 10am-4pm): M-Su 10am-5pm existing No change proposed

Production days and hours¹: M-F 9am-5pm existing No change proposed

¹ It 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.,” 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 +/-23,350 sq. ft. +/-0.5 acres
 Proposed +/-39,100 sq. ft. +/-0.9 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).

+/-124,100 sq. ft. +/-2.8 acres +/-5.6 % 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 +/-33,187 sq. ft. Proposed +/- 34,505 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 +/- 1,779 sq. ft. +/-5.3 % of production facility
 Proposed +/- 13,071 sq. ft. +/-37.9 % of production facility

Caves and Crush pads No cave exists or is proposed for the Materra Winery

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: NA sq. ft. Proposed: NA sq. ft.
 Cave area (Production) Existing: NA sq. ft. Proposed: NA sq. ft.
 Cave area (Accessory) Existing: NA sq. ft. Proposed: NA sq. ft.
 Covered crush pad area Existing: +/- 2,552 sq. ft. Proposed: +/- 2,552 (no change) sq. ft.
 Uncovered crush pad area Existing: NA sq. ft. Proposed: NA sq. ft.
 Cave Spoils total: NA Proposed: NA cy.

Cave Spoils Use: Onsite Offsite

Initial Statement of Grape Source

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


Owner's Signature

June 15, 2020

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.

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 : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 2. | Total number of PT employees ¹ : 3 x 1.90 one-way trips per employee | = _____ daily trips |
| 3. | Maximum weekday visitors ² : _____/2.6 visitors per vehicle x 2 one-way trips | = 14 daily trips |
| 4. | Gallons of production: _____/1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = _____ daily trips |
| 5. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|--|----------------------------|
| 6. | Total number of FT employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 7. | Total number of PT employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 8. | Maximum weekday visitors ² : _____/2.6 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 9. | Gallons of production: _____/1,000 x 0.009 daily truck trips x 2 one-way trips | = _____ daily trips |
| 10. | Avg. annual tons of grape on-haul: _____ / 144 truck trips x 2 one-way trips | = _____ daily trips |
| 11. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|---|----------------------------|
| 12. | Total number of FT Sat. employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 13. | Total number of PT Sat. employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 14. | Maximum Saturday visitors ² : _____/2.8 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 15. | Gallons of production: _____/1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = _____ daily trips |
| 16. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|---|----------------------------|
| 17. | Total number of FT Sat. employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 18. | Total number of PT Sat. employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 19. | Maximum Saturday visitors ² : _____/2.8 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 20. | Gallons of production: _____/1,000 x 0.009 daily truck trips x 2 one-way trips | = _____ daily trips |
| 21. | Avg. annual tons of grape on-haul: _____ / 144 truck trips x 2 one-way trips | = _____ daily trips |
| 22. | TOTAL | = _____ 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 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) = _____ 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) = _____ 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) = _____ 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) = _____ 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) = _____ Annual trips

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 : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 2. | Total number of PT employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 3. | Maximum weekday visitors ² : _____/2.6 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 4. | Gallons of production: _____/1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = _____ daily trips |
| 5. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|--|----------------------------|
| 6. | Total number of FT employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 7. | Total number of PT employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 8. | Maximum weekday visitors ² : _____/2.6 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 9. | Gallons of production: _____/1,000 x 0.009 daily truck trips x 2 one-way trips | = _____ daily trips |
| 10. | Avg. annual tons of grape on-haul: _____ / 144 truck trips x 2 one-way trips | = _____ daily trips |
| 11. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|---|----------------------------|
| 12. | Total number of FT Sat. employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 13. | Total number of PT Sat. employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 14. | Maximum Saturday visitors ² : _____/2.8 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 15. | Gallons of production: _____/1,000 x 0.009 daily truck trips ³ x 2 one-way trips | = _____ daily trips |
| 16. | TOTAL | = _____ daily trips |

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

- | | | |
|-----|---|----------------------------|
| 17. | Total number of FT Sat. employees ¹ : _____ x 3.05 one-way trips per employee | = _____ daily trips |
| 18. | Total number of PT Sat. employees ¹ : _____ x 1.90 one-way trips per employee | = _____ daily trips |
| 19. | Maximum Saturday visitors ² : _____/2.8 visitors per vehicle x 2 one-way trips | = _____ daily trips |
| 20. | Gallons of production: _____/1,000 x 0.009 daily truck trips x 2 one-way trips | = _____ daily trips |
| 21. | Avg. annual tons of grape on-haul: _____ / 144 truck trips x 2 one-way trips | = _____ daily trips |
| 22. | TOTAL | = _____ 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

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)

(Sum of daily trips from Sec. J, lines 3 and 4) x 0.38 + (No. of FTE) + (line 2 / 2) = _____ 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) = _____ 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) = _____ 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) = _____ 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) = _____ 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: _____
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.

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.

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.
-
-

- 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** _____
Typical annual fuel consumption or VMT _____
Number of alternative fuel vehicles _____
Type of fuel/vehicle(s) _____
Potential annual fuel or VMT savings _____

- 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).
-
-

- 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: _____
-
-
- 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.

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.

BMP-9 Energy conserving lighting

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

BMP-10 Energy Star Roof/Living Roof/Cool Roof

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

BMP-11 Bicycle Incentives

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

BMP-12 Bicycle route improvements

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

Already 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.

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%.

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.

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.

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.

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.

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.

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.

BMP-22 Public Transit Accessibility

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

Already 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 burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

BMP-24 Limit the amount of grading and tree removal

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

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

BMP-25 (a)	<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.
-

- 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.
-

- 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.
-

- 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?**
-
-
-
-

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

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
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12. http://www.bhydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
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14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

REVISIONS	BY

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 Burlingame, CA 94010
 650-692-4072

MATERRA

Cunat Family Vineyards



Johnny Darosa
 8/2020

darosa + associates

Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date	5-15-2020
Scale	NTS
Drawn	JDR
Job	3183
Sheet	
Of	Sheets

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MATERA

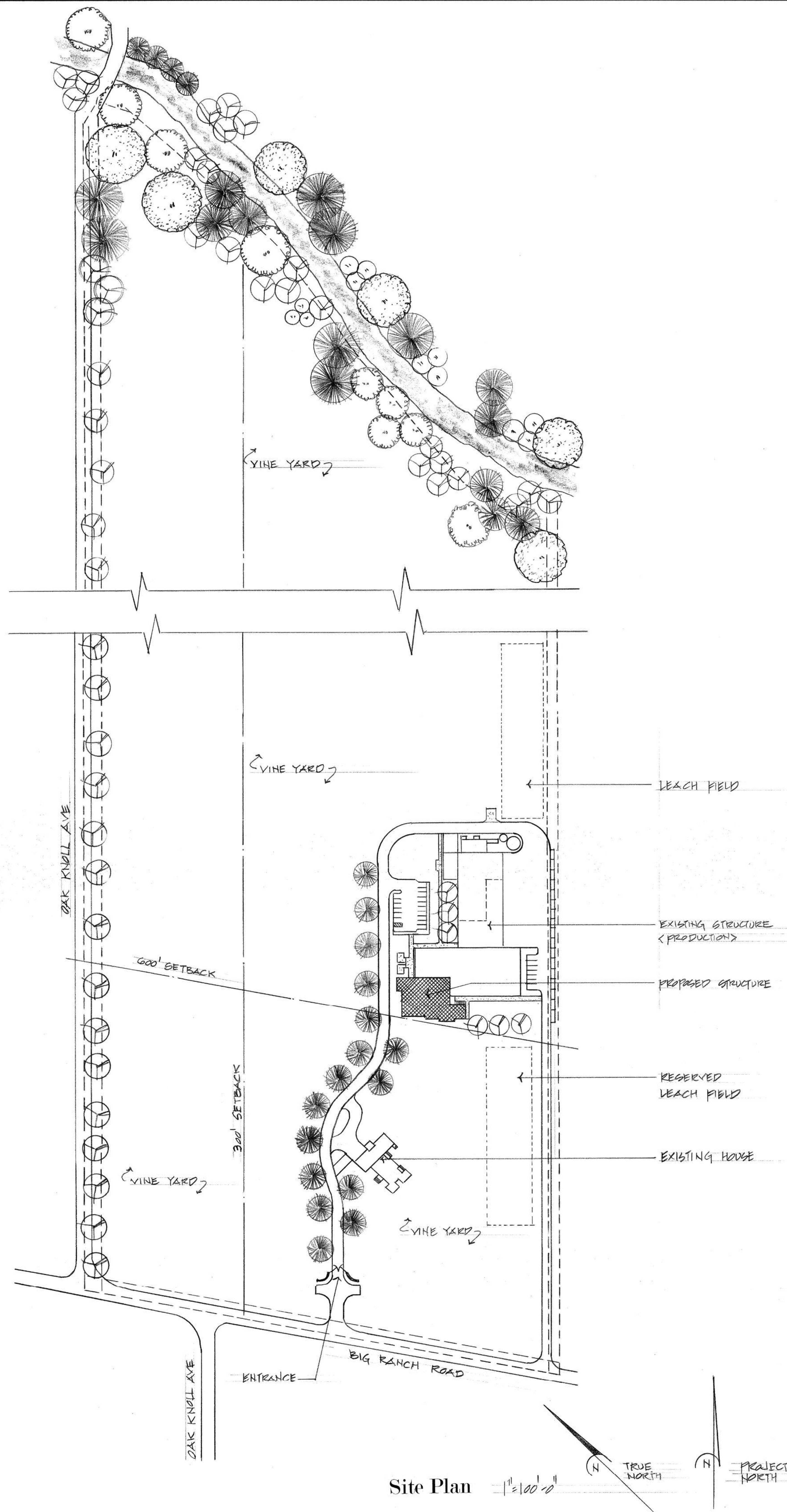
Cunat Family Vineyards



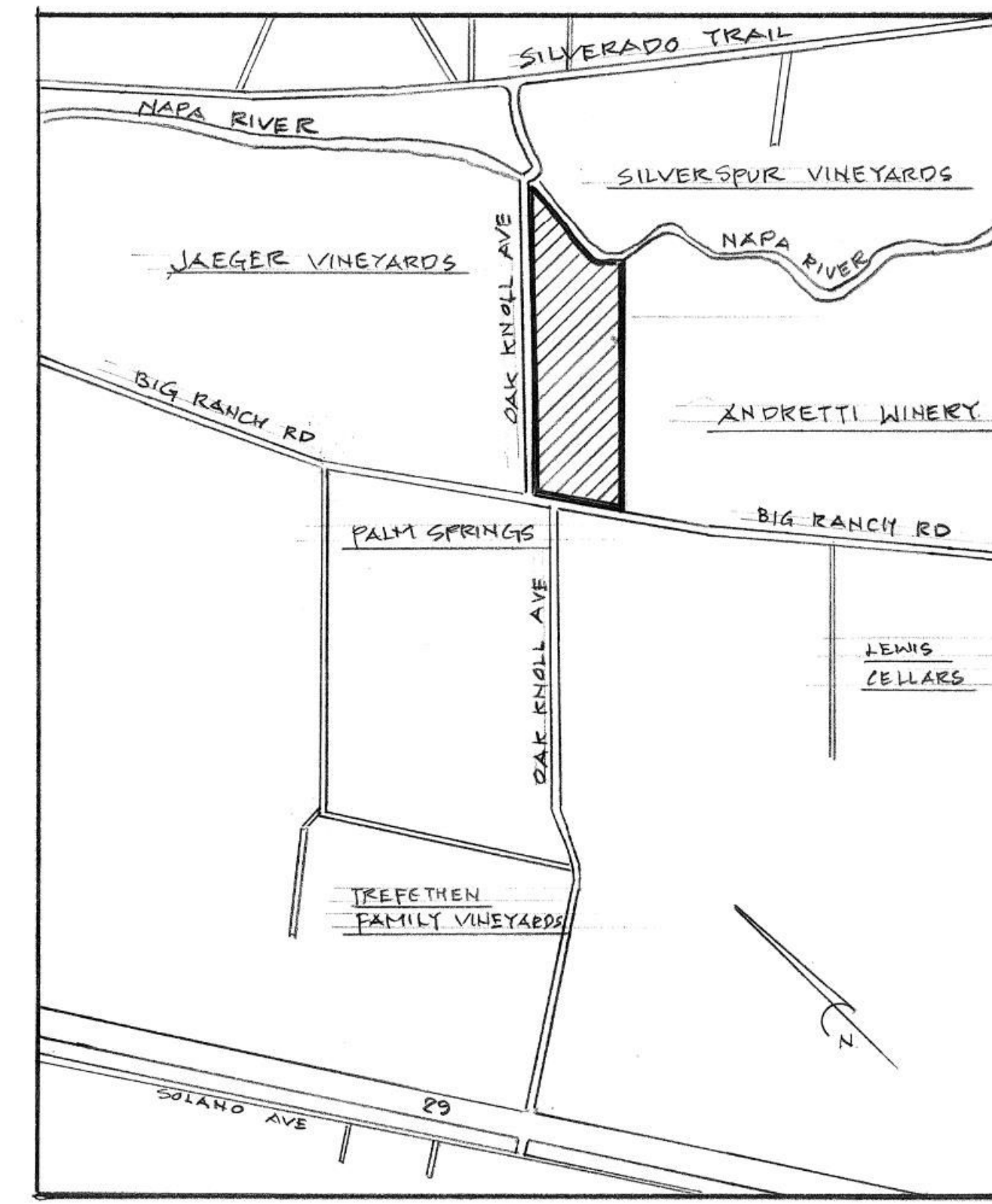
darosa + associates

Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date 5-15-2020
 Scale NTS
 Drawn JDE
 Job 3183
 Sheet **0**
 Of Sheets



Site Plan 1" = 100'-0"



Location Map NTS

Project Data

X.P.N.	036-160-003		
ADDRESS	4326 BIG RANCH RD. NAPA, CA		
SITE AREA	50 ACRES (2,178,000 SF)		
ZONING	AP (AGRICULTURAL PRESERVES)		
BUILDING AREA	EXISTING	PROPOSED	TOTAL
	28,064 SF	12,587 SF	40,651 SF
COVERED EXTERIOR (CRUSH & RACKING)	6,902 SF		
BUILDING COVERAGE	28,064 SF	11,192 SF	39,256 SF
BUILDING HEIGHT	34'-3"	35'-0"	
PARKING	25 STALLS (1-ADA) (24 EXISTING, 1 PROPOSED)		

SHEET INDEX

- 1 SITE PLAN
- 2 ENLARGED SITE PLAN
- 3 FLOOR PLAN
- 4 MEZZA/HINE PLAN
- 5 ROOF PLAN
- 6 SECTIONS
- 7 ELEVATIONS
- 8 ELEVATIONS
- 9 AREA CALCULATION

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Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

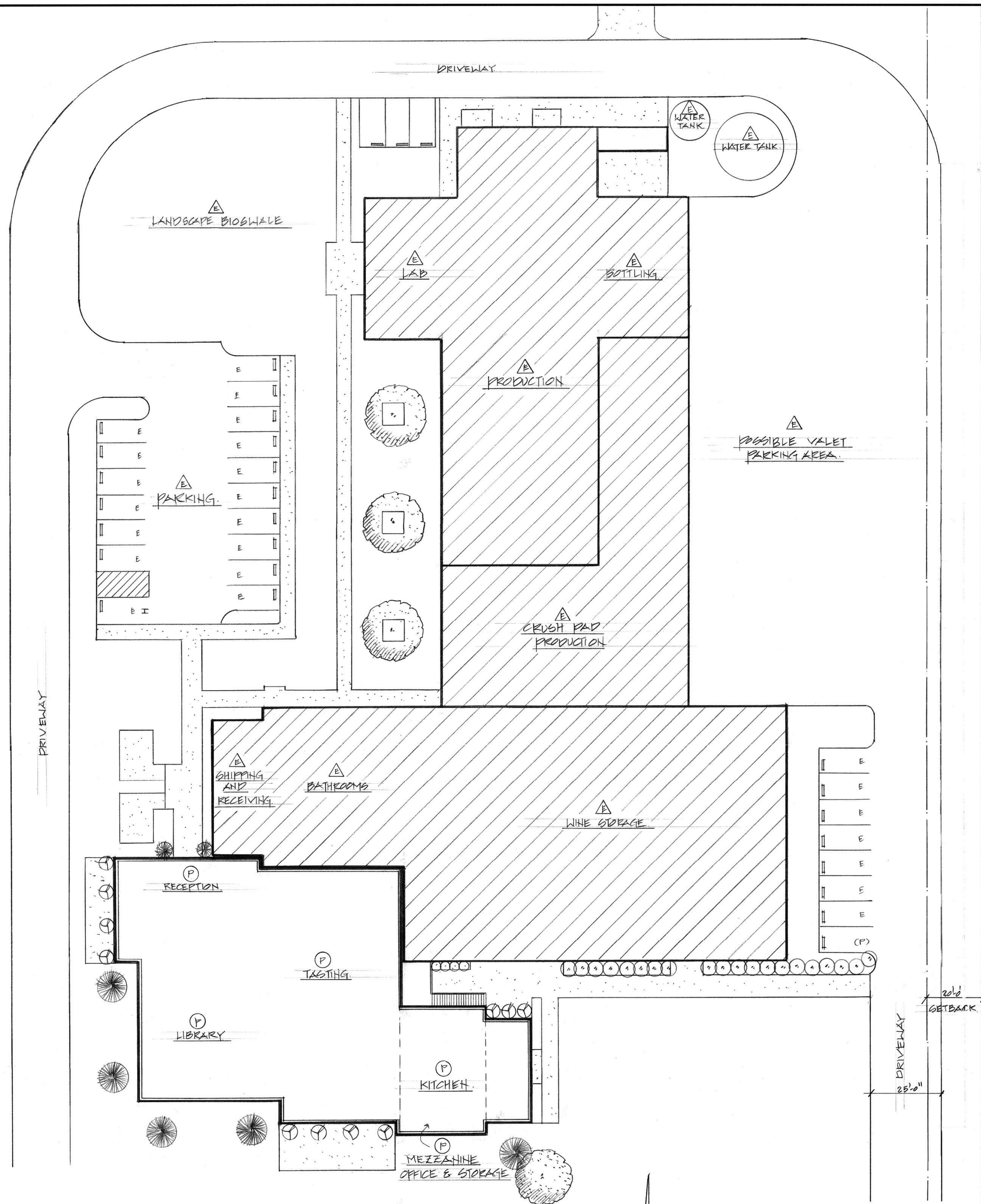
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 Job 3-183
 Sheet 1
 Of 1 Sheets

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Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date 5-15-2020
 Scale 1/8" = 1'-0"
 Drawn JPR
 Job 3.183
 Sheet **2**
 Of 2 Sheets



Legend

- EXISTING BUILDINGS
- PROPOSED BUILDING
- EXISTING
- PROPOSED

ONSITE PARKING: 25 STALLS (12x24)
 (24 EXISTING - 1 PROPOSED)

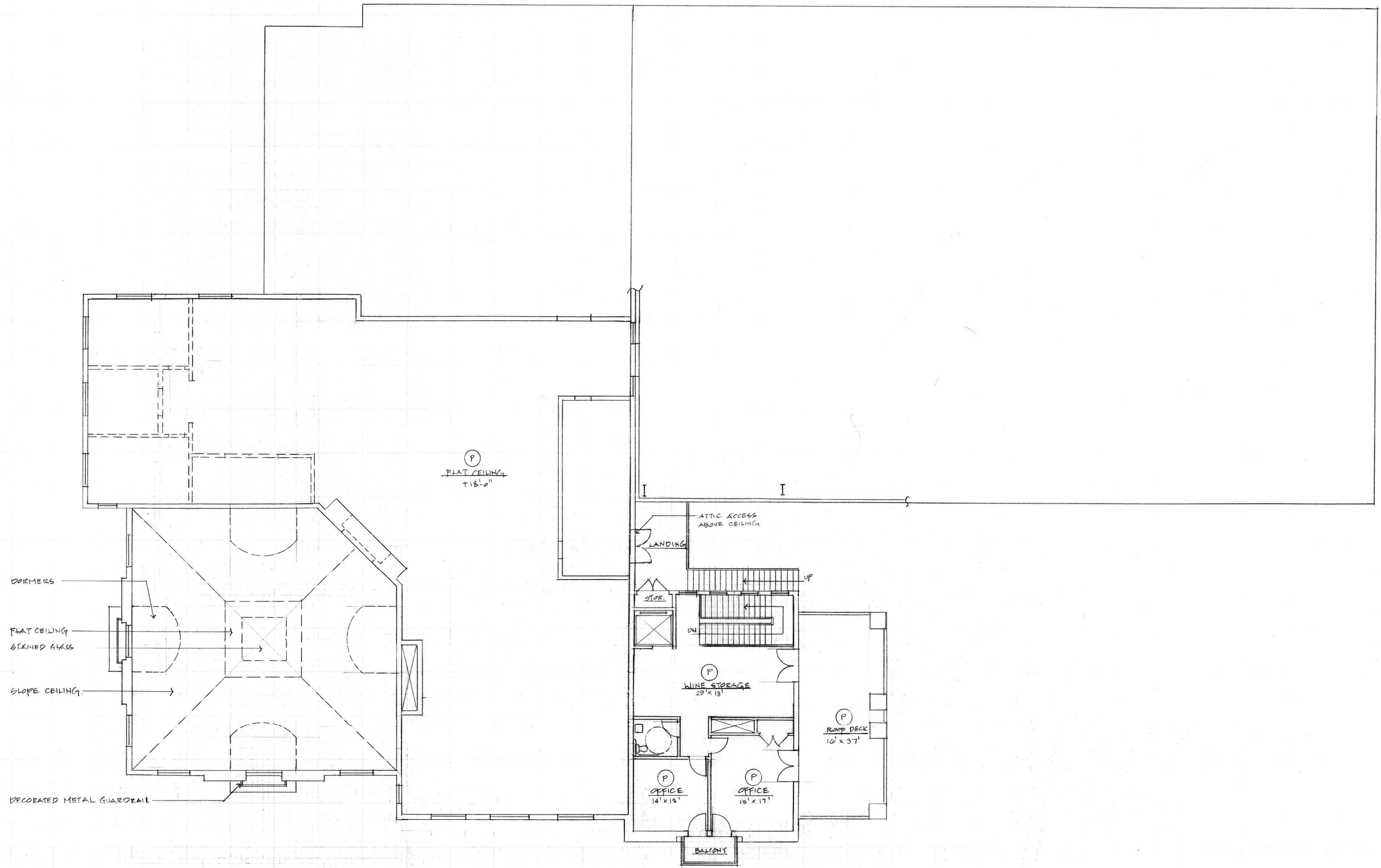
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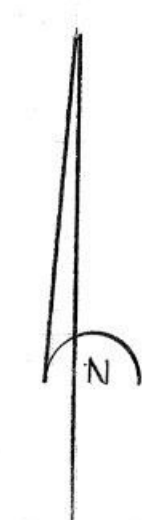
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Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date 5-15-2020
 Scale 1/8" = 1'-0"
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 Job 3-183
 Sheet **4**
 Of 4 Sheets

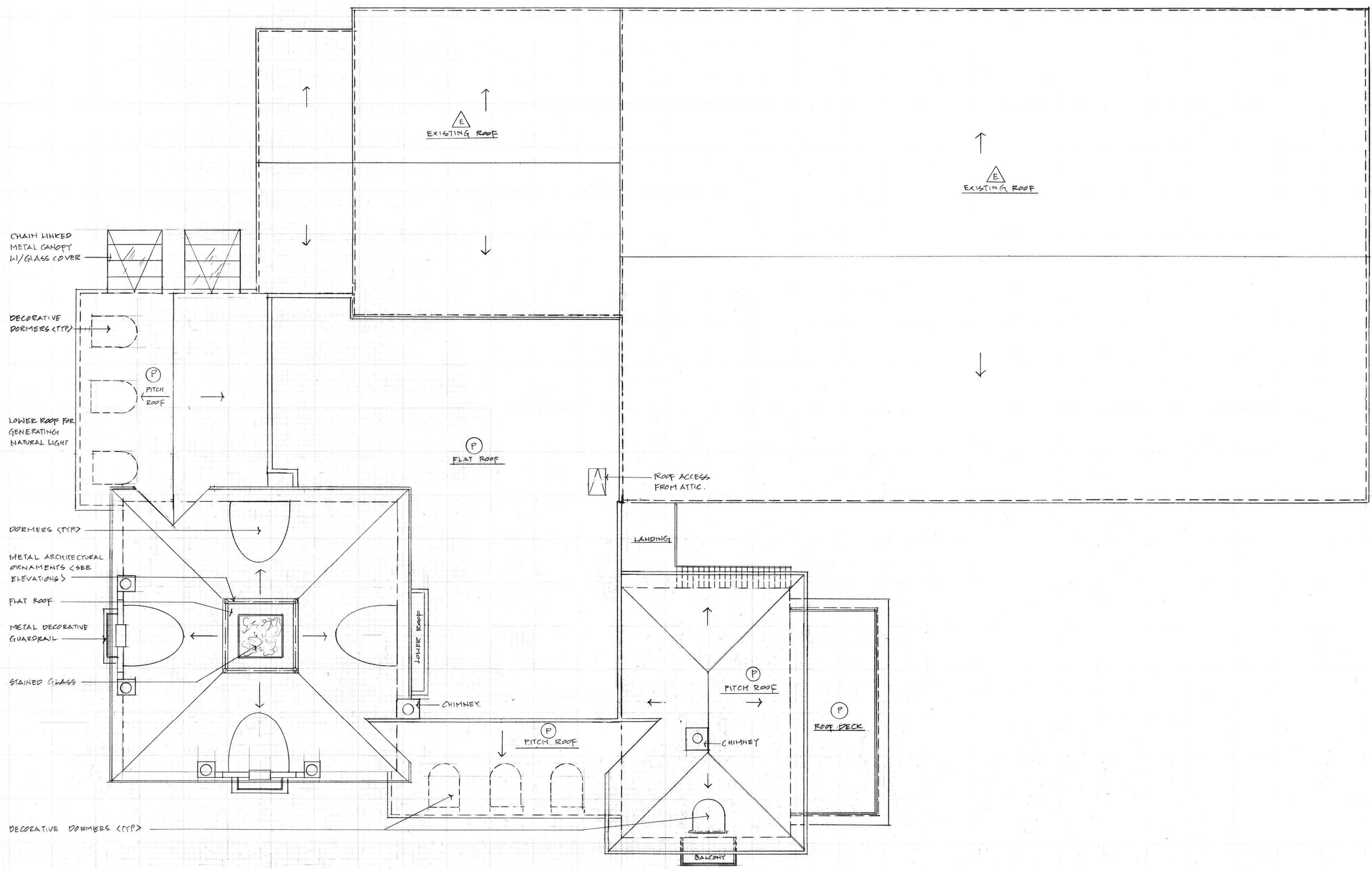


Mezzanine Plan
 1395 S.F. 1/8" = 1'-0"

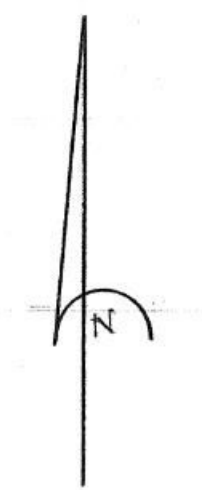


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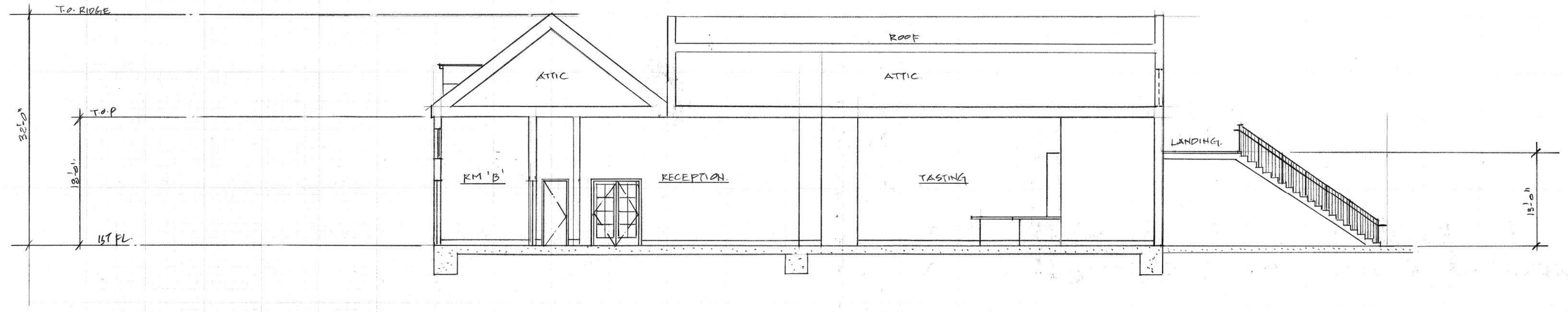
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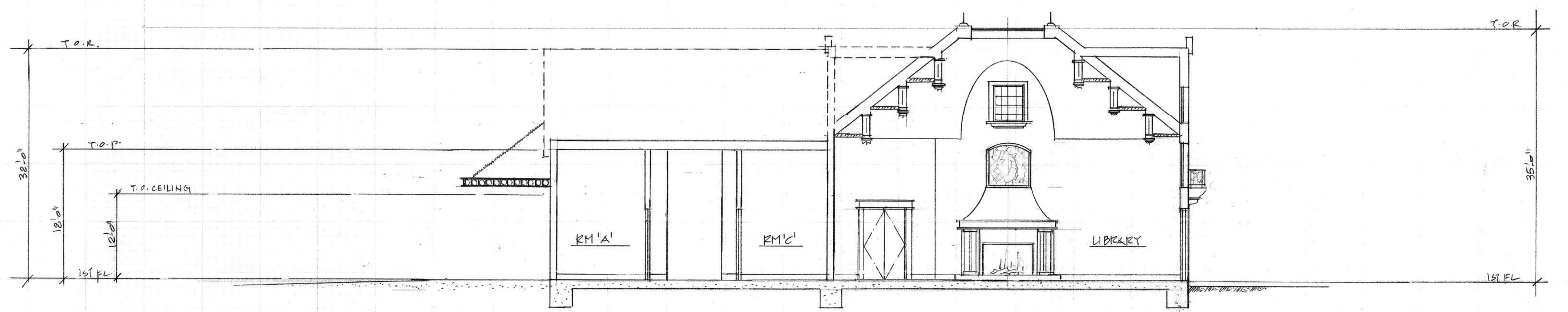
Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date	5-15-2020
Scale	1/8" = 1'-0"
Drawn	JDR
Job	1/8" = 1'-0"
Sheet	5
Of	5 Sheets

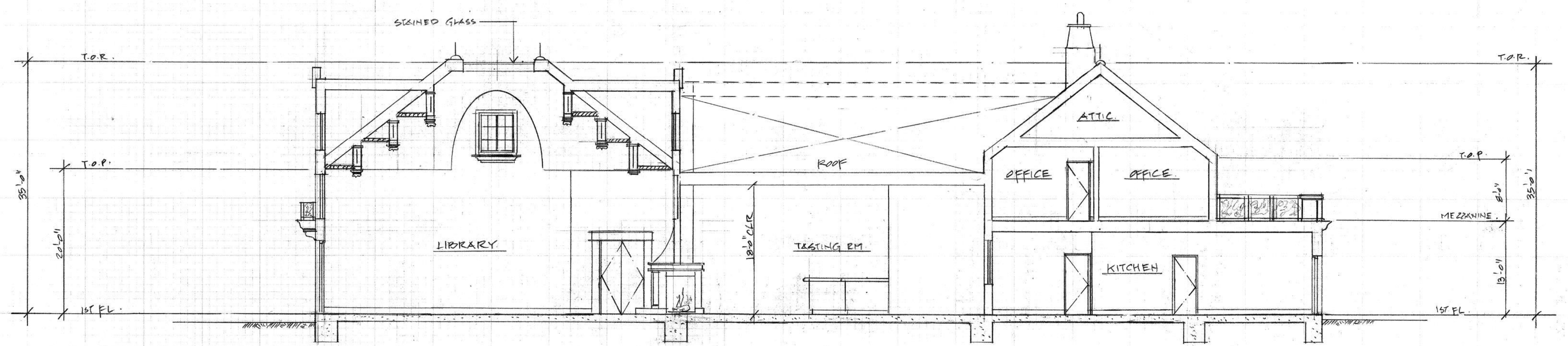
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Section "C" 1/8" = 1'-0"



Section "B" 1/8" = 1'-0"

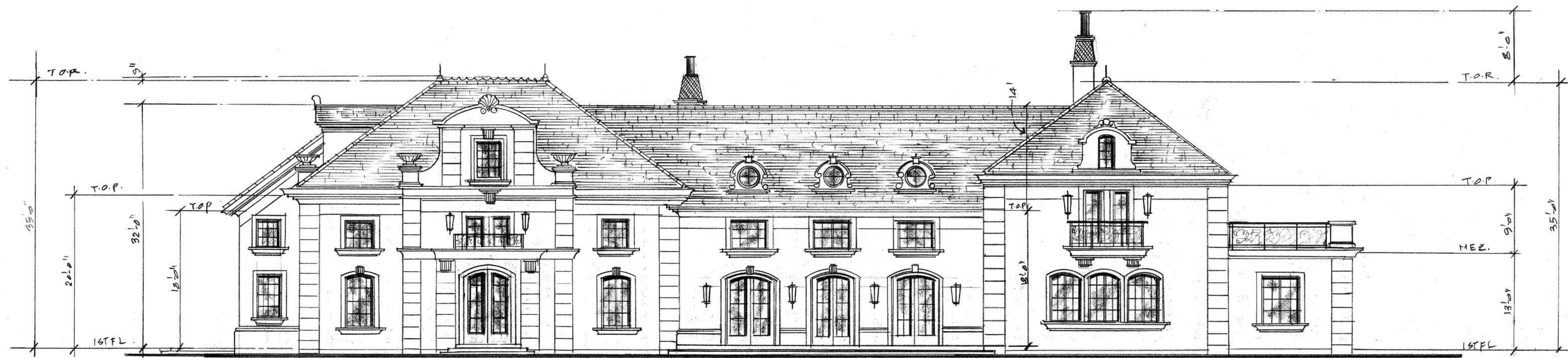


Section "A" 1/8" = 1'-0"

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Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date 5-15-2020
 Scale 1/8" = 1'-0"
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 Job 3-183
 Sheet 6
 Of 6 Sheets



South Elevation



West Elevation

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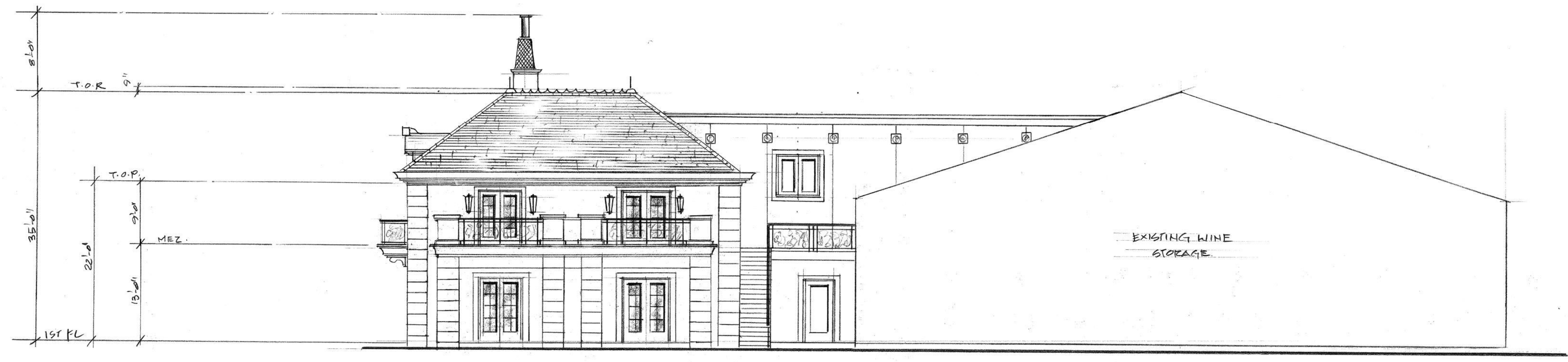
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Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date 5-15-2020
 Scale 1/8" = 1'-0"
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 Job 8-183
 Sheet **7**
 Of 7 Sheets

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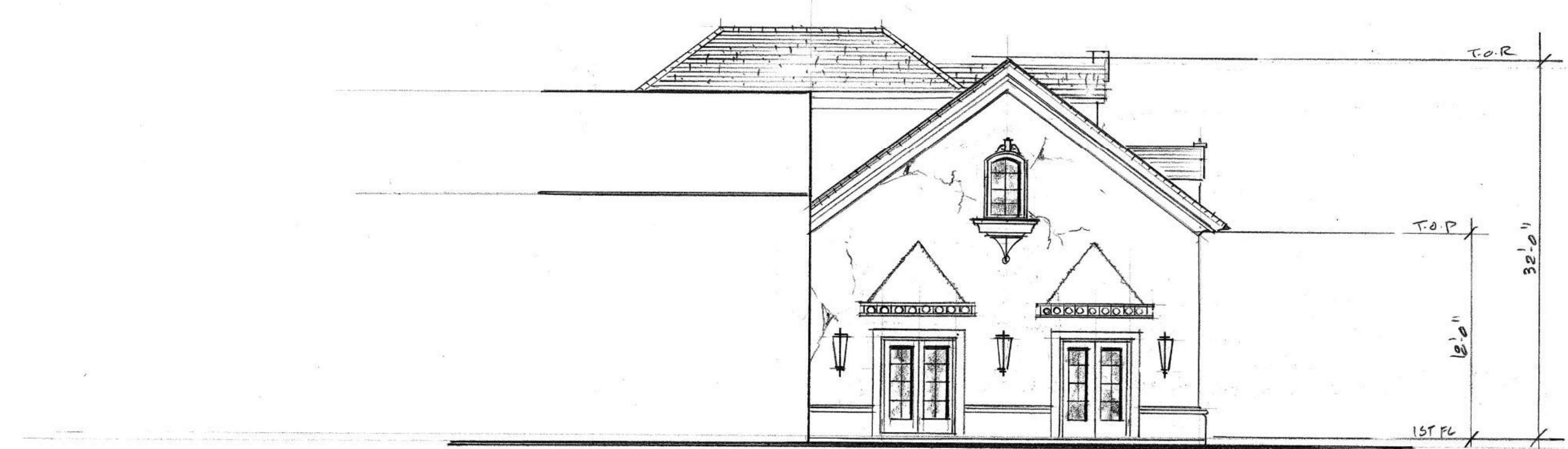
Darosa & Associates
 1601 Bayshore Hwy, #202
 Burlingame, CA 94010
 650-692-4972



East Elevation

Exterior Finishes

- ROOF : COMPOSITION SHINGLES
- WALLS : CEMENT PLASTER AND PAINT
- WINDOWS AND DOORS : FIBER GLASS CLAD
- TRIM : CEMENT PLASTER OVER FORM
- GUARDRAIL : METAL AND PAINT
- DORMERS : PREFABRICATED METAL



North Elevation

Materra Winery Addition
 4324 Big Ranch Road, Napa County, California

Date	5-18-2020
Scale	1/8" = 1'-0"
Drawn	JDR
Job	3.183
Sheet	8
Of	Sheets

Accessory to Production Ratio Table

Proposed Building Area

1ST FLOOR	:	11,192 SF
MEZZANINE	:	1,395 SF
TOTAL	:	12,587 SF

Existing Building Area

BUILDINGS	:	28,064 SF
CRUSH & RACKING	:	6,902 SF. <OUTDOOR>
TOTAL	:	34,966 SF

Proposed Production Area

1ST FLOOR STORAGE	:	582 SF
MEZZANINE STORAGE	:	736 SF
TOTAL	:	1,318 SF

Existing Production Area

FERMENTATION	:	7,250 SF
MECHANICAL & SERVICES	:	1,717 SF
BOTTLING & STORAGE	:	1,608 SF
LABORATORY & MAINTENANCE	:	1,658 SF
WINE STORAGE (BARREL)	:	12,182 SF
CRUSH PAD AREA	:	2,592 SF
RACKING AREA	:	4,350 SF
WINE STORAGE	:	1,870 SF
TOTAL	:	33,187 SF

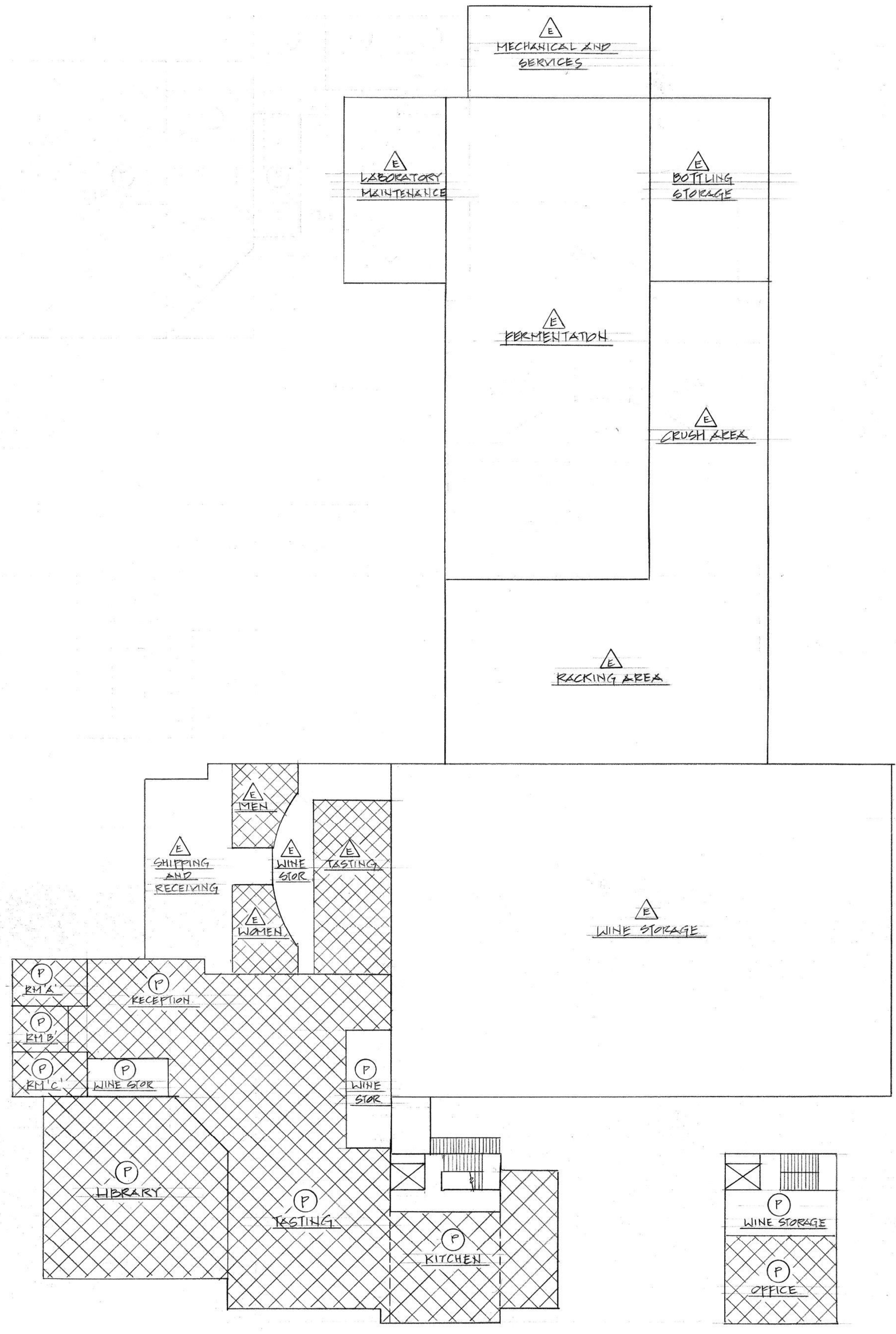
Proposed Accessory Area

TASTING / SALES	:	6,933 SF
LIBRARY	:	2,500 SF
KITCHEN	:	1,200 SF
MEZZANINE OFFICES	:	693 SF
TOTAL	:	11,292 SF





Existing Accessory Area

PUBLIC BATHROOMS	:	792 SF
GRAND TASTING	:	987 SF
TOTAL	:	1,779 SF

TOTAL PRODUCTION AREA : 34,505 SF
 TOTAL ACCESSORY AREA : 13,071 SF } 37.9 %

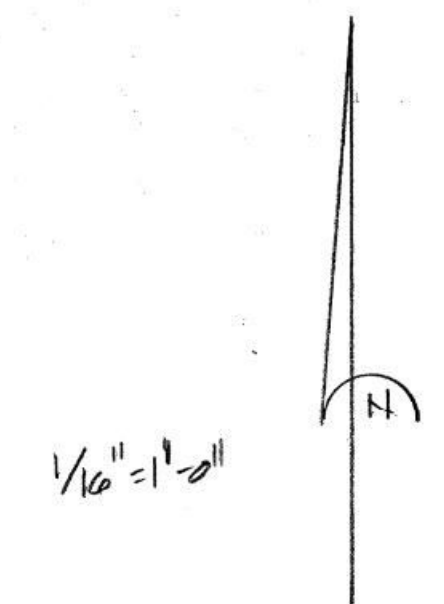


Legend

-  PRODUCTION AREA
-  ACCESSORY AREA
-  EXISTING
-  PROPOSED

1st Floor Plan

Mezzanine







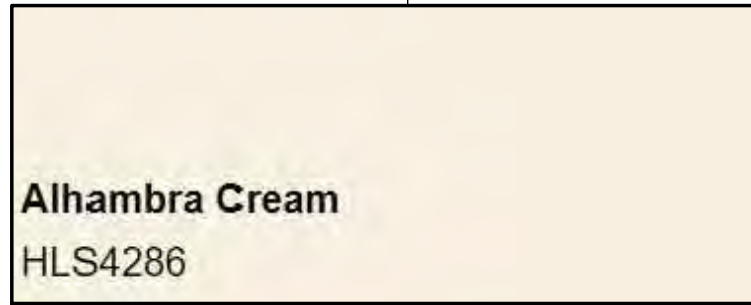



EAST ELEVATION
SCALE: 3/16"=1'-0"




NORTH ELEVATION
SCALE: 3/16"=1'-0"



SOUTH ELEVATION
SCALE: 3/16"=1'-0"

 Bungalow Maple HLS4291 SMOOTH FINISH	 Gettysburg Gray HLS4262 SPONGE FINISH	 Alhambra Cream HLS4286 WINDOW CASING BASE BOARD MOLDING AND TRIMS GUTTERS	 Cortez Chocolate HLS4285 LIGHT TEXTURE	 Daddy-O HLS4260 SMOOTH FINISH	 Bakelite HLS4303 LIGHT TEXTURE
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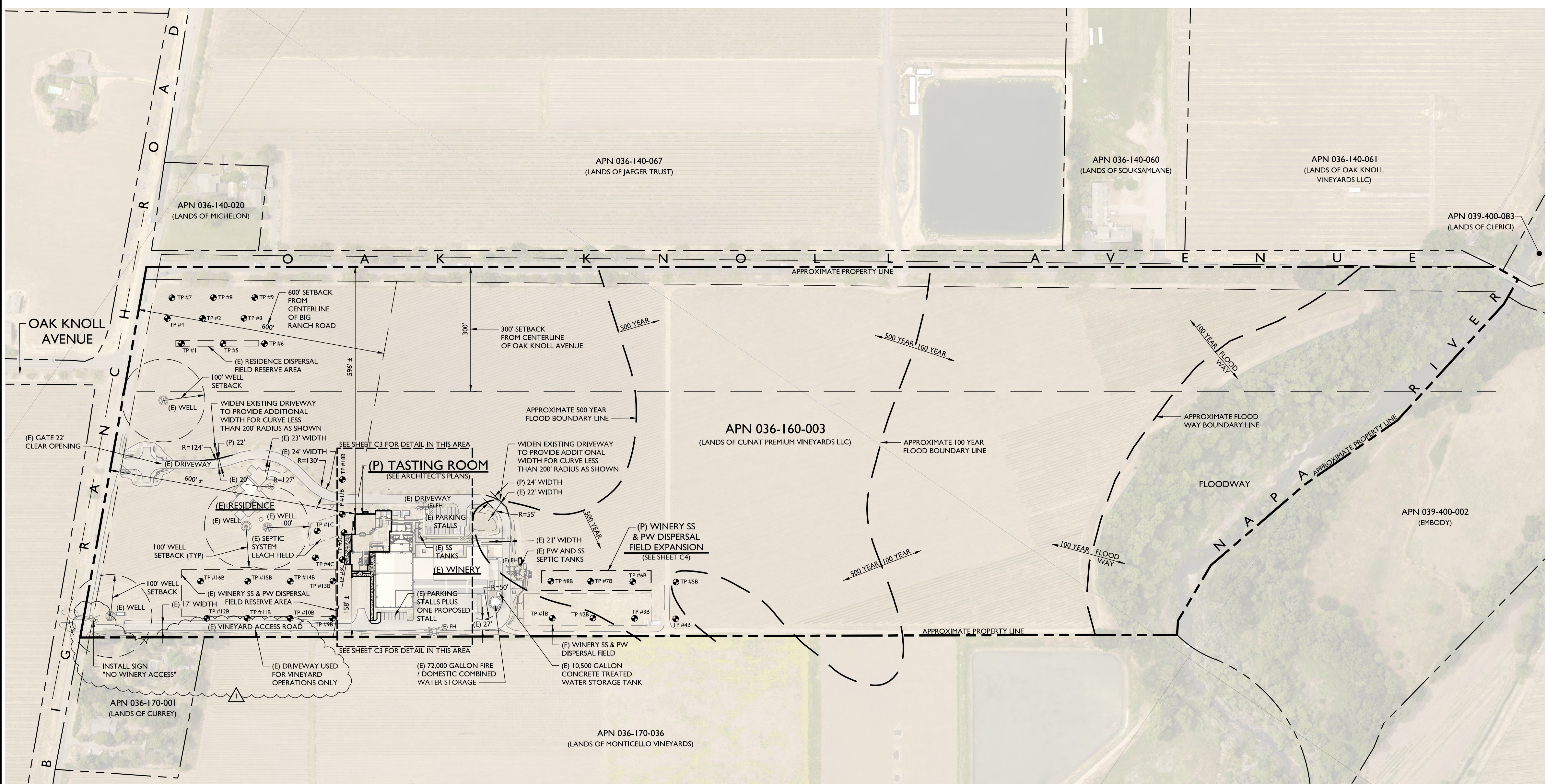
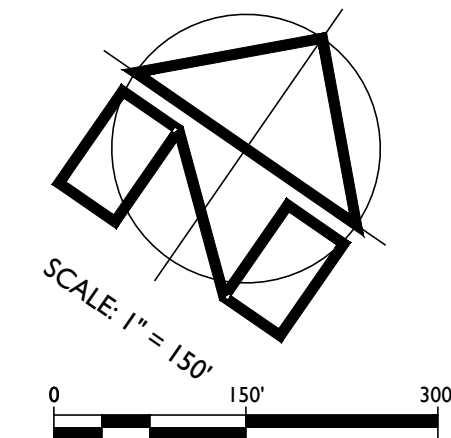
 ROOFING MATERIAL:
COMPOSITE SHINGLE
GEORGETOWN GRAY



WEST ELEVATION
SCALE: 3/16"=1'-0"

MATERRA WINERY

USE PERMIT MODIFICATION CONCEPTUAL SITE IMPROVEMENT PLANS



OVERALL SITE PLAN
SCALE: 1" = 150'

PROJECT INFORMATION:

PROPERTY OWNER & APPLICANT:
CUNAT PREMIUM VINEYARDS LLC
4326 BIG RANCH ROAD
NAPA CA 94558

SITE ADDRESS:
4324 BIG RANCH ROAD
NAPA CA 94558

ASSESSOR'S PARCEL NUMBER:
036-160-003

PARCEL SIZE:
50 ± ACRES

PROJECT SIZE:
0.9 ± ACRES

ZONING:
AGRICULTURAL PRESERVE (AP)

DOMESTIC WATER SOURCE:
PRIVATE WELL

FIRE PROTECTION WATER SOURCE:
STORAGE TANKS

WASTEWATER DISPOSAL:
ONSITE TREATMENT AND DISPERSAL

SHEET INDEX:

- C1 OVERALL SITE PLAN
- C2 SITE DEMOLITION PLAN
- C3 TASTING ROOM SITE PLAN
- C4 SEPTIC SYSTEM EXPANSION CONCEPT PLAN
- C4 STORMWATER CONTROL PLAN
- C5 IMPERVIOUS SURFACE EXHIBIT

FLOOD HAZARD NOTE:

ACCORDING TO THE FEDERAL EMERGENCY MANAGEMENT AGENCY (FEMA) FLOOD INSURANCE RATE MAP (FIRM) MAP NUMBER 0605SC0510F, EFFECTIVE SEPTEMBER 29, 2010, ALL OR A PORTION OF THE PROJECT SITE IS LOCATED IN A SPECIAL FLOOD HAZARD AREA SUBJECT TO INUNDATION BY THE 1% CHANCE ANNUAL FLOOD (100 YEAR FLOOD). SEE FIRM FOR ADDITIONAL INFORMATION.

SURVEY NOTES:

1. FADED BACKGROUND REPRESENTS EXISTING TOPOGRAPHIC FEATURES. TOPOGRAPHIC INFORMATION WAS TAKEN FROM THE "MAP OF TOPOGRAPHY OF A PORTION OF THE LANDS OF CUNAT PREMIUM VINEYARDS LLC" PREPARED BY ALBION SURVEYS, INC., DATED NOVEMBER 8, 2019. APPLIED CIVIL ENGINEERING INCORPORATED ASSUMES NO LIABILITY REGARDING THE ACCURACY OR COMPLETENESS OF THE TOPOGRAPHIC INFORMATION.
2. AERIAL PHOTOGRAPHS WERE OBTAINED FROM THE NAPA COUNTY GEOGRAPHIC INFORMATION SYSTEM (GIS) DATABASE, TAKEN APRIL TO JUNE 2018 AND MAY NOT REPRESENT CURRENT CONDITIONS.
3. CONTOUR INTERVAL: ONE (1) FOOT, HIGHLIGHTED EVERY FIVE (5) FEET.
4. BENCHMARK: ASSUMED
5. THE PROPERTY LINES SHOWN ON THESE PLANS DO NOT REPRESENT A BOUNDARY SURVEY. THEY ARE APPROXIMATE AND ARE PROVIDED FOR INFORMATIONAL PURPOSES ONLY.

TEST PIT NOTES:

1. TEST PITS #1 - #9 WERE EXCAVATED ON OCTOBER 23, 2007 AND WERE WITNESSED BY A REPRESENTATIVE OF THE NAPA COUNTY PLANNING, BUILDING AND ENVIRONMENTAL SERVICES DEPARTMENT - ENVIRONMENTAL HEALTH DIVISION AND DELTA CONSULTING & ENGINEERING.
2. TEST PITS #1B - #18B WERE EXCAVATED BY MONTELLI CONSTRUCTION AND WERE WITNESSED BY MIKE MUELRATH OF APPLIED CIVIL ENGINEERING INCORPORATED AND A REPRESENTATIVE OF THE NAPA COUNTY PLANNING, BUILDING AND ENVIRONMENTAL SERVICES DEPARTMENT - ENVIRONMENTAL HEALTH DIVISION. THE TEST PIT LOCATIONS ARE APPROXIMATE BASED ON FIELD MEASUREMENTS TO SITE FEATURES THAT WERE LOCATED ON THE TOPOGRAPHIC SURVEY.
3. TEST PITS #1C - #4C WERE EXCAVATED BY MADRIGAL VINEYARD MANAGEMENT ON JULY 21, 2015 AND WERE WITNESSED BY MIKE MUELRATH OF APPLIED CIVIL ENGINEERING INCORPORATED AND REBECCA SETLIFF OF THE NAPA COUNTY PLANNING, BUILDING AND ENVIRONMENTAL SERVICES DEPARTMENT - ENVIRONMENTAL HEALTH DIVISION.



MATERRA WINERY
 USE PERMIT MODIFICATION CONCEPTUAL SITE IMPROVEMENT PLANS
 OVERALL SITE PLAN

PREPARED UNDER THE DIRECTION OF:



DRAWN BY:
BT DRAFTING

CHECKED BY:
MRM

DATE:
JUNE 19, 2020

REVISIONS: BY:

7/29/2020 BT
PLAN CHECK COMMENTS

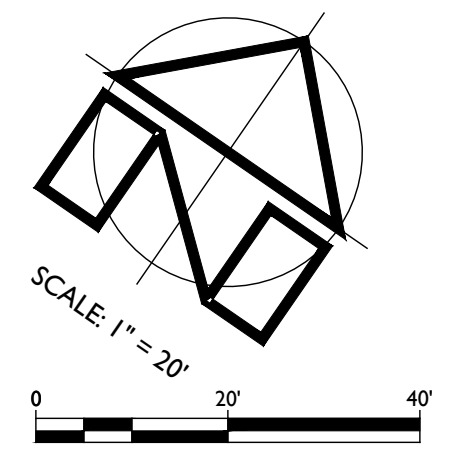
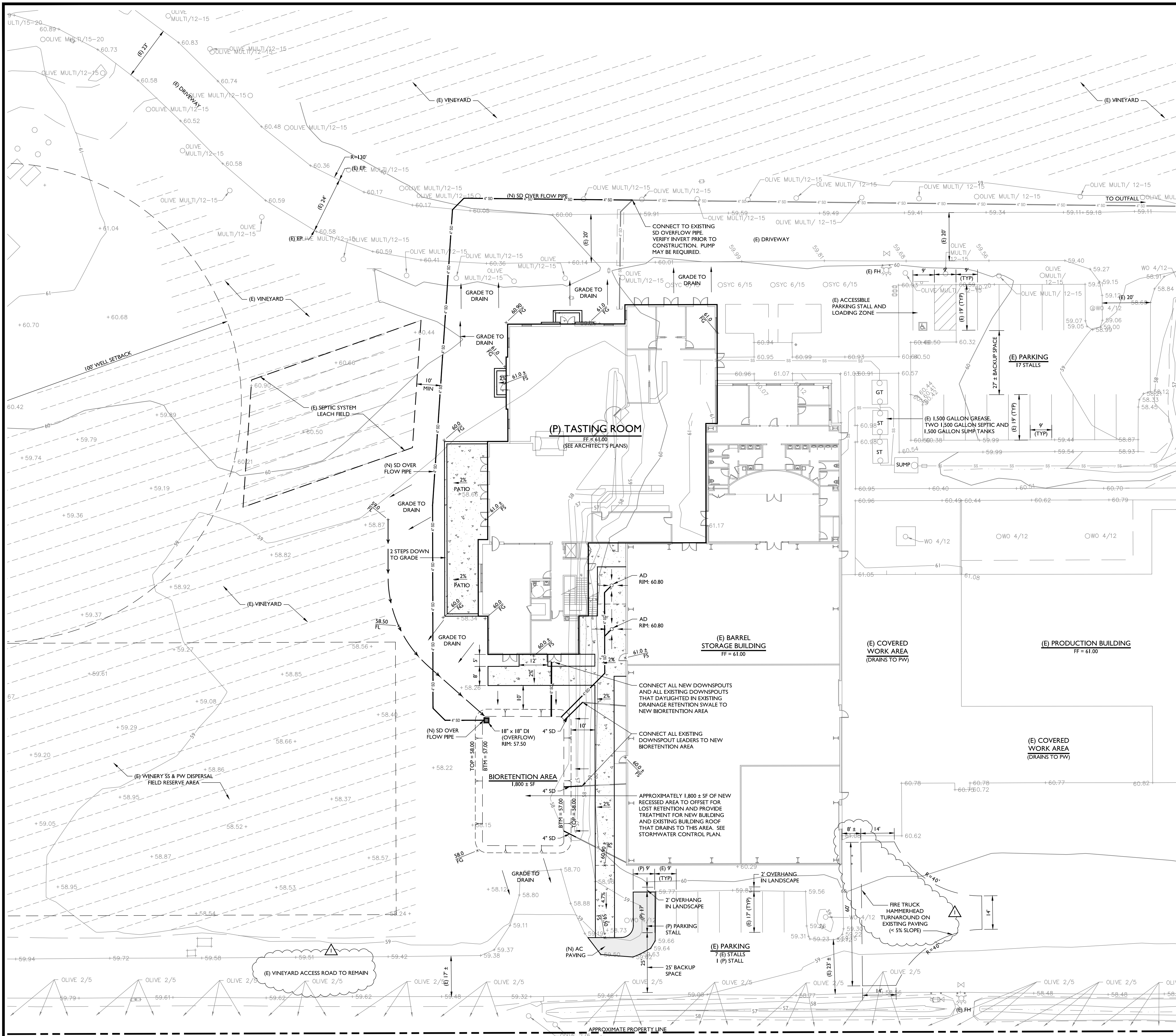
JOB NUMBER:
08-109

FILE:
08-109CONC-OSP.DWG

ORIGINAL SIZE:
24" X 36"

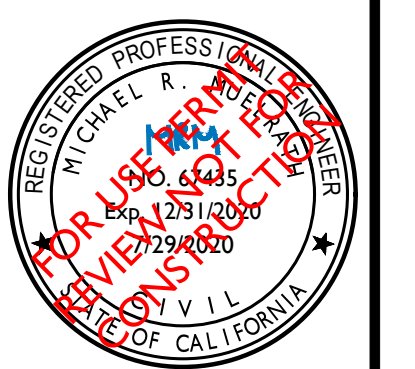
SHEET NUMBER:
C1

OF
6



MATERRA WINERY
USE PERMIT MODIFICATION CONCEPTUAL SITE IMPROVEMENT PLANS
TASTING ROOM CONCEPTUAL SITE PLAN

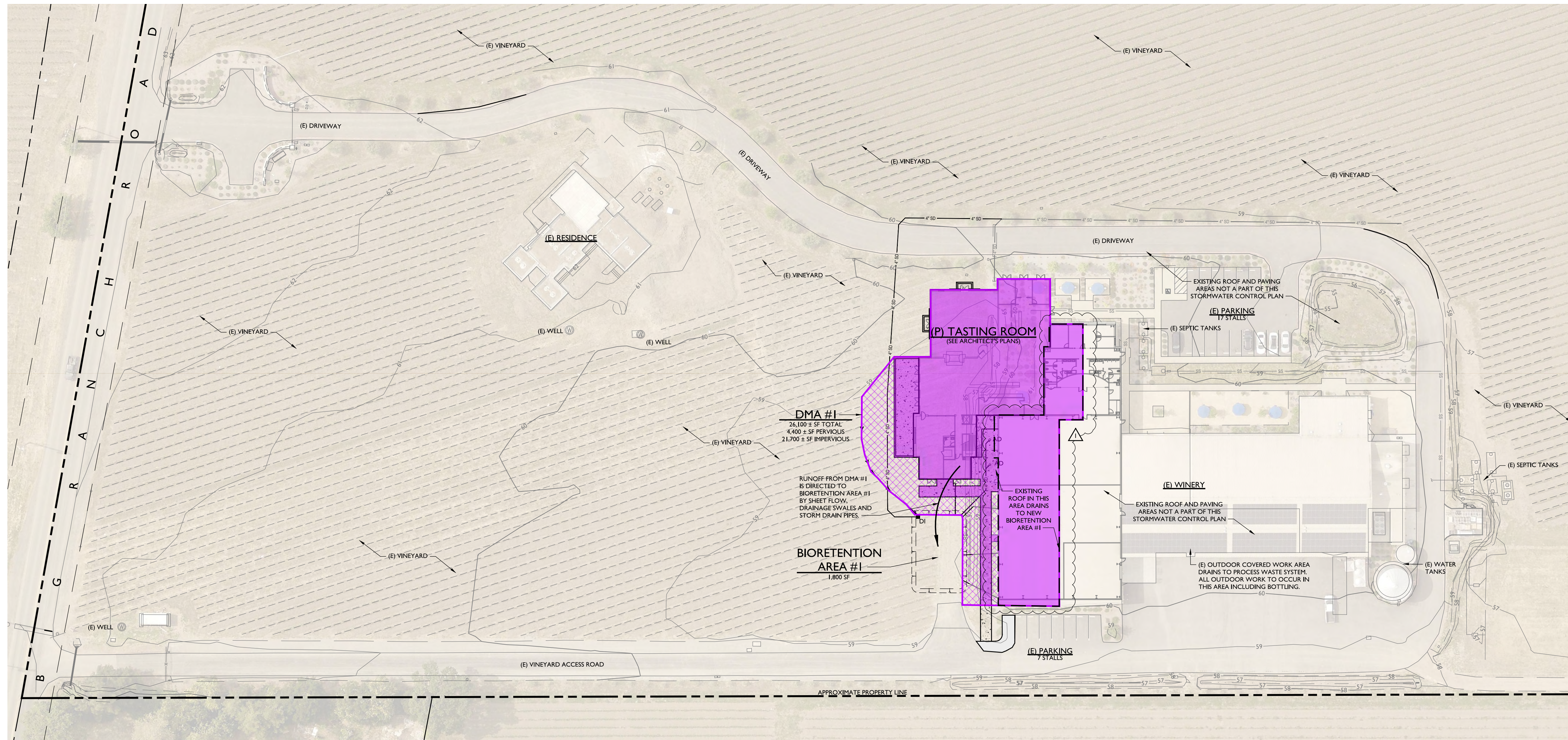
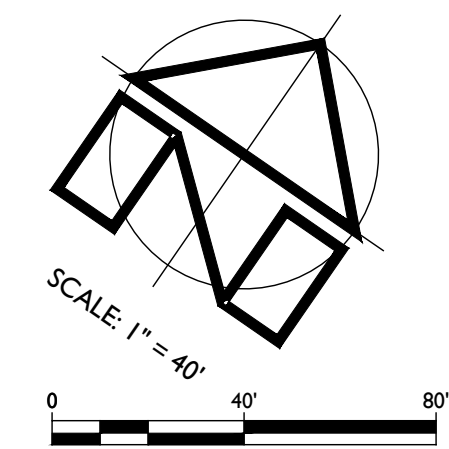
PREPARED UNDER THE DIRECTION OF:



DRAWN BY:	BT DRAFTING
CHECKED BY:	MRM
DATE:	JUNE 19, 2020
REVISIONS:	BY:
7/29/2020	BT
PLAN CHECK COMMENTS	

JOB NUMBER:	08-109
FILE:	08-109CONC.SITE.DWG
ORIGINAL SIZE:	24" X 36"
SHEET NUMBER:	

TASTING ROOM CONCEPTUAL SITE PLAN
SCALE: 1" = 20'



STORMWATER CONTROL PLAN
SCALE: 1" = 40'

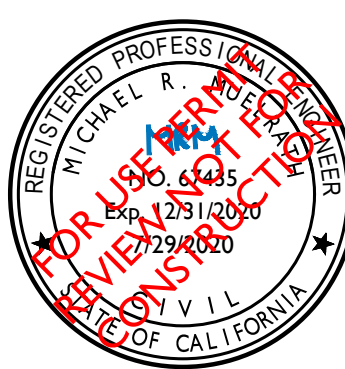
DRAINAGE MANAGEMENT AREAS (SQ FT)	
DMA AREA	#1
PERVIOUS AREA	4,400 ±
IMPERVIOUS AREA	21,700 ±
TOTAL	26,100 ±

DMA LEGEND:

- SHEET FLOW DIRECTION
- IMPERVIOUS AREA (COLOR VARIES BY DMA)
- PERVIOUS AREA (COLOR VARIES BY DMA)
- VEGETATED RECEIVING AREA (COLOR VARIES BY DMA)
- BIORETENTION AREA (COLOR VARIES BY DMA)

MATERRA WINERY
USE PERMIT MODIFICATION CONCEPTUAL SITE IMPROVEMENT PLANS
STORMWATER CONTROL PLAN

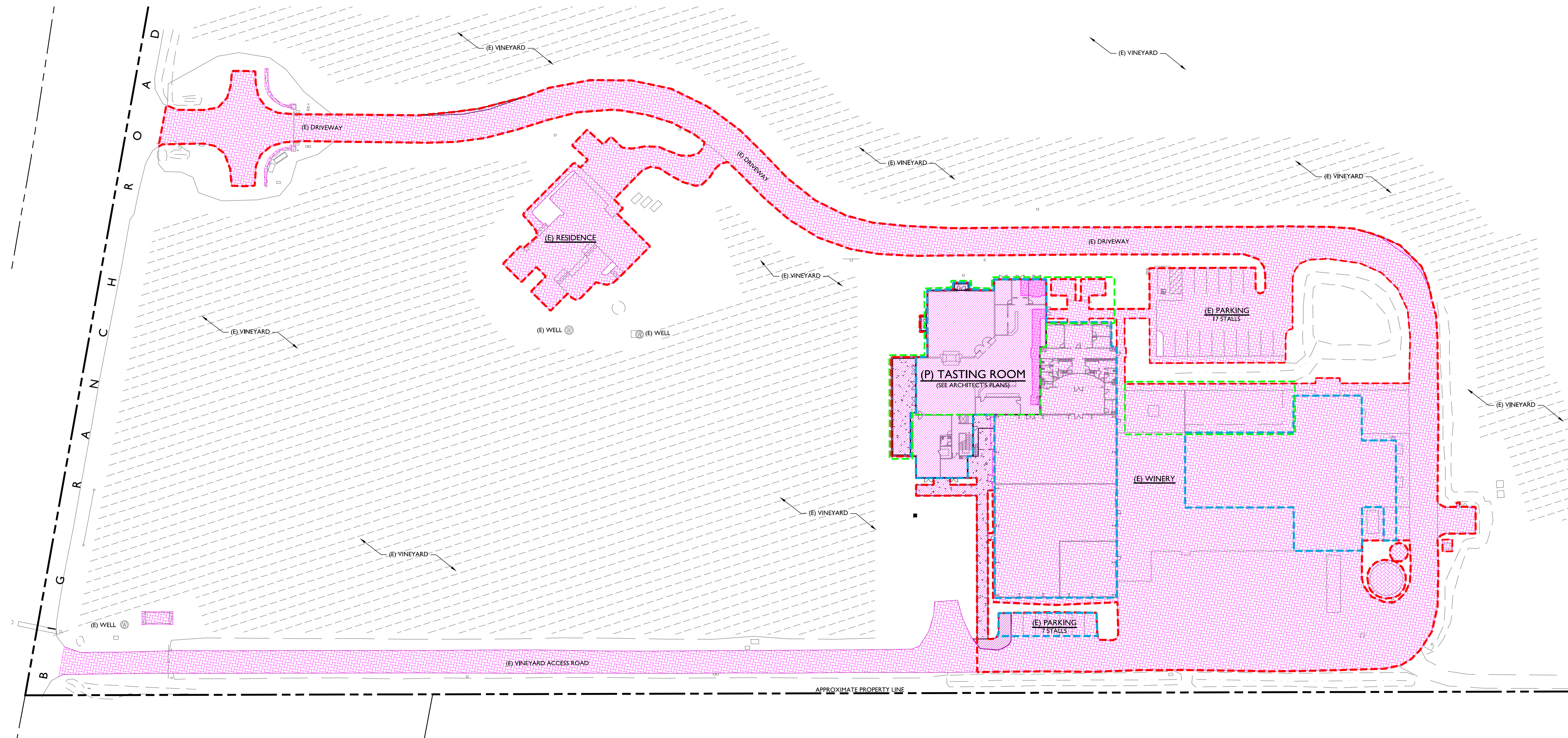
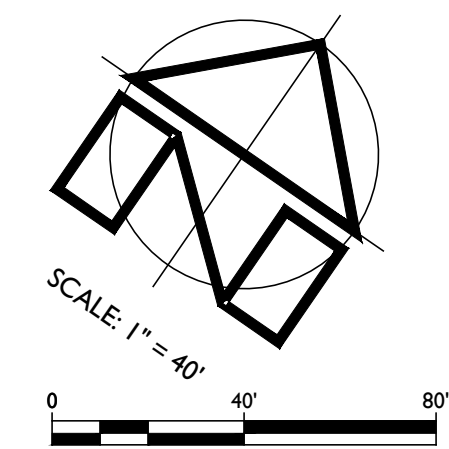
PREPARED UNDER THE DIRECTION OF:



DRAWN BY: BT DRAFTING
CHECKED BY: MRM
DATE: JUNE 19, 2020
REVISIONS: BY:

7/29/2020 BT
PLAN CHECK COMMENTS

JOB NUMBER: 08-109
FILE: 08-109CONC-SWCP.DWG
ORIGINAL SIZE: 24" X 36"
SHEET NUMBER:



IMPERVIOUS SURFACE EXHIBIT
SCALE: 1" = 40'

IMPERVIOUS SURFACE SUMMARY

	PRE-PROJECT AREA (SF)	NEW AREA (SF)	*RECONSTRUCTED AREA (SF)		TOTAL NEW AND RECONSTRUCTED AREA (SF)
			A	B	
TOTAL IMPERVIOUS AREAS	122,480 ±	13,750 ±	680 ±	0	14,430 ±

*RECONSTRUCTED AREAS (A) ARE EXISTING IMPERVIOUS SURFACES THAT ARE BEING REPLACED WITH NEW IMPERVIOUS SURFACES.
RECONSTRUCTED AREAS (B) ARE EXISTING IMPERVIOUS SURFACES THAT ARE BEING REPLACED WITH PERVIOUS SURFACES.

- 2.8 ± ACRES (124,100 ± SF) (P) WINERY COVERAGE AREA
- 0.9 ± ACRES (39,100 ± SF) (P) WINERY DEVELOPMENT AREA
- 0.4 ± ACRES (15,700 ± SF) (P) AB 2004 AREA

MATERRA WINERY
USE PERMIT MODIFICATION CONCEPTUAL SITE IMPROVEMENT PLANS
IMPERVIOUS SURFACE EXHIBIT

PREPARED UNDER THE DIRECTION OF:



DRAWN BY: BT DRAFTING

CHECKED BY: MRM

DATE: JUNE 19, 2020

REVISIONS: BY:

7/29/2020 BT
PLAN CHECK COMMENTS

JOB NUMBER: 08-109

FILE: 08-109CONC-ISE.DWG

ORIGINAL SIZE: 24" X 36"

SHEET NUMBER:

January 5, 2021

VIA DIGITAL DELIVERY

Ms. Emily Hedge, Planner
Napa County Department of Conservation, Development and Planning
1195 Third Street, Room 210
Napa, CA 94559

Re: Preliminary Left Turn Lane Design Letter: Materra Winery Use
Permit Modification Application (P20-00184), 4326 Big Ranch
Road, Napa, CA (APN 036-160-003)

Dear Emily:

On behalf of Brain Cunat and Cunat Family Vineyards, owners of Materra Winery (Applicants), please accept this preliminary left-turn lane (LTL) design exhibit. This submittal is a follow-on to the comprehensive response letter submitted to PBES on December 4, 2020.

As stated in the previous letter, the project Traffic Impact Study determined that an LTL is currently warranted on the southbound Big Ranch Road approach to the winery driveway, even without the addition of project traffic. The project civil engineer will coordinate final design of the LTL and other access elements with County Staff (Department of Public Works and Planning) once ongoing area survey work is completed.

On behalf of the Applicants and the project team, I thank you in advance for your time. Please do not hesitate to contact me if you have any questions.

Sincerely,
MONTEVERDI CONSULTING



George H. Monteverdi, Ph.D.
Principal

Enclosures

cc: Mr. Brian Cunat, Cunat Family Vineyards, LLC
Mr. Harry Heitz, Cunat Family Vineyards, LLC

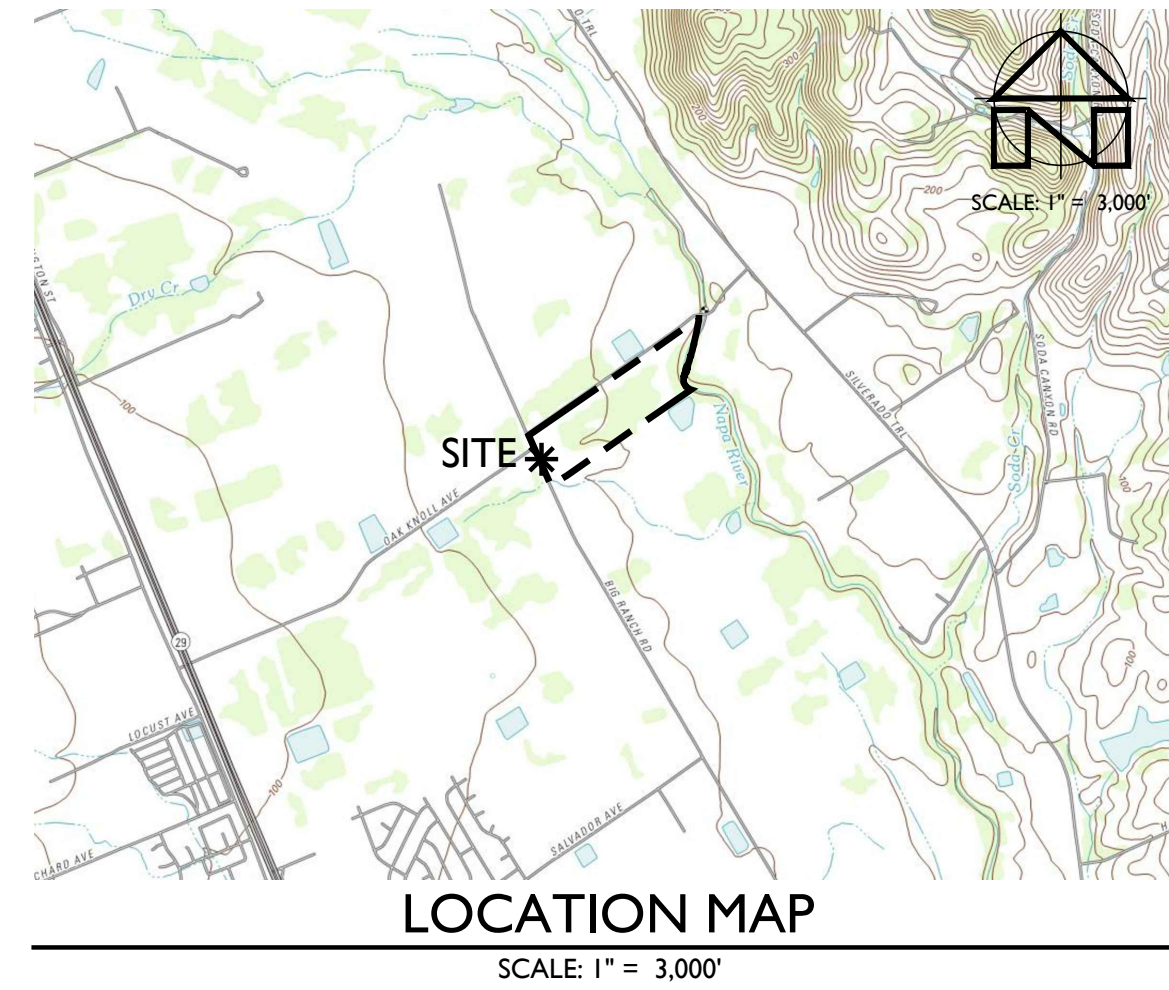
EXHIBIT

PRELIMINARY LEFT-TURN LANE CONCEPT EXHIBIT

MATERRA WINERY

MATERRA WINERY

LEFT TURN LANE CONCEPT EXHIBIT



PROJECT INFORMATION:

PROPERTY OWNER & APPLICANT:
 CUNAT PREMIUM VINEYARDS LLC
 4326 BIG RANCH ROAD
 NAPA CA 94558

SITE ADDRESS:
 4324 BIG RANCH ROAD
 NAPA CA 94558

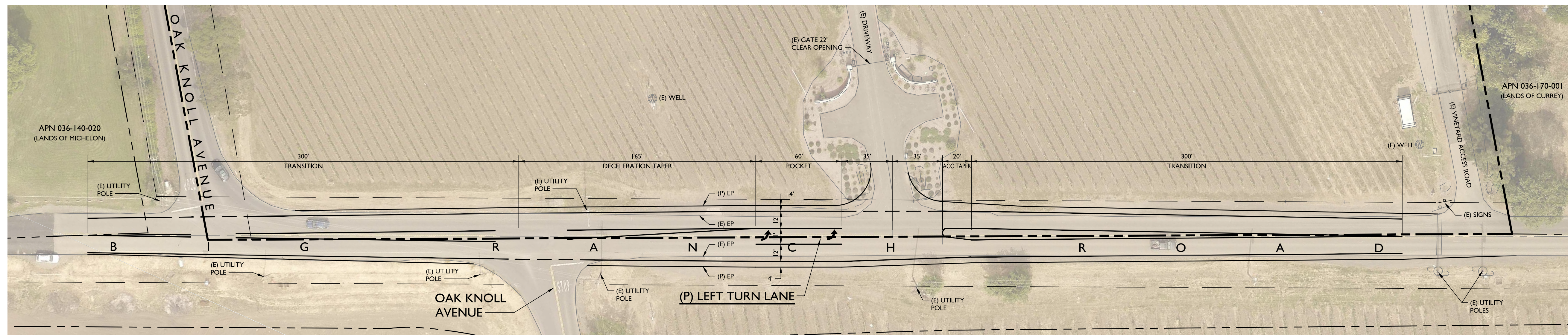
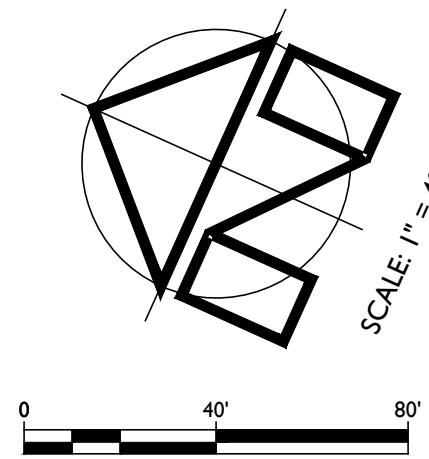
ASSESSOR'S PARCEL NUMBER:
 036-160-003

PARCEL SIZE:
 50 ± ACRES

ZONING:
 AGRICULTURAL PRESERVE (AP)

SURVEY NOTES:

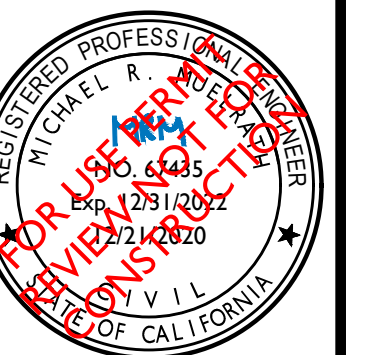
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2. AERIAL PHOTOGRAPHS WERE OBTAINED FROM THE NAPA COUNTY GEOGRAPHIC INFORMATION SYSTEM (GIS) DATABASE, TAKEN APRIL TO JUNE 2018 AND MAY NOT REPRESENT CURRENT CONDITIONS.
3. BENCHMARK: ASSUMED
4. THE PROPERTY LINES SHOWN ON THESE PLANS DO NOT REPRESENT A BOUNDARY SURVEY. THEY ARE APPROXIMATE AND ARE PROVIDED FOR INFORMATIONAL PURPOSES ONLY.



LEFT TURN LANE CONCEPT EXHIBIT

SCALE: 1" = 40'

PREPARED UNDER THE DIRECTION OF:



DRAWN BY:

BT DRAFTING

CHECKED BY:

MRM

DATE:

DECEMBER 21, 2020

REVISIONS: BY:

JOB NUMBER:

08-109

FILE:

08-109IMP-LTLDWG

ORIGINAL SIZE:

24" X 36"

SHEET NUMBER:

1

OF

1