

“D”

Use Permit Application Packet

P19-00408-UP



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

PLANNING APPLICATION FORM

Applicant Information

A Tradition of Stewardship
 A Commitment to Service

Applicant's Name: Aaron and Claire Pott	Phone: 707.318.6680	E-Mail Address: aaron@pottwine.com
Applicant's Mailing Address: 1849 Pine Street	City: St. Helena	State/Zip Code: CA 94574
Property Owner's Name: (if different from Applicant)	Phone:	E-Mail Address:
Property Owner's Mailing Address:	City:	State/Zip Code:
Agent's Name: (if different from Applicant) George H Monteverdi	Phone: 707.761.2516	E-Mail Address: George@MonteverdiConsutling.com
Agent's Mailing Address: 1116 Woodmont Drive	City: Napa	State/Zip Code: CA 94558
Other Representative: (Engineer/Architect)	Phone:	E-Mail Address:
Representative's Mailing Address:	City:	State/Zip Code:

Property Information

Project Name and Address: Chateauneuf du Pott Winery 2272 Mount Veeder Rd., Napa, CA 94558

Assessor's Parcel Number(s): 034-100-046

Site of site (acreage and/or square footage): +/-58.32 acres

General Plan Designation: Agricultural Resource Zoning: Agricultural Watershed

Application Type¹ (For Staff Use)

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

¹: Include corresponding submittal requirements for each application type.

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

Conditions of Application


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

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

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

 9.5.2019


 Property Owner's Signature and Date

 SEPT 5, 2019

 Property Owner's Signature and Date

Applicant/Agent Statement

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

 9.5.2019

 Applicant's Signature and Date

Date Received: <u>10/10/2019</u> Received by: <u>FA</u> Receipt No. <u>138605</u> File No. <u>19-00408-UP</u>	Application Fees	
	Deposit Amount	\$ <u>10,000</u>
	Flat Fee Due	\$
	Total	\$ <u>10,000</u>
	Check No	<u>1118</u>

Hourly Fee Agreement

PROJECT File: _____; request for _____

Winery Use Permit

_____, I, _____, the undersigned, hereby authorize the County of Napa to process the above referenced permit request in accordance with the Napa County Code. I am providing \$ 10,000.00 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):

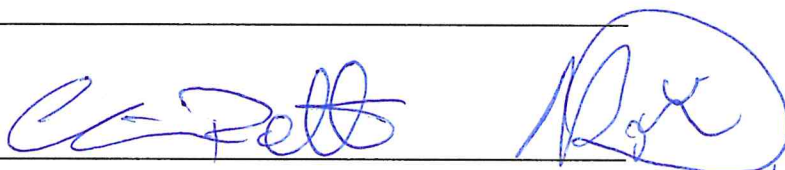
Aaron & Claire Pott

Mailing Address of the Applicant responsible for paying processing fees:

~~1525 Stockton Street~~ 1849 Pine Street,

St. Helena, CA 94574

Signature:*



Email Address:

claire@pottwine.com / aaron@pottwine.com

Date:

9-5-2019

Phone Number:

(707) 318-6680 / 363-3284

*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.

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

Planning, Building & Environmental Services



Winery Production Process

The Napa County Code contains various references to winery production and refers to production capacity as “the wine bottled or received” at a winery and refers to “bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine” (Code Section 18.16.050(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.

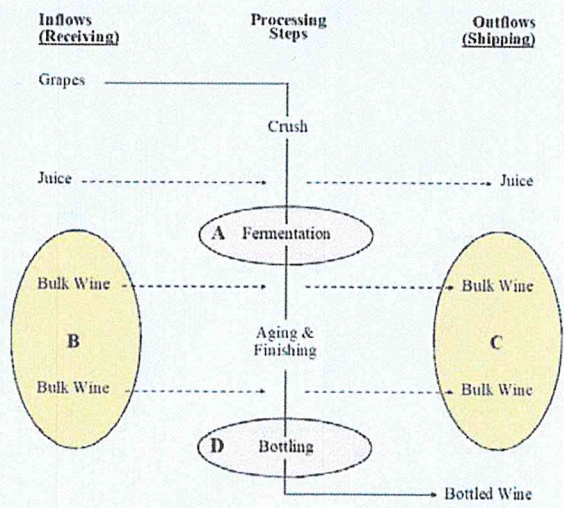


Figure 1. Winery Production Process

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

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.

<p>Aaron Pott and Claire Pott</p> <hr/> <p>Print Name of Property Owner</p>	<p><i>[Signature]</i></p> <hr/> <p>Print Name Signature of Applicant (if different)</p>		
<p><i>[Signature]</i></p> <hr/> <p>Signature of Property Owner</p>	<p>SEPT 5, 2019</p> <hr/> <p>Date</p>	<p><i>[Signature]</i></p> <hr/> <p>Signature of Applicant</p>	<p></p> <hr/> <p>Date</p>

WINERY OPERATIONS

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

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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: NA gal/y Per permit : _____ Permit date: _____

Current maximum actual production: NA gal/y For what year? _____

Average 3 year production: NA gal/y

Proposed production capacity: 20,000 gallons per year

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

Visitation and Operations

Please identify the winery's...

Maximum daily tours/tastings visitation: NA existing 10 proposed

Maximum weekly tours/tastings visitation: NA existing 25 proposed

Visitation hours (e.g. M-Sa, 10am-4pm): NA existing M-Su, 10am-4pm proposed

Production days and hours¹: NA existing M-Su, 6am-6pm proposed

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

Grape Origin

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

Marketing Program

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

The Chateauneuf du Pott (CdP) marketing program will include The proposed winery will host up to three (3) annual marketing events annually for up to 30 persons. In order to meet the requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303), all daily visitor traffic will be scheduled outside the peak traffic periods. Food service at marketing events will include food prepared offsite by a licensed caterer. The proposed winery will also allow activities conducted in accordance with AB 2004 (Evans Bill).

Food Service

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

Food service for daily wine & food pairings and marketing events will include food prepared offsite by a licensed caterer. The winery will not include a commercial kitchen.

Winery Coverage and Accessory/Production Ratio

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

Existing NA sq. ft. NA acres
 Proposed +/-8,555 sq. ft. +/-0.2 acres

Winery Coverage. Consistent with the definition at "b." at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

+/-40,777 sq. ft. +/-0.9 acres +/- 2 % of parcel

Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing NA sq. ft. Proposed +/-3,883 (conditioned) sq. ft.
+/-5,946 (incl. covered crush pad)

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

Existing NA sq. ft. NA % of production facility
 Proposed +/-757 sq. ft. +/-13 % of production facility

Caves and Crush pads No cave is being proposed as part of this application.

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

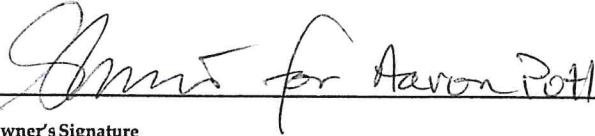
- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
 Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area (total) Existing: 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: NA sq. ft. Proposed: +/-2,063 sq. ft.
 Uncovered crush pad area Existing: NA sq. ft. Proposed: NA sq. ft.
 Cave Spoils total: Proposed: NA cy.
 Cave Spoils Use: NA 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.

 for Aaron Pott

Owner's Signature

10/5/19

Date

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



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)

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

BMP-25 (b)

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

BMP-25 (c)

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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:

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3. *Napa County General Plan, June 2008.*
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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.*
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14. <http://www.countyofnapa.org/pages/departmentscontent.aspx?id=4294971612>
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16. <http://water.epa.gov/polwaste/green/index.cfm>

USE PERMIT APPLICATION
PROJECT DESCRIPTION – REVISED July 2021
CHATEAUNEUF DU POTT WINERY
2072 MOUNT VEEDER ROAD, NAPA, CA

APPLICANTS:

Aaron & Claire Pott
Pott Wines
1849 Pine Street
St. Helena, CA 94574

APPLICANT'S REPRESENTATIVE:

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

APN: 034-100-046

ACREAGE: ±58.32 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Resource: Agricultural Watershed (AR:AW)

GENERAL PROJECT DESCRIPTION:

Aaron and Claire Pott have been making wine in the Napa Valley for over 13 years. During that time Aaron has served as consulting winemaker for a number of exceptional wineries, including Seven Stones, Blackbird, Quixote, Somnium, Perliss, St. Helena Winery, Adler Deutsch, Fisher Vineyards, Greer, Fe, Emos, Martin Estate, ¿Como No? Bernard Magrez, Fe and Blackbird Vineyards. Aaron and Claire also have built Pott Wine. The Potts have owned, lived on and maintained their property on Mount Veeder Road since 2004 and are committed to winery development and operations that are organic, safe, environmentally sound, and respect and maintain the rural character of the Mount Veeder.

The purpose of this application is to obtain approval to establish a new 20,000 gallons per year (gpy) winery located on the Applicant's property at 2072 Mt. Veeder Road, Napa (APN 034-100-046) (the Property). The winery facility (Facility) will consist of a single structure housing +/-3,881 s.f. of production space, +/-757 s.f. of accessory space and a +/-2,066 s.f. covered crush pad. The total square footage of conditioned production and accessory space is +/-4,638 s.f. A Pre-Application Meeting with Napa County Planning/Conservation and Engineering Services staff regarding this application was conducted on June 6, 2019.

Tasting and marketing events will occur at the Facility in accordance with the Marketing Plan described below. The total proposed Production space (+/-3,881 s.f. conditioned production space plus +/-2,066 s.f. covered crush pad) is +/-5,947 s.f. and the total conditioned Accessory space is +/-757 s.f. The accessory-to-production square foot ratio is ±12.7%. Floorplans and elevations for the proposed development are submitted as part of this Application. The total conditioned production and accessory space in the facility is +/-4,638 s.f., which is less than the maximum of 5,000 s.f. permitted by the

requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303).

The Property is a previously-developed site with a single-family residence and barn which were incinerated by wildfire in October 2017. A steel pole barn survived the fire and remains onsite. The winery development area will be located within the existing, historical development footprint in order to minimize earthmoving activities and to meet applicable stream setback requirements. The existing development area represents the only reasonably-developable portion of the entire +/-58-acre parcel. The proposed site development plan, however, places the winery within the 300 ft. setback from Mt. Veeder Road located along the western parcel boundary. As such, a Variance application is included as part of this submittal.

Vineyards on properties owned or under contract the Applicant will supply a substantial percentage of grapes required for the requested annual wine production volume. It is anticipated that approximately sixteen grape hauling truck trips annually will be removed from County roadways by virtue of the grape being processed at the Chateauf du Pott facility rather than elsewhere in Napa County. 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. The winery will be staffed by up to a total of two full-time employees during normal operations and by up to three full-time and three part-time employees during harvest. Winery administrative, point of sale, and hospitality activities will occur within the proposed winery building and associated patio. Parking consistent with ADA accessibility requirements will be located adjacent to hospitality and winery structures. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit application. The water and wastewater system analyses prepared as part of this application include demands associated with the winery employees as well as visitors to the Property.

As shown on the site plans accompanying this application, civil improvements will include driveway improvements as required by the Napa County Road & Street Standards and development of wastewater disposal systems to accommodate domestic and process wastewaters associated with Facility operations. A total of seven all-weather parking spaces, including one van-accessible ADA space, will be developed in accordance with applicable design requirements. Improvements to the access point from Mt. Veeder Road to the Property driveway will be made, as required.

MARKETING and ONSITE TASTING & SALES OF WINE

The proposed winery will host up to three (3) annual marketing events annually for up to 30 persons. Maximum daily tours and tastings (T&T) will be limited to 10 persons, with an average of 25 persons per week. In order to meet the requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303), all daily T&T traffic will be scheduled outside the peak traffic periods (1:45-2:45pm on weekends and 4:30-5:30 pm on weekdays). Food service at marketing events will include food prepared offsite by a licensed caterer. The proposed winery will also allow activities conducted in accordance with AB 2004 (Evans Bill).

Daily T&T and marketing events will not occur on days when a Red Flag Warning has been issued by the National Weather Service and/or Napa County Office of Emergency Services, or upon issuance of a

Public Safety Power Shutoff (PSPS) Warning by Pacific Gas and Electric (PG&E). If any visitation (T&T or marketing event) is occurring at the time a Red Flag Warning or PSPS Warning takes effect, all attendees and non-essential employees will be directed to leave the property.

WASTEWATER TREATMENT AND DISPOSAL:

As part of pre-application due diligence, Applied Civil Engineering has prepared an onsite wastewater disposal feasibility study for the proposed project. Based on the anticipated wastewater flows, the proposed site layout and the finding of relatively shallow acceptable soil depths, stream setbacks and slope stability considerations, the process and sanitary wastewater generated at the proposed winery will utilize a common system for treatment and disposal. At this time, the Applicant plans to dispose of winery wastewater via a pretreatment and drip irrigation distribution system.

The conceptual designs of the wastewater disposal system options are outlined in the Applied Civil Engineering report, submitted as part of this Use Permit application. The report demonstrates that the proposed wastewater systems have been designed to effectively handle the volumes of anticipated process wastewater and sanitary sewage generated by site activities.

GROUNDWATER USE ANALYSIS:

The Property is located on Agricultural Watershed (AW) zoned lands and is not within a Groundwater Deficient Area. Domestic water for the Facility will be supplied by an existing groundwater well located on an adjacent parcel (APN 034-100-045) owned by the Applicants. This well meets all applicable State and County water quality requirements. A Phase 1 Water Availability Analysis (WAA) has been prepared and is included in this Use Permit application. The conclusion of the WAA is that there is ample groundwater available and that the winery will not adversely impact water availability in the area.

The WAA prepared by O'Connor Environmental, Inc (OEI) applied the Soil Water Balance model (SWB) to the project recharge area. The SWB analysis revealed that average water year recharge was approximately 8.3 inches/yr. or 46.3 acre-ft/yr. During drought conditions, recharge was significantly lower at 2.0 inches/yr. or 11.2 acre-ft/yr. The total proposed water use for the project recharge area is estimated to be 0.58 acre-ft/yr. This represents approximately 1% of the mean annual recharge during average years and 5% in drought years, indicating that the project is unlikely to result in declines in groundwater elevations or depletion of groundwater resources over time. The nearest neighboring well is located more than 500-ft (+/-1,100-ft) from the project well indicating that a Tier 2 well interference analysis is not required.

Additional details, including the identification of the closest known groundwater well on an adjacent parcel, are provided in OEI's Phase I Water Availability Analysis prepared for and submitted with this application.

FIRE PROTECTION:

The Property is currently accessed from Mt. Veeder Road by an existing private driveway that is entirely on the subject parcel. This driveway will be improved to commercial standards as required by the Napa County Road & Streets Standards (NCRSS). The winery development layout affords ready access to all

winery structures on the property. Commercial fire sprinkler systems, consistent with County building code requirements will be installed in the winery structure. The current development plans provide for the installation of onsite water storage tanks exclusively for fire protection. The actual quantity of fire protection water stored onsite will be determined by a fire protection consultant during development of site improvement construction drawings.

Daily T&T and marketing events will not occur on days when a Red Flag Warning has been issued by the National Weather Service and/or Napa County Office of Emergency Services, or upon issuance of a PSPS Warning by PG&E. If any visitation (T&T or marketing event) is occurring at the time a Red Flag Warning or PSPS Warning takes effect, all attendees and non-essential employees will be directed to leave the property.

TRAFFIC:

A Focused Trip Generation Analysis (Traffic Analysis) has been prepared as part of the Use Permit application. The Traffic Analysis included peak hour and daily traffic for Typical Weekday, Typical Saturday, Crush Saturday and Largest Marketing Event conditions. The total daily trips for the proposed project are 11 trips per day (four peak hour trips). In order to meet the requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303), all daily T&T and Marketing Event traffic will be scheduled outside the peak traffic periods (1:45-2:45pm on weekends and 4:30-5:30 pm on weekdays). For normal daily operations, parking for all visitors will be accommodated onsite through the use of the paved parking areas. Marketing visitors will park at an offsite location and will be transported to and from the winery via shuttle bus.

The Applicant owns a parcel (APN 034-100-047) adjacent to the Parcel identified in this application. That parcel currently has +/- 4.7 acres of mature vineyard. Because these grapes will be processed at the proposed winery, approval of this application will effectively remove approximately 16 grape-hauling truck trips from Mt. Veeder Road and other County roadways.

VIEWSHED PROTECTION:

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

ACCESSORY ACTIVITIES:

Proposed marketing activities are summarized above. The winery development plan includes seven parking spaces (including one van-accessible handicap space) proposed for employees, anticipated day-to-day visitors and miscellaneous delivery vehicles. During harvest, it is not expected that all employees will be working during the same hours or days. For marketing events, guests will park at an offsite location and will be transported to and from the winery via shuttle bus. The proposed winery will allow activities conducted in accordance with AB 2004 (Evans Bill) in the areas identified in the revised site plans submitted in June 2020.

Daily T&T and marketing events will not occur on days when a Red Flag Warning has been issued by the National Weather Service and/or Napa County Office of Emergency Services, or upon issuance of a

PSPS Warning by PG&E. If any visitation (T&T or marketing event) is occurring at the time a Red Flag Warning or PSPS Warning takes effect, all attendees and non-essential employees will be directed to leave the property.

CULTURAL AND ENVIRONMENTAL RESOURCES

Examination of Napa County cultural resource maps indicated the potential presence of cultural resources on the parcel. As such, a Cultural Resource Reconnaissance (CRR) survey was conducted by Flaherty Cultural Resource Services (FCRS) on approximately 15 acres of land, including the proposed winery development area. The CRR report determined states that “no cultural resources were discovered within the project boundaries.” The complete FCRS report is included in the Use Permit application submittal packet.

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 property is within any Napa County sensitive environmental resource overlay.

Based on the potential presence of ecologically sensitive species, a Biological Resource Assessment (BRA) was prepared by AES Corporation. The BRA was conducted prior to the 2017 Napa County wildfires which burned all structures and the majority of vegetation on the parcel. It is anticipated, however, that the conditions described in the report likely reflect the long-term stable ecology onsite. As such, the complete BRA submitted with this application, should form an appropriate basis for evaluating potential project-related impacts to ecological resources. The BRA includes recommendations which, when implemented as part of project development, will result in the reduction of any potential impact to “Less-than-Significant.” As validated in a letter from AES dated December 14, 2019, avoidance measures described in the BRA have been integrated into the revised site plans submitted in June 2020.

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 (planned), Preservation of developable open space in a conservation easement (planned); Habitat restoration or new vegetation (planned); Alternative fuel and electric vehicles in fleet (existing); Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 (planned), Vehicle Miles Traveled (VMT) reduction plan (existing), Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 (planned), Energy conserving lighting (planned), Energy Star Roof/Living Roof/Cool Roof (planned), Bicycle incentives (planned); Connection to recycled water (planned), Installation of water efficient fixtures (planned), Low-impact development (LID) (planned), Water efficient landscaping (existing), Composting of 75% food and garden material (existing), Planting of shade trees within 40 feet of the south side of the building elevation (existing), Electrical vehicle charging station(s) (planned), Site design oriented and designed to optimize conditions for natural heating, cooling and day lighting of interior spaces, and to maximize winter sun exposure (planned), Limit the amount of grading and tree removal (planned), Project will be designed to qualify for LEED Silver. In addition, the Applicant plans

or currently engages in the following practices with un-measurable GHG reduction potential: Intention to become a Certified "Napa Green Winery" (planned), Intention to become a Certified "Napa Green Land" (planned), Use of recycled materials (planned), Local food production (planned), Education of staff and visitors on sustainable practices (planned), Use 70-80% cover crop (existing), Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site (existing), Vineyards have a permanent cover crop and is farmed organically with the use of compost and organic teas made on the property (existing).

VARIANCE APPLICATION

The proposed winery development will take place entirely within the existing +/-2-acre development envelope on the +/-58-acre parcel. Except for this existing development area, the parcel is characterized by steep, wooded hillsides and Pickle Creek, a "blue line" stream which bisects the parcel. The proposed development area is located on the portion of the parcel most-proximate to Mount Veeder Road and is serviced by an existing driveway that will be improved to current Napa Road and Street Standards. As described in the attached Variance Application, site conditions, topographical properties, previous Variance approvals and cost considerations allow for the findings necessary for approval of the Variance request.

Dear _____

We are your Mt. Veeder Road neighbors Aaron and Claire Pott and daughters Tosca and Izzie.

We want to reach out to inform you of our desire to build a small winery at 2072 Mt. Veeder Road. We know what you're thinking ... winery??!! But please read on and allow us to explain why we think that our particular plans are a good fit for this beautiful hill.

We moved to Mt. Veeder in 2004 and founded Pott Wine in 2007, using grapes from our small vineyard at 2272 Mt. Veeder Road. Aaron has been a winemaker for 30 years, most of that in Napa Valley. He has devoted his career to making small-scale production, organic wines that have great respect for their natural surroundings. Up to now we have made our wine in other people's wineries, but what we would really like to do is produce wines from our Mt. Veeder vineyard in a small, purpose built facility right here at 2072 Mt. Veeder Road.

The site we propose to use had an old house, barn and horse paddock. The house and barn burned down in the fires of 2017. Because we will be using an existing developed area, there will be no need for further wholesale clearing and grading of the natural landscape.

The winery that we are proposing will be less than 5000 square feet, and will only have a maximum production of 20,000 gallons per year.

We are going with a simple and environmentally efficient architectural design. The building will nestle in to a natural contour of the hillside, which will help to regulate temperature and will hide it from the road and neighboring parcels. We have extensively researched all the latest water and energy efficient production techniques and will be incorporating a lot of these in to our design, including a bio-tech (living) waste-water treatment system that allows us to return all the used water back to the property and a solar roof.

Pickle Canyon Creek runs through our property, along the edge of the old paddock. We are sensitive to the delicate nature of our vernal

streams and creek. We have taken every step to satisfy the setbacks required by County and State regulations. Additionally, water for the winery will come from an existing well, set far away to the East of the site, so there will be no impact on neighboring water sources.

As far as traffic to and from the winery we will be using the grapes from our vineyard right next door, which will keep grape truck traffic down. We will only have 3 employees, all full-time and visitors and events will be extremely limited because this is a winery that is focused on wine production, not sales or “entertaining.”

Thank you for taking the time to read this letter. We are more than happy to discuss any of your questions and concerns with you directly, and show you our maps and plans. Please let us know how we can provide more clarity and, hopefully, dispel any concerns.

Aaron and Claire can be reached at their email addresses, aaron@pottwine.com, claire@pottwine.com and by telephone on (707) 318-6680.

With very best wishes from all the Pott family,