A Tradition of Stewardship
A Commitment to Service

Agenda Date: 4/1/2015
Agenda Placement: 9A

Napa County Planning Commission
Board Agenda Letter

TO:	Napa County Planning Commission
FROM:	Charlene Gallina for David Morrison - Director Planning, Building and Environmental Services
REPORT BY:	WYNTRESS BALCHER, Planner II - 707 299 1351
SUBJECT:	Bell Cellars Winery Use Permit Major Modification #P13-00055

RECOMMENDATION

BELL WINE CELLARS - USE PERMIT MAJOR MODIFICATION NO. P13-00055

CEQA Status: Consideration and possible adoption of a Negative Declaration. According to the proposed negative declaration, the project would not have any potentially significant environmental impacts. The project site is not on any lists of hazardous waste sites enumerated under Government Code Section 65962.5.

Request: Request for approval of a modification to Use Permits #U-90-42 and #03315-MOD to allow the following: 1) Increase in the approved production capacity from 40,000 to 60,000 gallons; 2) Increase the approved visitation from 24-76 persons per week to a maximum of 100 persons per day with a maximum of 420 persons per week; 3) Interior remodeling of the 8,911± sq. ft. winery to allocate a new 628 sq.ft. tasting room area; a new 150 sq.ft. commercial kitchen for on-site marketing event meals and food pairings at tastings; a 210 sq.ft. meeting room; and to construct a 1,048 sq.ft. storage mezzanine, resulting in a total of 9,959± sq.ft. winery floor area with a 1,450 sq. ft. exterior covered crush pad; 4) On-premise consumption of the wines produced on-site, consistent with Business and Professions Code §§23356, 23390, and 23396.5 (also known as AB 2004 (Evans 2008 or the Picnic Bill) outside on the adjacent patio or lawns; 5) Employ 11-24 persons; maximum 15 persons; 6) Modify the existing Marketing Event Program to remove the following events: a) Lunch or dinner for trade, press, VIP's, a maximum 6/year with maximum 8 persons; b) Educational lunch for club or non-profit group, maximum 4/year, maximum 40 people; c) Harvest Festival, Grape Picking, Grape Stomp, etc., maximum 2/year, maximum 60 people; and d) Open House by invitation (i.e. Napa Valley Wine Auction), maximum 2/year, with maximum 200 people, but no more than maximum 30 at any given time to replace with the following new Marketing Event Program: a) Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner, up to four (4) per week (no more than 1 per day) with a maximum 40 guests; b) Wine Auction-related and other major events such as the Napa Film Festival, accompanied by food and wine, sometimes with non-amplified musical program, four (4) per year for a maximum 200 guests. All marketing events will continue to be held in all of the various winery facilities, including the winery structure and patio area. The events will last approximately 4-5 hours between 10:00 AM and 9:00 PM depending on morning or evening schedule. Up to 80 overflow parking spaces in the vineyard along the

side of the access road are available during large events; five spaces are available on the grass-crete hard surface adjacent to the winery (near lawn area adjacent to the winery and driveway entrance); and nine spaces available in the center area of the circular driveway near the residence; 7) Revise the annual limit condition on the number of buses (maximum 3 per year) permitted to visit the winery (Condition #7, Use Permit #U90—42) to exclude for-hire cars, vans and public transit; 8) Installation of a new subsurface drip wastewater system; and 9) Installation of a Transient Non-Community Water system and a water backflow prevention system.

Staff Recommendation: Adopt the Negative Declaration and approve the Use Permit Major Modification, as conditioned.

Staff Contact: Wyntress Balcher, Planner II, (707) 299-1351, or wyntress.balcher@countyofnapa.org

Applicant Contact: Scott Greenwood-Meinert, (707)252-7122, or ScottGM@dpf-law.com

EXECUTIVE SUMMARY

Proposed Actions:

That the Planning Commission:

1. Adopt the Negative Declaration for the Bell Wine Cellars based on Findings 1-6 of Exhibit A; and,
2. Approve Use Permit (P13-00055-MOD) based on Findings 7-11 of Exhibit A, and subject to the recommended Conditions of Approval (Exhibit B)

Discussion:

Bell Wine Cellars is a pre-WDO winery. It was originally established as a 20,000 gallon winery upon approval of a small winery exemption by the County on October 2, 1980. The original winery was 3,848 sq. ft. in area, there were three employees (2 full-time, 1 part-time), and no tours or public tasting were allowed. Use Permit #U-90-42 was approved on appeal by the Board of Supervisors on January 21, 1992, to expand the annual production capacity of the winery to 40,000 gallons, to add tours and tasting by appointment only, to add activities related to the marketing of wine, and to add regulations regarding buses. Subsequent modifications included changes of use to existing facilities, and approval to demolish, reconstruct and remodel the winery and increase the number of employees.

The applicants are currently requesting an increase in production capacity to 60,000 gallons per year. The applicants have also indicated that the visitation to the winery has increased beyond the amount approved by their use permit. Currently, there are no code enforcement actions on this winery given that the applicant voluntarily submitted the application to eliminate the noncompliance. This request seeks approval to allow an increase in visitation from their existing peak of 50 to 100 persons/day and an average 420 persons/week. The proposed visitation request will result in 21,840 visitors per year. The request also includes a change to the approved marketing program from 18 events (728 guests) to 212 events (9,120 guests) per year. The proposal also includes an increase in the number of employees from 6 to 15.

Approval of this project will bring this existing winery into compliance with County regulations, and the proposal would not result in a significant environmental impact However, staff is concerned with the total number of annual visitors that the proposed change in visitation to 100 visitors per day will generate and the 212 annual events are high in relation to other wineries with a similar production capacity. The request is for a 50% increase in production, however, the applicant is also requesting a 50% increase in their current daily visitation and a significant increase in the number of marketing events (1,252%), but has not demonstrated the rational for the significant increase in visitation and marketing events. Visitation and marketing are listed as a uses permitted

within the AP zoning district when associated with a winery, however, as an accessory use, it must be clearly incidental, related and subordinate to the main use. The Commission must determine whether the proposed increases in visitation and marketing is appropriate, or whether the current levels should be maintained or something in between the two is appropriate.

FISCAL IMPACT

Is there a Fiscal Impact? No

ENVIRONMENTAL IMPACT

ENVIRONMENTAL DETERMINATION: According to the proposed Negative Declaration, the proposed project would have no potentially significant environmental impacts. This project site is not on any of the lists of hazardous waste enumerated under Government Code Section 65962.5.

BACKGROUND AND DISCUSSION

Owner: Spanos Berberian Properties, LLC, 2021 West March Lane, Stockton, CA 95207, thalia.virden@bankbac.com

Applicant: Anthony Bell, Bell Wine Cellars, 6200 Washington Street, Yountville, CA 94599, (707) 944-1673,

Representative: Scott Greenwood-Meinert, 1455 First Street Suite 301, Napa, CA 94559, (707)252-7122, ScottGM@dpf-law.com

Zoning District: Agricultural Preserve (AP)

General Plan Designation: Agricultural Resource (AR)

Filed: 2/25/2013 **Complete:** 2/2/2015

Parcel Size: 7.81 acres

Existing Development: ±8,911 sq. ft. winery, with a 4.6± acres of vineyard, and a single family residence currently in use for agricultural storage.

Vineyard Acreage (Existing): ± 4.6± acres
Vineyard Acreage (Proposed): ± 4.6 acres

Winery Characteristics:

Winery Size (Existing): ±8,911sq. ft.
Winery Size (Proposed): No change to the winery proposed.

Production Capacity (Previously Approved): 40,000 gallons
Production Capacity (Proposed): 60,000 gallons

Development Area (Existing): ±79,097 sq. ft. (1.82 acres, 23% of parcel)
Development Area (Proposed): No change proposed

Winery Coverage (Existing): ± 79,097 sq.ft., 1.8 acres or 23%
Winery Coverage (Proposed): ±79,097 sq.ft., 1.8 acres or 23%
(Maximum 25% or 15 acres)

Accessory/Production Ratio (Existing): ±2,545 sq.ft. accessory/7,651 sq.ft. production; 33%
Accessory/Production Ratio (Proposed): ±2,761 sq.ft. accessory/8,374 sq.ft. production; 33%
199% with outdoor areas to be utilized for tasting and marketing activities (with paved patio ±1,937sq. ft. (total 56%); plus lawn and bocce ball area, ±12,000 sq. ft.(199%)
(Maximum 40% allowed)

Number of Employees (Existing): 6 persons
Number of Employees (Proposed): Between 11-24 persons, maximum 15 employees

Visitation (Existing): Maximum of visitors per day maximum 76 visitors per week (By Appointment Only)
Visitation (Proposed): Maximum 100 visitors per day; Maximum 420 per week (By Appointment Only)

Marketing Program (Existing): Lunch or dinner for trade, press, VIP's, a maximum 6/year with maximum 8 persons; 2) Educational lunch for club or non-profit group maximum 4/year , maximum 40 people; 3) Harvest Festival, Grape Picking, Grape Stomp, etc., maximum 2 events/year, maximum 60 people; and 4) Open House by invitation (i.e. Napa Valley Wine Auction), maximum 2/year, with maximum 200 people, but no more than maximum 30 at any given time.

Marketing Program (Proposed): 1) Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner, up to four (4) per week (no more than 1 per day) with a maximum 40 guests; 2) Major events such as the Napa Film Festival, accompanied by food and wine, sometimes with non-amplified musical program, four (4) per year for a maximum 200 guests.
A commercial kitchen is proposed for light food pairings. All marketing events will continue to be held in all of the various winery facilities, including the winery structure or outside on the patio or on lawns adjacent to the bocce ball courts. The events will last approximately 4-5 hours between 10:00 AM and 9:00 PM depending on morning or evening schedule. Up to 80 overflow parking spaces in the vineyard along the side of the access road are available during large events; five spaces are available on the grass-crete hard surface adjacent to the winery (near lawn area adjacent to the winery and driveway entrance); and nine spaces available in the center area of the circular driveway near the residence.

Days and Hours of Operation (Existing): 8:00 AM to 9:00 PM weekdays; 10:00 AM to 9:00 PM
Days and Hours of Operation (Proposed): no change

Parking (Existing): 11 parking spaces; one loading space
Parking (Proposed): 11 parking spaces, 14 overflow spaces on grasscrete lawn and within circular driveway

Setbacks (Required): 300' Washington Street; 20' side; 20' rear
Setbacks (Existing): ±1935' front, ±97'/ ±40' side, ±186' rear

Adjacent General Plan Designation/Zoning District/Land Use:
North:
Agricultural Resource (AR) General Plan Designation, Agricultural Preserve (AP) Zoning District– Hopper Creek Winery, vineyards, residences

South:
AR General Plan Designation, AP Zoning – Vineyards, residences

West:
AR General Plan Designation, AP Zoning – Hopper Creek Winery, vineyards, residences

East:
AR General Plan Designation, AP Zoning – Vineyards, residences

Wineries in Vicinity (located within 1 mile of the projet)

Nearby Wineries						
Winery Name	**Address**	**Sq. Ft.**	**Production**	**Visitors (Ave/Wk)**	**Total Events/Yr**	**Employees**
CHATEAU CHEVRE WINERY	2030 HOFFMAN LN	2,310	5,000	50	0	1
DAHL WINERY	5253 SOLANO AVE	1,200	20,000	0	0	1
COMBS BROTHERS CELLARS	6075A ST HELENA HWY	900	10,000	20	0	0
ELYSE WINERY	2100 HOFFMAN LN	4,287	60,000	24	0	7
HARTWELL WINERY	5765 SILVERADO TRL	13,000	36,000	168	7	10
HOPPER CREEK WINERY	6204 WASHINGTON ST	3,300	20,000	0	0	2
KEEVER WINERY	26 VINEYARD VIEW DR	8,759	10,000	32	15	2

Note: Floor area includes caves
* Approved/entitled but not producing
** No visitation was approved (small winery exemption)

Property History:

The existing parcel is 7.8 acres in area and includes an existing 8,911± sq. ft. winery. The winery was first established as a 20,000 gallon small winery on October 2, 1980 in compliance with the Small Winery Use Permit Exemption regulations. The winery was established with two employees, one full-time and one part-time, but no public sales, no visitation nor marketing activities were proposed or authorized with the approval.

Pursuant to the Winery Definition Ordinance (WDO), wineries are permitted to be located or operated on parcels zoned AP or AW only if the single parcel on which it is located meets the minimum parcel size. For those wineries that were established in conformance with all applicable County regulations prior to February 22, 1990, the minimum parcel size was 1 acre (County Code Section 18.104.240). Since the subject winery was established in 1980, the 7.8 acre parcel is in conformance with the minimum parcel size established by the WDO. Of the 454 wineries, 85 wineries are on parcels less than 10 acres. Staff has included a table listing of those wineries and their attributes.

Use Permit #U-90-42 was approved on appeal by the Board of Supervisors on January 21, 1992, to expand the annual production capacity of the winery from 20,000 gallons to 40,000 gallons; add an additional employee for a total 1 full-time, one part-time; and 8 parking spaces. Approved activities: 1) Private tours, tastings and retail sales (by appointment only) for individuals, 5-10 tours per week with a maximum of 2-4 people in attendance, and 1-2

group tours per week, with a maximum 12 people in attendance; 2) Trade and Marketing Representatives (by appointment only) 1-2 visits per week, with a maximum 2-6 people in attendance; and, 3) Marketing and Social Events (by invitation only): Lunch or dinner for trade, press, VIP's, etc., 4-6 per year, attendance of 4-8 people; Educational lunch for club or non-profit group maximum 2-4 per year, maximum 20-40 people; Harvest Festival, Grape Picking, Grape Stomp, etc., maximum 1-2/year, maximum 30-60 people in attendance; and an Open House by invitation (i.e. Napa Valley Wine Auction), maximum 1-2 per year with maximum 100-200 people, but no more than 20-30 at any given time. The Board added additional conditions to the project: "The visitation to the winery by buses shall be limited to a maximum of three (3) per year total; Use of buses shall be limited to those persons who are members of the wine trade only; Operators of buses shall turn off bus engines after being on site 15 minutes; Bus passenger drop-off shall occur on the gravel parking area, north of the existing winery or at points northwesterly of this area; and Buses awaiting passenger pickup may park only in designated drop-off areas".

A Minor Modification (#02129-MOD) to U-90-42 was approved administratively by the Department on May 20, 2002. The approval was limited to enclosure of an existing work area, a refrigeration unit and to allow the use of an existing shed for incidental winery office activities.

On November 17, 2003, Use Permit Modification #03315-MOD was approved by the Planning Commission to remove 1,220 sq.ft of the existing 3,990 sq.ft. winery building to allow the construction of a 6,261 sq.ft. winery building addition to: house barrel storage; a tasting room; a meeting room; a conference room; a kitchen; a storage area; a storage loft; a restroom; and a covered crush pad for a total 9,031 sq.ft. winery building. The modification also included the construction of a patio with a pergola, a barbecue area, and a bocce ball court. The application form indicated a change in the number of employees to a total of 6: an increase of 4 full time employees for a total of 5 full-time, and a reduction of 1 part-time employee for a total of 1 part-time. No changes in production, tours/tasting by appointment only, and no changes in the established marketing plan were proposed.

Use Permit Modification #P06-0168-Mod was administratively approved by the Planning, Building and Environmental Services Department on May 18, 2006 to reconfigure the addition to the remaining portion of the original winery for a total 8,911± sq. ft. winery plus a 1,450± sq. ft. covered crush pad designated as: 5,465 sq. ft. barrel storage area, 288 sq.ft. tasting area, 132 sq.ft. restroom, 413 sq.ft. loft/storage area. The requested revision decreased the size of the tasting area and eliminated the 5,000 sq.ft. patio.

Use Permit Minor Modification #P08-00447 was approved by the Planning, Building and Environmental Services Department on August 21, 2008, to allow the original tasting area in the tank room to remain as a second, informal tasting area, and to allow the outside area under a trellis along the north and west sides of the winery addition to be used for visitor seating: by-appointment visitors and marketing event attendees. No additional visitors, picnicking or any other changes were authorized by that permit.

The property is currently planted in 4.6 acres of vineyards and is producing 40,000 gallons. There is an existing vacant residence on the parcel next to the winery building which the applicant indicates is currently only used for vineyard operations. The water study prepared for the project includes residential use in its water demand calculations since the residence is a permitted use.

This use permit modification was submitted on February 25, 2013 to increase the production capacity of the winery from 40,000 gallons to 51,150 gallons, increase visitation in two phases from consisting of 100 visitors/day with one marketing event/with 10 guests, increasing to one marketing event/day with 25 guests, expand the marketing plan to allow 12 annual events with 50-200 guests, and to participate in Auction Napa Valley, allow installation of a commercial kitchen, convert the existing residence into a storage structure, convert the residential septic system to domestic winery use, allow the temporary use of portable toilets for large events, until installation of a new wastewater processing system takes place, and allow on-site sale and consumption of wine pursuant to AB 2004.The project was deemed incomplete on March 31, 2013. There have been changes made to the project and the project was deem complete on February 2, 2015.The application form indicates that the existing maximum

daily visitation at the winery is 75 persons, but the project statement indicates that the winery currently averages approximately 30 visitors per day with a peak of 50 (210 visitors per week). Therefore, the visitation exceeds the approved maximum 24- 76/week. As stated above, no enforcement action has been initiated, and approval of a use permit modification will eliminate the noncompliance. The application is requesting approval of 100 visitors per day, 420 per week, and changes to the approved marketing program as described herein.

Code Compliance History:

There are no open or pending code violations for the subject site. The winery places a non-conforming A-frame sign on Washington Street, adjacent to its approved winery monument sign. Placement of this sign is violation of the Sign Ordinance and must be removed. Therefore, a project specific condition has been added to the conditions of approval requiring this removal.

Discussion Points:

Setting - The 7.8 acre parcel is located on the east side of Washington St., a collector status county road, which runs parallel to State Route 29 (SR29), north of its intersection with Hoffman Lane with 20' frontage on Washington St. This parcel is a "flag lot" with the 20' width frontage continuing ±1,238 feet to the main portion of the property. The access driveway for this parcel and three other parcels is situated adjacent to this 20' wide strip, 15 feet of pavement. Existing land uses include a single-family residence used for agricultural storage, a winery, and vineyards. Approximately 4.6 acres of the property is planted in vineyard. The closest biological resource, Hooper Creek, flows along the easterly and southerly boundaries of the property. Napa River is located ±1,000 feet northeast of the parcel. The property is located within the 100 year flood hazard zone. Adjacent to the parcel on the northwest is a winery, with no tours and tastings. The nearest residence in the vicinity is located 190 feet southeast of the winery.

Winery Proposal – The applicant proposes to increase the production capacity of the winery from 40,000 gallons to 60,000 gallons, and modernize the interior remodeling of the 8,911± sq. ft. winery to allocate a new 628 sq.ft. tasting room area, a 210 sq.ft. meeting room, a new 150 sq.ft. commercial kitchen for on-site marketing event meals and food pairings at tastings; and to construct a 1,048 sq.ft. storage mezzanine, resulting in a total of 9,959± sq.ft. winery floor area with a 1,450 sq. ft. exterior covered crush pad. The proposed new areas are being allocated from some of the barrel storage area.

Tours & Tasting/Marketing Events – The project statement indicates that during the last 20 years, the visitation and marketing patterns have evolved, and the winery currently averages 30 visitors per day with a peak of 50 (210 visitors per week). The applicant indicates that this is consistent with the current trend in winery operations, emphasizing direct sales as opposed to past reliance on distributors.These visitation numbers exceed the approved condition on the use permit for this winery. Therefore, the applicant is requesting an increase in visitation to allow up to a maximum 100 daily visitors, an average of 420 per week. In addition, the applicant would like to modify the marketing plan with an emphasis on smaller, more intimate events than previously approved (outlined above). The proposed marketing plan is four (4) small events per week for a maximum 40 persons, no more than one per day, for wine club members, wine education seminars and trade events to include appetizers, full lunch, or dinner. There are four annual wine auction related and other major events proposed for a maximum of 200 persons, accompanied by food and wine, sometimes with non-amplified musical program. Outdoor tasting was previously approved by Use Permit #P08-00447, and the applicant reported that Bell Wine Cellars only offers tastings on the patio at the front of the winery, which is about 1,937 sq. ft. and wine is consumed in the lawn/bocce ball area by "Evans Bill" customers on occasion and when the winery is holding an event such as its annual Stomp Party. That area is about 12,000 sq. ft., but the drawings are not exact on that.

Upon review of the proposal, it appeared to staff that the proposed visitation and the number of events are significant in numbers. Two tables have been included in the attachments for Commission review and discussion:

one to compare the same 60,000 gallon wineries, and the second table provides a larger sampling of wineries in a range that would be commensurate with the general scale of the proposed winery (40,000 to 80,000 gallon wineries). In comparison of the annual visitation, the project proposal for 36,400 visitors (100 daily visitors) is very high level relative to the fourteen, 60,000 gallon wineries. In comparison of the wider range of wineries, the project visitation falls at the very high end of the wineries. Also, in comparing the total annual events, the project is again at the high end. It should be noted that not all of the 60,000 gallon wineries have approved events, however, the proposed project still ranks the highest. In the larger sampling, the project winery is at the top in the number of events.

Given the ranking, the Commission may want to consider the applicant's rationale for these visitation and marketing numbers before granting approval or altering current daily and maximum numbers. Approval of this project will bring this existing winery into compliance with County regulations, and the proposal would not result in a significant environmental impact, however staff is concerned with the total number of annual visitors that the proposed change in visitation to 100 visitors per day will generate and the 212 annual events are high compared to other wineries with a similar production capacity. The request is for a 50% increase in production, however, the applicant is also requesting a 50% increase in their current daily visitation and a significant increase in the number of, but has not demonstrated the rational for the significant increase in visitation and marketing events. Visitation and marketing are listed as uses permitted within the AP zoning district when associated with a winery, however, accessory uses must be clearly incidental, related and subordinate to the main use. The Commission must determine whether proposed increases in visitation and marketing are appropriate, or whether the currently levels should be maintained or something in between the two. If the Commission chooses to approve the project as requested, Staff has included in the proposed conditions that the maximum number of visitors per week be limited to 420 (21,840 per year). In addition, the four (4) small marketing events has been conditioned such that the guests of such events are included in the total number of the winery's 100 maximum daily visitors (or the final daily visitor number ultimately approved by the Commission).

Traffic & Parking – Omni-means Engineering Solutions prepared “A Focused Traffic Analysis for the Proposed Bell Wine Cellars Use Permit Modification Project" (dated December 12, 2014). The report concludes that the proposed project would add approximately 50 daily trips to the project driveway, Washington St., and State Route 29, representing an addition of less than 1% (0.002) to the daily volumes on the highway. The combined existing plus project volume of 28,050 daily trips would remain at LOS B operating conditions for a four-lane rural arterial highway based on established County thresholds. ADT on Washington Street would increase to 725 vehicles with the proposed project activity and would continue to operate at LOS A conditions. The Average Daily Traffic (ADT) on the Bell Cellars driveway access road would increase from 150 to 200 vehicles. Cumulative (year 2030) volume projections on State Highway 29 from the Napa County General Plan Update EIR forecast an increase in volume-to-capacity ratio of 3.7% from the Year 2003 to Year 2030 between Oak Knoll Ave and California Dr. peak hour two-way volumes. This yielded a future volume of 4,604 weekday PM peak hour vehicles on State Route 29 in the year 2030. Although cumulative volumes are conservative, the forecast volumes would yield acceptable LOS B conditions on State Route 29. Cumulative projections were not available for Washington St.; however, by assuming the same conservative increases in traffic growth, existing ADT on Washington St. would increase from 675 trips to 1,073 daily trips, yielding an acceptable LOS B condition. With regard to weekday PM peak hour and weekend mid-day peak hour intersection operation under cumulative year 2030 conditions, the Bell Cellars private road driveway/Washington St. and Hoffman Street/Washington St. intersections would operate at acceptable conditions of LOS A-B or better. The project would not cause a substantial increase in traffic in relation to the existing traffic load and capacity of the street system, and would not result in a substantial adverse impact to the level of service at the existing unsignalized intersections.

There are 11 existing paved parking spaces for the winery. The applicant indicates that there are five spaces available adjacent to the winery on a "grass-crete" hard surface, an additional 9 spaces available in the center of the residence circular driveway; and up to 80 spaces available in the vineyard along the side of the access road, for the overflow parking during the larger events. In addition, the crush area can be used for parking. The applicant

further indicates that most daily visitors arrive by small bus or limousine which reduces the parking demand. Visitation is by appointment only and the parking demand can be controlled by the winery.

The project provides bicycle racks for visitors and based upon surveys of existing daily and peak hour trip generations indicate significant use of transit services, specifically, “The Wine Trolley” and/or “hire car” (limousines, Escalades, etc.) to the winery, thereby, helping to reduce vehicle trips generation and to increase the effectiveness of the existing transit services and bicycling. The applicant also encourages the use of larger vehicle transportation such as vans and small buses. The applicant is requesting a modification to the restriction regarding the limit of three (3) buses per year, to exclude smaller vans/transporters from this restriction. Staff supports this request, since such change would encourage more private transit ridership and reduce the need for parking vehicles and trips to the winery.

Groundwater Availability - Napa County has established a water availability threshold of 7.84 acre-feet/year (AF/YR) for Valley Floor parcels such as this parcel, which is calculated by applying a rate of 1.0 AF/YR multiplied by the acreage of the site. As indicated in the discussion above, the winery has exceeded its approved visitation levels and is requesting approval of additional visitation. This application indicates a proposal to expand the production capacity from 40,000 to 60,000 gallons, and increase weekly visitation and marketing events, specifically, an increase from 76 visitors/week to a maximum 420 visitors/week; four (4) marketing events per week with a maximum 40 people; four (4) large events with a maximum of 200 guests. For events with more than 60 guests, portable toilets and hand washing stations would be utilized. The winery is approved for six (6) employees, and the applicant indicates there will be between 11-24 employees. The water study report is prepared for 15 employees chart has been prepared. The Water Availability Analysis Report (CAB Consulting Engineers, dated January 23, 2015), shows the water demand of the approved winery, the current water demand, and the proposed water demand of the project.

PROPERTY WATER DEMANDS	#03315-Approval (40,000 gal. winery)		Current Demand (40,000 gal. winery)		Proposed Demand (60,000 gal. winery)	
	Acre feet/year		Acre feet/year		Acre feet/year	
Winery Processing (40,000 gallons)	.86		.86		1.29	
Employees (15 employees) [approved 6 employees]	.25 [.10]		.25		.25	
Tasting Visitors (visitors/week)	*76/week*	.04	*210/week*	.10	*420/week*	.20
Event/Marketing (visitors/year)	*528/yr*	.02	*528/yr*	.02	*9129/yr*	.42
Landscaping (per production)	.20		.20		.30	
Subtotal	1.37 [1.22]		1.43		2.46	
Vineyard – Irrigation (4.6 acres)	2.30		2.30		2.30	
Vineyard – frost protection (0 acres)	0		0		0	
Subtotal	*2.30*		*2.30*		*2.30*	
Residence	.75		.75		.75	
Residence landscaping (per ac/home)	.63		.63		.63	
Subtotal	*1.38*		*1.38*		*1.38*	
TOTAL	**5.04 [4.90]**		**5.11**		**6.14**	

Based on these figures, the project would remain below the established 7.84 fair share for groundwater use on the

parcel, and the water system engineer's report indicated there is adequate water available to serve the project. Therefore, the project will not interfere substantially with groundwater recharge such that there would be a net deficit in aquifer volume or a lowering of the local groundwater level. According to Napa County environmental resource mapping (Water Deficient Areas/Storage Areas), the project site is not located within a water deficient area.

Grape Sourcing - For Bell Wine Cellars, the 75% Napa Valley grape source requirement applies to the 40,000 gallon increase authorized under Use Permit U-90-42. The subject property contains approximately 4.6 acres of vineyards, which produces approximately 1,610 gallons.The applicant has submitted the require certification that 75 percent of the grapes used at the winery will be from Napa County grapes. The applicant has indicated that their contracts with Napa Valley grape growers are in place, and have advised that more information will be provided at the meeting.

Greenhouse Gases/Climate Action Plan - Greenhouse Gases/Climate Action Plan - The County requires project applicants to consider methods to reduce Green House Gas (GHG) emissions consistent with Napa County General Plan Policy CON-65(e), which requires GHG review of discretionary projects. The applicant has completed the Department's Best Management Practices Checklist for Development Projects, which is attached to this report as part of the application materials. The applicant proposes to incorporate GHG reduction methods including: continuation of a Transportation Demand Management Plan with bicycle riding incentives and bus transportation for large marketing events; exceed Title 24 energy efficiency standards built to CALGREEN Tier 1; energy conserving lighting; energy star roof; water efficient fixtures; recycling 75% of all waste; composting; implement a sustainable purchasing and shipping programs; public transportation accessibility on The Vine Route 10 and the Yountville Trolley; intent to become a Certified "Napa Green Land"; use of recycled materials; education to staff and visitors on sustainable practices; use of 70%-80% cover crop; and to retain biomass removed via pruning and thinning by chipping the materials and reusing it rather than burning on site.

Public Comments - A letter from an adjacent property owner was received on August 19, 2014, expressing concerns about parking, traffic, and the hours of operation. The letter is attached to the staff report and was referred to the applicant.

Consistency with Standards:

Zoning – The project is consistent with AP (Agricultural Preserve) Zoning District regulations. A winery (as defined in the Napa County Code Section 18.08.640) and uses in connection with a winery (refer to Napa County Code Section 18.16.030) are permitted in the AP District with an approved use permit. The project as conditioned complies with the Napa County Winery Definition Ordinance and all other requirements of the Zoning Code as applicable.

Environmental Health Division – Recommends approval with standard conditions in the attached Memorandum dated June 19, 2014.

Engineering Services Division – Recommends approval with standard conditions in attached Memorandum dated March 13, 2015.

Public Works Department (Ground Water) - Recommends approval in the attached Memorandum, dated May 12, 2014.

Fire Department – Recommends approval with standard conditions in the attached Inter-Office Memo dated May 21, 2014.

SUPPORTING DOCUMENTS

A . Exhibit A - Findings

B . Exhibit B - Draft Conditions of Approval

C . Department Comments

D . Prior Approval Letters-conditions

E . Public Comments

F . Negative Declaration

G . Water Report

H . Wastewater report

I . Traffic Report

J . Winery Comparison 60,000 gallon wineries

K . Visitation Comparison Chart 40,000 to 80,000 gallon

L . Total Events Comparison Chart 40,000 to 80,000 gallon

M . Winery Parcels Less Than 10 Acres

N . Application

O . Graphics

P . Correspondence received after the packet mail out (Added after meeting)

Napa County Planning Commission: Approve

Reviewed By: Charlene Gallina

EXHIBIT A - FINDINGS
PLANNING COMMISSON HEARING – APRIL 1, 2015

BELL WINE CELLARS
USE PERMIT MAJOR MODIFICATION #P13-00055
6200 Washington Street, Yountville, CA 94599
APN: 036-110-030

ENVIRONMENTAL DETERMINATION:

The Planning Commission (Commission) has received and reviewed the proposed Negative Declaration pursuant to the provisions of the California Environmental Quality Act (CEQA) and of Napa County's Local Procedures for Implementing CEQA, and finds that:

1. The Planning Commission has read and considered the Negative Declaration prior to taking action on said Negative Declaration and the proposed project.

2. The Negative Declaration is based on independent judgment exercised by the Planning Commission.

3. The Negative Declaration was prepared and considered in accordance with the requirements of the California Environmental Quality Act (CEQA).

4. The Secretary of the Commission is the custodian of the records of the proceedings on which this decision is based. The records are located at the Napa County Planning, Building, and Environmental Services Department, 1195 Third Street, Room 210, Napa, California.

5. There is no substantial evidence in the record as a whole, that the project will have a significant effect on the environment.

6. There is no evidence, in considering the record as a whole that the proposed project will have a potential adverse effect on wildlife resources or habitat upon which the wildlife depends.

USE PERMIT MODIFICATION REQUIRED FINGINGS:

The Commission has reviewed the use permit request in accordance with the requirements of the Napa County Code Section 18.124.070 and makes the following findings. That:

7. The Commission has the power to issue a use permit under the zoning regulations in effect as applied to the property.

   Analysis: The project is consistent with AP (Agricultural Preserve) zoning district regulations. A winery (as defined in Napa County Code Section 18.08.640) and uses in connection with a winery (see Napa County Code Section 18.16.030) are permitted in an AP zoned district with an approved use permit. The project complies with the requirements of the Winery Definition Ordinance (Ord. No. 947, 1990) and the remainder of the Napa County Zoning Ordinance (Title 18, Napa County Code) as applicable.

8. The procedural requirements for a use permit set forth in Chapter 18.124 of the Napa County Code (Use Permits) have been met.

Analysis: The use permit modification application has been filed, noticed and public hearing requirements have been met. The hearing notice was posted on March 11, 2015 and copies were forwarded to property owners within 1000 feet of the subject parcel and all other interested parties. The CEQA public comment period ran from March 12, 2015 to March 31, 2015.

9. The granting of the use permit modification, as conditioned, will not adversely affect the public health, safety or welfare of the County of Napa.

   Analysis: Various County departments have reviewed the project and commented regarding water, waste water disposal, traffic and access, and fire protection. Conditions are recommended which will incorporate these comments into the project to assure the ongoing protection of the public health and safety.

10. The proposed use complies with applicable provisions of the Napa County Code and is consistent with the policies and standards of the Napa County General Plan.

    Analysis: The proposed modification complies with applicable provisions of the Napa County Code and is consistent with the policies and standards of the Napa County General Plan. The Winery Definition Ordinance (WDO) was established to protect agriculture and open space and to regulate winery development and expansion in a manner that avoids potential negative environmental effects. The project complies with the requirements of the Winery Definition Ordinance (Ord. No. 947, 1990) and the applicable provisions of the Napa County Zoning Ordinance (Title 18, Napa County Code).

    This proposal is consistent with the *Napa County General Plan 2008*. The subject parcel is located on land designated Agricultural Resource (AR) on the County's adopted General Plan Land Use Map. This project is comprised of an agricultural processing facility (winery), along with wine storage, bottling, and other WDO-compliant accessory uses as outlined in and limited by the approved project scope. (See Exhibit 'B', Conditions of Approval.) These uses fall within the County's definition of agriculture and thereby preserve the use of agriculturally designated land for current and future agricultural purposes.

    General Plan Agricultural Preservation and Land Use Goal AG/LU-1 guides the County to "preserve existing agricultural land uses and plan for agriculture and related activities as the primary land uses in Napa County." General Plan Agricultural Preservation and Land Use Goal AG/LU-3 states the County should, "support the economic viability of agriculture, including grape growing, winemaking, other types of agriculture, and supporting industries to ensure the preservation of agricultural lands."

    As approved here, the use of the property for the "fermenting and processing of grape juice into wine" (NCC Section 18.08.640) supports the economic viability of agriculture within the county consistent with General Plan Agricultural Preservation and Land Use Policy AG/LU-4 ("The County will reserve agricultural lands for agricultural use including lands used for grazing and watershed/ open space…"). Policy AG/LU-8 also states, "The County's minimum agricultural parcel sizes shall ensure that agricultural areas can be maintained as economic units and General Plan Economic Development Policy E-1 (The County's economic development will focus on ensuring the continued viability of agriculture…). Approval of this project furthers these key goals.

The General Plan includes two complimentary policies requiring that new wineries, "…be designed to convey their permanence and attractiveness." (General Plan Agricultural Preservation and Land Use Policy AG/LU-10 and General Plan Community Character Policy CC-2). The proposed winery, to the extent that it will be publicly visible, will convey permanence and attractiveness.

Agricultural Policy AG/LU-13 of the County General Plan recognizes wineries, and any use clearly accessory to a winery, as agriculture. The Land Use Standards of the General Plan Policy AG/LU-2 list the processing of agricultural products as one of the general uses recognized by the AR land use designations. The proposed project allows for the continuation of agriculture as a dominant land use within the county and is consistent with General Plan Agricultural Policy AG/LU-13.

The project is also consistent with General Plan Conservation Policy CON-53 and CON-55, which require that applicants, who are seeking discretionary land use approvals, prove the availability of adequate water supplies, which can be appropriated without significant negative impacts on shared groundwater resources. As analyzed below, the proposed winery will not interfere substantially with groundwater recharge based on the criteria established by Napa County Public Works Department.

Finally, the "Right to Farm" is recognized throughout the General Plan and is specifically called out in Policy AG/LU-15 and in the County Code. "Right to Farm" provisions ensure that agriculture remains the primary land use in Napa County and is not threatened by potentially competing uses or neighbor complaints. Napa County's adopted General Plan reinforces the County's long-standing commitment to agricultural preservation, urban centered growth, and resource conservation. On balance, this project is consistent with the General Plan's overall policy framework and with the Plan's specific goals and policies.

11. The proposed modification use would not require a new water system or improvements causing significant adverse effects, either individually or cumulatively, on the affected groundwater basin in Napa County, unless that use would satisfy any of the other criteria specified for approval or waiver of a groundwater permit under Napa County Code Section 13.15.070 or Section 13.15.080.

    Analysis: The subject property is not located in a "groundwater deficient area" as identified in Section 13.15.010 of the Napa County Code. The County requires all Use Permit applicants to complete necessary water analyses in order to document that sufficient water supplies are available for the proposed project. On June 28, 2011 the Board of Supervisors approved creation of a Groundwater Resources Advisory Committee (GRAC). The GRAC's purpose was to assist County staff and technical consultants with recommendations regarding groundwater, including data collection, monitoring, well pump test protocols, management objectives, and community support. Based on the GRAC recommendations, information provided by LSCE and the County's experience over the last 20 years, the Water Availability Analysis (WAA) has been updated. The WAA finds that the existing threshold of 1.0 acre foot per year (af/yr) is acceptable for parcels on the Napa Valley Floor. The subject property is located within Napa Valley Floor, Napa; where monitoring wells evaluated in the LSCE report indicated no record declining groundwater supplies.

    Based on the submitted Phase One water availability analysis prepared by Carl Butts, CAB Consulting Engineers (dated January 23, 2015), the 7.84 acre subject valley-area parcel has

an Allowable Water Allotment of 7.84 acre feet per year (af/yr), which is arrived at by multiplying its 7.84 acre size by a one af/yr/acre fair share water use factor.

According to the study, the water demand for the approved winery would be 5.04 af/yr, but the existing total water demand is currently 5.11 af/yr. The estimated total water demand with the proposed project would be 6.14 af/yr. yr. The proposed modification is an increase from a 40,000 to a 60,000 gallon winery, 15 employees , a maximum 100 daily visitors, and an annual marketing plan (208 events, a maximum 40 person; four events, a maximum 200 persons). The Phase One Water Availability Analysis document estimates that the total demand from the Bell Wine Cellars modification would is 6.17 af/yr.

There will be no reduction of vineyard for the construction of the additional water and waste water systems infrastructure.

Based on these figures, the project would be below the established 7.84 af/yr threshold for groundwater use on the property. The project will not interfere substantially with groundwater recharge such that there would be a net deficit in aquifer volume or a lowering of the local groundwater level.

PLANNING COMMISSION HEARING – *APRIL 1, 2015*
EXHIBIT B – CONDITIONS OF APPROVAL

Bell Wine Cellars
Application Number P13-00055
62oo Washington Street, Yountville, CA 94599
APN #036-110-030

1. **SCOPE**

The permit shall be limited to:

A. Approval of a modification to Use Permits #U-90-42 and #03315-MOD to allow the following:
   1. Increase in the approved production capacity to a maximum 60,000 gallons;
   2. Interior remodeling of the 8,911± sq. ft. winery to construct an additional 1,048 sq.ft. storage mezzanine and to allocate space for a new 628 sq.ft. tasting room area, a 210 sq.ft. meeting room, and a new 150 sq.ft. commercial kitchen for on-site marketing event meals and food pairings at tastings, resulting in a total of 9,959± sq.ft. winery floor area plus a 1,450 sq. ft. exterior covered crush pad;
   3. Increase visitation from 24-76 persons per week to a maximum of 100 persons per day not to exceed a maximum of 420 persons per week;
   4. Modify the existing Marketing Event Program to remove the prior programs and replace with the following:
      a) Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner, up to four (4) per week (no more than 1 per day) with a maximum 40 guests;
      b) Wine Auction-related and other major events such as the Napa Film Festival, accompanied by food and wine, sometimes with non-amplified musical program, four (4) per year for a maximum 200 guests.

      All marketing events will continue to be held in all of the various winery facilities, including the winery structure and patio area. The events will last approximately 4-5 hours between 10:00 AM and 9:00 PM depending on morning or evening schedule. Up to 80 overflow parking spaces in the vineyard along the side of the access road are available during large events; five spaces are available on the grass-crete hard surface adjacent to the winery (near lawn area adjacent to the winery and driveway entrance); and nine spaces available in the center area of the circular driveway near the residence;
   5. Increase the number of employees from 6 to a maximum 15 persons;
   6. Revise the annual limit condition on the number of buses (maximum 3 per year) permitted to visit the winery (Condition #7, Use Permit #U90—42) to exclude for-hire cars, vans and public transit;
   7. Installation of a new subsurface drip wastewater system; and
   8. Installation of a Transient Non-Community Water system and a water backflow prevention system.
   9. On-premise wine consumption consistent with Business and Professions Code §§23358, 23390 and 23396.5 (also known as AB 2004 (Evans 2008) or the Picnic Bill) in the winery or on the patio or lawns adjacent to the bocce ball courts.

The winery shall be designed in substantial conformance with the submitted site plan, elevation drawings, and other submittal materials and shall comply with all requirements of the Napa County Code (the County Code). It is the responsibility of the applicant to communicate the requirements of these conditions and mitigations (if any) to all designers, contractors, employees, and guests of the winery to ensure compliance is achieved. Any expansion or changes in use shall be approved in accordance with County Code Section 18.124.130 and may be subject to the Use Permit modification process.

2. **PROJECT SPECIFIC CONDITIONS**

Should any of the Project Specific Conditions below conflict with any of the other, standard conditions included in this document, the Project Specific Conditions shall supersede and control.

A. On-Premise Consumption - Consistent with Business and Professions Code §§23358, 23390 and 23396.5 (also known as AB 2004 (Evans 2008) or the Picnic Bill) and the Planning, Building, and Environmental Services Director's July 17, 2008 memo, "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises," on-premises consumption of wines produced on-site purchased from the winery may occur solely within the winery or on the patio or lawns adjacent to the bocce ball courts as specified in the application. Any and all visitation associated with on-premises consumption shall be subject to the 100 person maximum daily tours and tastings visitation limitation, the 420 person maximum weekly tours and tastings visitation limitation, and/or applicable limitations of permittee's marketing plan.

B. During all construction activities, the permittee shall comply with the Bay Area Air Quality Management District Basic Construction Mitigation Measures (Table 8-1, May 2011 Updated CEQA Guidelines) as provided below:

1. All exposed surfaces (e.g. parking areas, staging areas, soil piles, grading areas, and unpaved access roads) shall be watered two times per day.
2. All haul trucks transporting soil, sand, or other loose material off-site shall be covered.
3. All visible mud or dirt tracked out onto adjacent public roads shall be removed using wet power vacuum street sweepers at least once per day. The use of dry power sweeping is prohibited.
4. All vehicle speeds on unpaved roads shall be limited to 15 mph.
5. All roadways, driveways, and sidewalks to be paved shall be completed as soon as possible. Building pads shall be laid as soon as possible after grading unless seeding or soil binders are used.
6. Idling times shall be minimized either by shutting equipment off when not in use or reducing the maximum idling time to 5 minutes (as required by the California airborne toxics control measure Title 13, Section 2485 of California Code of Regulations [CCR]). Clear signage shall be provided for construction workers at all access points.
7. All construction equipment shall be maintained and properly tuned in accordance with manufacturer's specifications. All equipment shall be checked by a certified visible emissions evaluator.

8. Post a publicly visible sign with the telephone number and person to contact at the lead agency regarding dust complaints. The Air District's phone number shall also be visible.

C. The existing single family residence is classified for residential and agricultural purposes only) and cannot be used for commercial purposes or in conjunction with the operation and/or visitation/marketing program for the winery. If the residence is rented, the residence shall only be rented out for periods of 30 days or more, pursuant to Napa County Code Section 18.104.410, Transient Commercial Occupancies of Dwelling Units Prohibited.

D. General Compliance and Annual Audits

Permittee shall obtain and maintain all permits (Use Permits and Modifications) and licenses from the California Department of Alcoholic Beverage Control (ABC), United States Tax and Trade Bureau (TTB), Department of Food and Agriculture (CDFA) Grape Crush Inquiry data, all of which are required to produce and sell wine. In the event permittee loses required ABC or TTB permits and licenses, permittee shall cease marketing events and tours and tastings until such time as those ABC and/or TTB permits and licenses are re-established.

Visitation log books, custom crush client records, and any additional documentation determined by staff to be necessary to evaluate compliance may be requested in the event the winery is chosen in the annual audit. The permittee (and their successors) shall be required to participate fully in the audit process.

F. No building, grading, or sewage disposal permit shall be issued, nor shall beneficial occupancy be granted until all accrued planning permit processing fees have been paid in full.

G. Prior to commencing the approved winery production increase, visitation, or events, the A-frame signs located on Washington Street shall be removed and shall not be replaced.

H. Prior to commencing winery production or visitation the permittee shall implement the follow transportation demand management programs, subject to review and approval by the Director of Planning, Building and Environmental Services:

1. Implement a program to inform employees of the traffic congestion issues south of the project site and to encourage employees to utilize alternative forms of transportation.
2. Implement measures, such as signage, tasting room information handouts, education of tasting room staff, internet content, etc. to inform/educate/encourage visitors to utilize Silverado Trial to access the property.
3. Schedule commencement and conclusion of by-appointment visitation to occur outside of peak traffic periods which are between 4:00 p.m. and 6:00 p.m. weekdays, 2:00 p.m. and 4:00 p.m. on Saturdays, and 1:00 p.m. and 3:00 p.m. Sundays.

4. Schedule employee work shifts to commence and conclude outside of peak periods between 4:00 p.m. and 6:00 p.m. weekdays, 2:00 p.m. and 4:00 p.m. on Saturdays, and 1:00 p.m. and 3:00 p.m. Sundays.
5. Schedule marketing event set up, arrival and departure to occur outside of weekday and Saturday peak traffic periods. Peak periods are between 4:00 p.m. and 6:00 p.m. weekdays, 2:00 p.m. and 4:00 p.m. on Saturdays, and 1:00 p.m. and 3:00 p.m. Sundays.

3. **COMPLIANCE WITH OTHER DEPARTMENTS AND AGENCIES**

Project conditions of approval include all of the following County, Divisions, Departments and Agency(ies) requirements. The permittee shall comply with all applicable building codes, zoning standards, and requirements of County Divisions, Departments and Agencies at the time of submittal and may be subject to change. Without limiting the force of those other requirements which may be applicable, the following are incorporated by reference as enumerated herein:

A. Engineering Services Division as stated in their Memorandum dated March 13, 2015.

B. Environmental Health Division as stated in their Memorandum dated June 19, 2014.

C. Department of Public Works as stated in their Memorandum dated May 12, 2014.

D. Fire Department as stated in their Inter-Office Memo dated May 21, 2014.

The determination as to whether or not the permittee has substantially complied with the requirements of other County Divisions, Departments and Agencies shall be determined by those Divisions, Departments or Agencies. The inability to substantially comply with the requirements of other County Divisions, Departments and Agencies may result in the need to modify the approved use permit.

4. **VISITATION**

Consistent with County Code Sections 18.16.030 and 18.20.030, marketing and tours and tastings may occur at a winery only where such activities are accessory and "clearly incidental, related, and subordinate to the primary operation of the winery as a production facility." Marketing and/or Tours and Tastings are not typically authorized until grant of Final Certificate of Occupancy, but exceptions may be granted where extenuating circumstances exist, subject to review and approval by the County Building Official, County Fire Marshal, and the PBES Director.

Permittee shall obtain and maintain all permits and licenses from the California Department of Alcoholic Beverage Control (ABC) and United States Tax and Trade Bureau (TTB) required to produce and sell wine, including minimum levels of crush and fermentation. In the event permittee loses required ABC and/or TTB permits and licenses, permittee shall cease marketing events and tours and tastings until such time as those ABC and/or TTB permits and licenses are re-established.

A log book (or similar record) shall be maintained to document the number of visitors to the winery (be they tours and tastings or marketing event visitors), and the dates of their visit. This record of visitors shall be made available to the Planning, Building and Environmental Services Department upon request.

A. **TOURS AND TASTING**

Tours and tastings are limited to the following:

1. Frequency: 7 days per week, Monday through Sunday
2. Maximum number of persons per day: 100
3. Maximum number of persons per week: 420

"Tours and tastings" means tours of the winery and/or tastings of wine, where such tours and tastings are limited to persons who have made unsolicited prior appointments for tours or tastings.

Tours and tastings may include food and wine pairings, where all such food service is provided without charge except to the extent of cost recovery and is incidental to the tasting of wine. Food service may not involve menu options and meal service such that the winery functions as a café or restaurant. (County Code Section 18.08.620 - Tours and Tastings.)

Start and finish time of tours and tastings shall be scheduled to minimize vehicles arriving or leaving between 4:00 PM and 6:00 PM, and shall be limited to those wines set forth in County Code Section 18.16.03(G)(5)(c).

B. **MARKETING**

Marketing events are limited to the following:

Wine club members, wine education seminars and trade events with appetizers or full lunch or dinner:

1. Frequency: 208 times per year, no more than one per day
2. Number of persons: 40 maximum
3. Time of Day: 10:00 am to 9:00 pm

Guests of this marketing event shall be included in the maximum daily visitation limit for the winery.

Wine auction-related and other major events accompanied by food and wine with non-amplified music

4. Frequency: 4 per year
5. Number of persons: 200 maximum
6. Time of Day: 10:00 am to 9:00 pm
7. Participation in Auction Napa Valley

"Marketing of wine" means any activity of a winery which is conducted at the winery on a prearranged basis for the education and development of customers and potential customers with respect to wine which can be sold at the winery on a retail basis pursuant to County Code Chapters 18.16 and 18.20. Marketing of

wine may include cultural and social events directly related to the education and development of customers and potential customers provided such events are clearly incidental, related and subordinate to the primary use of the winery. Marketing of wine may include food service, including food and wine pairings, where all such food service is provided without charge except to the extent of cost recovery.

Business events are similar to cultural and social events, in that they will only be considered as "marketing of wine" if they are directly related to the education and development of customers and potential customers of the winery and are part of a marketing plan approved as part of the winery's use permit. Marketing plans in their totality must remain "clearly incidental, related and subordinate to the primary operation of the winery as a production facility" (County Code Sections 18.16.030(G)(5) and 18.20.030(I)(5)). To be considered directly related to the education and development of customers or potential customers of the winery, business events must be conducted at no charge except to the extent of recovery of variable costs, and any business content unrelated to wine must be limited. Careful consideration shall be given to the intent of the event, the proportion of the business event's non-wine-related content, and the intensity of the overall marketing plan. (County Code Section 18.08.370 - Marketing of Wine).

All activity, including cleanup, shall cease by 10:00 PM. Start and finish time of activities shall be scheduled to minimize vehicles arriving or leaving between 4:00 PM and 6:00 PM. If any event is held which will exceed the available on-site parking, the applicant shall prepare an event specific parking plan which may include, but not be limited to, valet service or off-site parking and shuttle service to the winery.

5. **GRAPE SOURCE**

At least 75% of the grapes used to make 40,000 gallons of the winery's wine shall be grown within the County of Napa. The permittee shall keep records of annual production documenting the source of grapes to verify that 75% of the annual production is from Napa County grapes. The report shall recognize the Agriculture Commission's format for County of origin of grapes and juice used in the Winery Production Process. The report shall be provided to the Planning, Building & Environmental Services Department upon request, but shall be considered proprietary information not available to the public.

6. **RENTAL/LEASING**

No winery facilities, or portions thereof, including, without limitation, any kitchens, barrel storage areas, or warehousing space, shall be rented, leased, or used by entities other than persons producing and/or storing wine at the on-site winery, such as alternating proprietors and custom producers, except as may be specifically authorized in this use permit or pursuant to the Temporary Events Ordinance (County Code Chapter 5.36).

7. **SIGNS**

Prior to installation of any winery identification or directional signs, detailed plans, including elevations, materials, color, and lighting, shall be submitted to the Planning, Building, and Environmental Services Department for administrative review and approval. Administrative review and approval is not required if signage to be installed is consistent with signage plans submitted, reviewed and approved as part of this use

permit approval. All signs shall meet the design standards as set forth in County Code Chapter 18.116. At least one sign placed and sized in a manner to inform the public must legibly include wording stating "Tours and Tasting by Prior Appointment Only".

8. **LIGHTING**

All exterior lighting, including landscape lighting, shall be shielded and directed downward, shall be located as low to the ground as possible, shall be the minimum necessary for security, safety, or operations, and shall incorporate the use of motion detection sensors to the greatest extent practical. No flood-lighting or sodium lighting of the building is permitted, including architectural highlighting and spotting. Low-level lighting shall be utilized in parking areas as opposed to elevated high-intensity light standards. Lighting utilized during harvest activities is not subject to this requirement.

Prior to issuance of any building permit pursuant to this approval, two copies of a detailed lighting plan showing the location and specifications for all lighting fixtures to be installed on the property shall be submitted for Planning Division review and approval. All lighting shall comply with the California Building Code.

9. **LANDSCAPING**

Two (2) copies of a detailed final landscaping and irrigation plan, including parking details, shall be submitted with the Building Permit application package for the Planning Division's review and approval prior to the issuance of any building permit associated with this approval. The plan shall be prepared pursuant to the County's Water Efficient Landscape Ordinance (WELO) (County Code Chapter 18.118), as applicable, and shall indicate the names and locations of all plant materials to be used along with their method of maintenance.

Plant materials shall be purchased locally when practical. The Agricultural Commissioner's office (707-253-4357) shall be notified of all impending deliveries of live plants with points of origin outside of Napa County.

No trees greater than 6" DBH shall be removed, except for those identified on the submitted site plan. Trees to be retained shall be protected during construction by fencing securely installed at the outer most dripline of the tree or trees. Such fencing shall be maintained throughout the duration of the work undertaken in connection with the winery development/construction. In no case shall construction material, debris or vehicles be stored in the fenced tree protection area.

Evergreen screening shall be installed between the industrial portions of the operation (e.g. tanks, crushing area, parking area, etc.) and any off-site residence from which these areas can be viewed.

Landscaping shall be completed prior to issuance of a final certificate of occupancy, and shall be permanently maintained in accordance with the landscaping plan.

10. **OUTDOOR STORAGE/SCREENING/UTILITIES**

All outdoor storage of winery equipment shall be screened from the view of residents of adjacent properties by a visual barrier consisting of fencing or dense landscaping. No item in storage shall exceed the height of the screening. Water and fuel tanks, and similar structures, shall be screened to the extent practical so as to not be visible from public roads and adjacent parcels.

New utility lines required for this project that are visible from any designated scenic transportation route (see Community Character Element of the General Plan and County Code Chapter 18.106) shall be placed underground or in an equivalent manner be made virtually invisible from the subject roadway.

11. **COLORS**

The colors used for the roof, exterior walls and built landscaping features of the winery shall be limited to earth tones that will blend the facility into the colors of the surrounding site specific vegetation and the applicant shall obtain the written approval of the Planning, Building & Environmental Services Department prior to painting the building. Highly reflective surfaces are prohibited.

12. **SITE IMPROVEMENTS AND ENGINEERING SERVICES-SPECIFIC CONDITIONS**

Please contact (707) 253-4417 with any questions regarding the following.

A. **GRADING AND SPOILS**

All grading and spoils generated by construction of the project facilities, including cave spoils, shall be managed per Engineering Services direction. All spoils piles shall be removed prior to issuance of a final certificate of occupancy.

B. **TRAFFIC**

Reoccurring and scheduled vehicle trips to and from the site for employees, deliveries, and visitors shall not occur during peak (4-6 PM) travel times to the maximum extent possible. All road improvements on private property required per Engineering Services shall be maintained in good working condition and in accordance with the Napa County Roads and Streets Standards.

C. **DUST CONTROL**

Water and/or dust palliatives shall be applied in sufficient quantities during grading and other ground disturbing activities on-site to minimize the amount of dust produced. Outdoor construction activities shall not occur during windy periods.

D. **STORM WATER CONTROL**

The permittee shall comply with all construction and post-construction storm water pollution prevention protocols as required by the County Engineering Services Division, and the State Regional Water Quality Control Board (SRWQCB).

E. **PARKING**

The location of employee and visitor parking and truck loading zone areas shall be identified along with proposed circulation and traffic control signage (if any).

Parking shall be limited to approved parking spaces only and shall not occur along access or public roads or in other locations except during harvest activities and approved marketing events. In no case shall parking impede emergency vehicle access or public roads. If any event is held which will exceed the available on-site parking, the permittee shall prepare an event-specific parking plan which may include but, shall not necessarily be limited to, valet service or off-site parking and shuttle service to the winery.

F. **GATES/ENTRY STRUCTURES**

Any gate installed at the winery entrance shall be reviewed by the Planning, Building & Environmental Services Department and the Napa County Fire Department to assure that it is designed to allow large vehicles, such as motorhomes, to turn around if the gate is closed without backing into the public roadway, and that fire suppression access is available at all times. If the gate is part of an entry structure an additional permit shall be required according to the County Code and in accordance with the Napa County Roads and Street Standards. A separate entry structure permit is not required if the entry structure is consistent with entry structure plans submitted, reviewed, and approved as part of this use permit approval.

13. **ENVIRONMENTAL HEALTH-SPECIFIC CONDITIONS**

Please contact (707) 253-4471 with any questions regarding the following.

A. **WELLS**

The permittee may be required (at the permittee's expense) to provide well monitoring data if the PBES Director determines that water usage at the winery is affecting, or would potentially affect, groundwater supplies or nearby wells. Data requested could include, but would not necessarily be limited to, water extraction volumes and static well levels. If the applicant is unable to secure monitoring access to neighboring wells, onsite monitoring wells may need to be established to gauge potential impacts on the groundwater resource utilized for the project proposed. Water usage shall be minimized by use of best available control technology and best water management conservation practices.

In the event that changed circumstances or significant new information provide substantial evidence that the groundwater system referenced in the use permit would significantly affect the groundwater basin, the PBES Director shall be authorized to recommend additional reasonable conditions on the permittee, or revocation of this permit, as necessary to meet the requirements of the Napa County Groundwater Ordinance and protect public health, safety, and welfare. That recommendation shall not become final unless and until the PBES Director has provided notice and the opportunity for hearing in compliance with the County Code Section 13.15.070 (G-K).

B. **NOISE**

Construction noise shall be minimized to the greatest extent practical and allowable under State and local safety laws. Construction equipment mufflering and hours of operation shall be in compliance with County Code Chapter 8.16. Equipment shall be shut down when not in use. Construction equipment shall normally be staged, loaded, and unloaded on the project site. If project terrain or access road conditions require construction equipment to be staged, loaded, or

unloaded off the project site (such as on a neighboring road or at the base of a hill), such activities shall only occur between the hours of 8 AM to 5 PM. Exterior winery equipment shall be enclosed or muffled and maintained so as not to create a noise disturbance in accordance with the County Code. There shall be no amplified sound system or amplified music utilized outside of approved, enclosed, winery buildings.

14. **ARCHEOLOGICAL FINDING**

In the event that archeological artifacts or human remains are discovered during construction, work shall cease in a 50-foot radius surrounding the area of discovery. The permittee shall contact the Planning, Building and Environmental Services Department for further guidance, which will likely include the requirement for the permittee to hire a qualified professional to analyze the artifacts encountered and to determine if additional measures are required.

If human remains are encountered during the development, all work in the vicinity must be, by law, halted, and the Napa County Coroner informed, so that the Coroner can determine if an investigation of the cause of death is required, and if the remains are of Native American origin. If the remains are of Native American origin, the nearest tribal relatives as determined by the State Native American Heritage Commission shall be contacted by the permittee to obtain recommendations for treating or removal of such remains, including grave goods, with appropriate dignity, as required under Public Resources Code Section 5097.98.

15. **ADDRESSING**

All project site addresses shall be determined by the PBES Director, and be reviewed and approved by the United States Post Office, prior to issuance of any building permit. The PBES Director reserves the right to issue or re-issue an appropriate situs address at the time of issuance of any building permit to ensure proper identification and sequencing of numbers. For multi-tenant or multiple structure projects, this includes building permits for later building modifications or tenant improvements.

16. **INDEMNIFICATION**

If an indemnification agreement has not already been signed and submitted, one shall be signed and returned to the County within twenty (20) days of the granting of this approval using the Planning, Building and Environmental Services Department's standard form.

17. **AFFORDABLE HOUSING MITIGATION**

Prior to County issuance of a building permit, the applicant shall pay the Napa County Affordable Housing Mitigation Fee in accordance with the requirements of County Code Chapter 18.107.

18. **PREVIOUS CONDITIONS**

As applicable, the permittee shall comply with any previous conditions of approval for the winery use except as they may be explicitly modified by this action. To the extent there is a conflict between previous conditions of approval and these conditions of approval, these conditions shall control.

19. **MONITORING COSTS**

All staff costs associated with monitoring compliance with these conditions, previous permit conditions, and project revisions shall be borne by the permittee and/or property owner. Costs associated with conditions and mitigation measures that require monitoring, including investigation of complaints, other than those costs related to investigation of complaints of non-compliance that are determined to be unfounded, shall be charged to the owner. Costs shall be as established by resolution of the Board of Supervisors in accordance with the hourly consulting rate established at the time of the monitoring and shall include maintenance of a $500 deposit for construction compliance monitoring that shall be retained until grant of final certificate of occupancy. Violations of conditions of approval or mitigation measures caused by the permittee's contractors, employees, and/or guests are the responsibility of the permittee.

The Planning Commission may implement an audit program if compliance deficiencies are noted. If evidence of compliance deficiencies is found to exist by the Commission at some time in the future, the Commission may institute the program at the applicant's expense (including requiring a deposit of funds in an amount determined by the Commission) as needed until compliance assurance is achieved. The Planning Commission may also use the data, if so warranted, to commence revocation hearings in accordance with County Code Section 18.124.120.

20. **TEMPORARY AND FINAL OCCUPANCY**

All project improvements, including compliance with applicable codes, conditions, and requirements of all departments and agencies with jurisdiction over the project, shall be completed prior to granting of a final certificate of occupancy by the County Building Official, which, upon granting, authorizes all use permit activities to commence. The County Building Official is authorized to grant a temporary certificate of occupancy to allow specified limited use of the project, such as commencement of production activities, prior to completion of all project improvements. In special circumstances, departments and/or agencies with jurisdiction over the project are authorized as part of the temporary certificate of occupancy process to require a security deposit or other financial instrument to guarantee completion of unfinished improvements.

Planning, Building & Environmental Services

1195 Third Street, Suite 210
Napa, CA 94559
www.countyofnapa.org

David Morrison
Director

A Tradition of Stewardship
A Commitment to Service

MEMORANDUM

To:	Wyntress Balcher, Project Planner	From:	Kim Withrow, Environmental Health Supervisor
Date:	June 19, 2014	Re:	Use Permit – Bell Wine Cellars, 6200 Washington Street APN: 036-110-030 Project #: P13-00055

The application requesting approval to modify an existing use permit by increasing production, remodeling the interior of the winery, constructing a commercial kitchen, increasing visitation and modifying the marketing plan has been reviewed. This Division has no objection to approval of the application with the following conditions of approval:

1. Complete plans and specifications for the food preparation, service area(s), storage area(s) and the employee restrooms must be submitted for review and approval by this Division prior to issuance of any building permits for said areas. An annual food permit will be required.

2. According to application materials food service at some of the marketing events will be catered; therefore, catered food must be prepared and served by a Napa County permitted caterer. If the caterer selected does not possess a valid Napa County Permit to operate, the applicant shall refer the business to this Division for assistance in obtaining the required permit prior to providing any food service.

3. The water supply and related components must comply with the California Safe Drinking Water Act and Related Laws. This will require plan review and approval prior to approval of building permits. Prior to occupancy, the owner must apply for and obtain an annual operating permit for the water system from this Division. The technical report must be completed by a licensed engineer with experience in designing water systems. The applicant must comply with all required monitoring and reporting.

4. Prior to drilling a well a licensed well driller must obtain a permit from this Division.

5. Prior to the approval of a building permit, an inspection of the existing sewage disposal system must be performed by a licensed sewage contractor and a report submitted to this Division for review and approval.

6. Plans for the proposed subsurface drip alternative sewage treatment system shall be designed by a licensed Civil Engineer or Registered Environmental Health Specialist and be accompanied by complete design criteria based upon local conditions. No building clearance (or issuance of a building permit) for any structure that generates wastewater to be disposed of by this system will be approved until such plans are approved by this Division.

7. A permit to construct the subsurface drip alternative sewage treatment system must be secured from this Division prior to approval of a building clearance (or issuance of a building permit) for any structure that generates wastewater to be disposed of by this system.

8. An annual alternative sewage treatment system monitoring permit must be obtained for the subsurface drip alternative sewage treatment system /private sewage disposal system prior to issuance of a final on the project. The septic system monitoring, as required by this permit, must be fully complied with. An approved service provider must be hired to monitor the system.

9. Plans for the standard system modifications (new tank, disconnecting sanitary system) must be submitted for review and approval prior to issuance of a building permit. A permit to make the modifications to the existing process wastewater system must be secured from this Division prior to approval of a building clearance (or issuance of a building permit) for any structure that generates wastewater to be disposed of by this system.

10. As previously required, an annual operating permit must be obtained for the existing private sewage disposal system (existing standard system). The septic system monitoring, as required by this permit, must be fully complied with. An approved service provider must be hired to monitor the system.

11. Within 30 (thirty) days of initiation of the use or change of tenants, an updated Hazardous Materials Business Plan or a Business Activities Page shall be submitted and approved by this Division.

12. The applicant shall file a Notice of Intent (NOI) and complete a Storm Water Pollution Prevention Plan with the State of California Water Resources Control Board's (SWRCB) Industrial Permitting program, if applicable, within 30 days of receiving a temporary or final certificate of occupancy. Additional information, including a list of regulated SIC codes, may be found at:
http://www.swrcb.ca.gov/water_issues/programs/stormwater/industrial.shtml

    Additionally, the applicant shall file for a storm water permit from this Division, if applicable, within 30 days of receiving a temporary or final certificate of occupancy. Certain

facilities may be exempt from storm water permitting. A verification inspection will be conducted to determine if exemption applies.

13. All solid waste shall be stored and disposed of in a manner to prevent nuisances or health threats from insects, vectors and odors.

14. During the construction, demolition, or renovation period of the project the applicant must use the franchised garbage hauler for the service area in which they are located for all wastes generated during project development, unless applicant transports their own waste. If the applicant transports their own waste, they must use the appropriate landfill or solid waste transfer station for the service area in which the project is located.

15. Adequate area must be provided for collection of recyclables. The applicant must work with the franchised garbage hauler for the service area in which they are located, in order to determine the area and the access needed for the collection site. The garbage and recycling enclosure must meet the enclosure requirements provided during use permit process and be included on the building permit submittal.

16. All diatomaceous earth/bentonite must be disposed of in an approved manner. If the proposed septic system is an alternative sewage treatment system the plan submitted for review and approval must address bentonite disposal.

A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services

1195 Third Street, Suite 210
Napa, CA 94559
www.countyofnapa.org

David Morrison
Director

MEMORANDUM

To:	Wyntress Balcher Planner II Planning Division	From:	Patrick C. Ryan Assistant Engineer Engineering Services
Date:	March 13, 2015	Re:	P13-00055 Bell Wine Cellars APN: 036-110-030

03/13/2015

The Engineering Division received a submittal of a proposal for a modification to a use permit generally requesting the following:

> *To allow an increase in the annual wine production from 40,000 gal/yr to 78,000 gal/yr, increase the permitted visitation/marketing in two phases based on the conversion of an existing former residential structure to storage, whereby wastewater treatment capacity would be freed up to treat effluents from the proposed phase one uses, and installation of a new subsurface drip wastewater system to treat expected effluents from a new commercial kitchen and proposed phase two uses. The former residential structure will be converted back to a residential use at the end of phase two once the final septic system is installed. Visitation is proposed to increase to an average of 130 per day with an average of 500 per week. The modifications are proposed at 6200 Washington Street in the County of Napa.*

After careful review of the Bell Wine Cellars Use Permit modification application package the Engineering Division provides the following facts, findings, and recommended conditions for approval:

EXISTING CONDITIONS/FINDINGS:

1. Existing access taken from Washington Street via an asphalt concrete paved minimum 20 foot wide driveway.

2. Hopper Creek, a major USGS blueline stream is situated to the south and east of the winery and residence. Hopper Creek falls under the Napa County jurisdictional limits for Special Flood Hazard Areas (SFHAs) for regulation of riparian zones and activities therein.

3. The site is located entirely within a Federal Emergency Management Agency (FEMA) regulated SFHA associated with the Napa River floodplain. The Base Flood Elevation (BFE), the elevation of the flood

c. A comprehensive Maintenance Plan for the entire structure including the materials used for floodproofing, shields, gates, etc.
d. An Emergency Action Plan for the installation of flood shields and other measures
e. Written certification that all components and systems when installed meet the requirements of ASCE 24-05
f. Documentation or certification from the Authority Having Jurisdiction (permitting official) that they have reviewed and inspected the structure with all floodproofing measures in place and provide evidence of approved final inspection and certificate of occupancy.

SITE IMPROVEMENTS:

10. All access roadways from the Public Right-of-Way (Washington Street) to the winery facility or associated winery infrastructure (e.g. parking) shall meet the requirements for a Commercial, Industrial, Non-Residential driveway. Provide a minimum of 18-feet wide driveway with 2-feet of shoulder from the publicly maintained road to the improved the improved structure. Pavement structural sections shall be determined by the designed Traffic Index. The minimum structural section shall be 2-inches of hot mix asphalt (HMA) over 5-inches of Class II Aggregate Base (AB) or an engineered equivalent section in accordance with Section 27 of the 2011 Napa County Road and Street Standards (RSS).

11. Any existing, proposed or required new/reconstructed parking shall meet the requirements outlined in the current Napa County RSS, Section 9 and/or Detail D-8, page 82.

12. The developer shall obtain an encroachment permit prior to any work performed within the Napa County right-of-way.

13. Any earth disturbing activities shall include measures to prevent erosion, sediment, and waste materials from leaving the site and entering waterways both during and after construction in conformance with the Napa County Storm Water Ordinance. Best Management Practices shall also be implemented to minimize dust at all times.

14. All utilities shall be floodproofed to prevent infiltration of floodwaters into system components, provide anti-floatation to tanks or other vessels susceptible to buoyancy forces, and located or protected so as to prevent damage from impacts resulting from flowing debris.

15. Site improvements shall be constructed according to plans prepared by a registered civil engineer, which will be reviewed and approved by this office. Improvement plans shall be submitted with the building permit. A plan check fee will apply.

Any changes in use may necessitate additional conditions for approval.

If you have any questions regarding the above items please contact Patrick Ryan from Napa County PBES Department Engineering Division at (707) 253.4892 or via e-mail at Patrick.Ryan@countyofnapa.org.

A Tradition of Stewardship
A Commitment to Service

Napa County Fire Department
Fire Marshal's Office
Hall of Justice, 2nd Floor
1125 3rd Street
Napa, CA 94559

Office: (707) 299-1461
Fax: (707) 253-4411

Pete Muñoa
Fire Marshal

INTER-OFFICE MEMORANDUM

TO: Wyntress Balcher
Planning, Building and Environmental Services

FROM: Pete Muñoa
Fire Department

DATE: May 21, 2014

Subject: P13-00055 APN# 036-110-030

SITE ADDRESS: 6200 Washington Street, Yountville CA 94559
Bell Wine Cellars (Hood and Duct)

The Napa County Fire Marshal's Office has reviewed the submittal for the project identified above. The comments contained within this letter are in addition to the previous comments previously submitted by this office. The Napa County Fire Marshal's Office is requesting the following items should approval be granted.

1. **All construction and use of the facility shall comply with all applicable standards, codes, regulations, and standards at the time of building permit issuance.**
2. All plans related to the installation of proposed commercial hood and duct systems for this project shall be submitted to the Napa County Fire Marshal's Office for review.
3. Fire extinguisher(s) shall be provided within the commercial kitchen area as required by the California Fire Code, 2013 edition.

Pete Muñoa
Fire Marshal

A Tradition of Stewardship
A Commitment to Service

Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
www.co.napa.ca.us/publicworks

Main: (707) 253-4351
Fax: (707) 253-4627

Steven E. Lederer
Director

GROUNDWATER MEMORANDUM

DATE: May 12, 2014

TO: Conservation Development and Planning Department

FROM: Annamaria Martinez, Assistant Engineer
Phone: 707-259-8378
Email: annamaria.martinez@countyofnapa.org

SUBJECT: Bell Wine Cellars, APN#: 036-110-030, UP#: P13-00055-MOD

The applicant requests to increase winery production from 40,000 gpy to 78,000 gpy; remodel buildings, increase/modify visitation and marketing. The project is located on Washington Street in Yountville, CA.

COMMENTS:

1. The parcels are located in the "Valley Floor" region.

2. The existing use for the parcel is estimated to be 4.26 acre-feet per year.

RECOMMENDED CONDITIONS:

1. We have reviewed the phase one, water availability analysis for the proposed project. The 7.84 acre parcel is located in the valley floor area with an extraction threshold of 1.0 AF/Acre, resulting in a total parcel threshold of 7.84 AF/Year. The estimated water demand of 5.26 AF/Year is below established threshold for the property.

   Based on the information provided, the projected groundwater usage for the project parcel should not have a significant impact on static water levels of neighboring wells.

   No further analysis is necessary.

APPLICATION FOR
SMALL WINERY USE PERMIT EXEMPTION
Please fill in all appropriate information
Items in ( ) are County Requirements for Use Permit Exemption

Proposed Winery Name: HOPPER CREEK WINERY Assessor's Parcel No.: 36-110-30

Applicant's Name: TERRILL ENTERPRISES, INC. Telephone No.: (707) 255-6877

Address: 1529 Fourth Street (No. Street) Napa (City) CA (State) 94558 (Zip Code)

Status of Applicant's Interest in Property: Owner

Property Owner's Name: TERRILL ENTERPRISES, INC.

Address: 1529 (No.) Fourth St. (Street) Napa (City) CA (State) Telephone No.: (707) 255-6877

	FOR COUNT USE ONLY YES	NO
1. Operating Features: (Check the appropriate spaces)		
X CRUSHING X FERMENTATION X STORAGE/AGING X BOTTLING/PACKING		
X SHIPPING VIA: ~~(company owned pick-up)~~ ; ADMINISTRATIVE: (NO) TOURS/PUBLIC TASTING		
___ OTHER:	X	
GALLONS OF WINE TO BE PRODUCED: (NOT TO EXCEED 20,000 GAL.) INITIAL OR CURRENT PRODUCTION 20,000 GAL/YEAR		
REQUESTED PRODUCTION CAPACITY 20,000 GAL/YEAR	X	
HOURS OF OPERATION 9 A.M. TO 5 P.M. DAYS OF OPERATION 5	X	
NUMBER OF SHIFTS: 1 (Currently) EMPLOYEES PER SHIFT: 2 (Currently) FULL TIME 1 PART TIME 1	X	
NUMBER OF SHIFTS PROPOSED: 1 TOTAL EMPLOYEES PER SHIFTS PROPOSED: 2 FULL TIME 1 PART TIME 1	X	
NO. VISITORS ANTICIPATED: PER DAY 0 PER WEEK 0	X	
2. Building Features: (Wood, stucco or rock facing required on any non-historic structures).		
FLOOR AREA: EXISTING STRUCTURES 1800 SQ. FT. NEW CONSTRUCTION 2048 SQ. FT.		
TYPE OF CONSTRUCTION: Wood frame	X	
TYPE OF EXTERIOR WALL FACING: Wood and stone veneer	X	
TYPE OF ROOF: Tile	X	
MAX. HEIGHT (FT.): EXISTING STRUCTURES 15 PROPOSED STRUCTURES 27 (HEIGHT 35')	X	
COMPLIANCE WITH THE U.S. SECRETARY OF INTERIOR'S "STANDARDS FOR REHABILITATION" AND ASSOCIATED "GUIDELINES FOR REHABILITATING HISTORIC STRUCTURES" (not applicable) YES ___ NO X	X	

	USE ONLY YES	NO
EXISTING STRUCTURES OR IMPROVEMENTS TO BE REMOVED: NONE	X	
TYPE OF SHIELDS TO BE INSTALLED ON EXTERIOR LIGHTS: AS REQUIRED	X	
WIDTH OF FIRE CLEAR ZONE AROUND WINERY TO BE MAINTAINED: (NOT LESS THAN 100 FT.) AS REQUIRED (except creekside) ____ FT.	X	
METHOD OF DOMESTIC WASTE DISPOSAL: Existing septic	X	
METHOD OF INDUSTRIAL WASTE DISPOSAL: AS REQUIRED	X	

3. Site Characteristics:

		USE ONLY YES	NO
PARCEL ACREAGE: (NOT LESS THAN 6 AC.)	7.84 ACRES	X	
ZONING DISTRICT INVOLVED: (AW,AP ONLY)	AP	X	
WINERY COMPLEX SETBACK FROM CENTERLINE OF NEAREST PUBLIC ROAD: (NOT LESS THAN 400 FT. SILVERADO TRAIL AND STATE HIGHWAYS OR 200 FT. OTHER PUBLIC ROADS.)	2000 FT.	X	
ROAD FRONTAGE SEPARATION BETWEEN PROPOSED WINERY & NEAREST APPROVED WINERY: (NOT LESS THAN 2,000 FT. WITHIN 1,000 FT. CORRIDOR).	11560 FT. (2 miles)	X	
DISTANCE BETWEEN PROPOSED WINERY & NEAREST OFF-SITE RESIDENCE: (NOT LESS THAN 500 FT.)	~~900~~ 500 FT.	X	
MINIMUM DISTANCE BETWEEN THE PROPOSED WINERY COMPLEX INCLUDING SEWAGE SYSTEM AND ACCESS ROAD AND THE TOP OF THE BANK OF THE ORDINARY HIGH WATER CHANNEL OF THE NEAREST RIVER OR STREAM NOT COVERED BY COUNTY FLOOD PLAIN MANAGEMENT ORDINANCE. (NOT LESS THAN 50 FT.	35 FT.	50 X	
NAME OF NEAREST RIVER OR STREAM: HOPPER CREEK		X	

4. Access and Parking:

		USE ONLY YES	NO
PUBLIC ROAD FOR ACCESS TO WINERY: WASHINGTON		X	
WIDTH OF FIRST 30 FEET OF ACCESS ROAD: (NOT LESS THAN 16 FT.)	20 FT.	X	
WIDTH OF REMAINDER OF ACCESS ROAD TO WINERY BUILDING: (DETERMINED BY PUBLIC WORKS)	16 FT.	X	
ACCESS ROAD SURFACE: Gravel		X	
ACCESS ROAD GRADE: Level		X	
NUMBER OF PARCELS PROVIDED ACCESS VIA ACCESS ROAD TO WINERY	Four	X	
NUMBER OF USES OTHER THAN THE PROPOSED WINERY AND RELATED ON-SITE RESIDENTIAL STRUCTURES PROVIDED ACCESS VIA ACCESS ROAD TO WINERY	One	X	
COUNTY PUBLIC WORKS DEPARTMENT ACCESS ROAD REQUIREMENT MET:	YES X NO (private road)		

	USE ONLY YES	NO
PARKING SPACES: EXISTING SPACES: Open area	X	
PROPOSED SPACES: 3	X	

5. Building Site Requirements:

MONTH DURING WHICH WINERY CONSTRUCTION RELATED GROUND DISTURBING ACTIVITIES WILL OCCUR: (APRIL THROUGH OCTOBER ONLY) UNLESS CATCH BASINS INSTALLED. September-October	X	
NUMBER OF DEBRIS CATCH BASINS TO BE INSTALLED: As required	X	
TYPE OF EROSION CONTROL MEASURES INSTALLED TO DISCHARGE ALL CONCENTRATED RUN-OFF AT NON-EROSIVE VELOCITIES: As required	X	
TYPE OF GRASS MIXTURE TO BE USED IN AREAS DISTURBED BY WINERY CONSTRUCTION: As required	X	
DATE BY WHICH DISTURBED AREAS WILL BE RESEEDED: Prior to final inspection	X	

6. Landscaping Requirements:

LANDSCAPE PLAN TO INCLUDE:	X	
a. DESIGNATION OF PLANTINGS TO SOFTEN GEOMETRIC FORM OF BUILDING AND BLEND IT WITH AGRICULTURAL CHARACTER OF SURROUNDING AREA	X	
b. THE NAMES AND LOCATIONS OF THE PLANT MATERIALS TO BE EMPLOYED (Attach List to Application Form)	X	
c. THE LOCATION OF THE PARKING AREA(S) PROPOSED WITH PARKING SPACES IDENTIFIED	X	
d. DESIGNATION OF PLANTINGS TO SCREEN PARKING LOTS, OUTDOOR WORK AND STORAGE AREAS FROM VIEW FROM SURROUNDING PROPERTIES AND HIGHWAYS	X	
e. PROPOSED METHOD OF LANDSCAPE MAINTENANCE (vineyard & established natural landscaping)	X	

7. Environmental Considerations:

I. DOES THE PROPOSED SMALL WINERY BUILDING OR RELATED FACILITIES LIE WITHIN AN "ENVIRONMENTALLY SENSITIVE AREA" (I.E., WITHIN:		✓
NO a. A DESIGNATED FLOODWAY		✓
NO b. A RECOGNIZED ACTIVE EARTHQUAKE FAULT ZONE		✓
NO c. AN AREA THREATENED BY LANDSLIDES		✓
NO d. THE EXTENDED CLEAR ZONE OF A HELIPORT OR AIRPORT		✓
NO e. AN ARCHAEOLOGICALLY SENSITIVE AREA		✓
NO f. THE HABITAT AREA OF A RARE AND/OR ENDANGERED PLANT OR ANIMAL		✓

	YES	NO
2. DOES THE PROPOSED SMALL WINERY LIE WITHIN:		
NO a. A HIGH FIRE RISK HAZARD AREA		✓
NO b. A RECOGNIZED HISTORIC STRUCTURE		✓

I certify that the above statements are correct and that the plans submitted are accurate:

TERRIL ENTERPRISES, INC.

Bradley D. Terril - PRESIDENT — Signature of Applicant

Bradley D. Terril - President — Signature of Property Owner

8-28- 1980 Date

8-28-80 1980 Date

FOR COUNTY USE ONLY

ACCEPTABLE PLOT PLAN SUBMITTED:	X YES	___ NO
TOPOGRAPHIC SITE LOCATION MAP SUBMITTED:	X YES	___ NO
ACCEPTABLE LANDSCAPING PLAN SUBMITTED:	X YES	___ NO

QUALIFIES FOR A SMALL WINERY USE PERMIT EXEMPTION

X YES ___ NO

RECEIVED
AUG 28 1980
Napa County Conservation, Development & Planning Commission

Evaluation made oct. 2 1980 Date

BY ~~Thilip~~ E. Arnold

Applicant notified oct. 3 1980 Date

NAPA COUNTY

CONSERVATION -- DEVELOPMENT
AND PLANNING DEPARTMENT

1195 THIRD STREET, ROOM 210 • NAPA, CALIFORNIA 94559-3092
AREA CODE 707/253-4416

JEFFREY REDDING
Director

January 21, 1992

Frank Massa
2240 First St.
Napa, CA 94558

Re: Permit Request #U-90-42 - Assessor's Parcel #36-110-30

Dear Mr. Massa:

Please be advised that the Napa County Board of Supervisors on January 21, 1992 upheld your appeal to a decision made by the Conservation, Development and Planning Commission on July 24, 1991 approving an increase in annual production at the Plam Winery from 20,000 to 40,000 gallons per year with retail sales and tours/tastings by appointment. While it upheld your appeal, the Board of Supervisors granted the requested use permit #U-90-42, subject to the attached conditions of approval.

Pursuant to Section 12806 of the Napa County Code, the use permit must be activated within one (1) year from the approval date (i.e. by January 21, 1993) or the use permit shall automatically expire and become void. A one-year extension of time in which to activate the use permit may be granted by the County provided that such extension request is made thirty (30) days prior to the expiration date. A request for an extension of time is subject to payment of a $300.00 filing fee.

JEFFREY R REDDING
Director

cc: John Tutuer, Assessor
Bill Bickell, Director of Public Works
Robert Westmeyer, County Counsel
Gary Brewen, Building Codes Administrator
Michael Clark
Kenneth Plam

JRR:rl:7:Massa.Plm

CONDITIONS OF APPROVAL
U-90-42
PLAM VINEYARDS AND WINERY

1) The permit shall be limited to a maximum annual production capacity of 40,000 gallons with retail sales and tours/tastings by appointment with physical changes to be limited to the use of an existing shed for storage of winery-related supplies. The project shall conform to the approved site plan, floor plans, and elevations including any modifications required by these conditions. Primary case goods storage and office activities shall continue to take place off site (i.e., temporary storage and incidental office activities may occur on site). Any expansion of production capacity, changes in use, or changes in construction shall be subject to the approval of the Planning Director or if deemed necessary, the County Planning Commission.

2) Hours of operation of the winery, including the crush operation, shall be limited to 8:00 a.m. - 9:00 p.m. weekdays and 10:00 a.m. - 9:00 p.m. weekends.

3) All wine making operations authorized by this permit shall be confined to the existing slab on the north side of the existing winery building.

4) All existing, exterior lighting located on the south wall on the winery building shall either be removed or shielded so that light is directed away from the adjacent property to the south, within 90 days of final action by the Board of Supervisors. An inspection shall be conducted at the end of this 90 day period to ensure compliance with this condition.

5) Accessory uses permitted under Section 12232(j) of the County Code shall be limited to private tours and tasting as defined in Section 12070 of the Code.

6) Activities related to marketing of wine as defined in Section 12071 of the Napa County Code and private tours and tastings as defined in Section 12070 of the Napa County Code shall be limited to those activities identified in the attached Exhibit "A", incorporated by reference. Cultural and social events not related to wine education shall not be permitted without the appropriate approval from the County.

7) Visitation to the winery by buses shall be limited to a maximum of three (3) per year total. Use of the buses shall be limited to those persons who are members of the wine trade only. Operators of buses shall turn off bus engines after being on site 15 minutes. Bus passenger drop-off shall occur on the gravel parking area, north of the existing winery or at points northwesterly of this area. Buses awaiting passenger pick-up may park only in designated drop-off areas.

8) Retail sales shall be limited to that wine allowed by Section 12202(g)(5)(C) of the Napa County Code.

9) Compliance with the four (4) signed Mitigation Measures contained in the attached Project Revision Statement.

10) The applicant shall comply in full with the recommendations relating to outdoor equipment on the south side of the existing winery contained in the November 22, 1991

report from Jerald R. Hyde, incorporated by reference. Exterior enclosure materials and finish shall match the existing winery building. All recommendations contained in this report shall be completed within 180 days from conclusion of appeal hearing.

11) A landscape architect retained by the applicant shall prepare a landscaping plan for the Plam property adjacent to Hooper Creek on the south side of the bank. The purpose of said plan shall be to enhance the riparian community as well as to provide permanent screening of the winery and related work areas. Plant materials shall be compatible with the existing vegetation, drought-tolerant and low maintenance. All approved materials shall be installed at the applicant's expense, prior to the on-set of the 1992 crush. All landscaping shall be permanently maintained by the applicant. The plan shall be subject to review and approval by the Director.

12) The applicant shall comply with all requirements of the County Department of Public Works identified in their letter of March 25, 1991.

13) The applicant shall comply with all requirements of the County Environmental Health Department including the eight (8) conditions in their letter of March 18, 1991.

14) The applicant shall comply with all fire protection requirements of the Napa County Fire Department as set forth in their comments of March 13, 1991.

15) The applicant shall obtain all necessary approvals and permits from the State Department of Alcoholic Beverage Control and the Federal Bureau of Alcohol, Tobacco and Firearms.

16) The applicant shall obtain any necessary building permit for the shed structure on the northeast side of the winery building prior to any winery-related use of that structure. As a requirement of the building permit, the structure shall be made to conform to all applicable County setback provisions, including setbacks between structures.

17) The applicant shall comply with all other local, State, and federal requirements.

18) The applicant shall report to the Department on an annual basis the source of his grapes, verifying that 75% of the increased annual production is from Napa County grapes. The report shall include the grape tonnage and the Assessor's Parcel Number(s) where grown. Such report shall be proprietary and not available to the public.

For the public record, the applicant shall annually submit to the Department a statement certifying compliance with the sourcing requirement and indicating the percentage of Napa County grapes utilized.

RECEIVED
JUL 9 - 1991
NAPA CO. CONSERVATION, DEVELOPMENT & PLANNING DEPT

PROJECT REVISION STATEMENT

Use Permit #U-90-42 (Plam Vineyards and Winery)

I hereby revise my proposal to increase annual production of an existing 20,000 gallon winery with retail sales and touts/ tastings by appointment to 40,000 gallons, with physical changes to be limited to the use of an existing shed for storage of winery-related supplies, on a 7.8-acre parcel located on the east side of Washington Street approximately 3,400 feet north of Ragatz Lane within an AP (Agricultural Preserve) Zoning District (Assessor's Parcel #36-110-30), to include the environmental mitigation measures specified below:

Traffic (Increases)

1. Marketing activities shall be limited to those identified in the use permit application Supplemental Information Sheet, and shall be scheduled to avoid vehicle arrivals and departures during the PM peak periods from 4:00 PM to 6:00 PM. The applicant shall maintain written records of all such activities for review by the County Planning Department upon request.

2. The existing winery identification sign near Washington Street shall be supplemented with the words "Tours and Tastings by Prior Appointment Only".

Traffic (Parking)

3. Prior to any increase in production, a detailed parking plan shall be submitted to the Department for review and approval indicating the location of off-street parking spaces. The plan shall provide for six off-street paved parking spaces, and said parking improvements consistent with Public Works surfacing requirements shall be installed prior to any increase in production.

4. All employee and normal customer parking shall be in the approved off-street parking area. Parking for any approved large-scale special marketing events shall be located off-street.

I further commit myself and my successors-in-interest to communicate the above specified requirements in writing to any future purchasers of the property prior to transfer of title.

U-90-42

(3/07/91)

USE PERMIT FOR PLAM VINEYARDS & WINERY EXPANSION

MARKETING ACTIVITIES, FOOD SERVICE AND SPECIAL EVENTS

- All activities and events, present and proposed, will be by appointment and/or invitation.

- No activities and events, present and proposed, other than the sale of wine, are for profit.

- There will be no increase in the number or size of activities and events with the proposed "expansion".

Private Tours, Tastings and Retail Sales (By Appointment)

Individuals	Number per week:	5 - 10
	Attendance:	2 - 4 people
Groups	Number per week:	1 - 2
	Attendance:	12 people
	Food service:	bread and cheese

Trade and Marketing Representatives (By Appointment)

Representatives from retailers, restaurants, marketing firms, brokers, distributors, press, etc.:

Number per week:	1 - 2
Attendance:	2 - 6 people
Food service:	none or bread and cheese

Marketing And Social Events (By Invitation)

For the events listed below, food service, if any, is usually catered or prepared on outdoor grill. Weather permitting, eating facilities are outdoors using the existing patio furniture or rental tables and chairs.

Lunch or dinner for trade, press, VIP's, etc.:

Number per year:	4 - 6
Attendance:	4 - 8 people

Educational lunch for club or non-profit group hosted by winery:

Number per year:	2 - 4
Attendance:	20 - 40 people

Harvest Fest, Grape Picking, Grape Stomp, etc.:

Number per year:	1 - 2
Attendance	30 - 60 people

Open House by invitation (i.e., Napa Valley Wine Auction)

Number per year:	1 - 2
Attendance:	100 - 200 total but no more than 20 - 30 at any given time

02129 - MOD
9925

NAPA COUNTY

CONSERVATION, DEVELOPMENT and PLANNING DEPARTMENT

Charles Wilson
Director

1195 Third Street, Room 210 • Napa, CA 94559-3092
Telephone 707/253-4416 FAX 707/253-4336

May 20, 2002

Bell Wine Cellars
6200 Washington Street
Yountville, CA 94558

Re: Request for Modification of Use Permit, #U-90-42 to make minor modifications to the subject winery (APN 036-110-030)

Letter dated Apr. 3, 2002 : 1. Enclose work area 23'10" x 64', 2. Enclose refrigeration unit, 3. Use shed for supplies and office does.

Dear Sir:

Please be advised that your request to modify Use Permit #U-90-42 for Bell Wine Cellars has been administratively **APPROVED**.

The CEQA status of this action is categorically exempt, Class 3 (Construction of small structures).

The permit becomes effective ten (10) working days from the approval date unless appealed to the Napa County Board of Supervisors pursuant to Chapter 2.88 of the Napa County Code, including payment of applicable fees. If an appeal is filed by others, you will be notified.

Pursuant to Section 18.124.080 of the Napa County Code, this approval must be activated within one year and ten calendar days from the approval date, or it shall automatically expire and become void. An extension of time in which to activate the approval may be granted for a maximum of 12 months, upon application at least 30 days prior to expiration, and payment of fees in effect at the time of application. This letter is your only notice regarding expiration and procedures for extension of this permit.

This approval applies only to the project as described in your proposal and must be constructed in substantial compliance with the drawing submitted and the attached comments from Building, Public Works, Environmental Management, and CDF. Please specifically note the Public Works condition requiring a Floodplain Management Permit for all work in the floodplain. This approval includes recognition of the existing covered work area (upgraded as needed to meet building code specifications), enclosure of an existing refrigeration unit, and upgrade of an existing storage shed for use as an office. All previous Conditions of Approval, except as modified herein, remain in full effect.

Should you have any questions, please contact me at slederer@co.napa.ca.us or at (707) 253-4416.

Sincerely,

Steven E, Lederer
Deputy Planning Director

Attachments
cc: file (w)
Gabriel Schnitzler, 809 Coombs St., Napa, CA 94559, representative (w)
John Tuteur, Assessor (w/o)
Gary Brewen, Building Codes Administrator (w)
Anna Maria Martinez, Public Works (w)

DP&F

DICKENSON, PEATMAN & FOGARTY
A Professional Law Corporation

GABRIEL J. SCHNITZLER
gschnitzler@dpfnapa.com

RECEIVED

APR 03 2002

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

April 3, 2002

809 Coombs Street
Napa, CA 94559-2977
Tel: 707 252 7122
Fax: 707 255 6876
www.dpfnapa.com

Mr. Charles Wilson, Planning Director
Napa County Conservation, Development and Planning Department
1195 Third Street, Room 210
Napa, CA 94559

Re: Application of Bell Wine Cellars for Minor Modification of Use Permit (#U-90-42), 6200 Washington Street, Yountville (APN 036-110-030)

Dear Mr. Wilson:

This office represents Bell Wine Cellars ("Bell"). By this writing, Bell is applying for a minor modification of its existing Use Permit (#U-90-42), approved on July 24, 1991. The winery originally was established by a small winery use permit exemption in October 1980.

This is an application for a development permit. The minor modification is being sought to authorize the following:

1. Enclosure of an existing covered work area consisting of a 23' 10" by 64' concrete slab and wood/plexiglass roof (approx. 1,536 square feet total) on the north side of the winery. The existing enclosure was constructed by the former owner of the winery, Plam Vineyards, and will be upgraded by the new property owner to meet building code specifications, if necessary. No change in the design of the existing roof or use or occupancy of the slab area is requested. Photos of the enclosure are in the file.

2. The enclosure of an existing refrigeration unit on the south side of the winery. Elevations are enclosed.

3. Use of the existing storage shed for winery supplies for incidental office purposes consisting of a table, chair, file cabinet and computer for keeping records of the winery's winemaking activities.

No other changes are proposed.

We believe that it is appropriate to process this project as a minor modification. Under Napa County Code section 18.124.130(B), the zoning administrator may approve a minor modification to an approved use permit which does not affect the overall concept, density, intensity or environmental impact of, or substantially alter or delete any environmental mitigation measure for, the project. The subject proposal does not increase the size of any winery structure, as the roof cover over the concrete slab on the north side of the winery was approved previously as part of Use Permit #U-90-42 and no

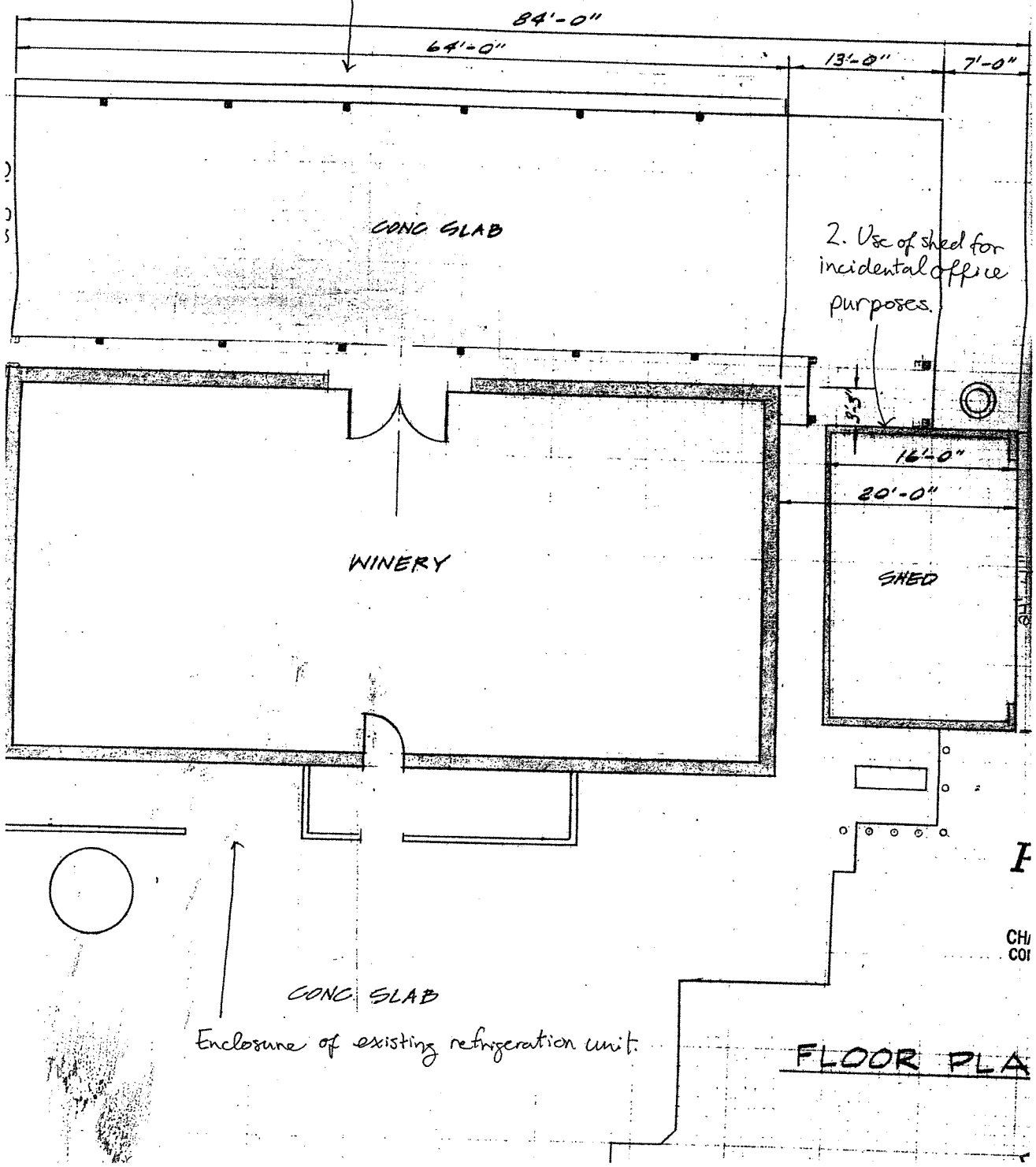
Walter J. Fogarty, Jr.
David W. Meyers
C. Richard Lemon
Francis J. Collin, Jr.
Charles H. Dickenson
Paul G. Carey
Richard P. Mendelson
Cathy A. Roche
James W. Terry
Katherine Ohlandt
Stan D. Blyth
Linda Emerson
Herbert M. Rowland, Jr.
Amy L. Keyser
Thomas F. Carey
Matthew J. Eisenberg
Danielle M. Houck
Michael J. Holman
Karen C. Kruse
Gabriel J. Schnitzler

Of Counsel
Joseph G. Peatman

Retired
Howard G. Dickenson

SOUTH ELEVATION

1. Enclosure of existing covered work area. The existing enclosure will be upgraded by the applicant to meet building code specs, if necessary



FLOOR PLA

COUNTY of NAPA

CONSERVATION, DEVELOPMENT
AND PLANNING DEPARTMENT
Charles Wilson, Director

November 17, 2003

Anthony Bell
6200 Washington Street
Yountville, CA 94599

Re: ANOTHONY BELL /SPANOS BERBERIAN PROPERTIES, LLC -- USE PERMIT #03315-MOD

Dear Mr. Bell

Please be advised that Use Permit request #03315-MOD has been **APPROVED** by the Planning Commission on November 5, 2003 based on the attached conditions and applicable County regulations.

The permit approval went ten (10) working days from the approval date without any appeal to the Napa County Board of Supervisors (pursuant to Chapter 2.88 of the Napa County Code).

EXPIRATION DATE: November 5, 2005

Pursuant to Section 18.124.080 of the Napa County Code, the use permit must be activated within two (2) years from the approval date, or it shall automatically expire and become void.

You are hereby further notified, pursuant to Government Code Sec.66020 (d)(1), that the 90-day period, in which you would have to protest imposition of any fees, dedications, reservations, or other exactions that may have been attached as conditions of approval, has begun.

Should you have any questions, please contact Robert Nelson at (707) 253-4417.

Sincerely

Patrick Lynch
Assistant Director

Copies:
file
John Tuteur, Assessor
Steve Lederer, Deputy Director
Gary Brewen, Building Codes Administrator
Larry Bogner, Public Works
Christine Secheli, Environmental Management
Gabrielle Mauino, County Fire Department

CONDITIONS OF APPROVAL
SPANOS-BERERIAN LLC (Bell Winery)
#03315-MOD

1. **SCOPE:** The permit shall be limited to:

- No change in the existing 40,000 gallons per year production
- Construction of a 6,261 sq. ft. winery building addition to house barrel storage, tasting room, meeting room, conference room, kitchen, storage, stairway, loft, bath and covered crush pad, as drawn on the Patrick Mervin + Associates architectural floor plans, dated August 14, 2003. The total winery floor area shall be 9,031 sq. ft. upon completion of all demolition and construction covered by this use permit modification.
- Removal of 1,220 sq. ft. of the existing 3,990 sq. ft. existing building to make room the above addition.
- Construction of a patio, pergola, barbeque area, and bocce court as drawn on the Patrick Mervin + Associates architectural floor plans, dated August 14, 2003.
- No changes in sales and tours and tasting by appointment only.
- No changes in the established Marketing plan.
- Increase of 4 full time employees, to a total of 5, and a reduction of 1 part time employee, to a total of 1.
- One bocce ball court

The winery shall be designed in substantial conformance with the submitted site plan, elevation drawings, and other submittal materials. It is the responsibility of the applicant to communicate the requirements of these conditions and mitigations (if any) to all designers, constructors, employees, and guests of the winery to ensure compliance is achieved. Any expansion or changes in use shall be by the approved Use Permit modification process.

Conditions 2-5 intentionally deleted.

6. **LIGHTING:**

All exterior lighting, including landscape lighting, shall be shielded and directed downward, shall be located as low to the ground as possible, and shall be the minimum necessary for security, safety, or operations and shall incorporate the use of motion detection sensors to the greatest extent practical. No flood-lighting or sodium lighting of the building is permitted, including architectural highlighting and spotting. Low-level lighting shall be utilized in parking areas as opposed to elevated high-intensity light standards. Prior to issuance of any building permit for construction of the winery, two (2) copies of a separate detailed lighting plan showing the location and specifications for all lighting fixtures to be installed on the property shall be submitted for Department review and approval.

7. **LANDSCAPING/PARKING:**

Two (2) copies of a detailed landscaping plan, including parking details, shall be submitted for review and approval prior to issuance of building permits. The plan shall indicate the names and locations of all plant materials to be used along with the method of maintenance. **Plant materials shall be purchased locally when practical. The Agricultural Commissioner's office (707-253-4357) shall be notified of all impending deliveries of live plants with points of origin outside of Napa County.**

The location of employee and visitor parking and truck loading zone areas shall be identified along with proposed circulation and traffic control signage (if any). Landscaping and parking shall be completed prior to occupancy, and shall be permanently maintained in accordance with the landscaping plan.

No trees greater than 6" DBH shall be removed, except for those identified on the submitted site plan. Any trees that are removed shall be replaced elsewhere on the property on a 2 for 1 basis of equivalent caliper. Replaced trees shall be identified on the landscaping plan. Trees to be retained shall be protected during construction.

Evergreen screening shall be installed between the industrial portions of the operation (e.g. tanks, crushing area, parking area, etc.) and off-site residences that can view the structures. Parking shall

be limited to approved parking spaces only and shall not occur along access roads or in other locations except during harvest or approved marketing events. In no case shall parking impede emergency vehicle access or public roads. If any event is held which will exceed the available on-site parking, the applicant shall arrange for off-site parking and shuttle service to the winery.

8. **OUTDOOR STORAGE/SCREENING:**

All outdoor storage of winery equipment shall be screened from the view of adjacent properties by a visual barrier consisting of fencing or dense landscaping. No item in storage is to exceed the height of the screening. Water and fuel tanks, and similar structures, shall be screened to the extent practical so as to not be visible from public roads and adjacent parcels.

9. **RENTAL/LEASING:**

No winery facilities, nor portions thereof, including but not limited to offices, kitchens, barrel storage areas, and warehousing space, shall be rented, leased, nor used by entities other then the on-site winery itself, except as may be specifically authorized in this use permit or pursuant to the Temporary Events Ordinance (Section 5.36.010)

10. **COMPLIANCE WITH OTHER DEPARTMENTS AND AGENCIES:**

The permittee shall comply with all applicable building codes, zoning standards, and requirements of County Departments and Agencies, including but not limited to:

Department of Environmental Management as stated in their letter of September 11, 2003
Department of Public Works as stated in their letter of September 9, 2003
County Fire Department as stated in their letter of September 10, 2003
Building Division as stated in their letter of August 25, 2003

12. **SPOILS:**

All spoils generated by construction of the project facilities shall be disposed of per Public Works direction. All spoils piles shall be removed prior to occupancy.

13. **WELLS:**

The permittee may be required (at the permittee's expense) to provide well monitoring data if it is judged that water usage at the winery is, or would potentially affect groundwater supplies or nearby wells. Data requested could include, but may not be limited to, water extraction volumes and static well levels. If applicant is unable to secure monitoring access to neighboring wells, onsite monitoring wells may need to be established to gage potential impacts on the groundwater resource utilized for the project proposed. Water usage shall be minimized by use of best available control technology and best water management conservation practices. In the event that changed circumstances or significant new information provide substantial evidence that the groundwater system referenced in the use permit would significantly affect the groundwater basin, the director of environmental management shall be authorized to recommend additional reasonable conditions on the permittee, or revocation of the permit, as necessary to meet the requirements of the Napa County Groundwater Ordinance and protect public heath, safety, and welfare. That recommendation shall not become final unless and until the director has provided notice and the opportunity for hearing in compliance with the county code section 13.15.070.G-K.

14. **NOISE:**

Construction noise shall be minimized to the maximum extent practical and allowable under State and local safety laws. Construction equipment mufflering and hours of operation shall be in compliance with County Code Section 8.16. Equipment shall be shut down when not in use. Construction equipment shall normally be staged, loaded, and unloaded on the project site. If project terrain or access road condition require construction equipment to be staged, loaded, or unloaded off the project site (such as on a neighboring road or at the base of a hill), such activities shall only occur

between the hours of 8 AM to 5 PM. Exterior winery equipment shall be enclosed or muffled and maintained so as not to create a noise disturbance in accordance with the Code. There shall be no amplified sound system or amplified music utilized outside of approved, enclosed winery buildings.

15. **COLORS:**

The colors used for the roof, exterior walls and built landscaping features of the winery shall be limited to earth tones that will blend the facility into the colors of the surrounding vegetation and shall be reviewed and approved by the Department prior to the issuance of any building permits. Highly reflective surfaces shall be prohibited.

16. **DUST CONTROL:**

Water and/or dust palliatives shall be applied in sufficient quantities during grading and other ground disturbing activities on-site to minimize the amount of dust produced. Construction activities shall not occur during windy periods.

17. **ARCHEOLOGICAL FINDING:**

In the event that archeological artifacts or human remains are discovered during construction, work shall cease in a 50-foot radius surrounding the area of discovery. The Department will be contacted for further guidance, which will likely include the requirement for the applicant to hire a qualified professional to analyze the artifacts encountered and to determine if additional measures are required. If human remains are encountered during the development, all work in the vicinity must be, by law, halted, and the Napa County Coroner informed, so that he can determine if an investigation of the cause of death is required, and if the remains are of Native American origin. If the remains are of Native American origin, the nearest tribal relatives as determined by the State Native American Heritage Commission would be contacted to obtain recommendations for treating or removal of such remains, including grave goods, with appropriate dignity, as required under Public Resources Code Section 5097.98.

18. **TRAFFIC**

Reoccurring and scheduled vehicle trips to and from the site for employees, deliveries, and visitors will not occur during peak (4-6 PM) travel times to the maximum extent possible. All road improvements on private property required per the Department of Public Works shall be maintained in good working condition.

19. **STORM WATER CONTROL**

For any construction activity that results in disturbance of greater than one acre of total land area, permittee shall file a Notice of Intent with the California Regional Water Quality Control Board (SRWQCB) prior to any grading or construction activity. All hazardous materials stored and used on-site that could cause water pollution (e.g. motor oil, cleaning chemicals, paints, etc.) shall be stored and used in a manner that will not cause pollution, with secondary containment provided. Such storage areas shall be regularly cleaned to remove litter and debris. Any spills shall be promptly cleaned up and appropriate authorities notified. Parking lots shall be designed to drain through grassy swales, buffer strips, or sand filters prior to any discharge from the impervious surface into a watercourse. If any discharge of concentrated surface waters is proposed in the any "Waters of the State," the permittee shall consult with and secure any necessary permits from the State Regional Water Quality Control Board. All trash enclosures must be covered and protected from rain, roof, and surface drainage.

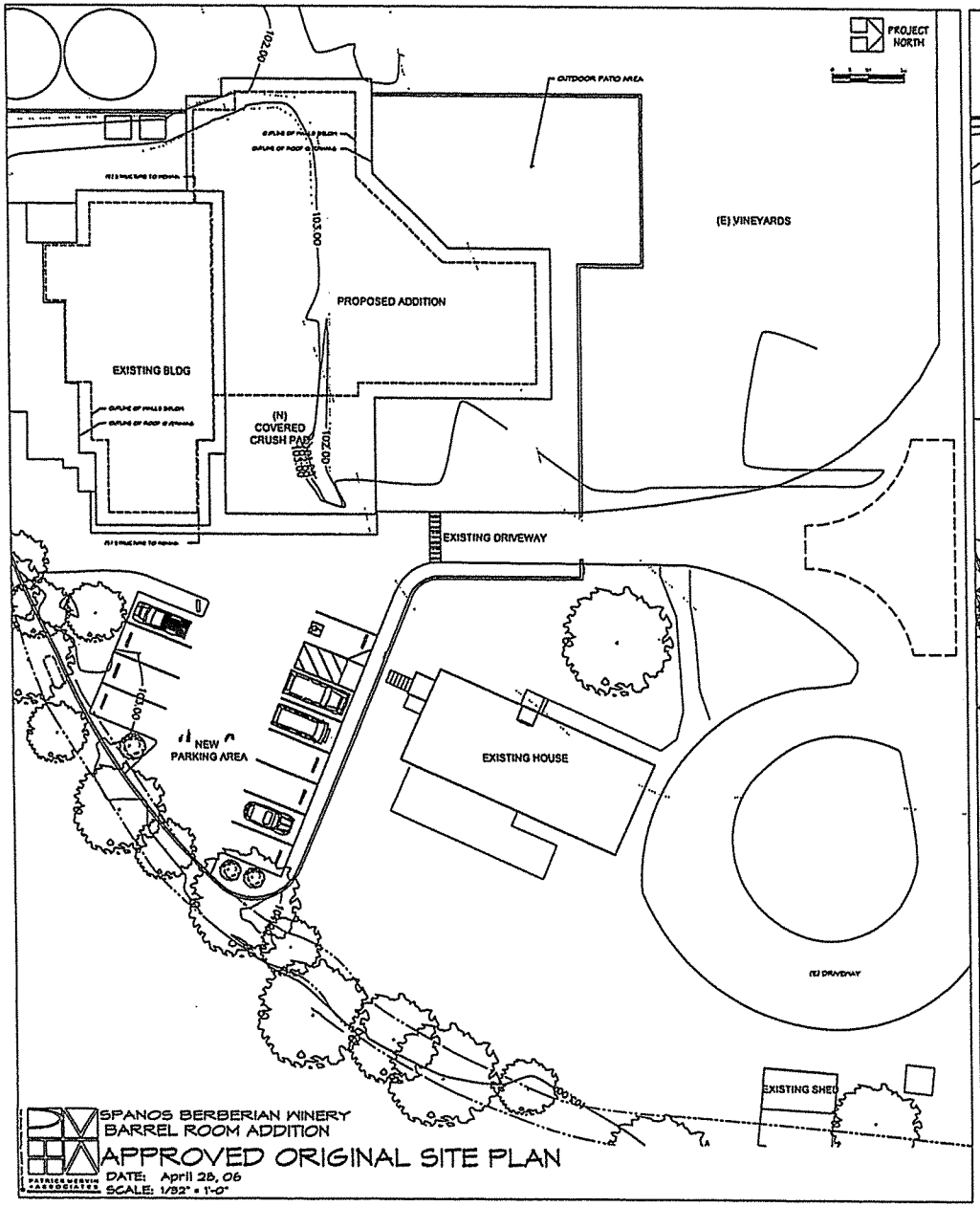
20. **INDEMNIFICATION**

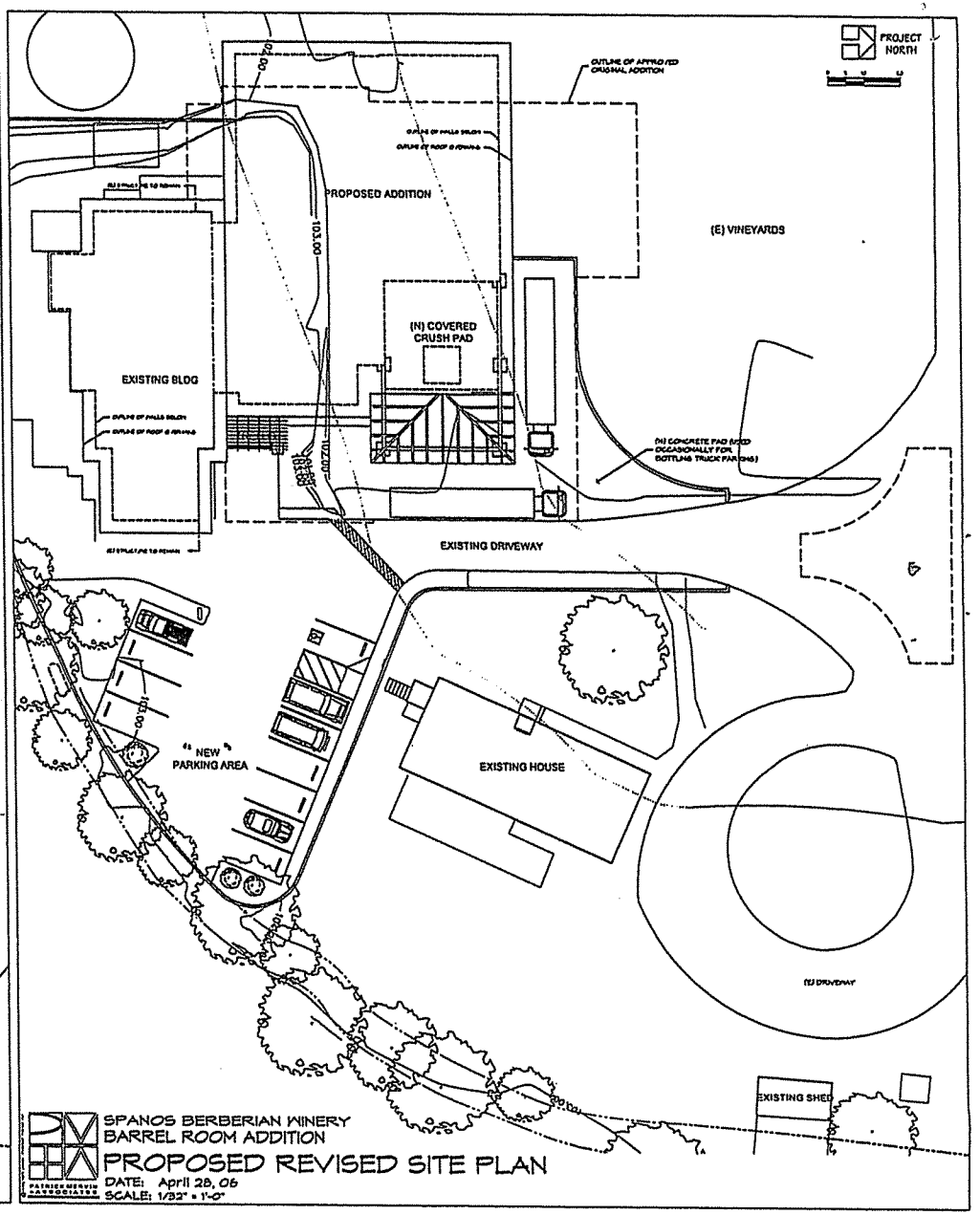
An indemnification agreement, in the form attached hereto, shall be signed and returned to the County within twenty (20) days of the granting of this approval.

21. **MONITORING COSTS:**

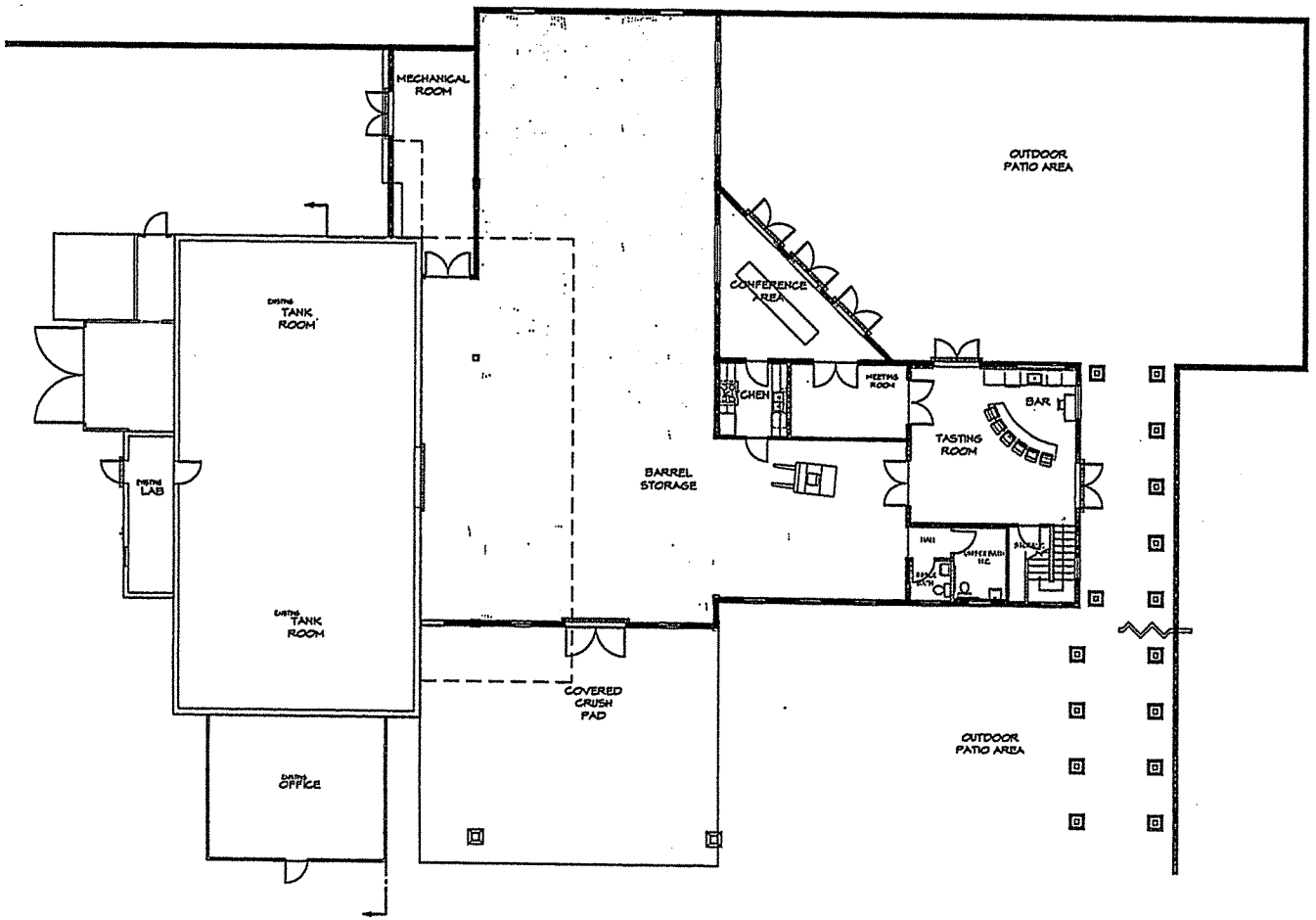
All staff costs associated with monitoring compliance with these conditions, previous permit conditions and project revisions shall be borne by the permittee and/or property owner. Generally costs associated with planning review for building plan clearance and certification of occupancy are not to be charged per this condition. However, costs associated with conditions and mitigation measures that require monitoring outside of those two processes, including investigation of complaints, other than those costs related to investigation of complaints of non-compliance that are determined to be unfounded, shall be charged. Costs shall be as established by Resolution #95-77 or as such Resolution may be amended from time to time, or in accordance with the hourly consulting rate established by the Department at the time of the monitoring ($88.00/hour as of December, 2002). Violations of conditions of approval or mitigations measures caused by the permittee's contractors, employees, and guests are the responsibility of the permittee.

The Planning Commission may implement an audit program if compliance deficiencies are noted. If evidence of compliance deficiencies is found to exist by the Planning Commission at some time in the future, the Planning Commission may institute the program at the applicant's expense (including requiring a deposit of funds in an amount determined by the Commission) as needed until compliance assurance is achieved. The Planning Commission may also use the data, if it is so warranted, to commence revocation hearings in accordance with section 18.124.120 of the County Code.





Parking area near creek shown. Never shown before.
MOD approval letter does not delete this area....



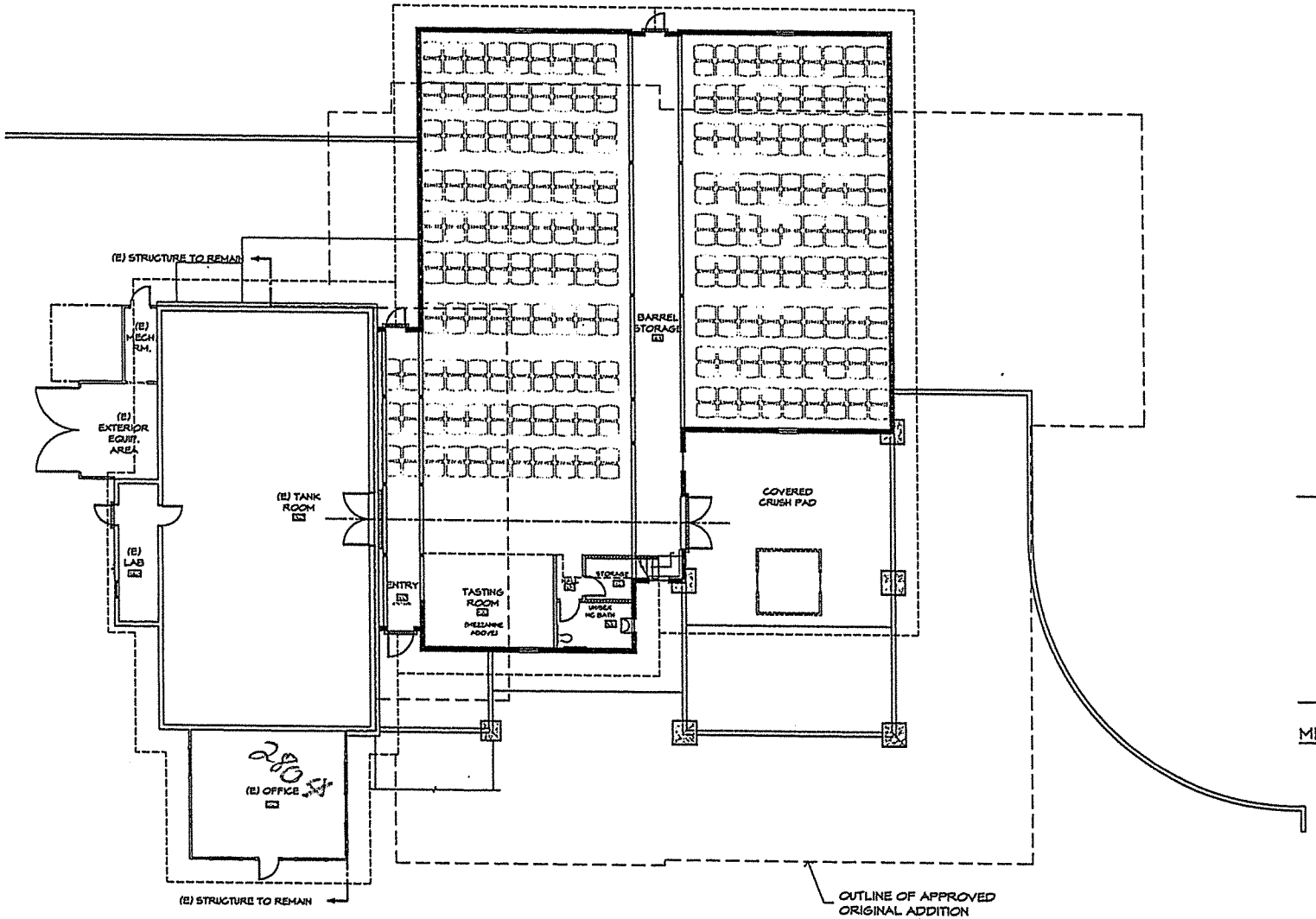
MAIN FLOOR PLAN

SPANOS BERBERIAN WINERY
BARREL ROOM ADDITION
APPROVED ORIGINAL FLOOR PLAN
DATE: April 28, 06
SCALE: 1/16" = 1'-0"

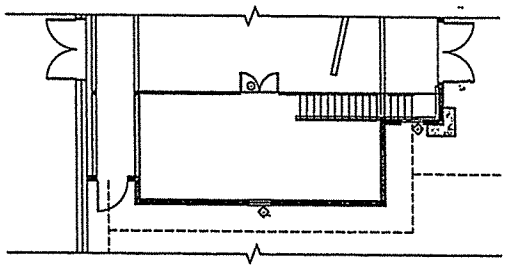
PATRICK MERRITT ASSOCIATES

0 5 10 20

PROJECT NORTH



MAIN FLOOR PLAN



MEZZANINE FLOOR PLAN (ABOVE TASTING RM)

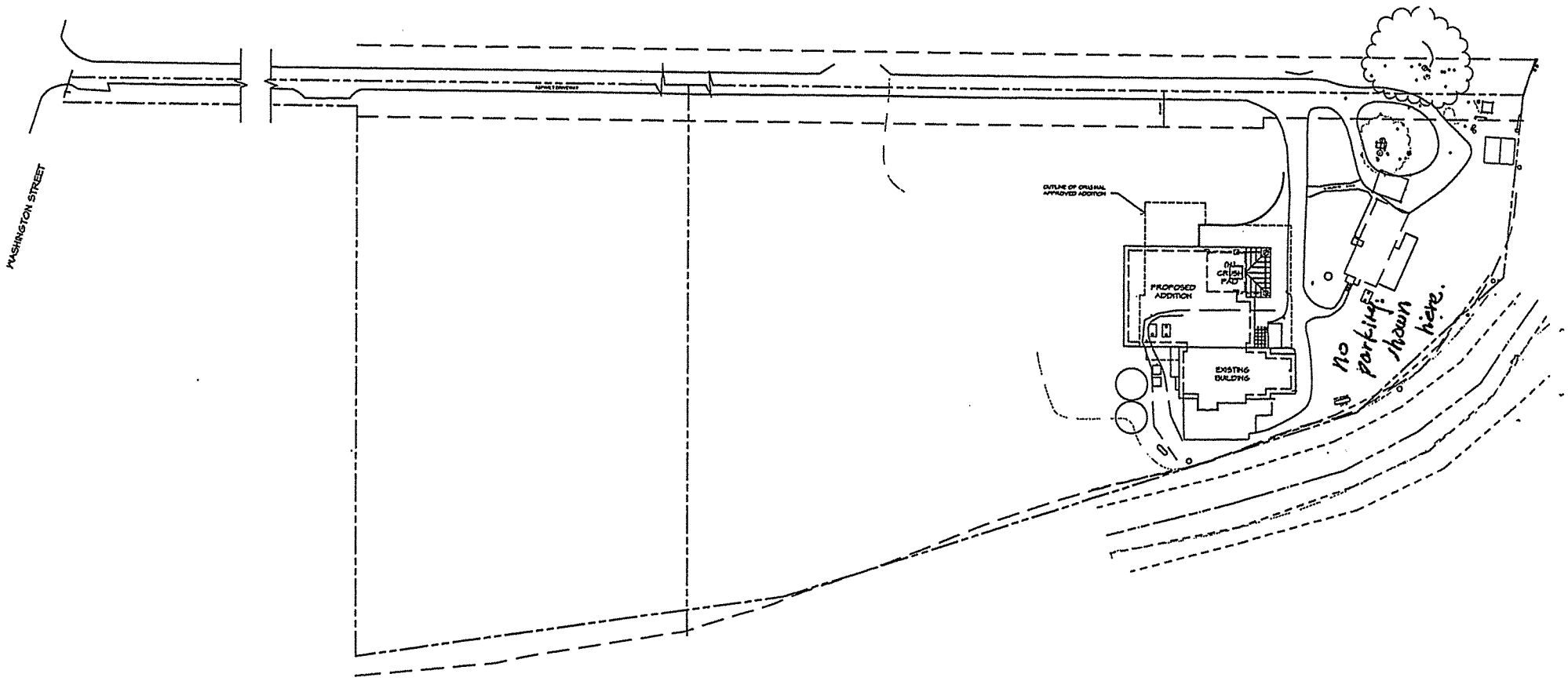
SPANOS BERBERIAN WINERY
BARREL ROOM ADDITION
PROPOSED REVISED FLOOR PLAN
DATE: April 28, 06
SCALE: 1/16" = 1'-0"

PATRICK MERVIN ASSOCIATES

This was the MOD

0 5 10 20

PROJECT NORTH



SPANOS BERBERIAN WINERY
BARREL ROOM ADDITION

PROPOSED REVISED OVERALL SITE PLAN

DATE: April 28, 06
SCALE: 1" = 75'

COUNTY of NAPA

OFFICE OF CONSERVATION, DEVELOPMENT & PLANNING

PLANNING DIVISION

HILLARY GITELMAN
Director

PATRICK LYNCH, *AICP*
Assistant Director

STEVE LEDERER
Deputy Director

JOHN MCDOWELL
Project Manager

ROBERT NELSON
Supervisor

HEATHER MCCOLLISTER
Principal Planner

SEAN TRIPPI
Principal Planner

BARBARA ABATE
Planner

TRISH HORNISHER
Planner

NAOMI BEATTIE
Planner

NANCY JOHNSON
Planner

SUZIE GAMBILL
Planning Technician

C. RENEE' LEDERER
Planning Administrative Specialist

May 18, 2006

Beth Painter
Balanced Planning Inc.
855 Bordeaux Way, Suite 100
Napa, CA 94559

Re: Request for Use Permit Modification (#P06-0168-MOD) for the Bell/Spanos Berberian Winery (APN 036-110-030)

Dear Beth:

Please be advised that your request to modify the Use Permit for Bell/Spanos Berberian has been administratively **APPROVED**. The CEQA status of this action is categorically exempt, Class 1 (Minor changes to existing operations).

The permit becomes effective unless appealed to the Napa County Board of Supervisors pursuant to Chapter 2.88 of the Napa County Code, including payment of applicable fees. If an appeal is filed by others, you will be notified.

This approval applies only to the changes proposed in your submittal of April 28, 2006 and must be constructed in substantial conformance with the submitted drawings. The proposal essentially requests various architectural and layout features of the winery structure, without requesting changes to other elements of the winery proposal.

No other changes were requested or approved. All previous conditions, and those specified by other agencies through subsequent building permits, remain in full effect.

Should you have any questions, please contact me at slederer@co.napa.ca.us or at (707) 253-4417.

Sincerely,

Steven E. Lederer
Deputy Planning Director

Cc: file
Spanos Berberian Properties, 6200 Washington Street, Napa 94558

1195 THIRD STREET
SUITE 210
NAPA, CALIFORNIA
94559
TELEPHONE:
707-253-4417
FAX:
707-253-4336
WWW.CO.NAPA.CA.US

R06-00-100
R06-002136

Balanced Planning, Inc.
855 Bordeaux Way, Suite 100
Napa, CA 94558

Phone: (707) 261-8719
Fax: (707) 253-0135
e-mail: beth@swgnapa.com

April 28, 2006

Mr. Steven Lederer
Napa County, Conservation, Development and Planning Department
1195 Third Street
Napa, CA 94559

SUBJECT: Bell Cellars Use Permit, #03315-MOD, APN 036-110-030
REQUEST FOR VERY MINOR MODIFICATION

Dear Steve:

I am writing to you on behalf of my client, Spanos Berberian Properties, LLC. The architect has submitted plans for construction of the approved modification #03315-MOD for Bell Cellars. The footprint of the project has changed from the design approved as a part of the modification. The design change provides a larger barrel storage area and reduces the space dedicated to accessory uses. Enclosed are several site plans showing the expansion as approved and the revised design. Included are:

1. Overall site plan showing the entire parcel. This plan shows that the requested change extends the building by approximately 13 feet to the west. This is not encroaching any closer to the creek and is still well outside the necessary setback areas.

2. Comparative site plan showing the approved plan and the revised plan in greater detail. The parking and site circulation remain the same. The covered crush pad is moved to the north-west corner of the building and allows for better truck access.

3. Detailed floor plan of the original approved modification.

4. Detailed floor plan of the requested revision.

The approved winery modification allowed for demolition of a portion of the winery (1200 sf). This remains the same. The modification approved the addition of 6,261 square feet of building and covered crush area and the addition of a large (±5,000 sf) outdoor patio and barbeque area. The requested revision decreases the size of the tasting area, eliminates the outdoor patio and barbeque and expands the barrel storage. The enclosed site plan and floor plans show the originally approved plan and the requested changes. The resulting winery building will include:

TO: Wyntress Balcher, Planner
Napa County Planning, Building & Environmental Services Department
FR: Josephine Chan, Home owner
6210 Washington Street
Napa, CA
SU: Bell Wine Cellars Use Permit Modification #P13-00055
DA: August 19, 2014

To Whom It May Concern,

My husband and I have purchased the corner property at the intersection of the private driveway into the Bell Winery and the Frontage Road over 8 years ago. This property has been used as our second home. We have chosen this property to be away from town and business and with a view to the beautiful vineyard. Our long term goal is to do a major addition to the existing house and make it to be our primary resident in the nearby future. After I reviewed the proposed use permit expansion of the Bell Winery and it has given me some serious concerns. I believe if the County approved such proposal, it will depreciate my property value; it will increase the noise and light pollution to my property, it will increase the traffic impact for the neighborhood; and it would provide an UNSAFE environment for the area and the intersection.

As a weekend resident, we have experienced Bell Winery guests knocking at our door, sitting in our patio, parking on our parking area and making U turn on our driveway every weekend. As is now, we have sign in our patio, at the parking area and around the entry path to redirect Bell Winery guest to drive down the street. I afraid increasing the number of winery visitors per day and per month will only mean increasing the visitors to my house also.

Secondly, I am concern with the parking issue. With the existing on-site parking configuration, the Bell Winery does not have sufficient on-site parking for 200 guests and 15 employees monthly or even 60 guests and 12 employees daily. If Bell winery were to be approved with this permit, Bell Winery shall required to secure property for long term off-site parking and provide services to transport their visitors in and out of the property. Currently, we have experienced some unwanted traffic on the fourth of July. We have cars parking in front of our property, all along the street and some even try to park inside of our property and pull out their picnic chairs. Meanwhile we are laughing about our 4th of July visitors, we are concern that our experience on 4th of July will definitely become a monthly and may even be a daily reoccurrence.

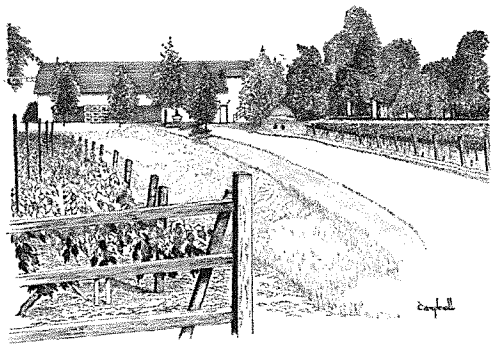
Lastly, my biggest concern is the proposed hour of operation for this winery. Currently, to access to the winery, vehicles are driving through a 20 feet wide driveway with no street light and passes through few residents and vineyards. To the end of this private street, we got the Bell Winery. The winery has attempted to slow down the vehicle traffic by installing speed bump on the side of my property and just to found car drive into the side of my property to avoid the speed bump. It is UNSAFE for anyone to drive through this dark straight private road

after they are full of spirit at night. Checking on other winery operating hours, I notice all Napa winery closed after 6pm, some even at 5pm. With the hours of operation and a full kitchen service, Bell Winery is proposing to have a full service restaurant with live music for their club members until 11pm. The head light of vehicles will also be a light and noise pollution to what I did not buy this property for. It will definitely change the character and value of my property.

I ask the Planning Department to seriously review all the enclosed concerns and mitigate the issue addressed before any further action.

Thank you for your consideration!

HOPPER CREEK WINERY, LLC



August 15th, 2014

Ms. Wyntress Balcher

Planner, Planning, Building & Environmental Service

1195 Third Street, Suite 210

Napa, CA 94559

Dear Ms. Balcher

Ref: Bell Wine Cellars Use Permit Modification #P13-00055

As a neighbor of Bell Wine Cellars I would like to have it entered in the record that I have no objection to the various changes requested by Bell Wine Cellars for their facilities and operation plans. The owners and managers of the winery have been good stewards of the property, and I see no reason why their requests should be denied, given that the production of fine wines in the Napa Valley must try to meet ever growing demands of the national and international consumer. Besides that, the Bells have been good neighbors and no issues have arisen between us since they acquired the property.

Unfortunately I will not be able to attend the Hearing on August 20th to voice my support in person.

Very truly yours,

Hopper Creek Winery, LLC

Dieter Tede, Owner & Manager

RECEIVED
AUG 18 2014
Napa County Planning, Building & Environmental Services

Winery: 6204 Washington Street, Yountville
Mailing Address: P.O. Box 3265 • Yountville, CA 94599 • Tel/Fax 707.944.2139
Email: office@hoppercreek.com

DILLON
VINEYARDS

September 10, 2014

Ms. Wyntress Balcher
Planning, Building, and Environmental Services
1195 Third Street Suite 210
Napa CA 94559

Ref: Bell Wine Cellars Permit Modifications

Ms. Balcher:

Bell Wine Cellars has informed me of their proposed modifications to their marketing plan and facilities. I fully support Bell Wine Cellars' requested modifications. I believe that the proper stewardship of our agricultural lands cannot be accomplished without the well-intentioned development of our agricultural businesses and that Bell Wines Cellars' proposed modifications will allow Anthony Bell to continue his good work in our Valley. Mr. Bell has spent 35 years exploring both the science of our vineyards and the craft of wine making. We've been happy to have him as our good neighbor for the last 15 of those years.

We ask the Planning Commission to support Bell Wine Cellars as well.

Sincerely,

Terry and Yolanda Dillon

RECEIVED
SEP 11 2014
Napa County Planning, Building
& Environmental Services

Terry Dillon
Owner
Dillon Vineyards

COUNTY OF NAPA
PLANNING, BUILDING & ENVIRONMENTAL SERVICES DEPARTMENT
1195 THIRD ST., SUITE 210, NAPA, CA 94559
(707) 253-4416

Initial Study Checklist
(form updated September 2010)

1. **Project Title:** Bell Wine Cellars Use Permit Modification #P13-00055.

2. **Property Owner:** Spanos Berberian Properties, LLC; 2021 West March Lane, Stockton, CA 95207; 209-473-6827.

3. **Project Sponsor's Name and Address**: Anthony Bell, Bell Wine Cellars; 6200 Washington St, Napa, CA 94559; 707-944-1673.

4 **Representative**: Scott Greenwood-Meinert; 1455 First Street, Ste 301, Napa, CA 94559; (707) 252-7122; scottGM@dpf-law.com.

5. **County Contact Person, Phone Number and email:** Wyntress Balcher; (707) 299-1351; wyntress.balcher@countyofnapa.org.

6. **Project Location and APN:** The project is located on a 7.8 acre parcel on the east side of the State Highway 29 frontage road, Washington St., approximately 600 feet north of its intersection with Hoffman Lane and .5 miles south of the town of Yountville, within the AP (Agricultural Preserve) Zoning District; 6200 Washington St., Yountville, CA APN: 036-110-030. The winery site is located ±2000 ft. from Washington St. at the end of a private road. The private road runs parallel to the "flag" portion of the subject parcel, which serves three other parcels.

7. **General Plan Description:** Agricultural Resource (AR) Designation.

8. **Zoning:** Agricultural Preserve (AP) District.

9. **Background/Project History:** The existing parcel is 7.8 acres in area and includes an existing 8,911± sq. ft. winery. The winery was first established as a 20,000 gallon small winery on October 2, 1980, with one full-time and one part-time employees, but no public sales, no visitation nor marketing activities.

   Use Permit #U-90-42 was approved on appeal by the Board of Supervisors on January 21, 1992, to expand the annual production capacity of the winery from 20,000 gallons to 40,000 gallons; add an additional employee for a total 1 full-time, one part-time; and 8 parking spaces. Approved activities: 1) Private tours, tastings and retail sales (by appointment only) for individuals 5-10 per week with a maximum of 2-4 people in attendance, and 1-2 groups per week, with a maximum 12 people in attendance; 2) Trade and Marketing Representatives (by appointment only) 1-2 visits per week, with a maximum 2-6 people in attendance; and, 3) Marketing and Social Events (by invitation only): Lunch or dinner for trade, press, VIP's, etc., 4-6 per year, attendance of 4-8 people; Educational lunch for club or non-profit group maximum 2-4 per year, maximum 20-40 people; Harvest Festival, Grape Picking, Grape Stomp, etc., maximum 1-2/year, maximum 30 60 people in attendance; and an Open House by invitation (i.e. Napa Valley Wine Auction), maximum 1-2 per year with maximum 100-200 people, but no more than 20-30 at any given time. Conditions to limit bus visitation to a maximum of three (3) per year, to those persons who are members of the wine trade with specific drop-off location, and time limit for duration of bus engines were included in the conditions of approval.

   A Minor Modification (#02129-MOD) to U-90-42 to enclose an existing work area, refrigeration unit and to allow the use of an existing shed for incidental winery office activities was approved administratively by the Department on May 20, 2002.

   On November 17, 2003, Use Permit Modification #03315-MOD was approved by the Planning Commission to remove 1,220 sq.ft of the existing 3,990 sq.ft. existing winery building to allow the construction of a 6,261 sq.ft. winery building addition to house barrel storage; a tasting room; a meeting room; a conference room; a kitchen; a storage area, stairway, loft and restroom, and covered crush pad for a total 9,031 sq.ft. winery building. The modification also included the construction of a patio with a pergola, a barbecue area, and a bocce ball court; an increase of 4 full time employees for a total of 5 and a reduction of 1 part-time employee for a total of 1. No changes in production, tours/tasting by appointment only, and no changes in the established marketing plan were proposed.

Use Permit Modification #P06-0168-Mod was administratively approved by the Department on May 18, 2006 to reconfigure the addition to the remaining portion of the original winery for a total 8,911± sq. ft. winery plus a 1,450± sq. ft. covered crush pad designated as: 5,465 sq. ft. barrel storage area, 288 sq.ft. tasting area, 132 sq.ft. restroom, 413 sq.ft. loft/storage area. The requested revision decreased the size of the tasting area and eliminated the 5,000 sq.ft. patio.

Use Permit Minor Modification #P08-00447 was approved on August 21, 2008, to allow the original tasting area in the tank room to remain as a second, informal tasting area, and to allow the outside area under a trellis along the north and west sides of the winery addition to be used for visitor seating: by-appointment visitors and marketing event attendees. No additional visitors, picnicking or any other changes were authorized by that permit.

The property is planted in 4.6 acres of vineyards. There is an existing vacant residence on the parcel next to the winery building which the applicant indicates is currently only used for vineyard operations.

This use permit modification was submitted on February 25, 2013, to increase the production capacity from 40,000 gallons to 60,000 gallons, remodel the interior of the winery building and to modernize visitation and marketing activities. The application indicates that the current maximum daily visitation at the winery ranges from 24-76 persons, thereby exceeding the approved maximum 24- 76/week.

10. **Project Description:** Request for approval of a modification to Use Permits #U-90-42 and #03315-MOD to allow the following:

A. Increase in the approved production capacity from 40,000 to 60,000 gallons;
B. Increase the approved visitation from 24-76 persons per week to a maximum of 100 persons per day with a maximum of 420 persons per week;
C. Interior remodeling of the 8,911± sq. ft. winery to allocate a new 628 sq.ft. tasting room area; a new 150 sq.ft. commercial kitchen for on-site marketing event meals and food pairings at tastings; a 210 sq.ft. meeting room; and to construct a 1,048 sq.ft. storage mezzanine, resulting in a total of 9,959± sq.ft. winery floor area with a 1,450 sq. ft. exterior covered crush pad;
D. On-premise consumption of the wines produced on-site, consistent with Business and Professions Code §§23356, 23390, and 23396.5 (also known as AB 2004 (Evans 2008 or the Picnic Bill) outside on the adjacent patio or lawns;
E. Employ 11-24 persons; maximum 15 persons;
F. Modify the existing Marketing Event Program to remove the following events: 1) Lunch or dinner for trade, press, VIP's, a maximum 6/year with maximum 8 persons; 2) Educational lunch for club or non-profit group maximum 4/year , maximum 40 people; 3) Harvest Festival, Grape Picking, Grape Stomp, etc., maximum 2/year, maximum 60 people; and 4) Open House by invitation (i.e. Napa Valley Wine Auction), maximum 2/year, with maximum 200 people, but no more than maximum 30 at any given time to replace with the following new Marketing Event Program: 1) Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner, up to four (4) per week (no more than 1 per day) with a maximum 40 guests; 2) Wine Auction-related and other major events such as the Napa Film Festival, accompanied by food and wine, sometimes with non-amplified musical program, four (4) per year for a maximum 200 guests.
   All marketing events will continue to be held in all of the various winery facilities, including the winery structure and patio area. The events will last approximately 4-5 hours between 10:00 AM and 9:00 PM depending on morning or evening schedule. Up to 80 overflow parking spaces in the vineyard along the side of the access road are available during large events; five spaces are available on the grass-crete hard surface adjacent to the winery (near lawn area adjacent to the winery and driveway entrance); and nine spaces available in the center area of the circular driveway near the residence;
G. Revise the annual limit condition on the number of buses (maximum 3 per year) permitted to visit the winery (Condition #7, Use Permit #U90—42) to exclude for-hire cars, vans and public transit;
H. Installation of a new subsurface drip wastewater system; and
I. Installation of a Transient Non-Community Water system and a water backflow prevention system.

10. **Environmental setting and surrounding land uses:**
The 7.8 acre parcel is located on the east side of Washington St. which runs parallel to State Route 29 (SR29), north of its intersection with Hoffman Lane with 20' frontage on Washington St. This parcel is a "flag lot" with the 20' width frontage continuing ±1,238 feet to the main portion of the property. The access driveway for this parcel and three other parcels is situated adjacent to this 20' wide strip, 15 feet of pavement.

The property is relatively flat at the 75'± elevation above mean sea level and drains from the southwest to the northeast. Hopper Creek, a blue-line stream flows along the easterly edge of the property; Napa River is 1,000± feet northeast of the property. The property is located within the FEMA 100 year Flood Zone. The geology of the property is quaternary surficial deposits, overlain by alluvium, undifferentiated. Soils on the majority of the property are Cole silt loam (0 to 2 percent slopes), with Clear Lake clay, drained along the southeasterly property line and along the "flag" portion.

According to the Napa County Environmental Resource Maps, the foothill yellow-legged frog has been identified as occurring within the creek adjacent to the project boundaries.

Improvements to the site include a 8,911± sq. ft. winery, vacant single family residence (currently used as storage) with carport, shed, paved courts, storage tank, fire pump building, 2 wells, small concrete pad, and 11-space parking lot, served by an existing paved road adjacent to the "flag" portion of the parcel. The property is planted in approximately 4.6± acres of vineyards.

Adjacent land uses include agriculture (vineyards); one residence located to the east; two residences located to the west; and a small winery, Hopper Creek Winery, 3,200 sq.ft. in area with a 20,000 gallon/year production capacity, no visitors, and 2.5 employees, located to the west of the subject winery. The closest residence is approximately 190 feet southeast of the winery structures.

Other agencies whose approval is required (e.g., permits, financing approval, or participation agreement).

Discretionary approvals required by the County consist of a use permit modification request. The project would also require various ministerial approvals by the County, including but not limited to building permits, grading permits, and waste disposal permits. Permits may also be required by the Department of Alcoholic Beverage Control and Bureau of Alcohol, Tobacco, & Firearms.

Responsible (R) and Trustee (T) Agencies

Federal Trade and Taxation Bureau
Department of Alcoholic Beverage Control

Other Agencies Contacted

ENVIRONMENTAL IMPACTS AND BASIS OF CONCLUSIONS:

The conclusions and recommendations contained herein are professional opinions derived in accordance with current standards of professional practice. They are based on a review of the Napa County Environmental Resource Maps, the other sources of information listed in the file, and the comments received, conversations with knowledgeable individuals; the preparer's personal knowledge of the area; and, where necessary, a visit to the site. For further information, see the environmental background information contained in the permanent file on this project.

On the basis of this initial evaluation:

- ☒ I find that the proposed project COULD NOT have a significant effect on the environment, and a NEGATIVE DECLARATION will be prepared.
- ☐ I find that although the proposed project could have a significant effect on the environment, there will not be a significant effect in this case because revisions in the project have been made by or agreed to by the project proponent. A MITIGATED NEGATIVE DECLARATION will be prepared.
- ☐ I find that the proposed project MAY have a significant effect on the environment, and an ENVIRONMENTAL IMPACT REPORT is required.
- ☐ I find that the proposed project MAY have a "potentially significant impact" or "potentially significant unless mitigated" impact on the environment, but at least one effect 1) has been adequately analyzed in an earlier document pursuant to applicable legal standards, and 2) has been addressed by mitigation measures based on the earlier analysis as described on attached sheets. An ENVIRONMENTAL IMPACT REPORT is required, but it must analyze only the effects that remain to be addressed.
- ☐ I find that although the proposed project could have a significant effect on the environment, because all potentially significant effects (a) have been analyzed adequately in an earlier EIR or NEGATIVE DECLARATION pursuant to applicable standards, and (b) have been avoided or mitigated pursuant to that earlier EIR or NEGATIVE DECLARATION, including revisions or mitigation measures that are imposed upon the proposed project, nothing further is required.

Signature

March 10, 2015
Date

Name: Wyntress Balcher, Planner II

Napa County Planning, Building & Environmental Services Department

ENVIRONMENTAL CHECKLIST FORM

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
I.	**AESTHETICS.** Would the project:				
	a) Have a substantial adverse effect on a scenic vista?	☐	☐	☐	☒
	b) Substantially damage scenic resources, including, but not limited to, trees, rock outcroppings, and historic buildings within a state scenic highway?	☐	☐	☐	☒
	c) Substantially degrade the existing visual character or quality of the site and its surroundings?	☐	☐	☐	☒
	d) Create a new source of substantial light or glare which would adversely affect day or nighttime views in the area?	☐	☐	☒	☐

Discussion:

a-c. This project is located on the valley floor where the viewsheds of the highest visibility are mostly concentrated in the mountain's foothills to the east and west of the valley floor, between Napa city boundary and the Yountville town boundary. The project site is currently developed with a winery, residence, and vineyards. Only interior changes are proposed to the winery structure and there is no proposal to alter the 8,911± sq. ft. winery structure. Therefore, there would not be a change to the visual quality of the site nor will the proposal result in an obstruction, or adversely affect the scenic vistas. There are no rock outcroppings visible from the road, or any other designated scenic resources on the property. The existing residence is not considered a historic structure.

d. The project does not propose any changes to the exterior of the existing winery structure and will not create any new source of light or glare which would adversely affect day or nighttime views in an area. However, expansion of the Marketing Program and use of outdoor areas may require the need for the installation of new sources of nighttime lighting that may affect nighttime views. Pursuant to the standard condition of approval, below, the project will not have a significant impact resulting from new sources of outside lighting.

> *All exterior lighting, including landscape lighting, shall be shielded and directed downward, shall be located as low to the ground as possible, and shall be the minimum necessary for security, safety, or operations and shall incorporate the use of motion detection sensors to the greatest extent practical. No flood-lighting or sodium lighting of the building is permitted, including architectural highlighting and spotting. Low-level lighting shall be utilized in parking areas as opposed to elevated high-intensity light standards. Lighting utilized during harvest activities is not subject to this requirement. Prior to issuance of any building permit for construction of the winery, two (2) copies of a detailed lighting plan showing the location and specifications for all lighting fixtures to be installed on the property shall be submitted for Planning Division review and approval. All lighting shall comply with California Building Code.*

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
II.	**AGRICULTURE AND FOREST RESOURCES.**[1] Would the project:				
	a) Convert Prime Farmland, Unique Farmland, or Farmland of Statewide Important (Farmland) as shown on the maps prepared pursuant to the Farmland Mapping and Monitoring Program of the California Resources Agency, to non-agricultural use?	☐	☐	☐	☒

	Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
b) Conflict with existing zoning for agricultural use, or a Williamson Act contract?	☐	☐	☐	☒
c) Conflict with existing zoning for, or cause rezoning of, forest land as defined in Public Resources Code Section 12220(g), timberland as defined in Public Resources Code Section 4526, or timberland zoned Timberland Production as defined in Government Code Section 51104(g)?	☐	☐	☐	☒
d) Result in the loss of forest land or conversion of forest land to non-forest use in a manner that will significantly affect timber, aesthetics, fish and wildlife, biodiversity, water quality, recreation, or other public benefits?	☐	☐	☐	☒
e) Involve other changes in the existing environment which, due to their location or nature, could result in conversion of Farmland to non-agricultural use?	☐	☐	☐	☒

Discussion:

a. Based on a review of Napa County environmental resource mapping (*Department of Conservation Farmlands, 2008* layer), the site is classified as "Prime Farmland". General Plan Agricultural Preservation and Land Use policies AG/LU-2 and AG/LU-13 recognize wineries, and any use consistent with the Winery Definition Ordinance and clearly accessory to a winery, as agriculture. As a result, this application will not result in the conversion of special status farmland to a non-agricultural use.

b. The property is zoned Agricultural Preserve (AP) and is not is subject to a Williamson Act contract. No changes in agricultural activities will result from the project, and there will be no resulting conflict with the zoning or the ability to initiate an agricultural contract.

c/d. The project site is zoned AP (Agricultural Preserve), which allows wineries upon grant of a use permit. The project site does not contain woodland or forested areas, and thus would not result in the loss of or conversion of forest lands to a non-forest use.

e. As discussed in item "a.", above, the winery and winery accessory uses are defined as agricultural by the Napa County General Plan and are allowed under the parcels' AP (Agricultural Preserve) zoning. Neither this project, nor any foreseeable consequence thereof, would result in changes to the existing environment which would result in the conversion of special status farmland to a non-agricultural use.

Mitigation Measure(s): None required.

	Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
III. **AIR QUALITY.** Where available, the significance criteria established by the applicable air quality management or air pollution control district may be relied upon to make the following determinations. Would the project:				
a) Conflict with or obstruct implementation of the applicable air quality plan?	☐	☐	☒	☐
b) Violate any air quality standard or contribute substantially to an existing or projected air quality violation?	☐	☐	☒	☐
c) Result in a cumulatively considerable net increase of any criteria pollutant for which the project region is non-attainment under an applicable federal or state ambient air quality standard (including releasing emissions which exceed quantitative thresholds for ozone precursors)?	☐	☐	☒	☐
d) Expose sensitive receptors to substantial pollutant concentrations?	☐	☐	☒	☐
e) Create objectionable odors affecting a substantial number of people?	☐	☐	☒	☐

Discussion:

a-c. On June 2, 2010, the Bay Area Air Quality Management District's Board of Directors unanimously adopted thresholds of significance to assist in the review of projects under the California Environmental Quality Act (CEQA). The thresholds were designed to establish the level at which the District believed air pollution emissions would cause significant environmental impacts under CEQA and were posted on the Air District's website and included in the Air District's May 2011 updated CEQA Guidelines.

On March 5, 2012 the Alameda County Superior Court issued a judgment finding that the Air District had failed to comply with CEQA when it adopted the thresholds. However, on August 31, 2013, the Court of Appeals reinstated the Air District's thresholds of significance provided in Table 3-1 (Criteria Air Pollutants & Precursors Screening Levels Sizes) which are applicable for evaluating projects in Napa County.

Over the long term, emission sources for the proposed project will consist primarily of mobile sources including vehicles visiting the site. The Air District's threshold of significance provided in Table 3-1 has determined that similar projects such as a quality restaurant that do not exceed a threshold of 47,000 sq. ft. will not significantly impact air quality and do not require further study (BAAQMD CEQA Guidelines, May 2011 Pages 3-2 & 3-3.). Given the size of the entire project, which is approximately ±2036 sq.ft. of reallocated enclosed floor area for tasting/hospitality uses compared to the BAAQMD's screening criterion of 47ksf (high quality restaurant) and 541ksf (general light industry) for NO_X (oxides of nitrogen), the project would contribute an insignificant amount of air pollution and would not result in a conflict or obstruction of an air quality plan. (Please note: a high quality restaurant is considered comparable to a winery tasting room for purposes of evaluating air pollutant emissions, but grossly overstates emissions associated with other portions of a winery, such as office, barrel storage and production, which generate fewer vehicle trips. Therefore, a general light industry comparison has also been used for other such uses.)

The proposed project would not conflict with or obstruct the implementation of any applicable air quality plan. Wineries as proposed here are not producers of air pollution in volumes substantial enough to result in an air quality plan conflict. The project site lies within the Napa Valley, which forms one of the climatologically distinct sub-regions (Napa County Sub region) within the San Francisco Bay Area Air Basin. The topographical and meteorological features of the Valley create a relatively high potential for air pollution. Over the long term, emissions resulting from the proposed project would consist primarily of mobile sources, including production-related deliveries and visitor and employee vehicles traveling to and from the winery. The resulting busiest day plus marketing total is well below the threshold of significance. The proposed project would not result in a cumulatively considerable net increase in any criteria pollutant for which the project region is in non-attainment under an applicable federal or state ambient air quality standard.

d. In the short term, potential air quality impacts are most likely to result from earthmoving and construction activities required for project construction of the additional septic and water systems. Earthmoving and construction emissions would have a temporary effect; consisting mainly of dust generated during grading and other construction activities, exhaust emissions from construction related equipment and vehicles, and relatively minor emissions from paints and other architectural coatings. The Air District recommends incorporating feasible control measures as a means of addressing construction impacts. If the proposed project adhere to these relevant best management practices identified by the Air District and the County's standard conditions of project approval, construction-related impacts are considered less than significant:

During all construction activities, the permittee shall comply with the Bay Area Air Quality Management District Basic Construction Mitigation Measures(Table 8-1, May 2011 Updated CEQA Guidelines) as provided below:

- *All exposed surfaces (e.g. parking areas, staging areas, soil piles, grading areas, and unpaved access (road) shall be watered two times per day.*
- *All haul trucks transporting soil, sand, or other loose material off-site shall be covered.*
- *All visible mud or dirt tracked out onto adjacent public roads shall be removed using wet power vacuum street sweepers at least once per day. The use of dry power sweeping is prohibited.*
- *All vehicle speeds on unpaved roads shall be limited to 15 mph.*
- *All roadways, driveways, and sidewalks to be paved shall be completed as soon as possible. Building pads shall be laid as soon as possible after grading unless seeding or soil binders are used.*
- *Idling times shall be minimized either by shutting equipment off when not in use or reducing the maximum idling time to 5 minutes (as required by the California airborne toxics control measure Title 13, Section 2485 of California Code of Regulations [CCR]). Clear signage shall be provided for construction workers at all access points.*
- *All construction equipment shall be maintained and properly tuned in accordance with manufacturer's specifications. All equipment shall be checked by a certified visible emissions evaluator.*
- *Post a publicly visible sign with the telephone number and person to contact at the lead agency regarding dust complaints. The Air District's phone number shall also be visible.*

Furthermore, while earthmoving and construction on the site associated with the wastewater and public water systems will generate dust particulates in the short-term, the impact would be less than significant with dust control measures as specified in Napa County's standard condition of approval relating to dust:

Water and/or dust palliatives shall be applied in sufficient quantities during grading and other ground disturbing activities on-site to minimize the amount of dust produced. Outdoor construction activities shall not occur during windy periods.

e. While the Air District defines public exposure to offensive odors as a potentially significant impact, wineries are not known operational producers of pollutants capable of causing substantial negative impacts to sensitive receptors. The closest residence is located

approximately 190 feet southeast of the winery structure. Ground-disturbing activities, expansion of wastewater system and new water system, will occur on the northwest side of the parcel, approximately 350 feet away from the residence. Construction-phase pollutants will be reduced to a less than significant level by the above-noted standard condition of approval. The project will not create pollutant concentrations or objectionable odors affecting a substantial number of people.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
IV.	**BIOLOGICAL RESOURCES.** Would the project:				
	a) Have a substantial adverse effect, either directly or through habitat modifications, on any species identified as a candidate, sensitive, or special status species in local or regional plans, policies, or regulations, or by the California Department of Fish and Game or U.S. Fish and Wildlife Service?	☐	☐	☒	☐
	b) Have a substantial adverse effect on any riparian habitat or other sensitive natural community identified in local or regional plans, policies, regulations, or by the California Department of Fish and Game or US Fish and Wildlife Service?	☐	☐	☒	☐
	c) Have a substantial adverse effect on federally protected wetlands as defined by Section 404 of the Clean Water Act (including, but not limited to, marsh, vernal pool, Coastal, etc.) through direct removal, filling, hydrological interruption, or other means?	☐	☐	☒	☐
	d) Interfere substantially with the movement of any native resident or migratory fish or wildlife species or with established native resident or migratory wildlife corridors, or impede the use of native wildlife nursery sites?	☐	☐	☒	☐
	e) Conflict with any local policies or ordinances protecting biological resources, such as a tree preservation policy or ordinance?	☐	☐	☒	☐
	f) Conflict with the provisions of an adopted Habitat Conservation Plan, Natural Community Conservation Plan, or other approved local, regional, or state habitat conservation plan?	☐	☐	☒	☐

Discussion:

a/b. According to the Napa County Environmental Resource Maps (based on the following layers: plants CNPS points & polygons, plant surveys, red legged frog core area and critical habitat, vernal pools & vernal pool species, Spotted Owl Habitat – 1.5 mile buffer and known fish presence), the foothill yellow-legged frog species have been identified as occurring within the project boundaries, within the Hooper Creek riparian area. The species' environment is not proposed to be disturbed, since the project proposes remodeling within the existing winery structure and there is no expansion of the building footprint proposed. The waste disposal system will be installed outside of the 50' creek setback and will involve minimal grading on relatively flat land. No tree removal is involved with the project and no disturbance of the creek is proposed. The potential for this project to have an adverse impact on special status species, specifically the yellow-legged frog, is less than significant.

c/d. According to the Napa County Environmental Resource Maps (based on the following layers – water bodies, vernal pools & vernal pool species; Known Fish Presence) Hooper Creek is a Biological Critical Habitat Area for Steelhead. The project activities will be located over 100 feet from the creek and will not be located within the stream or adjacent to the stream banks. Therefore, the project as proposed would have no impact to biological resources.

e/f. This project would not interfere with any ordinances protecting biological resources. There are no tree preservation ordinances in effect in the County. Since the project will not require for the removal of any trees and the grading will be minimal, the proposed project would not conflict with the provisions of an adopted Habitat Conservation Plans, Natural Community Conservation Plans or other approved local, regional or state habitat conservation plans.

Mitigation measure: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
V.	**CULTURAL RESOURCES.** Would the project:				
a)	Cause a substantial adverse change in the significance of a historical resource as defined in CEQA Guidelines §15064.5?	☐	☐	☐	☒
b)	Cause a substantial adverse change in the significance of an archaeological resource pursuant to CEQA Guidelines§15064.5?	☐	☐	☐	☒
c)	Directly or indirectly destroy a unique paleontological resource or site or unique geological feature?	☐	☐	☐	☒
d)	Disturb any human remains, including those interred outside of formal cemeteries?	☐	☐	☐	☒

Discussion:

a-c. The site includes an existing winery and residential structure. The residential structure will remain on the property and is currently being used for agricultural storage.

The property is located within an area that is archaeologically sensitive. The project will not require the construction of any new buildings within the sensitive area. All construction will occur for installation of an improved waste water system and water backflow prevention devise, which are outside of the archaeological sensitivity area. However, if resources are found during any earth disturbing activities associated with the project, construction of the project is required to cease, and a qualified archaeologist will be retained to investigate the site in accordance with the following standard condition of approval:

> *"In the event that archeological artifacts or human remains are discovered during any subsequent construction in the project area, work shall cease in a 50-foot radius surrounding the area of discovery. The permittee shall contact the Planning, Building, and Environmental Services Department for further guidance, which will likely include the requirement for the permittee to hire a qualified professional to analyze the artifacts encountered and to determine if additional measures are required. If human remains are encountered during the development, all work in the vicinity must be, by law, halted, and the Napa County Coroner informed so that the Coroner can determine if an investigation of the cause of death is required, and if the remains are of Native American origin. If the remains are of Native American origin, the nearest tribal relatives as determined by the State Native American Heritage Commission shall be contacted by the permittee to obtain recommendations for treating or removal of such remains, including grave goods, with appropriate dignity, as required under Public Resources Code Section 5097.98."*

d. No human remains have been encountered on the property during past grading or construction activities. However, if resources are found during the minimal grading activities of the project, construction of the project is required to cease, and a qualified archaeologist will be retained to investigate the site in accordance with standard condition of approval noted above

Mitigation measure: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
VI.	**GEOLOGY AND SOILS.** Would the project:				
a)	Expose people or structures to potential substantial adverse effects, including the risk of loss, injury, or death involving:				
i)	Rupture of a known earthquake fault, as delineated on the most recent Alquist-Priolo Earthquake Fault Zoning Map issued by the State Geologist for the area or based on other substantial evidence of a known fault? Refer to Division of Mines and Geology Special Publication 42.	☐	☐	☒	☐

	Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
ii) Strong seismic ground shaking?	☐	☐	☒	☐
iii) Seismic-related ground failure, including liquefaction?	☐	☐	☒	☐
iv) Landslides?	☐	☐	☒	☐
b) Result in substantial soil erosion or the loss of topsoil?	☐	☐	☒	☐
c) Be located on a geologic unit or soil that is unstable, or that would become unstable as a result of the project, and potentially result in on- or off-site landslide, lateral spreading, subsidence, liquefaction or collapse?	☐	☐	☒	☐
d) Be located on expansive soil creating substantial risks to life or property? Expansive soil is defined as soil having an expansive index greater than 20, as determined in accordance with ASTM (American Society of Testing and Materials) D 4829.	☐	☐	☒	☐
e) Have soils incapable of adequately supporting the use of septic tanks or alternative waste water disposal systems where sewers are not available for the disposal of waste water?	☐	☐	☒	☐

Discussion:

a.

i) There are no known faults on the project site as shown on the most recent Alquist-Priolo Earthquake Fault Zoning Map. As such, the project is located within an existing winery building and the installation of wastewater system and water backflow prevention device would result in a less than significant impact with regards to rupturing a known fault.

ii) All areas of the Bay Area are subject to strong seismic ground shaking. Construction of the interior changes in the facility will be required to comply with all the latest building standards and codes, including the California Building Code that would reduce any potential impacts to the maximum extent possible.

iii) No subsurface conditions have been identified on the project site that indicated a susceptibility to seismic-related ground failure or liquefaction. The Napa County Environmental Resource Maps (Alquist Priolo and geology layers) did not indicate the presence of faults on the property.

iv) The Napa County Environmental Resource Maps (Landslides line, polygon, and geology layers) did not indicate the presence of landslides on the property.

b. The proposed interior remodeling of the existing structure will occur on flat land. Based upon the Soil Survey of Napa County, prepared by the United States Department of Agriculture (USDA), the site is composed of two soil types. Soils in the southwestern portion of the site are classified as Clear Lake clay (drained); and Cole silt loam soils are found on the northeasterly side of the parcel. Clear Lake clay and Cole silt loam soil types are all found on lands with 0-2% slopes. Soils in the Clear lake soil series characterized as poorly drained, formed in alluvium derived from sedimentary rock, and medium erosion hazard. Cole series soils are created from alluvium derived from sandstone and shale and/or alluvium derived from igneous rock, with little or no erosion hazard. The land is flat, and the soils have little erosion potential, therefore, the project would not have an erosional impact on the topsoil.

c/d. According to the Napa County Environmental Resource Maps (Geology layer and Surficial Deposits layer) the geology of the property is quaternary surficial deposits, overlain by Holocene alluvium, undifferentiated. Based upon the Napa County Environmental Sensitivity Maps (Liquefaction layer) the project site has high susceptibility for liquefaction. The proposal does not include the construction of any new structures, just interior remodeling, and the installation of the new waste disposal system expansion, new surface drip water system, and water backflow prevention equipment. There are two wells on the property, and the second well was found to meet the requirements for a Class 1B well standards, and no additional wells will be needed. The installation of the waste disposal system will not involve a significant change in the land and which will be required to comply with all the latest building standards and codes, including the California Building Code that would reduce any potential impacts to a less than significant level.

e. The Napa County Division of Environmental Health has reviewed this application and recommends approval based on the submitted wastewater feasibility report and septic improvement plans. Soils on the property have been determined to be adequate to support the proposed septic improvements including the winery's process waste as well as the proposed number of visitors to the winery.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
VII.	**GREENHOUSE GAS EMISSIONS.** Would the project:				
a)	Generate a net increase in greenhouse gas emissions in excess of applicable thresholds adopted by the Bay Area Air Quality Management District or the California Air Resources Board which may have a significant impact on the environment?	☐	☐	☒	☐
b)	Conflict with a county-adopted climate action plan or another applicable plan, policy or regulation adopted for the purpose of reducing the emissions of greenhouse gases?	☐	☐	☒	☐

Discussion:

a/b. Overall increases in Greenhouse Gas (GHG) emissions in Napa County were assessed in the Environmental Impact Report (EIR) prepared for the Napa County General Plan Update and certified in June 2008. GHG emissions were found to be significant and unavoidable in that document, despite the adoption of mitigation measures incorporating specific policies and action items into the General Plan.

Consistent with these General Plan action items, Napa County participated in the development of a community-wide GHG emissions inventory and "emission reduction framework" for all local jurisdictions in the County in 2008-2009. This planning effort was completed by the Napa County Transportation and Planning Agency in December 2009, and served as the basis for development of a refined inventory and emission reduction plan for unincorporated Napa County.

In 2011, the Bay Area Air Quality Management District (BAAQMD) released California Environmental Quality Act (CEQA) Project Screening Criteria and Significance of Thresholds [1,100 metric tons per year (MT) of carbon dioxide and carbon dioxide equivalents (CO_2e)]. This threshold of significance is appropriate for evaluating projects in Napa County.

During our ongoing planning effort, the County requires project applicants to consider methods to reduce GHG emissions consistent with Napa County General Plan Policy **CON-65(e)**. (Note: Pursuant to State CEQA Guidelines Section 15183, because this initial study assesses a project that is consistent with an adopted General Plan for which an environmental impact report (EIR) was prepared, it appropriately focuses on impacts which are "peculiar to the project," rather than the cumulative impacts previously assessed.)

The applicant proposes to incorporate GHG reduction methods including but not limited to: continued a Transportation Demand Management Plan with bicycle riding incentives and bus transportation for large marketing events; exceed Title 24 energy efficiency standards built to CALGREEN Tier 1; energy conserving lighting; energy star roof; water efficient fixtures; recycling 75% of all waste; composting; implement a sustainable purchasing and shipping programs; public transportation accessibility on The Vine Route 10 and the Yountville Trolley; intent to become a Certified "Napa Green Land"; use of recycled materials; education to staff and visitors on sustainable practices; use of 70%-80% cover crop; and to retain biomass removed via pruning and thinning by chipping the materials and reusing it rather than burning on site.

The proposed project has been evaluated against the BAAQMD thresholds and determined that the project would not exceed the 1,100 MT/yr of CO_2e. GHG Emission reductions from local programs and project level actions, such as application of the Cal Green Building Code, tightened vehicle fuel efficiency standards, and more project-specific on-site programs including those winery features noted above would combine to further reduce emissions below BAAQMD thresholds.

The increase in emissions expected as a result of the project will be relatively modest and the project is in compliance with the County's efforts to reduce emissions as described above. For these reasons, project impacts related to GHG emissions are considered less than significant.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
VIII.	**HAZARDS AND HAZARDOUS MATERIALS.** Would the project:				
a)	Create a significant hazard to the public or the environment through the routine transport, use, or disposal of hazardous materials?	☐	☐	☒	☐
b)	Create a significant hazard to the public or the environment through reasonable foreseeable upset and accident conditions involving the release of hazardous materials into the environment?	☐	☐	☒	☐
c)	Emit hazardous emissions or handle hazardous or acutely hazardous materials, substances, or waste within one-quarter mile of an existing or proposed school?	☐	☐	☐	☒
d)	Be located on a site which is included on a list of hazardous materials sites compiled pursuant to Government Code Section 65962.5 and, as a result, would it create a significant hazard to the public or the environment?	☐	☐	☐	☒
e)	For a project located within an airport land use plan or, where such a plan has not been adopted, within two miles of a public airport or public use airport, would the project result in a safety hazard for people residing or working in the project area?	☐	☐	☐	☒
f)	For a project within the vicinity of a private airstrip, or, where such a plan has not been adopted, within two miles of a public airport or public use airport, would the project result in a safety hazard for people residing or working in the project area?	☐	☐	☐	☒
g)	Impair implementation of or physically interfere with an adopted emergency response plan or emergency evacuation plan?	☐	☐	☐	☒
h)	Expose people or structures to a significant risk of loss, injury or death involving wild-land fires, including where wild-lands are adjacent to urbanized areas or where residences are intermixed with wild-lands?	☐	☐	☐	☒

Discussion:

a/b. The proposed project will not involve the transport of hazardous materials other than those small amounts normally used in alteration of the buildings and subsequent winery operations. A Business Plan will be filed with the Environmental Health Division should the amount of hazardous materials reach reportable levels. However, in the event that the proposed use or a future use involves the use, storage or transportation of greater the 55 gallons or 500 pounds of hazardous materials, a use permit and subsequent environmental assessment would be required in accordance with the Napa County Zoning Ordinance prior to the establishment of the use. During construction of the project some hazardous materials, such as building coatings/ adhesives/ etc., will be utilized. However, given the quantities of hazardous materials and the limited duration, they will result in a less-than-significant impact. Therefore, the project would not result in the release of hazardous materials into the environment.

c. There are no schools located within one-quarter mile from the proposed project site.

d. The proposed site is not on any known list of hazardous materials sites.

e. The project site is not located within two miles of any public airport.

f. The project site is not located within the vicinity of any private airports.

g. The proposed project is not on a major highway and will not impair the implementation of or physically interfere with an adopted emergency response plan or evacuation plan.

h. The project is not located within a State Fire Hazard Severity Zone and would not increase exposure of people and/or structures to a significant loss, injury or death involving wild land fires.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
IX.	**HYDROLOGY AND WATER QUALITY.** Would the project:				
a)	Violate any water quality standards or waste discharge requirements?	☐	☐	☒	☐
b)	Substantially deplete groundwater supplies or interfere substantially with groundwater recharge such that there would be a net deficit in aquifer volume or a lowering of the local groundwater table level (e.g., the production rate of pre-existing nearby wells would drop to a level which would not support existing land uses or planned uses for which permits have been granted)?	☐	☐	☒	☐
c)	Substantially alter the existing drainage pattern of the site or area, including through the alteration of the course of a stream or river, in a manner which would result in substantial erosion or siltation on- or off-site?	☐	☐	☒	☐
d)	Substantially alter the existing drainage pattern of the site or area, including through the alteration of the course of a stream or river, or substantially increase the rate or amount of surface runoff in a manner which would result in flooding on- or off-site?	☐	☐	☒	☐
e)	Create or contribute runoff water which would exceed the capacity of existing or planned stormwater drainage systems or provide substantial additional sources of polluted runoff?	☐	☐	☒	☐
f)	Otherwise substantially degrade water quality?	☐	☐	☒	☐
g)	Place housing within a 100-year flood hazard area as mapped on a federal Flood Hazard Boundary or Flood Insurance Rate Map or other flood hazard delineation map?	☐	☐	☐	☒
h)	Place within a 100-year flood hazard area structures which would impede or redirect flood flows?	☐	☐	☐	☒
i)	Expose people or structures to a significant risk of loss, injury or death involving flooding, including flooding as a result of the failure of a levee or dam?	☐	☐	☒	☐
j)	Inundation by seiche, tsunami, or mudflow?	☐	☐	☐	☒

Discussion:

a. The proposed project will not violate any known water quality standards or waste discharge requirements. A new on-site domestic and process wastewater systems is proposed to accommodate the increase in visitation. The Napa County Division of Environmental Health has reviewed the proposed domestic and process wastewater systems and recommends approval as conditioned. Additionally, any earth disturbing activities would be subject to the County's Stormwater Ordinance which would include measures to prevent erosion, sediment, and waste materials from entering waterways both during and after any construction activities. CAB Consulting Engineered submitted a Water System Technical Managerial and Finance Report (dated January 23, 2015) for the proposed Transient Non-Community Water system to support the proposed visitation. The report indicates that water quality data for the existing well was available to the engineer and all constituents evaluated met current water quality requirements. Given the County's Best Management Practices, which comply with RWQCB requirements, the project does not have the potential to significantly impact water quality and discharge standards.

b. On January 14, 2014 Governor Jerry Brown declared a drought emergency in the state of California. The declaration stopped short of imposing mandatory conservation measures statewide. Mandatory water restrictions are being left to individual jurisdictions. At this time the County of Napa has not adopted or implemented mandatory water use restrictions. The County requires all Use Permit applicants to complete necessary water analyses in order to document that sufficient water supplies are available for the proposed project. On June 28, 2011 the Board of Supervisors approved creation of a Groundwater Resources Advisory Committee (GRAC). The GRAC's purpose was to assist County staff and technical consultants with recommendations regarding groundwater, including data collection, monitoring, well pump test protocols, management objectives, and community support. The County completed a county-wide assessment of groundwater resources (Napa County Groundwater Conditions and Groundwater Monitoring Recommendations Report (Feb. 2011)) and developed a groundwater monitoring program (Napa County Groundwater Monitoring Plan 2013 (Jan. 2013)). The County also completed a 2013 Updated Hydrogeologic Conceptualization and Characterization of Groundwater Conditions (Jan. 2013).

In general, recent studies have found that groundwater levels in the Napa Valley Floor exhibit stable long-term trends with a shallow depth to water. Historical trends in the Milliken-Sarco-Tulucay (MST) area, however, have shown increasing depths to groundwater, but recent stabilization in many locations. Groundwater availability, recharge, storage and yield is not consistent across the County. More is known about the resource where historical data have been collected. Less is known in areas with limited data or unknown geology. In order to fill existing data gaps and to provide a better understand of groundwater resources in the County, the Napa County Groundwater Monitoring Plan recommended 18 Areas of Interest (AOIs) for additional groundwater level and water quality monitoring. Through the well owner and public outreach efforts of the (GRAC) approximately 40 new wells have been added to the monitoring program within these areas. Groundwater Sustainability Objectives were developed and recommended by the GRAC and adopted by the Board. The recommendations included the goal of developing sustainability objectives, provided a definition, explained the shared responsibility for Groundwater Sustainability and the important role monitoring as a means to achieving groundwater sustainability.

In 2009 Napa County began a comprehensive study of its groundwater resources to meet identified action items in the County's 2008 General Plan update. The study, by Luhdorff and Scalmanini Consulting Engineers (LSCE), emphasized developing a sound understanding of groundwater conditions and implementing an expanded groundwater monitoring and data management program as a foundation for integrated water resources planning and dissemination of water resources information. The 2011 baseline study by LSCE, which included over 600 wells and data going back over 50 years, concluded that "the groundwater levels in Napa County are stable, except for portions of the MST district". Most wells elsewhere within the Napa Valley floor with a sufficient record indicate that groundwater levels are more affected by climatic conditions, are within historical levels, and seem to recover from dry periods during subsequent wet or normal periods. The LSCE Study also concluded that, on a regional scale, there appear to be no current groundwater quality issues except north of Calistoga (mostly naturally occurring boron and trace metals) and in the Carneros region (mostly salinity). The subject property is located within central part of Napa Valley on the valley floor where monitoring wells evaluated in the LSCE report indicated no record declining groundwater supplies. The County has no record of problems or complaints of diminished groundwater supplies at the project site or in the general vicinity.

Minimum thresholds for water use have been established by the Department of Public Works using reports by the United States Geological Survey (USGS). These reports are the result of water resources investigations performed by the USGS in cooperation with the Napa County Flood Control and Water Conservation District. Any project which reduces water usage or any water usage which is at or below the established threshold is assumed not to have a significant effect on groundwater levels. The project is located on the valley floor in an area that has an established acceptable water use criteria of 1.0 acre foot per acre per year. The Allowable Water Allotment for the subject property is 7.84 acre-feet per year (af/yr), determined by multiplying its 7.84 acre size by a one af/yr/acre fair share water use factor.

A Water System Technical Managerial and Financial Report was prepared by Carl Butts, P.E., CAB Consulting Engineers (dated 1/23/2015) to demonstrate the technical, managerial and financial capabilities of the proposed transient non-community water system required to support the additional visitation proposed by the project. The report states there are two wells on the property, and Well #2 will be used for the domestic water system proposed. Well #1 did not meet the source requirements for the water system due to the lack of a 50-foot annular seal. Well #1 will be used to provide irrigation water and will be independent of the domestic water system.

This application indicates a proposal to expand the production capacity from 40,000 to 60,000 gallons, and increase weekly visitation and marketing events, specifically, an increase from 76 visitors/week to a maximum 420 visitors/week; 4 marketing events per week with a maximum 40 people; 4 large events with a maximum of 200 guests. For events with more than 60 guests, portable toilets and hand washing stations would be utilized. The winery is approved for 6 employees, and the applicant indicates there will be between 11-24 employees. The water study report is prepared for 15 employees.

Based on the submitted Phase One water availability analysis prepared by Carl Butts, CAB Consulting Engineers (dated January 23, 2015), the water demand for the existing approved winery would be 5.04 af/yr, but the existing total water demand is currently 5.11 af/yr; and the estimated total water demand with the proposed project would be 6.14 af/yr. The following chart breaks down the various water demands for each element causing the demand for the winery:

PROPERTY WATER DEMANDS	#03315-Approval (40,000 gal. winery)		Current Demand (40,000 gal. winery)		Proposed Demand (60,000 gal. winery)	
	Acre feet/year		Acre feet/year		Acre feet/year	
Winery Processing (40,000 gallons)		.86		.86		1.29
Employees (15 employees) [approved 6 employees]		.25 [.10]		.25		.25
Tasting Visitors (visitors/week)	*76/week*	.04	*210/week*	.10	*420/week*	.20
Event/Marketing (visitors/year)	*528/yr*	.02	*528/yr*	.02	*9129/yr*	.42
Landscaping (per production)		.20		.20		.30
Subtotal		1.37 [1.22]		1.43		2.46
Vineyard – Irrigation (4.6 acres)		2.30		2.30		2.30
Vineyard – frost protection (0 acres)		0		0		0
Subtotal		*2.30*		*2.30*		*2.30*
Residence		.75		.75		.75
Residence landscaping (per ac/home)		.63		.63		.63
Subtotal		*1.38*		*1.38*		*1.38*
TOTAL		**5.04 [4.90]**		**5.11**		**6.14**

This report states that there is an expected increase in the total annual water demand of .56 af/year due to the increase in visitation. With the increase in production there would be an increase of.43 af/yr. and a .10 af/yr increase from landscaping. The hydrologist report indicates that existing Well #2 is located approximately 900 feet from an adjacent well located up gradient, based upon preliminary research and field visits. They estimated, based upon aerial photos research, there is another off-site well approximately 300 feet south and east of the well, near Hopper Creek. Existing Well #2 has an approximate 500 gallon per minute capacity based on well logs. During the irrigation season, a minimum 6.72 gallons per minutes sustained yield would be required to meet both domestic and irrigation demands. The 500 gallon per minute capacity of the existing well exceeds that requirement by a factor of 74.

Based on these figures, the project would remain below the established fair share for groundwater use on the parcel, and the water system engineer's report indicated there is adequate water available to serve the project. Therefore, the project will not interfere substantially with groundwater recharge such that there would be a net deficit in aquifer volume or a lowering of the local groundwater level. According to Napa County environmental resource mapping (*Water Deficient Areas/Storage Areas*), the project site is not located within a water deficient area.

c-e. The proposed project will not substantially alter the drainage pattern on the site nor cause a significant increase in erosion or siltation on or off site. There are no existing or planned stormwater systems that would be affected by this project. If the project disturbs more than one acre of land, the permittee will be required to comply with the requirements of the Regional Water Quality Control Board addressing stormwater pollution during construction activities. The project site includes vineyards, landscaping and other pervious areas that have the capacity to absorb runoff.

f. There is nothing included in this proposal that would otherwise substantially degrade water quality. As discussed in greater detail at, "a.," above, the Division of Environmental Health has reviewed the sanitary wastewater proposal and has found the proposed system adequate to meet the facility's septic needs as conditioned. No information has been encountered that would indicate a substantial impact to water quality.

g-i. According to Napa County environmental resource mapping (*Flood Zones* and *Dam Levee Inundation* layers), the site falls within the 100-year flood zone, a Federal Emergency Management Area (FEMA) designated Special Flood Hazard Area, and within a dam inundation area Rector Dam and Conn Dam). No housing is proposed as a part of this project. The interior modifications to the existing winery structure will be required to obtain a floodplain management permit and required to show it can meet the requirements of Chapter 16.04 of the Napa County Code, prior to the issuance of a building permit. The applicant will be responsible for re-validation and re-certification of the flood proofing plan for this winery located inside a flood hazard area, prior to issuance of the building permits, thus the potential flood hazard impacts will be less than significant.

j. In coming years, higher global temperatures are expected to raise sea level by expanding ocean water, melting mountain glaciers and small ice caps, and causing portions of Greenland and the Antarctic ice sheets to melt. The Intergovernmental Panel on Climate Change estimates that the global average sea level will rise between 0.6 and 2 feet over the next century (IPCC, 2007). However, the project area is located at approximately ±75-ft. above mean sea level and there is no known history of mud flow in the vicinity. The project will not subject people or structures to a significant risk of inundation from tsunami, seiche, or mudflow.

Mitigation Measure(s): None required

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
X.	**LAND USE AND PLANNING.** Would the project:				
	a) Physically divide an established community?	☐	☐	☒	☐
	b) Conflict with any applicable land use plan, policy, or regulation of an agency with jurisdiction over the project (including, but not limited to the general plan, specific plan, local coastal program, or zoning ordinance) adopted for the purpose of avoiding or mitigating an environmental effect?	☐	☐	☒	☐
	c) Conflict with any applicable habitat conservation plan or natural community conservation plan?	☐	☐	☒	☐

Discussion:

a. The proposed project is located in an area dominated by agricultural, open space and rural residences. The proposed use and the improvements proposed here are in support of the ongoing agricultural use in the area. This project will not divide an established community.

b. The subject parcel is located in the AP (Agricultural Preserve) zoning district, which allows wineries and uses accessory to wineries subject to use permit approval. The proposed project is compliant with the physical limitations of the Napa County Zoning Ordinance. The County has adopted the Winery Definition Ordinance (WDO) to protect agriculture and open space and to regulate winery development and expansion in a manner that avoids potential negative environmental effects.

Agricultural Preservation and Land Use Policy AG/LU 1 of the 2008 General Plan states that the County shall, "preserve existing agricultural land uses and plan for agriculture and related activities as the primary land uses in Napa County." The property's General Plan land use designation is AR (Agricultural Resource), which allows "agriculture, processing of agricultural products, and single-family dwellings." More specifically, General Plan Agricultural Preservation and Land Use Policy AG/LU-2 recognizes wineries and other agricultural processing facilities, and any use clearly accessory to those facilities, as agriculture. The project would allow for the continuation of agriculture as a dominant land use within the county and is fully consistent with the Napa County General Plan.

The proposed modification to expand the production capacity will not change the use of the property for the "fermenting and processing of grape juice into wine" (NCC §18.08.640) and supports the economic viability of agriculture within the county, consistent with General Plan Agricultural Preservation and Land Use Policy AG/LU-4 ("The County will reserve agricultural lands for agricultural use including lands used for grazing and watershed/ open space...") and General Plan Economic Development Policy E-1 (The County's economic development will focus on ensuring the continued viability of agriculture...). The visitation increase and modification of the marking program supports the economic viability of agriculture within the county.

c. There are no habitat conservation plans or natural community conservation plans applicable to the property.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XI.	**MINERAL RESOURCES.** Would the project:				
	a) Result in the loss of availability of a known mineral resource that would be of value to the region and the residents of the state?	☐	☐	☐	☒
	b) Result in the loss of availability of a locally-important mineral resource recovery site delineated on a local general plan, specific plan or other land use plan?	☐	☐	☐	☒

Discussion:

a/b. Historically, the two most valuable mineral commodities in Napa County in economic terms have been mercury and mineral water. More recently, building stone and aggregate have become economically valuable. Mines and Mineral Deposits mapping included in the Napa County Baseline Data Report (*Mines and Mineral Deposits*, BDR Figure 2-2) indicates that there are no known mineral resources nor any locally important mineral resource recovery sites located on or near the project site.

Mitigation Measure(s): None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XII.	**NOISE.** Would the project result in:				
a)	Exposure of persons to or generation of noise levels in excess of standards established in the local general plan or noise ordinance, or applicable standards of other agencies?	☐	☐	☒	☐
b)	Exposure of persons to or generation of excessive groundborne vibration or groundborne noise levels?	☐	☐	☒	☐
c)	A substantial permanent increase in ambient noise levels in the project vicinity above levels existing without the project?	☐	☐	☒	☐
d)	A substantial temporary or periodic increase in ambient noise levels in the project vicinity above levels existing without the project?	☐	☐	☒	☐
e)	For a project located within an airport land use plan or, where such a plan has not been adopted, within two miles of a public airport or public use airport, would the project expose people residing or working in the project area to excessive noise levels?	☐	☐	☐	☒
f)	For a project within the vicinity of a private airstrip, would the project expose people residing or working in the project area to excessive noise levels?	☐	☐	☐	☒

Discussion:

a/b. The proposed project will result in a temporary increase in noise levels during the project construction phase. Construction activities will be limited to daylight hours using properly muffled vehicles; noise generated during this time is not anticipated to be significant. The proposed project would not result in long-term significant construction noise impacts. Construction activities would generally occur during the period between 7 am and 7 pm on weekdays- normal waking hours. All construction activities will be conducted in compliance with the Napa County Noise Ordinance (N.C.C. Chapter 8.16). The ground-disturbing activities will not be expected to generate excessive groundborne vibration or groundborne noise levels, and the activities will be limited in duration to construct the expansion of the septic drain fields.

c/d. Noise from winery operations is generally limited; however, the proposed new marketing plan could create additional noise impacts. The submitted marketing plan includes four large annual events with a maximum of 200 visitors, and 4 events per week with a maximum of 40 people, occurring between the hours of 10:00AM and 9:00PM. The Napa County Noise Ordinance, which was adopted in 1984, sets the maximum permissible received sound level for a rural residence as 45db between the hours of 10 PM. and 7 AM. While the 45 db limitation is strict (45 db is roughly equivalent to the sound generated by a quiet conversation), the area surrounding the subject property is very lightly developed, with only a scattering of homes located in the immediate vicinity, the nearest residence approximately 190 feet from the south side of the winery building. Marketing activities are will occur on the north side of the building and will cease prior to 10:00 PM, which will maintain compliance with the Napa County Noise Ordinance and reduce potential substantial noise impacts to a non-significant level.

The original use permit application was taken to the Board of Supervisors on appeal with the neighbors citing concerns about the potential noise from buses arriving at the winery. The use permit approved in 1991 included a condition limiting the amount of buses allowed at the site to three per year, and a limitation on the amount of time a bus could idle. That use permit limited the location of bus passenger staging area north of the winery or at points northwesterly of that area. There is no record that this condition has been violated. The applicant is not proposing transit of visitors by large buses but by small multi-passenger vehicles such as for-hire limousines and vans, which would be quieter than buses. These vehicles will utilize the existing passenger staging area on the north side of the parcel. The condition placed on the original permit regarding idling vehicles would remain in place. As discussed above, in compliance with Napa County's Noise Ordinance enforced by the Division of Environmental Health and the Napa County Sheriff, the applicant proposes marketing events to occur between the hours of 10:00 AM and 9:00 PM with clean-up to end before 10:00 pm. The events will not include outdoor amplified music. This should ensure that marketing events and other winery activities would have a less than significant noise impact.

e. The project site is not located within an airport land use plan area nor is it within two miles of a public airport or private airstrip.

f. The project is not within the vicinity of a private airstrip.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XIII.	**POPULATION AND HOUSING.** Would the project:				
a)	Induce substantial population growth in an area, either directly (for example, by proposing new homes and businesses) or indirectly (for example, through extension of roads or other infrastructure)?	☐	☐	☒	☐
b)	Displace substantial numbers of existing housing, necessitating the construction of replacement housing elsewhere?	☐	☐	☒	☐
c)	Displace substantial numbers of people, necessitating the construction of replacement housing elsewhere?	☐	☐	☒	☐

Discussion:

a. The proposed staffing for the winery is indicated as 11-24 employees. The water and waste disposal analysis reports prepared its analysis based on 15 employees at the facility. Based on the analyzed numbers, there would be an increase of nine employees, for a maximum 15 employees at this facility. The Association of Bay Area Governments' *Projections 2003* figures indicate that the total population of Napa County is projected to increase some 23% by the year 2030 (*Napa County Baseline Data Report,* November 30, 2005). Additionally, the County's *Baseline Data Report* indicates that total housing units currently programmed in county and municipal housing elements exceed ABAG growth projections by approximately 15%. The additional employee positions proposed will lead to a some minor population growth in Napa County, but will not rise to a level of environmental significance. In addition, the project will be subject to the County's housing impact mitigation fee, which provides funding to meet local housing needs.

   Cumulative impacts related to population and housing balance were identified in the 2008 General Plan EIR. As set forth in Government Code §65580, the County of Napa must facilitate the improvement and development of housing to make adequate provision for the housing needs of all economic segments of the community. Similarly, CEQA recognizes the importance of balancing the prevention of environment damage with the provision of a "decent home and satisfying living environment for every Californian." (See Public Resources Code §21000(g).) The 2008 General Plan sets forth the County's long-range plan for meeting regional housing needs, during the present and future housing cycles, while balancing environmental, economic, and fiscal factors and community goals. The policies and programs identified in the General Plan Housing Element function, in combination with the County's housing impact mitigation fee, to ensure adequate cumulative volume and diversity of housing. Cumulative impacts on the local and regional population and housing balance will be less than significant.

b/c. The one existing residence is not currently being used for living; only storage for the agricultural operations. This project will not displace a substantial volume of existing housing or a substantial number of people and will not necessitate the construction of replacement housing elsewhere.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XIV.	**PUBLIC SERVICES.** Would the project result in:				
a)	Substantial adverse physical impacts associated with the provision of new or physically altered governmental facilities, need for new or physically altered governmental facilities, the construction of which could cause significant environmental impacts, in order to maintain acceptable service ratios, response times or other performance objectives for any of the public services:				
	Fire protection?	☐	☐	☒	☐
	Police protection?	☐	☐	☒	☐
	Schools?	☐	☐	☒	☐
	Parks?	☐	☐	☒	☐
	Other public facilities?	☐	☐	☒	☐

Discussion:

a. Public services are currently provided to the project area and the additional demand placed on existing services would be marginal. Fire protection measures are required as part of the development pursuant to Napa County Fire Marshall conditions and there will be no foreseeable impact to emergency response times with the adoption of standard conditions of approval. The Fire Department and Engineering Services Division have reviewed the application and recommend approval as conditioned. School impact mitigation fees, which assist local school districts with capacity building measures, will be levied pursuant to building permit submittal. The proposed project will have little to no impact on public parks. County revenue resulting from any building permit fees, property tax increases, and taxes from the sale of wine will help meet the costs of providing public services to the property. The proposed project will have a less than significant impact on public services.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XV.	**RECREATION.** Would the project:				
	a) increase the use of existing neighborhood and regional parks or other recreational facilities such that substantial physical deterioration of the facility would occur or be accelerated?	☐	☐	☐	☒
	b) Does the project include recreational facilities or require the construction or expansion of recreational facilities which might have an adverse physical effect on the environment?	☐	☐	☐	☒

Discussion:

a/b. This application proposes an increase in tours and tastings by prior appointment, and marketing events. No portion of this project, nor any foreseeable result thereof, would significantly increase the use of existing recreational facilities. This project does not include recreational facilities that would have a significant adverse effect on the environment.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XVI.	**TRANSPORTATION/TRAFFIC.** Would the project:				
	a) Cause an increase in traffic which is substantial in relation to the existing traffic load and capacity of the street system and/or conflict with General Plan Policy CIR-16, which seeks to maintain an adequate Level of Service (LOS) at signalized and unsignalized intersections, or reduce the effectiveness of existing transit services or pedestrian/bicycle facilities?	☐	☐	☒	☐
	b) Conflict with an applicable congestion management program, including, but not limited to level of service standards and travel demand measures, or other standards established by the Napa County Transportation and Planning Agency for designated roads or highways?	☐	☐	☒	☐
	c) Result in a change in air traffic patterns, including either an increase in traffic levels or a change in location that results in substantial safety risks?	☐	☐	☒	☐
	d) Substantially increase hazards due to a design feature, (e.g., sharp curves or dangerous intersections) or incompatible uses (e.g., farm equipment)?	☐	☐	☒	☐
	e) Result in inadequate emergency access?	☐	☐	☒	☐

	Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
f) Conflict with General Plan Policy CIR-23, which requires new uses to meet their anticipated parking demand, but to avoid providing excess parking which could stimulate unnecessary vehicle trips or activity exceeding the site's capacity?	☐	☐	☒	☐
g) Conflict with adopted policies, plans, or programs regarding public transit, bicycle, or pedestrian facilities, or otherwise decrease the performance or safety of such facilities?	☐	☐	☒	☐

Discussion:

a/b. The project is located on the east side of the State Highway 29 frontage road, Washington St., approximately 600 feet north of its intersection with Hoffman Lane and .5 miles south of the town of Yountville. Washington St. is the main access into Yountville from the controlled access off-ramp of State Highway 29, with an underpass to the other side of the highway. The project driveway entrance is approximately .9 miles south of this intersection. Although the winery property has frontage on Washington St., the winery driveway connects to a private road serving three other parcels paralleling the "flag" portion of the property 1200± feet from Washington St..

The project includes an expansion of the winery production capacity from 40,000 to 60,000 gallons/year; remodeling of the winery interior to expand hospitality areas; the expansion of approved visitation from 76/week (or 11 per day) to a maximum 420 per week (requesting maximum 100 per day), and the modification of the Marketing Program. The Marketing Plan proposes appointment only events for club members, trade, and wine education seminars, approximately 4-5 hours per event (depending upon morning or evening schedule), during the hours of 10:00 AM to 9:00 PM for 10-40 guests (average 20). Also proposed are changes to the four (4) large events such as Wine Auction-related or other major events such as the Napa Film Festival, where the proposed maximum number of persons is 200 (average 150 persons), occurring during the hours of 10:00 AM to 9:00 PM. The application also includes an on-site employee increase of 11-24 maximum.

Omni-means Engineering Solutions prepared "A Focused Traffic Analysis for the Proposed Bell Wine Cellars Use Permit Modification Project (dated December 12, 2014). The report states that based on new weekly visitation and employment supplied by the project applicant and the ADT counts conducted on the Bell Cellars Winery driveway, overall activity at the winery has increased beyond the permit levels. These levels represent existing uses. The winery currently averages approximately 45 visitors per day and 225 visitors per week. In addition, employment at the winery has weekend employees (4 full-time, 3 part-time). Employment reflects a combination of cellar, administrative and tasting room employees.

Both daily and peak hour traffic counts conducted for this study reflected these increases in "existing" employment and visitation levels occurring during today.

The study included intersection turning movement counts at the Washington St./Bell Wine Cellar driveway intersection and the Washington St./Hoffman Lane/State Route 29 intersection during a weekday PM peak commute period (4:00-6:00 PM) and the weekend peak period (1:00-3:00 PM). The traffic volume counts were conducted during the peak harvest/crush period for the Napa Valley (September/October, 2014) and reflect "peak month" volumes. Overall trip generation calculations were based on employee peaking factors and auto occupancy rates for event visitors and existing driveway volumes.

Traffic conditions on roads and at intersections are generally characterized by their "level of service" or LOS. LOS is a convenient way to express the ratio between volume and capacity on a given link or at a given intersection, and is expressed as a letter grade ranging from LOS A through LOS F. Each level of service is generally described as follows:

LOS A- Free-flowing travel with an excellent level of comfort and convenience and freedom to maneuver.
LOS B- Stable operating conditions, but the presence of other road users causes a noticeable, though slight, reduction in comfort, convenience, and maneuvering freedom.
LOS C- Stable operating conditions, but the operation of individual users is substantially affected by the interaction with others in the traffic stream.
LOS D- High-density, but stable flow. Users experience severe restrictions in speed and freedom to maneuver, with poor levels of comfort and convenience.
LOS E- Operating conditions at or near capacity. Speeds are reduced to a low but relatively uniform value. Freedom to maneuver is difficult with users experiencing frustration and poor comfort and convenience. Unstable operation is frequent, and minor disturbances in traffic flow can cause breakdown conditions.
LOS F- Forced or breakdown conditions. This condition exists wherever the volume of traffic exceeds the capacity of the roadway. Long queues can form behind these bottleneck points with queued traffic traveling in a stop-and-go fashion. (2000 Highway Capacity Manual, Transportation Research Board)

State Route 29 acts as the primary north-south regional route through the Napa Valley, and provides direct access to the project site via Hoffman Lane and Washington St. The State Highway 29 carries 30,500 ADT, and based on Napa County roadway segment level of service thresholds, these volumes are well within the carrying capacity of a four-lane rural throughway-arterial and represents LOS B. Field observations made during peak weekday/weekend data collection periods at the Hoffman Lane-Washington St./State Route 29 intersection indicate very stable-flow conditions in both directions with no vehicle congestion and motorists on State Route 29 are driving the speed limit.

Washington St. is classified by the County, as a rural two-lane collector street with a carrying capacity of 1,067 Average Daily Traffic (ADT) for LOS A operations. Based upon the collected ADT data, Washington St. is currently operating at LOS A with 675 daily vehicle trips.

Based on the Highway Capacity Manual (HCM 2010), the Bell Cellars Winery Driveway/Washington St. and the Hoffman Lane/Washington St. intersections (unsignalized, minor-street stop-sign controlled) are also operating at LOS A. The Hoffman Lane/State Route 29 intersection is operating a LOS F during the weekday PM peak hours (4:00 -6:00), and weekend PM peak hour (1:00-3:00). It is noted that this intersection LOS refers to the stop-sign controlled westbound (outbound movements) from Washington St. onto southbound State Route 29. At this time, none of the three intersections would qualify for peak hour signal warrants.

The report states that the proposed project would be expected to generate 115 daily weekday trips with 42 PM peak hour trips. During a typical weekend, the project would be expected to generate 120 daily trips with 31 mid-day peak hour trips. During harvest crush season, the proposed project is expected to generate an average of 109 daily trips. This would represent 100 visitors, 8 full-time and 4 part-time employees, 60,000 gallons of wine production and 340 tons of grape (on-haul). Based upon on the largest marketing event, attendance of 200 persons (four times per year), there would be a total generation of 154 events.

Therefore, the proposed project would result in an increase of 98 daily trips with 36 trips during the weekday PM peak hour. On a weekend, the project would generate 104 daily trips with 27 trips during the mid-day peak hour. These trip totals represent the difference between the permitted levels and the proposed levels. With regard to the total increase in traffic volumes on the roadway network, the proposed project is expected to generate 50 daily trips with 19 trips during the weekday PM peak hour. On a weekend, the project would add 48 daily with 11 mid-day peak hour trips.

To determine the traffic conditions with the proposed project, total net new roadway trips were added to the existing volumes. Based on observed turning percentages, the project trips were distributed 70% to/from north on Washington St. and 30% to/from the south on Washington St

The report concludes that the proposed project would add approximately 50 daily trips to the project driveway, Washington St., and State Route 29, representing an addition of less than 1% (0.002) to the daily volumes on the highway. The combined existing plus project volume of 28,050 daily trips would remain at LOS B operating conditions for a four-lane rural arterial highway based on established County thresholds. ADT on Washington Street would increase to 725 vehicles with the proposed project activity and would continue to operate at LOS A conditions. ADT on the Bell Cellars driveway access road would increase from 150 to 200 vehicles.

Cumulative (year 2030) volume projections on State Highway 29 from the Napa County General Plan Update EIR forecast an increase in volume-to-capacity ratio of 3.7% from the Year 2003 to Year 2030 between Oak Knoll Ave and California Dr. peak hour two-way volumes. This yielded a future volume of 4,604 weekday PM peak hour vehicles on State Route 29 in the year 2030. Although cumulative volumes are conservative, the forecast volumes would yield acceptable LOS B conditions on State Route 29.

Cumulative projections were not available for Washington St.; however, by assuming the same conservative increases in traffic growth, existing ADT on Washington St. would increase from 675 trips to 1,073 daily trips, yielding an acceptable LOS B condition. With regard to weekday PM peak hour and weekend mid-day peak hour intersection operation under cumulative year 2030 conditions, the Bell Cellars private road driveway/Washington St. and Hoffman Street/Washington St. intersections would operate at acceptable conditions of LOS A-B or better.

The project would not cause a substantial increase in traffic in relation to the existing traffic load and capacity of the street system, and would not result in a substantial adverse impact to the level of service at the existing unsignalized intersections.

The project provides bicycle racks for visitors and surveys of existing daily and peak hour trip generations indicate significant use of transit services, specifically, "The Wine Trolley" and/or "hire car" (limousines, Escalades, etc.), helping to reduce vehicle trips generation and to increase the effectiveness of the existing transit services and bicycling.

c. No air traffic is proposed and there are no new structures proposed for this project that would interfere with or require alteration of air traffic patterns.

d. The traffic analysis prepared indicated that radar surveys conducted as a part of the study indicate the "critical vehicle speeds along Washington Street at the existing project driveway are 50 miles per hour or less during the weekday PM peak period and the Saturday

afternoon peak period, which would require a sight distance of approximately 430 feet, measured along the travel lanes on Washington Street. As measured, existing vehicle sight distance to the south from the project driveway exceeds 430 feet (460-500 ft) and is adequate. The report indicates that the vehicle sight distance on the north is somewhat restricted due to existing vegetation located in the front yard of a residential home on the northeast quadrant of the intersection. The report indicated that trimming or pruning this vegetation would provide improved vehicle sight distance to/from the north on Washington St. at the project driveway/private road, however, the vegetation is on private property. The potential safety concern is less than significant, however, when upon further field investigation (February 4, 2015), it was noted that the north view is not totally obstructed by the shrubs and southbound vehicles could be seen.

e. There are no proposed changes to the road that would substantially increase hazards and the existing road has adequate width and turn around area for emergency vehicle access.

f. There are a total of 8 existing parking spaces existing, adjacent to the winery, and parking on the crush pad available in non-harvest time. The application statement indicates that there are 11 existing paved parking spaces with an additional five spaces available adjacent to the winery on a "grass-crete" hard surface. There are an additional 9 spaces are available in the residence driveway circle and up to 80 spaces available in the vineyard along the side of the access road for overflow parking during larger events. The proposed use of additional parking adjacent to the road and in the vineyard will not impede emergency access. Visitors are currently using limousines and large vans to arrive at the facility, many from the hotels in Yountville. As previously discussed, these vehicles will utilize the existing passenger staging area on the north side of the parcel. A requirement for accommodation of the shuttle buses for larger events, as proposed by the applicant, will be added as a project-specific condition.

g. There is no aspect of this proposed project that would conflict with any adopted policies, plans or programs supporting alternative transportation. The paved access road and parking area would facilitate access by bicyclists, and would not prevent bus access.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XVI.	**UTILITIES AND SERVICE SYSTEMS.** Would the project:				
a)	Exceed wastewater treatment requirements of the applicable Regional Water Quality Control Board?	☐	☐	☒	☐
b)	Require or result in the construction of a new water or wastewater treatment facilities or expansion of existing facilities, the construction of which could cause significant environmental effects?	☐	☐	☒	☐
c)	Require or result in the construction of a new storm water drainage facilities or expansion of existing facilities, the construction of which could cause significant environmental effects?	☐	☐	☒	☐
d)	Have sufficient water supplies available to serve the project from existing entitlements and resources, or are new or expanded entitlements needed?	☐	☐	☒	☐
e)	Result in a determination by the wastewater treatment provider which serves or may serve the project that it has adequate capacity to serve the project's projected demand in addition to the provider's existing commitments?	☐	☐	☒	☐
f)	Be served by a landfill with sufficient permitted capacity to accommodate the project's solid waste disposal needs?	☐	☐	☒	☐
g)	Comply with federal, state, and local statutes and regulations related to solid waste?	☐	☐	☒	☐

Discussion:

a/b. The project will not exceed wastewater treatment requirements of the Regional Water Quality Control Board and will not result in a significant impact on the environment relative to wastewater discharge. Wastewater disposal will be accommodated on-site and in compliance with State and County regulations. The project will not require construction of a new water well for compliance with the State regulations for a Transient Non-Community Water system, since the existing well will comply with the regulations. An expansion of the existing on-site wastewater treatment facilities is proposed to accommodate the project. In the report prepared by CAB Consulting Engineers (dated August 26, 2013), the engineer concluded that there is adequate water available to serve the systems. Since the

wastewater disposal can be accommodated on-site in compliance with State and County regulations and since there is sufficient water on the site to support the system, the proposed project would not be expected to result in a significant impact to the environment.

c. The project will not require or result in the construction of new storm water drainage facilities or expansion of existing facilities, which will cause a significant impact to the environment.

d. The project will require improvements to the domestic water system to install a backflow prevention device to insure the water quality complies with the requirements of a small water system under California Code. A Water System Technical Managerial and Financial Report was prepared by CAB Consulting Services, dated January 23, 2015, to support the additional visitation and Marketing Plan. The Phase I Water Availability Analysis indicates a total future demand of 6.14 af/yr, for the winery, vineyard, landscaping, and the domestic use related to the increase in visitation and production. The existing well #2 has an existing capacity of over 500 gallons per minute based upon well logs. The report indicates that during the irrigation season, a minimum of 6.2 gallons per minute sustained yield would be required to meet both the domestic and irrigation demands. The 500 gallon per minute capacity of the existing well exceeds that requirement by a factor of 74.

e. Wastewater will be treated on-site and will not require a wastewater treatment provider.

f. The project will be served by a landfill with sufficient capacity to meet the projects demands. No significant impact will occur from the disposal of solid waste generated by the project.

g. The project will comply with federal, state, and local statutes and regulations related to solid waste.

Mitigation Measures: None required.

		Potentially Significant Impact	Less Than Significant With Mitigation Incorporation	Less Than Significant Impact	No Impact
XVII.	**MANDATORY FINDINGS OF SIGNIFICANCE**				
a)	Does the project have the potential to degrade the quality of the environment, substantially reduce the habitat of a fish or wildlife species, cause a fish or wildlife population to drop below self-sustaining levels, threaten to eliminate a plant or animal community, reduce the number or restrict the range of a rare or endangered plant or animal or eliminate important examples of the major periods of California history or prehistory?	☐	☐	☒	☐
b)	Does the project have impacts that are individually limited, but cumulatively considerable? ("Cumulatively considerable" means that the incremental effects of a project are considerable when viewed in connection with the effects of past projects, the effects of other current projects, and the effects of probable future projects)?	☐	☐	☒	☐
c)	Does the project have environmental effects that will cause substantial adverse effects on human beings, either directly or indirectly?	☐	☐	☒	☐

Discussion:

a. The Biological Resources section indicates that there is the possibility of state or federally protected species occurring in the vicinity of the site. No historic or prehistoric resources are anticipated to be affected by the proposed project. The project will not degrade the quality of the environment, substantially reduce the habitat of a fish or wildlife species, cause a fish or wildlife population to drop below self-sustaining levels, threaten to eliminate a plant or animal community, reduce the number or restrict the range of a rare or endangered plant or animal or eliminate important examples of the major periods of California history or prehistory.

As indicated in the discussion, the project have a less than significant impact on the potential habitat of the foothill yellow-legged frog, a species of special concern, adjacent to Hooper Creek, since the project does not propose to disturb the creek or its riparian area and land disturbing activities for the primary septic pressure distribution field will occur well over fifty feet from the riparian corridor. No tree removal is proposed.

b. The project does not have impacts that are individually limited, but cumulatively considerable. Potential air quality, greenhouse gas emissions, hydrology, and traffic impacts are discussed in the respective sections above. The project would also increase the demands for public services to a limited extent, increase traffic and air pollutions, all of which contribute to cumulative effects when future development in Napa Valley is considered. Cumulative impacts of these issues are discussed in previous sections of this Initial Study and would not be of significant impact. The General Plan EIR indicates that several roadway segments, including State Highway 29, are presently operating at

unsatisfactory levels and additional roadways segments will reach unsatisfactory levels in the future. State Highway 29 in the vicinity of the project, between Oak Knoll Rd. and California Dr., is operating at a LOS B weekday PM peak period and Saturday afternoon peak period, aided by the highway access off-ramp, connecting the access road (California Dr.) serving the southern part of Yountville. State Highway 29 south of Yountville at Hoffman Lane, has improvements that include left turn lanes and right turn tapers, further assisting in the reduction of congestion on this portion of the highway. The cumulative (Year 2030) volume projections on State Highway 29 in this area plus the project traffic will result in a less than significant impact on the level of service on the highway.

c. There are no environmental effects caused by this project that would result in substantial adverse effects on human beings, whether directly or indirectly. No hazardous conditions resulting from this project have been identified. The project would not have any environmental effects that would result in significant impacts.

Mitigation Measures: None required.

A Tradition of Stewardship
A Commitment to Service

Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
www.co.napa.ca.us/publicworks

Main: (707) 253-4351
Fax: (707) 253-4627

Steven Lederer, P.E.
Director

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	**1.0 acre feet per acre per year**
Mountain Areas	**0.5 acre feet per acre per year**
MST Groundwater Deficient Area	**0.3 acre feet per acre per year**

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
036-110-030	7.84	1.0	7.84

RECEIVED
JAN 26 2015
Napa County Planning Building
& Environmental Services

Step #3:

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

	Approved Use	Current Use	Proposed Use
Winery			
Production	0.86	0.86	1.29
Employees	0.25	0.25	0.25
Visitation	0.04	0.10	0.20
Marketing	0.02	0.02	0.42
Landscaping	0.20	0.20	0.30
Subtotal	1.37	1.43	2.46
Vineyard			
Irrigation	2.30	2.30	2.30
Frost Protection	0.00	0.00	0.00
Subtotal	2.30	2.30	2.30
Residence			
Domestic	0.75	0.75	0.75
Landscaping	0.63	0.63	0.63
Subtotal	1.38	1.38	1.38
Total	5.04	5.11	6.14

Is the proposed use less than the existing usage? ( ) Yes (x) No ( ) Equal

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage if other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

See Water Demand Calculation Spreadsheet, Attached.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: _____ **Date:** 1/23/15 **Phone:** 707. 694. 6479

REGISTERED PROFESSIONAL ENGINEER
CARL ANTHONY BUTTS
70562
EXP. 3/31/2015
CIVIL
STATE OF CALIFORNIA

WATER DEMAND CALCULATIONS

Project: Bell Winery

	Approved Use			Current Use			Proposed Use		
	Number	Multiplier*	Total (af)	Number	Multiplier*	Total (af)	Number	Multiplier*	Total (af)
Winery									
Production (gal/yr)	40000	2.15E-05	0.86	40000	2.15E-05	0.86	60000	2.15E-05	1.29
Employees (person/day)	15	15	0.25	15	15	0.25	15	15	0.25
Visitation (avg person/wk)	76	3	0.04	210	3	0.10	420	3	0.20
Marketing (person/yr)	528	11	0.02	528	11	0.02	9120	15	0.42
Landscaping (per production)	40000	5.00E-06	0.20	40000	5.00E-06	0.20	60000	5.00E-06	0.30
Subtotal			1.37			1.43			2.46
Vineyard									
Irrigation (ac)	4.60	0.5	2.30	4.60	0.5	2.30	4.60	0.5	2.30
Frost Protection (ac)	0	0.25	0	0	0.25	0	0	0.25	0
Subtotal			2.30			2.30			2.30
Residence									
Domestic (per home)	1	0.75	0.75	1	0.75	0.75	1	0.75	0.75
Landscaping (per ac/home)	0.25	2.5	0.63	0.25	2.5	0.63	0.25	2.5	0.63
Subtotal			1.38			1.38			1.38
Total			**5.04**			**5.11**			**6.14**

* See Attch A Use Guidelines

Gallons per AF		325828.8
(E) Vineyard Takeoff		
Main Vineyard West of Winery	200376	
(E) Subtotal Vineyard Area (sf)	200376	
(E) Subtotal Vineyard Area (ac)	4.60	
(P) Vineyard Takeoff	0.00	
(P) Subtotal Vineyard	0.00	

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Visitation	3 gal per daily visitor
Marketing	
Full Meal Prepared onsite *	15 gallons per visitor
Catered Meal Prepared offsite **	11 gallons per visitor
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

*Napa County ASTS Standards, 2006, "Restaurant, Conventional Sit Down, Multi Use Utensils"
**Napa County ASTS Standards, 2006, "Restaurant, Conventional Sit Down, Disposable Utensils"

Average Daily Water Use

Average Non Irrigation	3426.10
Average Irrigation	9671.15

BELL WINE CELLARS

PROJECT STATEMENT
MODIFICATION OF USE PERMIT

Owner/Applicant: Anthony Bell, Bell Wine Cellars
6200 Washington Street
Yountville, CA 94559
(707) 944-1673

Project Location: 6200 Washington Street, Yountville

APN: 036-110-030

Zoning: AP, Agricultural Preserve

Project Description:

Bell Wine Cellars is applying for a major use permit modification to Use Permit numbers U-90-42, 02129-MOD and 03315-MOD and to increase annual production from 40,000 gallons to 60,000 gallons, remodel the interior of the winery building and to modernize visitation and marketing activities using the existing approved visitor numbers.

In 1992, the winery was authorized to have a combination of various visitors, including visitors by appointments, trade representatives and marketing events. Daily visitation ranged from 24 to 76 persons per week. Annual approved marketing events included 6 events with up to 8 guests, 4 events with up to 40 guests, 2 events with up to 60 guests and one wine auction event with up to 200 guests (528 Total Marketing Visitors per year).

Over the past 20 years the visitation and marketing patterns have evolved. The winery currently averages approximately 30 visitors per day with a peak of 50 (210 visitors per week). This is consistent with the current trend in winery operations emphasizing direct sales as opposed to past reliance on distributors. Wineries must provide a unique experience to attract and retain customers, which is why the County has seen many applications over the past several years to increase the number and size of marketing events wineries are allowed to have.

This application proposes to increase visitation from what is currently occurring to allow up to 100 visitors on a peak day with an average of 420 visitors per week. A commercial kitchen is proposed to be constructed within the winery and daily wine tastings may include light food pairings such as cheese and charcuterie. Tours and tastings may also include picnicking and the sale of wine by the glass or bottle for consumption on site in the winery or outside on the patio or lawns adjacent to the bocce ball courts.

Likewise, marketing events have evolved over time and there is an emphasis on having a greater number of smaller, intimate events than previously proposed, while still being allowed to hold

the occasional larger event. Marketing Events for up to 40 guests may occur up to a maximum of four per week. No more than one such event will occur on any given day. Events may include meals. Large events may occur on any day of the week with up to 200 guests, with a maximum of 4 events in any given year (9,120 marketing guests per year). The winery will also participate in Auction Napa Valley. For those limited number of events with more than 60 guests portable toilets would be utilized.

There are 11 existing paved parking spaces with an additional five spaces available adjacent to the winery on a "grass-crete" hard surface. An additional 9 spaces are available in the residence driveway and up to 80 spaces along the side of the access road for overflow parking during larger events. Most daily visitors arrive by small bus or limousine which reduces the parking demand. This application proposes elimination of a previous use permit condition limiting the number of busses allowed to transport visitors to the property, but does not eliminate the restriction prohibiting bus idling on the property.

The major concerns with increased visitation and marketing are the increase in traffic, generation of wastewater and potential noise. Bell Wine Cellars is located immediately off of Washington Street which is a frontage road to Highway 29. There is very little traffic in the vicinity, with Washington Street having a peak daily traffic of 499 vehicles in this location, less than half of Solano Avenue, the frontage road on the opposite side of Highway 29. Visitors to the winery can safely exit Highway 29 by turning right off of the highway at Hoffman Lane and on to Washington Street. Visitors from the north would be advised at the time they make an appointment or in the invitation to an event that the best route to the winery is to exit Highway 29 on the off-ramp at California Drive and turn left to get to Washington Street. Even if a visitor ignores this advice there is a fully developed left turn lane on Highway 29 at Hoffman Lane that provides a safe harbor while waiting to turn left and exit the highway. Likewise, visitors and guests leaving the winery are advised to travel less than one mile north to the full freeway interchange to get back onto the highway. There is adequate parking for most events in the existing parking lot and on the crush pad, with additional parking between the access road and vineyard without impeding emergency access. Larger events may include shuttle buses with off-site parking.

The project also proposes several interior modifications. A new commercial grade kitchen will be installed, and two mezzanines will be constructed, one with 410 square feet to be used as a conference room/office and another with 638 square feet to be used for winery storage. The only exterior improvements will be the following:

1. New Domestic Waste Water System to be installed to accommodate increase in visitation. New system will include an additional three underground tanks, two AX-100 pods for wastewater treatment and approximately 5,000 square foot of subsurface drip dispersal lines for wastewater disposal.
2. The existing water system will be modified to isolate vineyard irrigation water and domestic drinking water via an approved backflow prevention system so that the project can comply with the requirements of a small water system under California Code.

Finally, also submitted with this Application is a traffic analysis prepared by Omni – Means Engineering Solutions, an engineering firm that has prepared numerous such analyses for wineries within the Napa Valley, indicating that the project will not have significant impacts on traffic. This traffic analysis was prepared out of an abundance of caution and should allay any traffic related concerns about this project.

SEPTIC SYSTEM FEASIBILITY REPORT

FOR

BELL WINERY

BY

CAB CONSULTING ENGINEERS

DATE: March 31, 2014

RECEIVED
APR 21 2014
Napa County Planning, Buildi
& Environmental Services

I. Contents

II. INTRODUCTION 2
III. SITE EVALUATION DATA 2
IV. EXISTING SEPTIC SYSTEM 2
V. PROPOSED SEPTIC SYSTEM 3
A. Domestic Waste 3
B. Process Waste 3
VI. CONCLUSION 4
VII. APPENDIX A – TEST PIT MAP AND SITE EVALUATION DATA 5
VIII. APPENDIX B – EXISTING SEPTIC SYSTEM AND JOHNSON AND FOULK CALCULATIONS 6
IX. APPENDIX C – PROPOSED SEPTIC SYSTEM 7

RECEIVED
APR 21 2014
Napa County Planning, Building
& Environmental Services

II. INTRODUCTION

The purpose of this feasibility report is to provide preliminary calculations and siting for an alternative sewage treatment system for a Use Permit Major Modification to the Bell Wine Cellars Use Permit. The project is located at 6200 St Helena Highway approximately 600 feet north of the Highway 29 and Hoffman Lane intersection. The project will include a single phase of construction splitting the domestic and process waste into separate effluent streams and independent dispersal fields. A commercial kitchen is proposed for the winery.

A single family residence and winery currently occupy the site. The residence is currently vacant and has been so for several years. Plans for the existing winery and residential septic system were received by Napa County Department of Environmental Management and dated November 20, 2007.

III. SITE EVALUATION DATA

A site evaluation was conducted on July 24th 2003, with representatives of McCollum General Engineering and Darryl Choate of Napa County environmental management. In total, six test holes were dug with acceptable soils to a depth of 32" in holes 1-4 within the vineyard. An additional site evaluation was conducted on November 26, 2013 with representatives of CAB Consulting Engineers and Napa County Environmental Health.

The 2013 site evaluation proposes a design hydraulic loading rate of 0.6 gallons/sf/day based on field conditions. Due to slight slopes and variability in site soils, 0.4 gallons/sf/day is recommended in field sizing of the proposed domestic waste disposal area.

The 2003 and 2013 test pit maps and site evaluation data are provided in Appendix A.

IV. EXISTING SEPTIC SYSTEM

The existing gravity distribution system for the winery and home was designed and permitted in 2003 by Johnson and Foulk, Inc. The design from Johnson and Foulk included shows independent influent lines for the domestic and process waste from the winery. A 1200 gallon septic tank and line from the existing residence is also shown on the plans to be connected upstream of the 2000 gallon domestic waste septic tank for the winery.

The process and domestic waste streams are then combined upstream of a 2000 gallon sump tank located on the western edge of the lawn and bocce area approximately 50-feet north of the winery building. Effluent from the sump tank is pumped to the existing pressure distribution leach field located in the vineyard northwest of the winery. 2,600 linear feet of leach line are shown on the Johnson and Foulk plans to accommodate a peak daily flow of 1,950 gallons per day.

Based on visual observation, it appears that all elements from the Johnson and Foulk design were installed per plan save for the 1200 gallon septic tank for the existing residence. The Johnson and Foulk preliminary calculations and septic system plan are provided in Appendix B.

V. PROPOSED SEPTIC SYSTEM

A. Domestic Waste Demand

The site evaluation conducted on November 26, 2013 provided for 15,000 square feet of potential dispersal area for domestic waste. The maximum domestic waste load is based on the previously recommended 0.4 gal/sf-day loading rate:

5,000 sf (primary) * 0.4 gal/sf-day = 2,000 gal/day.
10,000 sf (reserve)

The following influent sources are proposed for the existing residence and winery:

Category	Quantity (bedroom or persons)	Flow Rate (gpd)[1]	Domestic Flow (gpd)
Residence			
Bedroom	4	120	480
Winery			
Employee	15	15	225
Wine Tasting	130	3	390
Event	60	15	900
Total			**1,995**

B. Process Waste Demand

The existing process waste demand is 1,333 gallons per day based on an annual production of 40,000 gallons of wine per year. An increase in production and subsequent increase in process waste are proposed due to the separation of the domestic and process waste streams. More specifically, an additional 627 gallons of process waste per day are proposed for a total of 1,950 gallons of process waste per day.

The following calculation illustrates total production increase as a result of the increase in process waste flow:

$$\text{Winery Process Waste} = \frac{(\textit{Gallons of Wine Produced Per Year} \times 1.5)}{60} \text{ or;}$$

$$\text{Gallons of Wine Produced per Year} = \frac{60 \times \textit{Winery Process Waste (gpd)}}{1.5}$$

$$= \frac{60 \times 1950\ (\textit{gpd})}{1.5}$$

$$= 78{,}000\ (\textit{gpd})$$

Therefore, an increase in production of 38,000 gallons, to a total of 78,000 gallons per year is proposed.

[1] Napa County Alternative Sewage Treatment System Design Guidelines, 2006, Table 4. Event categorized as "Restaurant, Conventional Sit Down, Multi Use Utensils".

C. Proposed Septic System Modifications

The domestic system will be essentially new. The residence will be retrofitted with a new 1,500 gallon septic tank. The winery's existing 2,000 gallon domestic septic tank will remain. Both tanks will be plumbed to a new 2,500 gallon recirculation tank. Two (2) AX-100 Advantex pods will be tied to the recirculation tank and provide for pretreatment following septic tank primary treatment. Effluent from the AX-100 pods will either reenter the recirculation tank or continue to a new 2,500 gallon sump tank based on recirculation tank water levels. The sump tank will utilize a duplex pump system to convey treated effluent to a new 5,000 square foot Geoflow drip dispersion field in the vineyard west of the existing septic field. A 10,000 square foot reserve area is provided adjacent to the primary drip dispersal area.

The process waste system will remain essentially the same. A new 2,000 gallon septic tank will be provided downstream of the last existing process waste septic tank to accommodate the increase in daily process waste flows. The sump tank and pressure distribution field will remain unchanged. The process waste reserve area has be updated from the Johnson and Foulk permit set to show an area outside of the Hopper Creek 100 foot setback.

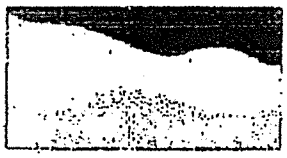
All proposed modifications are detailed in Appendix C.

VI. CONCLUSION

This report demonstrates, based on newly obtained site evaluation data, that an increase in visitation is available to Bell Wine Cellars to accommodate 15 employees, 130 daily tasting visitors, and 60 event visitors with meals. Moreover, separation of the existing domestic system from the process waste system provides an opportunity for increased production of 38,000 gallons of wine per year to a total of 78,000 gallons of wine per year.

In accordance with previous Use Permit Conditions, no expansion of the existing pressure distribution field is proposed under these modifications.

VII. APPENDIX A – TEST PIT MAP AND SITE EVALUATION DATA



McCOLLUM
GENERAL ENGINEERING CONTRACTOR
P.O BOX 2223
YOUNTVILLE, CA 94599
PHONE: 707.252.6220
FAX: 707.224.1753
MGECONSTRUCTION@YAHOO.COM

TRANSMITTAL PAGE

To:	N.C.E.H.M.	***From:***	Aleyda
Attn:	*Daryl*	***Pages:***	Two (including this page)
Fax: #	N.C.E.H.M.707.253.4545	***Subject:***	Spanos
C.C.:		***C.C. Fax: #***	

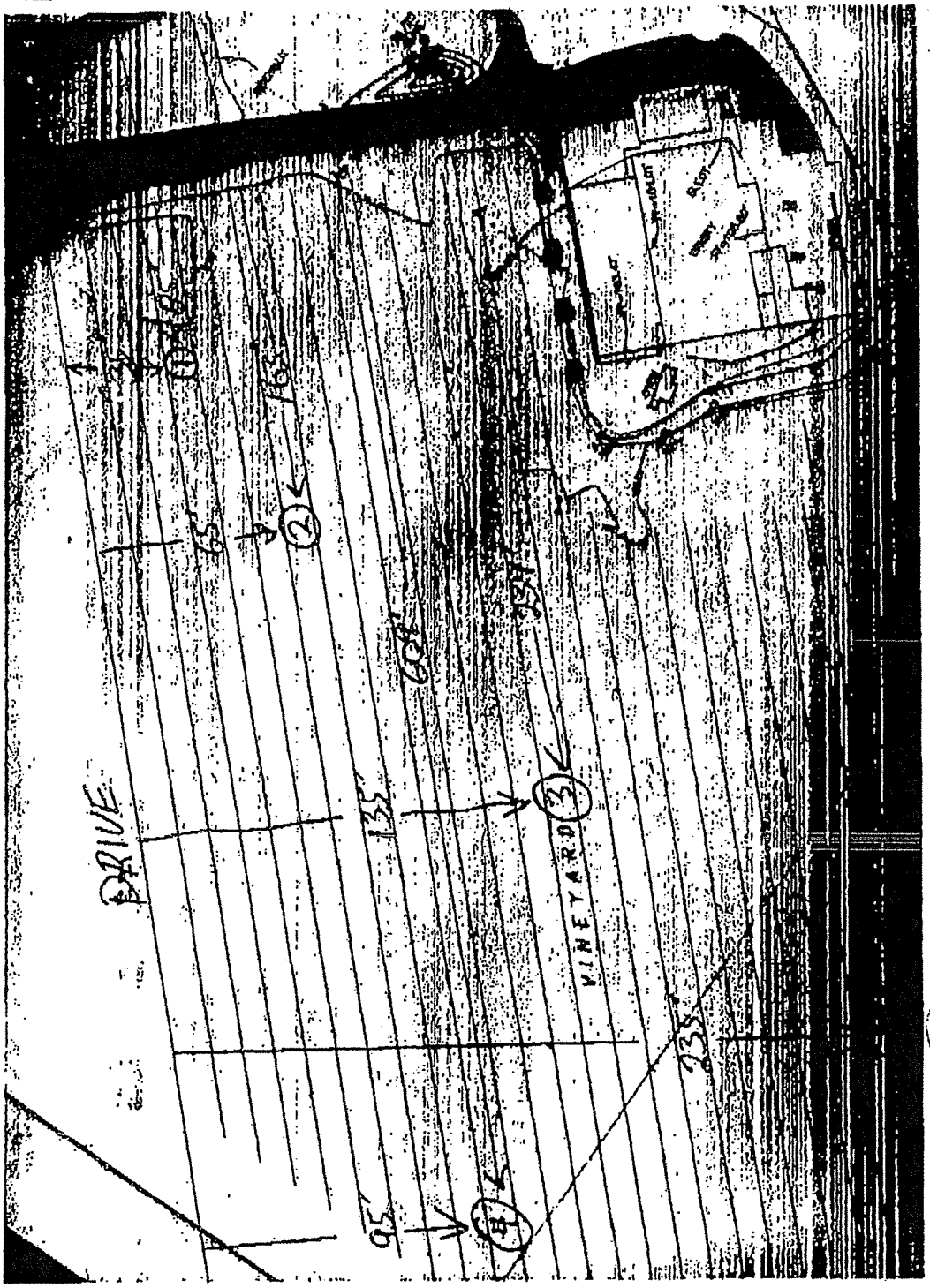
Daryl,

Should you have any questions do not hesitate to contact Mr. McCollum.

This transmission is intended for the use of the individual or entity named above and may contain confidential information. If you are not the intended recipient, you are hereby notified that any misuse of the information contained in this transmission is strictly prohibited. If you received this transmission in error, please immediately notify the sender by telephone and destroy the original document.

Monday, July 28, 2003

We Appreciate Your Business!



CORE HOLE

N

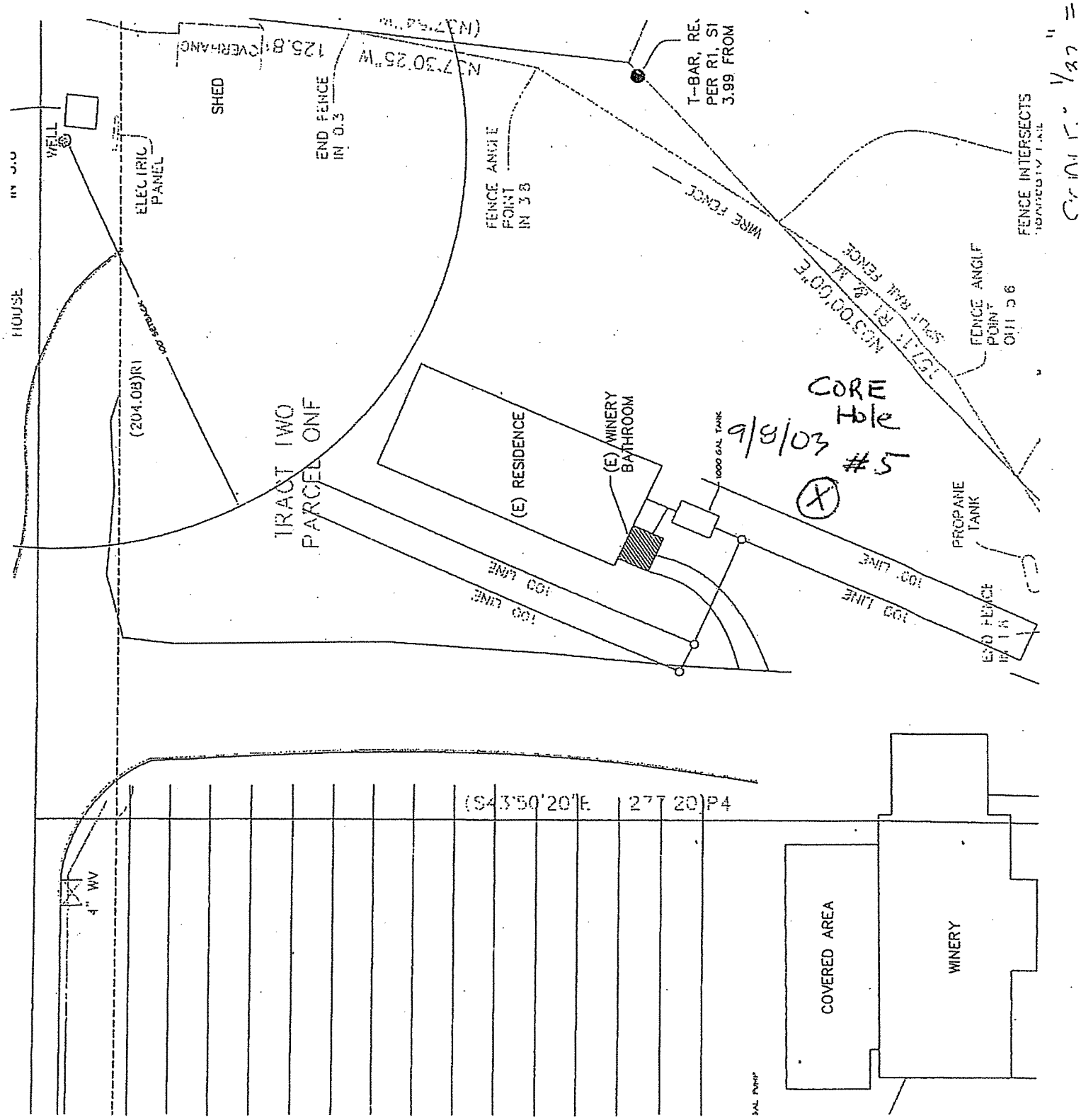
NOT TO SCALE

SPANOS
6200 WASHINGTON
YOUNTVILLE

APN 036-110-030

Bell Winery
6200 Washington ST

036-110 030



Scale: 1/32" = 1'-0"

6200 Washington
Yountville, CA

FIELD ANALYSIS

TEXTURE (In the proposed trench zone)

CLAY CONTENT

Core Hole	1	2	3	4	5	6
Low (<12)						
Mod (12-27)						
High (27-40)	X	X	X	X	X	
High (>40)						

SAND CONTENT

Core Hole	1	2	3	4	5	6
High (>50)						
Mod (20-50)	X	X	X	X		
Low (<20)					X	

GRAVEL, COBBLE, STONE CONTENT

Core Hole	1	2	3	4	5	6
Very High (>60)						
High(35-60)						
Mod (15-35)						
Low (<15)	X	X	X	X	X	

* * * *

Permit Number: E13-00781
APN 052-152-001
CABCE Project Number:2013.12

Date: December 6, 2013

Napa County Department of Environmental Management

SITE EVALUATION REPORT

Please attach an 8.5" x 11" plot map showing the locations of all test pits triangulated from permanent landmarks or known property corners. The map must be drawn to scale and include a North arrow, surrounding geographic and topographic features, direction and % slope, distance to drainages, water bodies, potential areas for flooding, unstable landforms, existing or proposed roads, structures, utilities, domestic water supplies, wells, ponds, existing wastewater treatment systems and facilities.

Permit #: E13-00797
APN: 036-110-030
(County Use Only) Reviewed by: Date:

PLEASE PRINT OR TYPE ALL INFORMATION

Property Owner Spanos Berberian Properties Llc	☐ New Construction ☐ Addition ☐ Remodel ☐ Relocation ☐ Other:
Property Owner Mailing Address 2021 W. March Ln #2a	☐ Residential - # of Bedrooms: Design Flow :
City: Stockton State: CA Zip: 95207	☒ Commercial – Type: Sanitary Waste: 2000 gpd Process Waste: gpd
Site Address/Location 6200 Washington St Yountville, CA	☐ Other: Sanitary Waste: gpd Process Waste: gpd

Evaluation Conducted By:

Company Name CAB Consulting Engineers	Evaluator's Name Carl Butts	Signature (Civil Engineer, R.E.H.S., Geologist, Soil Scientist)
Mailing Address: 851 Napa Valley Corporate Way Suite D		Telephone Number 707 252 2011
City: Napa State: CA Zip: 94558		Date Evaluation Conducted November 26, 2013

Primary Area	Expansion Area
Acceptable Soil Depth: 24 in. Test pit #'s: 1,2,12	Acceptable Soil Depth: 24 in. Test pit #'s: 7,5,6,11
Soil Application Rate (gal. /sq. ft. /day): 0.6	Soil Application Rate (gal. /sq. ft. /day): 0.6
System Type(s) Recommended: Subsurface Drip	System Type(s) Recommended: Subsurface Drip
Slope: 0-1%. Distance to nearest water source: 100+ ft.	Slope: 0-1 %. Distance to nearest water source: 100+ ft.
Hydrometer test performed? No ☒ Yes ☐ (attach results)	Hydrometer test performed? No ☒ Yes ☐ (attach results)
Bulk Density test performed? No ☒ Yes ☐ (attach results)	Bulk Density test performed? No ☒ Yes ☐ (attach results)
Percolation test performed? No ☒ Yes ☐ (attach results)	Percolation test performed? No ☒ Yes ☐ (attach results)
Groundwater Monitoring Performed? No ☒ Yes ☐ (attach results)	Groundwater Monitoring Performed? No ☒ Yes ☐ (attach results)

Site constraints/Recommendations:

Site evaluation conducted to support Winery Use Permit Major Modification and increase visitation. Acceptable soils depths range from 24-30" with massive clays as limiting condition. "SC" designation for Sandy Clay represents yellowish weathered clays with slight presence of mottling.

Test Pit # 1

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-30		0	CL	M/SB	SH	FRB	NS	C/M	C/M	
X	30+	C	0	SC	S/M	H	F	NS	F/F	F/M	F/F/D

Notes:

Test Pit # 2

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-24		0	CL	M/SB	SH	FRB	NS	C/M	C/F	
X	24+	C	0	SC	S/M	H	F	SS	F/F	--	

Notes:

Test Pit # 3

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-18		0	CL	S/SB	SH	FRB	NS	C/M	C/F	
X	18+	C	0	SC	S/M	H	F	SS	F/F	--	

Notes:

Test Pit # 4

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-18		0	CL	S/SB	SH	FRB	NS	C/M	C/F	
X	18+	C	0	SC	S/M	H	F	SS	F/F	--	

Notes:

Test Pit # 5

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-24		0	CL	M/SB	SH	F	NS	F/M	F/F	
X	24+		0	SC	S/M	H	VF	SS	F/F	F/F	

Notes:

Test Pit # 6

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-12		30	CL	M/SB	SH	FRB	NS	C/F	C/F	
	12-30		40	SCL	M/SB	S	VRF B	NS	C/M	F/F	
X	30+		60	LS	W/SB	L	L	NS	F/F	--	

Notes: Pit has sand greater than 30" with gravels less than 1".

Test Pit # 7

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-16		0	CL	M/SB	SH	FRB	NS	C/F	C/F	
X	16+	C	0	C	S/M	H	VF	NS	F/F	--	

Notes:

Test Pit # 8

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-16		0	CL	M/SB	SH	FRB	NS	C/F	C/F	
X	16+	C	0	C	S/M	H	VF	NS	F/F	--	

Notes:

Test Pit # 9

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-20		0	CL	M/SB	SH	F	NS	C/F	C/F	
X	20+	C	10	SC	S/M	ExH	VF	SS	F/F	F/C	

Notes:

Test Pit # 10

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-24		0	CL	M/SB	H	F	NS	C/F	C/F	
X	24+		0	SC	S/M	VH	VF	SS	F/F	--	

Notes:

Test Pit # 11

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-24		20	CL	M/SB	SH	F	NS	C/F	C/F	
X	24+		35	SC	S/M	VH	VF	SS	F/F	F/F	

Notes:

Test Pit # 12

X = Limiting Condition	Horizon Depth (Inches)	Boundary	%Rock	Texture	Structure (Grade / Shape)	Consistence			Pores (QTY / Size)	Roots (QTY / Size)	Mottling (QTY / Size/ Contrast)
						Side Wall	Ped	Wet			
	0-24		0	CL	M/SB	SH	H	NS	C/M	C/M	
X	24+	C	0	SC	S/M	H	VH	SS	F/F	F/F	

Notes:

NAPA SEPTIC TANK SERVICE, INC.
P.O. Box 13
Napa, CA 94559

July 09, 2013

Bell Wine Cellars
Sharon Kelly
6200 Washington Street
Yountville, CA 94599

Re: 6200 Washington Street, Yountville

Dear Ms. Kelly:

On June 19, 2013, Napa Septic Tank Service inspected the septic system at the above referenced address.

The septic system at the winery consists of 3 - 1,500 gallon concrete tanks for winery waste. All three tanks are in good condition and do not need to be pumped.

The domestic tank for the winery is a 2,000 gallon concrete tank in good condition. This tank was pumped by our company at the time of inspection.

There is a 2,000 gallon concrete sump tank, with two pumps that pump effluent to the leach field. The tank does not need to be pumped. Both pumps and alarms were working at the time of inspection.

The tank behind the winery is a 2,000 gallon concrete tank with a pump. This tank does not need to be pumped. The pump and alarm were working properly at the time of inspection.

The leach lines appear to be in proper working order. We do not guarantee the condition or longevity of the leach lines or any component of this system.

Please refer to the attached 5 pages of septic information.

Sincerely,

Jose Ceja
California Contractor's Lic. #254028

JC:lmc

RECEIVED
AUG - 5 2013
Napa County Planning, Building
& Environmental Services

RECEIVED
DEC 16 2014
Napa County Planning, Building
& Environmental Services

omni·means
ENGINEERING SOLUTIONS

RECEIVED
DEC 16 2015
Napa County Planning, Building
& Environmental Services

December 12, 2014 (Revised)

Bell Wine Cellars
c/o
Mr. Scott Greenwood-Meinert
Dickenson, Peatman & Fogarty
1455 First Street, Suite 301
Napa, CA 94559

Subject: ***Focused Traffic Analysis for the Proposed Bell Wine Cellars Use Modification Project - Located at 6200 Washington Street in Yountville (Napa County)***

Dear Mr. Greenwood-Meinert:

This report provides a focused traffic analysis for proposed use permit modifications associated with the Bell Wine Cellars project located at 6200 Washington Street in Yountville (Napa County). As part of the overall use modification proposal, the existing winery would increase production from 40,000 to 60,000 gallons and modernize visitation and marketing events using currently approved visitation limits established by the County. This study reflects our discussions with County Planning and Engineering staff regarding the project analysis approach and other adjacent approved/pending projects in the study area.[1] Some of the key issues evaluated in this study include the following:

- Existing and future weekday PM and weekend mid-day peak hour operations on Washington Street at the Bell Wine Cellars Project Driveway and State Route 29 intersection at Washington Street-Hoffman Lane;
- Near-term (Year 2016) traffic conditions reflecting other approved/pending projects in the study area;
- Project trip generation relative to any increases related to winery production, employment, and/or visitors associated with permitted, existing, and proposed use modifications;
- Project site circulation and vehicle access at State Route 29 and project driveway on Washington Street;
- Cumulative year 2030 (no project) conditions along State Route 29 based on the Napa County General Plan Update EIR;

The following sections outline existing and future traffic conditions with and without the proposed Bell Wine Cellars project. Where necessary, measures have been recommended to ensure acceptable traffic flow, circulation, and/or fair share contribution to regional cumulative traffic improvements along State Route 29. I trust that this report responds to your needs. Please review this information and call me with any questions or comments.

[1] *Ms. Wyntress Balcher, Associate Planner, County of Napa, Initial review of transportation scope-of-work (Bell Wine Cellars, Personal communication on September 22, 2014.*

Sincerely,

Peter J. Galloway, Transportation Planner
OMNI-MEANS, Ltd. Engineers & Planners

Cc: Mark Phillips, Dickenson, Peatman & Fogarty
George W. Nickelson, P.E., Omni-Means, Ltd

Attachments: Appendices
R1922TIA002.docx/35-2453-02

1. Existing Traffic Conditions

Roadways

The proposed Bell Wine Cellars project site is located at 6200 Washington Street south of downtown Yountville in Napa County (see Figure 1—Project Vicinity Map). The project driveway extends east from Washington Street for approximately 2,000 feet with the winery grounds located at the far end of the driveway. The project driveway also serves other single-family residences and the Hopper Creek Winery on its north side. Washington Street intersects State Route 29 (St. Helena Highway) approximately 600 feet south of the project driveway at Hoffman Lane. State Route 29 is the primary north-south facility through the Napa Valley. A brief description of each roadway follows:

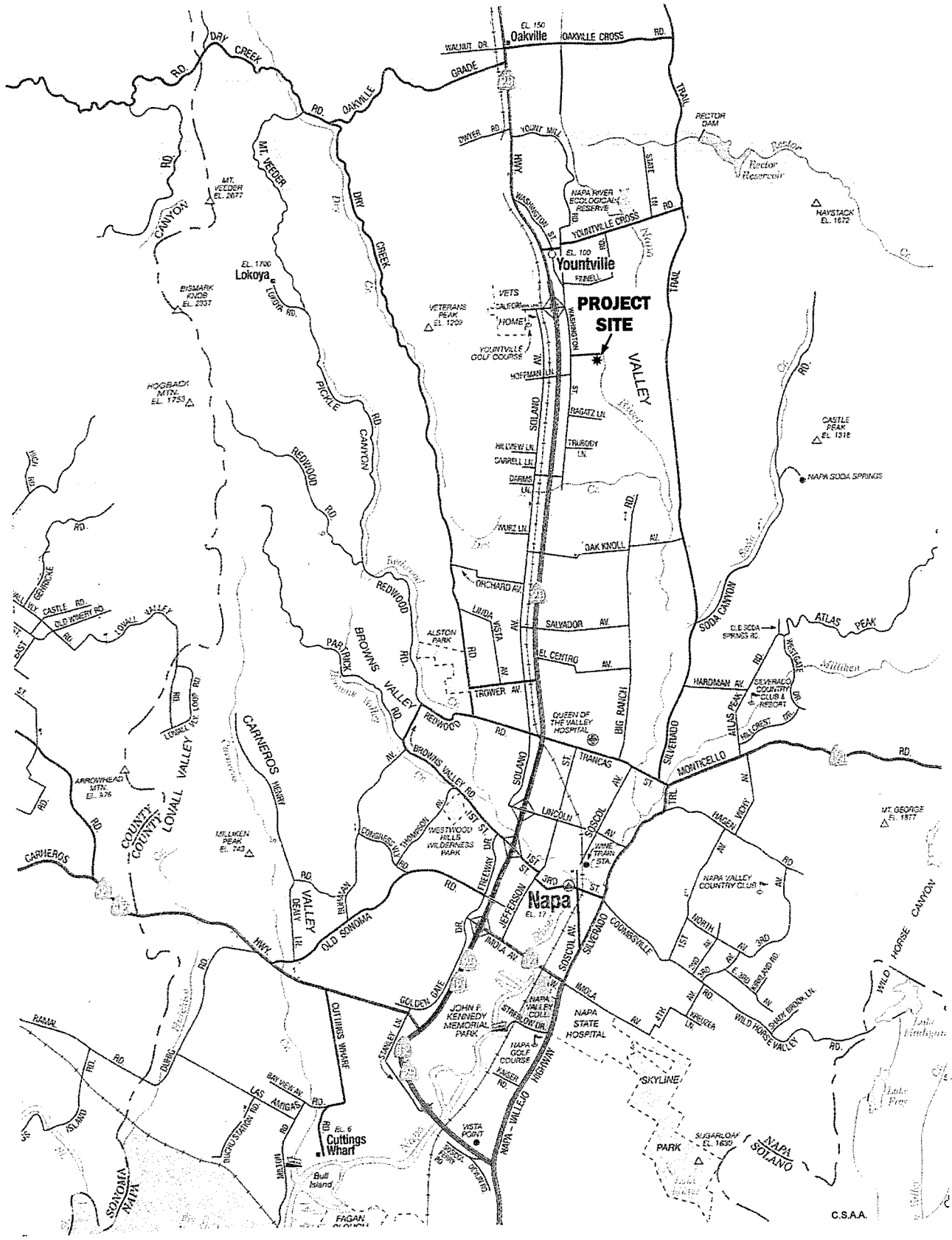
Washington Street extends north-south from Vineyard Lane through the Town Yountville and parallels SR-29 on its east side. Classified as a rural two-lane collector street in the project study area, Washington Street has minimal shoulder areas and has an approximate 21-foot travel width. In this area, the roadway provides access to limited single-family residences and/or winery facilities located both north and south of the project site. North of its intersection with Hoffman Lane, Washington Street is striped for a northbound passing lane past the project driveway. This passing lane area extends for northbound vehicles (only) for approximately 700-800 feet before both directions of travel are allowed to pass (striped yellow line divider).

Hoffman Lane is located approximately 600 feet south of the existing project driveway and intersects SR-29 in an east-west direction extending across the highway to Washington Street. Like Washington Street, Hoffman Lane provides access to single-family residences, wineries, and agricultural/vineyard. A two-lane rural collector street, the roadway extends west from SR-29 for approximately 2,700 feet.

Solano Avenue extends from California Drive in Yountville south all the way into the City of Napa. Paralleling SR-29 on the west side, Solano Avenue is a rural two-lane collector street that provides access to recreational, residential, winery, and agricultural/vineyard uses in the immediate project study area. Solano Avenue intersects Hoffman Lane immediately west of SR-29.

California Drive is located north of the project site in the Town of Yountville. A two-lane roadway extending east-west between Solano Avenue and Washington Street, California Drive provides a full-access interchange with SR-29 as it passes under the north-south facility. California Drive can provide alternative access to motorists wishing to access locations off of either Washington Street and/or Solano Avenue that would prefer not to use the cross street intersections at SR-29 situated further south at Hoffman Lane and other east-west crossings.

State Route 29 extends in a north-south direction between City of Napa and Town of Yountville in the project study area. In this area, SR-29 is classified as a four-lane rural throughway (arterial) based on the Napa County General Plan. SR-29 provides access north to Yountville, Oakville, Rutherford, and St. Helena and beyond. To the south, the highway provides access to Napa, American Canyon and Vallejo. In the immediate project site area SR-29 has two travel lanes in each direction separated by wide grass median. The speed limit on SR-29 is 60 mph in the project area.



Project Vicinity Map

omni-means

figure 1

Existing Roadway/Intersection Volumes

SR-29 acts as the primary north-south regional route through the Napa Valley and provides direct access to the project site via Hoffman Lane at Washington Street. Based on the most recent Caltrans daily traffic counts conducted along SR-29 (between Oak Knoll Avenue and California Drive), SR-29 has a current annual average daily traffic volume of 28,000 vehicles.[2] During the peak month, the roadway carries 30,500 ADT. Based on Napa County roadway segment level-of-service (LOS) thresholds, these volumes are well within the carrying capacity of a four-lane rural throughway-arterial and represents LOS B conditions based on the annual average daily traffic volume of 28,000 vehicles.[3] Field observations made during peak weekday/weekend data collection periods at the Hoffman Lane-Washington Street/SR-29 intersection indicate very stable-flow conditions in both directions with no vehicle congestion and motorists on SR-29 are driving at the speed limit.

As a part of this study, intersection turning movement counts were conducted at the Washington Street/Bell Wine Cellars Driveway intersection and the Washington Street-Hoffman Lane/SR-29 intersection during a weekday PM peak commute period (4-6 PM) and the Saturday afternoon peak period (1-3 PM).[4] Proposed winery visitor activity is expected to be highest during a Saturday afternoon. In addition, vehicle traffic on the project's driveway was also observed during the same time periods. From these peak period counts, the "peak hour" of traffic flow was derived to calculate existing vehicle delay. For SR-29, these counts indicate a weekday PM peak hour two-way flow of 2,425 vehicles and 2,395 vehicles on a peak hour Saturday afternoon. The counted peak hour volumes are consistent with expected typical day peak hour flow based on Caltrans data. In fact, these volumes were collected during the peak harvest/crush period for the Napa Valley (September/October, 2014) and reflect "peak month" volumes. Overall peak hour LOS operations on SR-29 are acceptable and reflect Level of Service (LOS) "B" conditions.

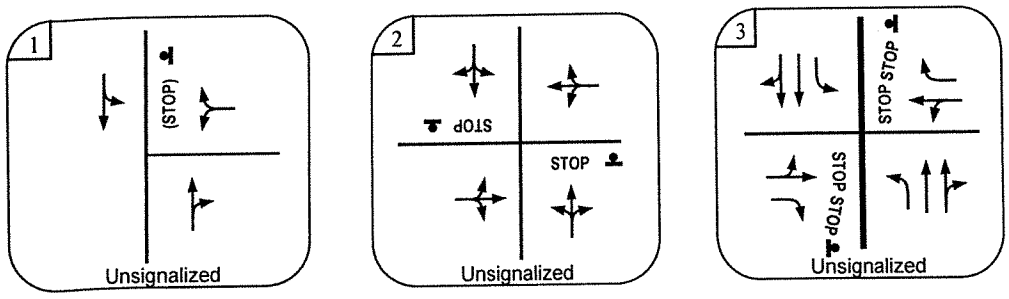
Average daily traffic (ADT) volumes were collected on Washington Street to determine its current carrying capacity and operations.[5] ADT counts on Washington Street were conducted between the project driveway and Hoffman Lane to gauge actual residential and/or winery traffic related to the roadway's use. The County classifies Washington Street as a rural two-lane collector street with a carrying capacity of 1,067 ADT (for LOS A operations).[6] Based on collected ADT data, Washington Street is currently operating at LOS A with 675 daily vehicle trips.

Existing weekday PM peak hour and weekend mid-day peak hour intersection volumes have been shown in Figure 2.

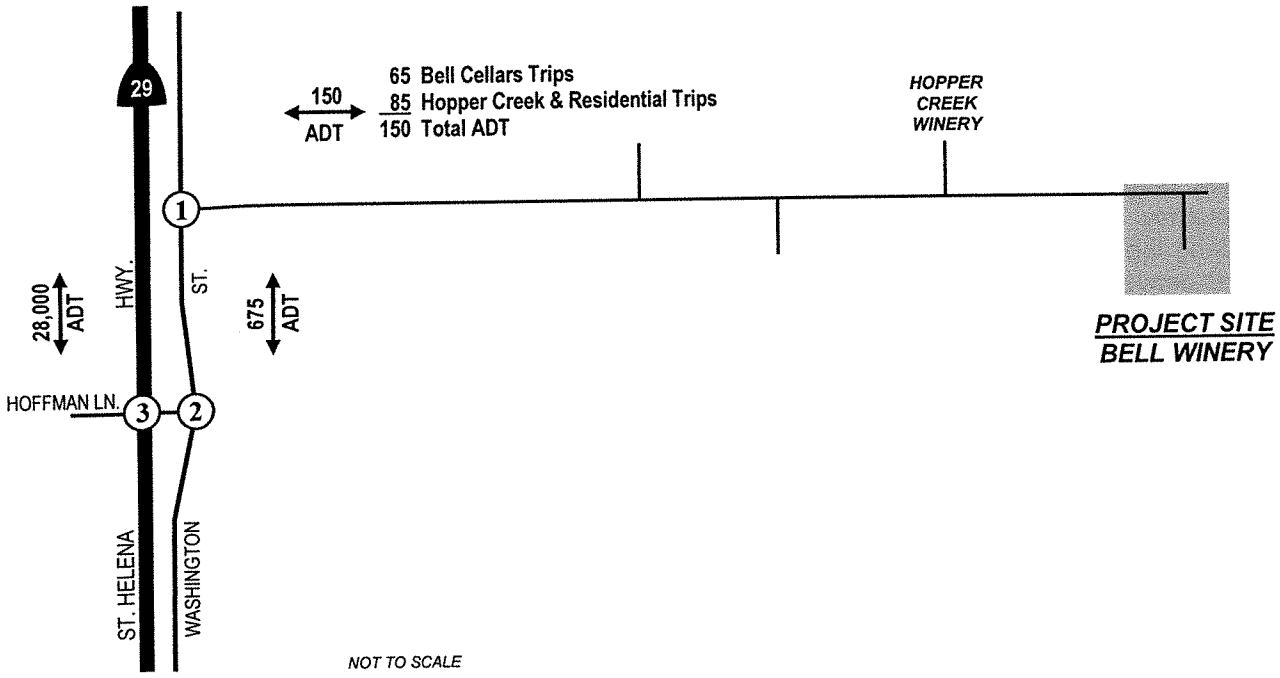
---

[2] *Caltrans, 2013 Traffic Volumes Book, State Route 29 average annual daily traffic (AADT) and peak month average daily traffic (ADT between Oak Knoll Lane and California Drive).*
[3] *Napa County Baseline Data Report, Table 11-1; Napa County Roadway Segment Daily LOS Volume Thresholds, Transportation and Circulation, November 2005.*
[4] *Omni-Means Engineers & Planners, Weekday PM peak period (4:00-6:00 p.m.) and weekend mid-day peak period (1:00-3:00 p.m.) intersection turning movement counts, Washington Street/Bell Wine Cellars Project Driveway, September 11 & 13, 2014.*
[5] *Baymetrics Traffic Resources. Average daily traffic (ADT) counts on Washington Street and Bell Cellars Winery Driveway, October 1-4, 2014. Peak weekday and weekend intersection turning movement counts at the Hoffman Lane/Washington Street and Hoffman Lane/SR-29 intersections, October 1 and 4, 2014.*
[6] *Napa County Baseline Data Report, Table 11-1, Napa County Roadway Segment Daily LOS Volume Thresholds, November, 2005.*

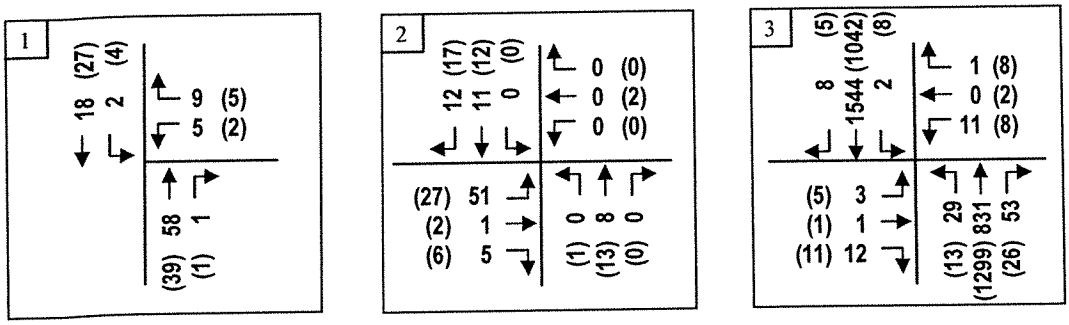
GEOMETRIES / CONTROLS:



Existing Geometries Assumed For All Future Scenarios



PEAK HOUR VOLUMES:



Existing Weekday P.M. and (Weekend Mid-day)
Peak Hour Volumes

North

omni-means

figure 2

Existing Project Driveway/Access Operations

Where Washington Street intersects SR-29 at Hoffman Lane, the highway has two travel lanes in each direction, left-turn lanes at major crossroads, and wide paved shoulder areas that allow right-turn vehicles to decelerate at these crossroads. As noted, the Bell Cellars Winery site is located at the far eastern end of the driveway access from Washington Street (approximately 2,000 feet) with the driveway serving other single-family residences and winery activity (Hopper Creek). Existing residential and winery traffic activity is very low. During this study's peak period counts, 17 vehicle trips in/out of the project driveway occurred during the weekday PM peak hour and 12 vehicle trips in/out of the driveway occurred during the weekend mid-day peak hour. ADT volumes on the driveway currently average 150 vehicles.

Existing Intersection Operation

Intersection operation is one of the primary factors in evaluating the carrying capacity of a roadway network. Traffic conditions are measured by Level of Service (LOS), which applies a letter ranking to successive levels of intersection performance. LOS 'A' represents optimum conditions with free-flow travel and no congestion. LOS 'F' represents severe congestion with long delays at the approaches. For intersections with minor street stop control, the LOS reflects the delays experienced by the minor street approach. (LOS definitions and calculation worksheets are provided in the Appendix).

The three project study intersections evaluated for this analysis are as follows:

1. Bell Cellars Winery Driveway/Washington Street
2. Hoffman Lane/Washington Street
3. Hoffman Lane/SR-29

All project study intersections are unsignalized, minor-street stop-sign controlled intersections (two-way-stop-control). Based on the Highway Capacity Manual (*HCM 2010*) operations methodology for unsignalized intersections, existing weekday PM peak and weekend mid-day peak hour existing (no project) level-of-service has been shown in Table 1. As calculated, the Bell Cellars Winery Driveway/Washington Street intersection is operating at LOS A during both the weekday PM peak hour and during the weekend (Saturday) mid-day peak hour. The Hoffman Lane/Washington Street intersection is also operating at LOS A during the same time periods. Finally, the Hoffman Lane/SR-29 intersection is operating at LOS F during both the weekday PM peak and weekend mid-day peak hours. It is noted that stated intersection LOS at this intersection refers to the stop-sign controlled westbound (outbound movements) from Washington Street onto SR-29.

Based on the California Manual on Uniform Traffic Control Devices (CAMUTCD) peak hour signal warrant criteria, all three unsignalized intersections were evaluated for signalization.[7] The peak hour warrants are one of several standards to help determine if installation of a traffic signal is appropriate. Qualifying for signalization using the peak hour warrants does not necessarily mean a signal should be installed. In rural areas, the minimum minor street stop-sign controlled volume that would qualify for signalization requires 50 peak hour vehicles (approach volume). At this time, none of the three intersections would qualify for peak hour signal warrants based CAMUTCD standards (the warrant graphs are provided in the Appendix).

---

[7] *California Manual on Uniform Traffic Control Devices (CAMUTCD), Chapter 4C, Peak hour signal warrant (#3), 2012.*



TABLE 1
EXISTING AND NEAR-TERM (NO PROJECT) CONDITIONS: INTERSECTION LEVELS-OF-SERVICE
WEEKDAY PM PEAK AND WEEKEND MID-DAY PEAK HOUR

			Wkdy. PM LOS/Delay		Wknd. Mid-Day LOS/Delay	
#	Intersection	Control Type	Existing (No Project)	Near-Term (No Project)	Existing (No Project)	Near-Term (No Project)
1	Bell Cellars Driveway/Washington St.	Stop	A 8.8	A 8.8	A 8.7	A 8.7
2.	Hoffman Ln./Washington St.	Stop	A 9.2	A 9.8	A 9.5	A 9.5
3.	Hoffman Ln./SR-29.	Stop	F 113.4	F 198.4	F 114.9	F 179.0

Based on Highway Capacity Manual (HCM) 2010, Operations methodology for stop-sign controlled (unsignalized) intersections using Synchro-Simtraffic 8.0 software. Intersection calculation yields an LOS and vehicle delay in seconds. Stated LOS refers to the minor street (stop-sign) controlled movement.

Existing Vehicle Speeds/Sight Distance

The primary issues for access design are the vehicle visibility and operation relative to vehicles traveling on Washington Street and vehicles turning in/out of the winery driveway access. The required vehicle visibility or "corner sight distance" is a function of the travel speeds on Washington Street. Caltrans design standards indicate that for appropriate corner sight distance, "a substantially clear line of sight should be maintained between the driver of a vehicle waiting at the cross road and the driver of an approaching vehicle in the right lane of the main highway."[8] Based on radar surveys conducted as a part of this study, the "critical" vehicle speeds (85% of all surveyed vehicles travel at or below the critical speed) along Washington Street at the existing project driveway was recorded at 50 miles per hour (mph) or less during the weekday PM peak period and the Saturday afternoon peak period. Based on Caltrans design standards, these vehicle speeds require a sight distance of approximately 430 feet, measured along the travel lanes on Washington Street.[9] As measured, existing vehicle sight distance from the project driveway looking south on Washington Street exceeds 430 feet (460-500 feet) and is adequate. Vehicle sight distance to the north is restricted due to an existing shrub/bush located in the front yard of a residential home on the northeast quadrant of the intersection. Trimming/pruning this bush would provide 800 feet of vehicle sight distance to the north on Washington Street.

2. Near-Term (No Project) Conditions

Near-Term (Approved/Pending Projects)

Near-term (no project) conditions represent a reasonable period of time in which approved and/or pending projects in the study area could be constructed. Based on discussions with County Planning staff, a two-year period to the year 2016 has been established for near-term (no project) conditions representing all approved/pending projects within the study area. In addition, the Town of Yountville Planning staff was contacted for any approved/pending projects that could affect traffic flows on Washington Street south of the Town. Based on these discussions with Yountville staff, there are no approved/pending projects in Yountville that would affect traffic flows in near the

[8] *Caltrans, Highway Design Manual, Chapter 200, Topic 201—Sight Distance, March 7, 2014.*
[9] *Omni-Means Engineers & Planners, Field observations on Inglewood Avenue 275 feet east of cul-de-sac (proposed project driveway), July 13 & 17, 2013.*

project site.[10] To generate near-term (no project) conditions, approved and pending projects provided by Napa County Planning staff in the area have been used. These approved/pending projects are either new wineries or existing wineries applying for use permit modifications to increase production, employees, visitors, and/or marketing events. These projects are located both north and south of the project site off of State Route 29, and are described as follows:

Napa County:	**Proposed Use Modification(s):**	
Chateau Chevre Winery	Production:	5,000 gallons per year
2030 Hoffman Lane	Visitors:	50 visitors/week
Napa, CA 94558	Employees:	1 full-time
Chateau De Napa	Production:	20,000 gallons per year
5253 Solano Ave.	Visitors:	0 visitors/week
Napa, CA 94558	Employees:	0 full-time
Coombs Brothers Cellars	Production:	10,000 gallons per year
6075A St. Helena Hwy.	Visitors:	20 visitors/week
St. Helena, CA 94575	Employees:	0 full-time
Elyse Winery	Production:	60,000 gallons per year
2100 Hoffman Ln.	Visitors:	24 visitors/week
St. Helena, CA 94575	Employees:	10.5 full-time
Hartwell Winery	Production:	36,000 gallons
5765 Silverado Trail	Visitors:	168 visitors/week
St. Helena, CA 94575	Employees:	10 full-time
Hopper Creek Winery	Production:	20,000 gallons per year
6204 Washington St.	Visitors:	0 visitors/week
St. Helena, CA 04575	Employees:	2.5 full-time
Keever Winery	Production:	10,000 gallons per year
26 Vineyard View Dr.	Visitors:	32 visitors/week
St. Helena, CA 94575	Employees:	2 full-time

Near-Term (No Project) Trip Generation

For all approved/pending winery projects, daily and peak hour trip generation was calculated using employee peaking factors, auto occupancy rates for visitors, and production ratios based on recent winery research conducted by the Napa County Conservation, Development, and Planning Department. Near-term projects would generate 56 weekday PM peak hour trips and 42 mid-day weekend peak hour trips. On a daily basis, near-term projects would generate 115 ADT and 82 ADT on a weekday and weekend, respectively.

In addition to local projects (listed above), there would also be background traffic growth on SR-29 reflecting near-term and cumulative development. The following section describes this expected traffic growth.

---

[10] *Ms. Sandra Smith, Planning Director, Town of Yountville, Approved/Pending development in the Town of Yountville, Personal communication on October 2, 2014.*

Near-Term (No Project) Traffic Growth on SR-29

Both near-term (no project) and cumulative (year 2030) volume projections for SR-29 were derived from the Napa County Transportation and Planning Agency's traffic volume forecasts found in the Napa County General Plan Update EIR.[11] The forecast increase in volume-to-capacity (v/c) ratio from Year 2003 to Year 2030 on SR-29 between Oak Knoll Avenue and California Drive was applied to the Year 2003 peak hour two-way volumes (2,469 vehicles). This yielded a future volume of 4,604 weekday PM peak hour vehicles on SR-29 in the Year 2030. This would equate to an increase in traffic volumes of 3.7% per year to the Year 2030 on the highway.

With regard to near-term (no project) conditions, the project applicant indicates a two-year window to the Year 2016 would allow for proposed project completion (production, staffing, marketing plan). Based on this time period, weekday PM peak hour vehicle traffic would increase by 7.4% on SR-29 between Oak Knoll Road and California Drive. It is noted that no future volume projections are provided for the weekend (Saturday) mid-day peak hour. Therefore, weekend mid-day peak hour volumes on SR-29 were increased uniformly by the same annual growth rate.

Near-term (no project) local/regional daily and peak hour volumes for the weekday and weekend have been added to existing intersection volumes on State Route 29 based on existing traffic flows and previous transportation analyses conducted in the area. Near-term (no project) volumes for weekday PM peak hour and weekend mid-day peak hour have been shown in Figure 3.

Near-Term (No Project) Intersection/Roadway Operation

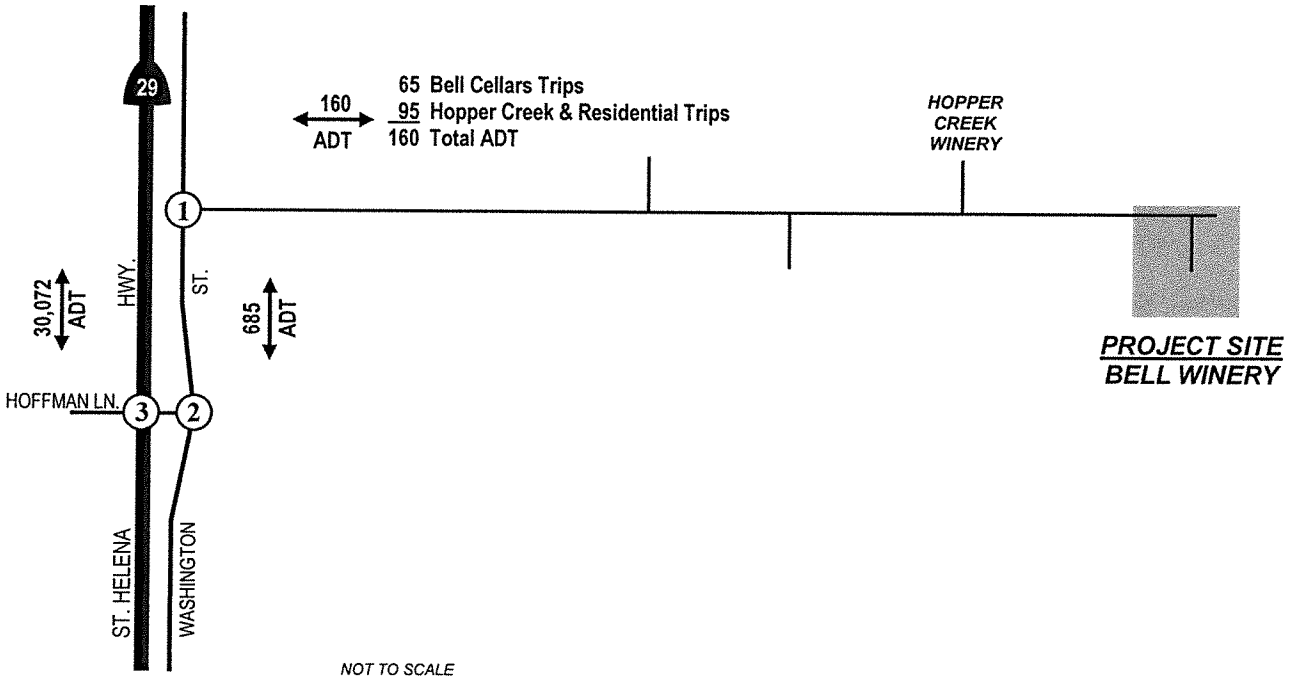
With near-term (no project) volumes, study intersection LOS has been calculated and is shown in Table 1. As calculated, the Bell Cellars Winery Driveway/Washington Street intersection would continue to operate at LOS A during both the weekday PM peak hour and during the weekend (Saturday) mid-day peak hour. The Hoffman Lane/Washington Street intersection would also operate at LOS A during these same time periods. Finally, the Hoffman Lane/SR-29 intersection would continue to operate at LOS F during both the weekday PM peak and weekend mid-day peak hours with increase vehicle delays for minor street stop-controlled traffic.

Based on CAMUTCD peak hour signal warrant criteria (Warrant #3), none of the three study intersections would qualify for signalization with near-term (no project) volumes.

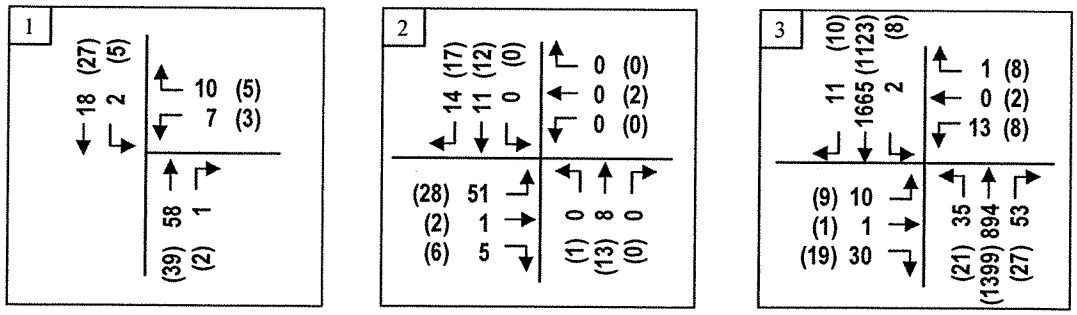
AADT volumes on SR-29 would increase from 28,000 to 30,072 vehicles under near-term (no project) conditions. Based on Napa County roadway thresholds, this would continue to represent LOS B conditions. ADT volumes on Washington Street would increase from 675 vehicles to 685 vehicles and the roadway would continue to operate at LOS A. The Bell Cellars Winery driveway would increase from 150 ADT to 160 ADT with near-term (no project) traffic volumes.

---

[11] *Dowling Associates, Napa County General Plan Update, Technical Memorandum for Traffic and Circulation Supporting the Findings and Recommendations, February 9, 2007.*



PEAK HOUR VOLUMES:



Near Term Weekday P.M. and (Weekend Mid-day)
Peak Hour Volumes

North

omni-means

figure 3

3. Napa County Significance Criteria

The County of Napa's significance criteria has been based on a review of the Napa County Transportation and Planning Agency and Napa County General Plan documentation on roadway and intersection operations. Specifically, the Circulation Element of the County's General Plan outlines the following significance criteria specific to intersection operation:

Intersections

- The County shall seek to maintain a Level of Service D or better at all intersections, except where the level of service already exceeds this standard (i.e. Level of Service E or F) and where increased intersection capacity is not feasible without substantial additional right-of-way.

- No single level of service standard is appropriate for un-signalized intersections, which shall be evaluated on a case-by-case basis to determine if signal warrants are met.

Further significance criteria are based on County and CEQA guidelines and apply mainly to intersection operation and access. A significant impact occurs if project traffic would result in the following:

- Cause an increase in traffic which is substantial in relation to existing traffic load and capacity of the street system (i.e. result in a substantial increase in either the number of vehicle trips, the volume capacity ratio on roads, or congestion at intersections);

- Exceed either individually or cumulatively, an LOS standard established by the county congestion management agency for designated roads or highways;

- Result in a change of traffic patterns, including either an increase in traffic levels or a change in location that results in substantial safety risks;

- Substantially increase hazards due to a design feature (e.g. sharp curves or dangerous intersections) or incompatible uses (e.g. farm equipment);

- Result in inadequate emergency vehicle access;

- Project site or internal circulation on the site is not adequate to accommodate pedestrians and bicycles;

4. Proposed Project Impacts

Current Entitlements/Site Trip Generation

Existing activities at the Bell Cellars Winery related to employment and visitation have increased over the years to levels that are occurring today. To determine the total increases in project trip generation and net increase in roadway trips, overall trip generation has been estimated for the following three scenarios:



- Permitted Uses
- Existing Uses
- Proposed Uses

The winery's original use-permit (1991) allowed one (1) full-time and two (1) part-time employee(s). Visitation was authorized at 12 visitors per day and an average of 30 visitors per week. Winery production was limited to 40,000 gallons. Marketing events have remained consistent with previously authorized levels (six events w/ eight guests, four events with 40 guests, two events with 60 guests, and one wine auction up to 200 guests).

Based on new weekly visitation and employment supplied by the project applicant and ADT counts conducted on the Bell Cellars Winery driveway, overall activity at the winery has increased beyond the permit levels.[12] These levels represent existing uses. The winery currently averages approximately 45 visitors per day and 225 visitors per week (see appendices---employment/guest count data). In addition, employment at the winery has increased to an average of eleven weekday employees (7 full-time, 4 part-time) and seven weekend employees (4 full-time, 3 part-time). Employment reflects a combination of cellar, administrative, and tasting room employees.

Both daily and peak hour traffic counts conducted for this study reflect these increases in "existing" employment and visitation levels occurring today. Therefore, increases in daily and peak hour traffic volumes as a result of proposed use modifications would represent the differences between these existing levels and ultimate use modifications being proposed.

Project Components

Permitted, existing, and proposed use levels have been summarized (below). The proposed use modifications to the Bell Cellars Winery project would consist of modifications to wine production, employment, visitation tours/tasting, and small marketing events throughout the year. Project components can be described as follows: [13]

		Permitted	*Existing*	*Proposed*
Production	Annual:	40,000 gallons	40,000 gallons	60,000 gallons
Employees:	Weekday:	1 F-T, 2 P-T	7 F-T, 4 P-T	8 F-T, 7 P-T
	Weekend:	1 F-T, 2 P-T	4 F-T, 3 P-T	4 F-T, 4 F-T
Visitors:	Weekday:	12 visitors	45 visitors	100 visitors
	Weekend:	12 visitors	75 visitors	140 visitors
Trucks:	Weekday:	1 truck/day	2 trucks/day	2 trucks per day
	Weekend:	1 truck/day	2 trucks/day	2 trucks per day

Daily operations for the proposed Bell Cellars Winery project would involve an all on-site winery operation with a maximum annual production of 60,000 gallons (about 24,300 cases). All fruit (60,000 gallons of production) would be processed on-site during the year with the majority occurring during the harvest/crush season. Visitors (by appointment only) are expected; an average of 100 daily visitors on a typical weekday and 140 daily visitors on a Saturday. At the County's request, daily visitation levels for proposed uses include the 40 visitors associated with marketing events that could occur four (4) times per week with up to 40 visitors. (These events

[12] *Anthony Bell, Project Applicant, Bell Cellars Winery, Daily employee and visitation data, October 6-11, 2014.*
[13] *Project Statement; Bell Wine Cellars,6200 Washington Street, Yountville (Napa County), CA, Modification of Use Permit, October, 2014.*

were deemed to occur too frequently on a weekly basis to be left out of normal daily visitor traffic levels).[14] Employment is expected to be eight full-time employees and seven part-time employees on a weekday with four full-time and four part-time employees on a weekend. Winery operations for staff would occur between 8:00 a.m. – 9:00 p.m. Actual tours and tastings would occur between 10:00 a.m. and 4:00 p.m.

The proposed project's marketing plan can be described as follows:

Winery Marketing Plan

- Daily visitation by prior appointment will be limited to an average of 420 guests per week with a maximum of 100 on the busiest day;
- 208 small events per year (four per week) with no more than 40 guests (included in daily and peak hour trip generation);
- Four events per year with no more than 200 guests and participation in the Auction Napa Valley.

Special event activity would be scheduled to minimize the arrival of guests between the weekday PM peak period (4:00-6:00 p.m.) and all event activity would be concluded by 10:00 p.m.

Project Trip Generation/Distribution

The proposed project's weekday and weekend peak hour and daily traffic volumes have been calculated and are shown in Table 2 (please see Appendices for winery trip generation sheets). It is noted that permitted levels are shown for informational purposes only.

TABLE 2
PROJECT TRIP GENERATION COMPARISON
DAILY AND PEAK HOUR

	Weekday Trips		Weekend Trips	
Scenario	**Daily**	**PM Peak**	**Daily**	**PM Peak**
Permitted Uses	17	6	16	4
Existing Uses	65	23	72	20
Proposed Uses	115	42	120	31

Daily and peak hour calculations based on County of Napa, Conservation, Development, and Planning Department, "Use Permit Application Package," Napa County Winery Traffic Generation Characteristics, 2012.

Overall trip generation calculations have been based on employee peaking factors and auto occupancy rates for event visitors based on recent winery research conducted by the Napa County Conservation, Development, and Planning Department and existing driveway volumes.[15] Overall trip generation calculations represent the increase in production, employment, and visitor activities beyond permitted uses to ultimate use modification levels. The proposed project would be expected to generate 115 daily weekday trips with 42 PM peak hour trips. During a typical weekend, the project would be expected to generate an additional 120 daily trips with 31 mid-day peak hour trips.

---

[14] *Mr. Paul Wilkinson, Napa County Public Works, Bell Wine Cellars P13-00055, Comment letter to Ms.Wyntress Balcher, Napa County Planning, October 30, 2014.*

[15] *County of Napa, Conservation, Development, and Planning Department, "Use Permit Application Package," Napa County Winery Traffic Generation Characteristics, 2012.*

During the six-week harvest crush season, the proposed project is expected to generate an average of 109 daily trips. This daily trip total would represent 100 visitors, 8 full-time and 4 part-time employees on-site during weekend periods, 60,000 gallons of wine production, and 340 tons of grapes (on-haul). Based on the largest marketing event attendance of 200 persons (four times per year), there would total generation of 154 event trips.

With the deduction of permitted project trips, the proposed project would result in an increase of 98 daily trips with 36 trips during the weekday PM peak hour. On a weekend, the project would generate 104 daily trips with 27 trips during the mid-day peak hour. These trips totals represent the differences between permitted levels and proposed levels as shown in Table 3. With regard to the total increase in traffic volumes on the roadway network, the proposed project is expected to generate 50 daily trips with 19 trips during the weekday PM peak hour. On a weekend, the project would add 48 daily trips with 11 mid-day peak hour trips.

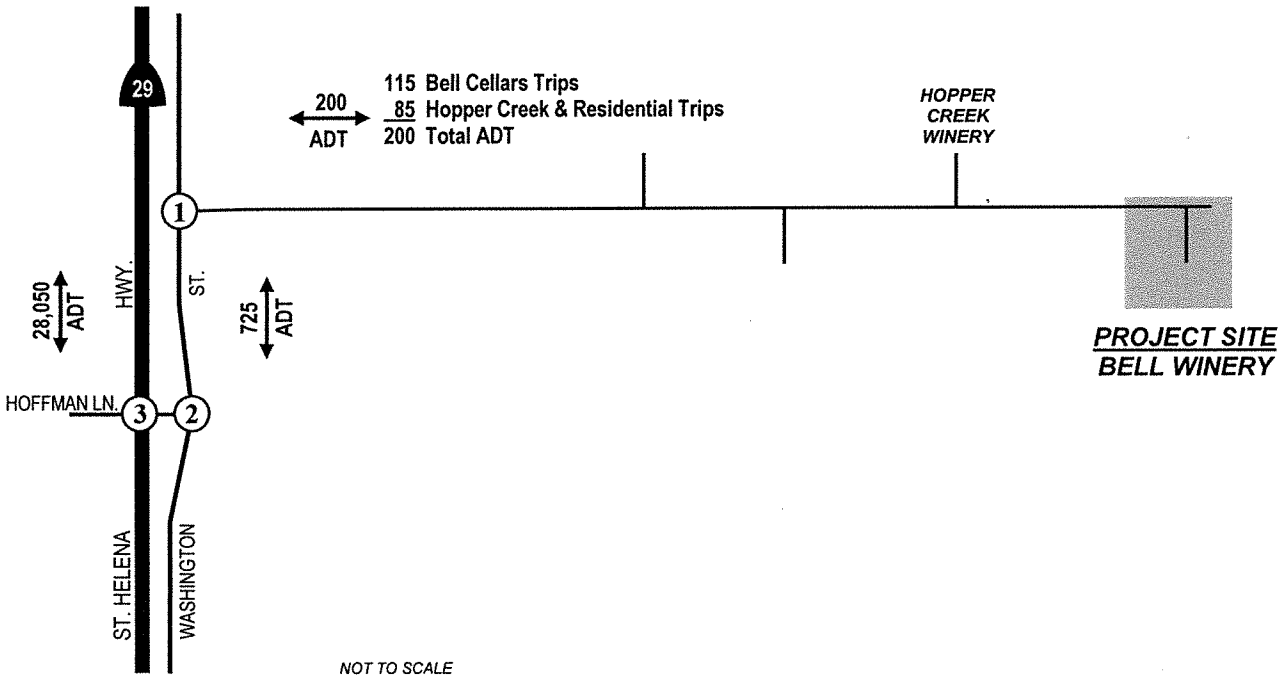
TABLE 3
PROJECT TRIP GENERATION COMPARISON
DAILY AND PEAK HOUR

	Daily Trips		Weekday PM Trips		Weekend Trips	
Scenario	**Wkdy.**	**Wknd**	**Trips**	**In/Out**	**Trips**	**In/Out**
Net Increase on Roadways						
Existing Use	(65)	(72)	(23)	(7 / 16)	(20)	(10 / 10)
Proposed Use	115	120	42	15 / 27	31	16 / 15
Total Net New Roadway Trips	**50**	**48**	**19**	**8 / 11**	**11**	**6 / 5**
Project Trips						
Permitted Use	-17	-16	-6	-2 / -4	-4	-2 / -2
Proposed Use	115	120	42	15 / 27	31	16 / 15
Total Net New Project Trips	**98**	**104**	**36**	**13 / 23**	**27**	**14 / 13**

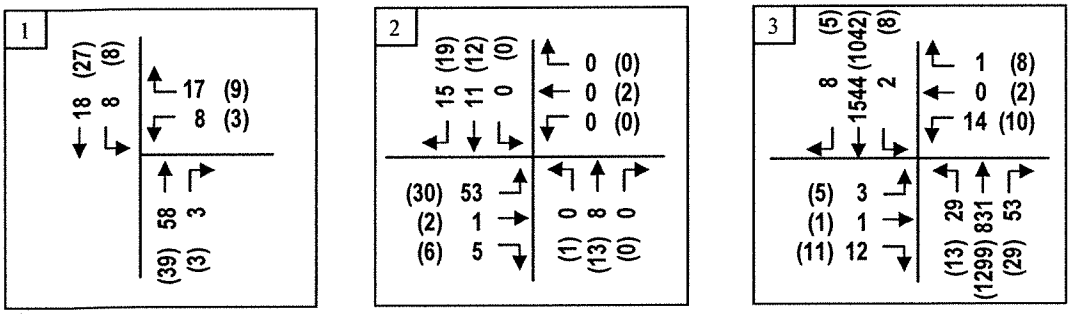
Daily and peak hour calculations based on County of Napa, Conservation, Development, and Planning Department, "Use Permit Application Package," Napa County Winery Traffic Generation Characteristics, 2012. Please see Appendices for Permitted, Existing, and Proposed winery trip generation sheets. Existing Use trips (shown parenthetically) represent vehicle trips already on the street network.

To determine traffic conditions with the proposed project, total net new roadway trips were added to existing volumes. Based on observed turning percentages, the project trips were distributed 70% to/from the north on Washington Street and 30% to/from the south on Washington Street. Existing plus project and near-term plus project volumes have been shown in Figure 4 and 5.

It is noted that surveys of existing daily and peak hour trip generation at the existing Bell Cellars Winery indicate significant use of transit services. Specifically, of the 225 surveyed weekly visitors to the winery, 105 visitors (or 47%) used The Wine Trolley and/or Hire Car (limousines, Escalades, etc.) to access the winery. The average auto occupancy was four persons/vehicle. The relatively high use of trolley and hire car to/from the winery has helped to reduce vehicle trip generation (even with higher visitation levels). Based on discussions with the applicant, the use of transit will continue and expand with proposed use modification levels and is being directly marketed to reduce vehicle trip generation and improved guest demographics.



PEAK HOUR VOLUMES:

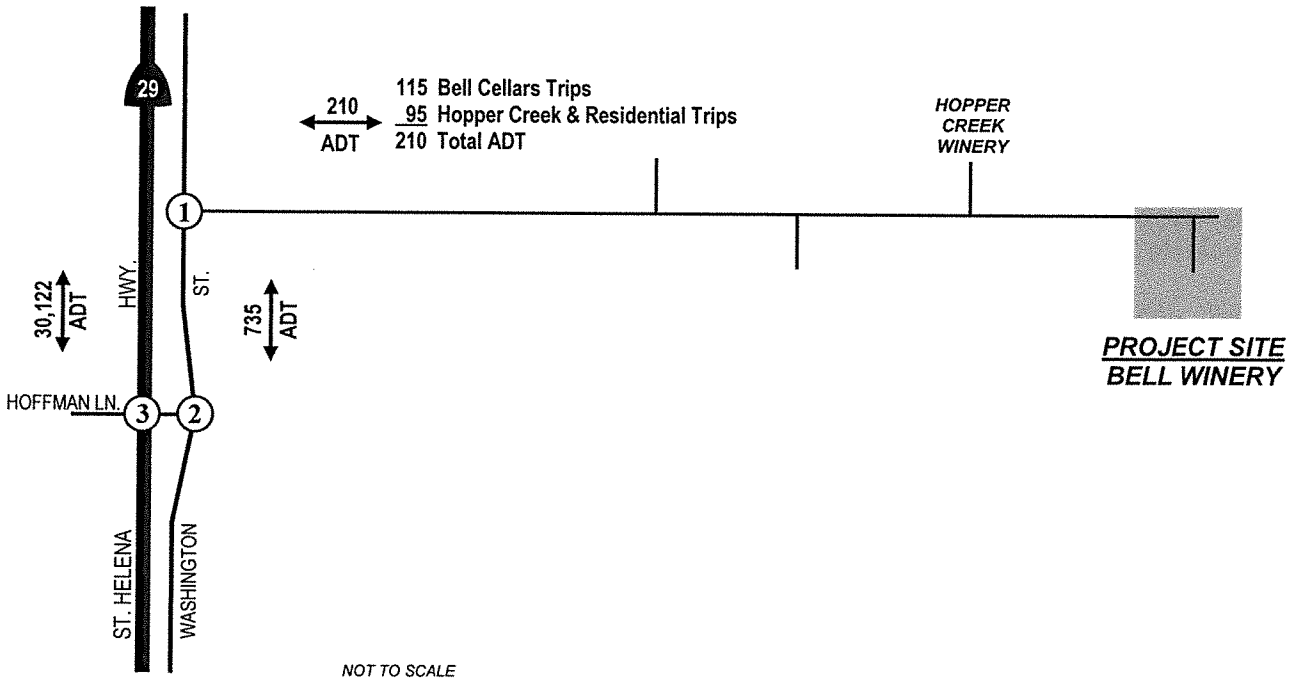


Existing + Project Weekday P.M. and (Weekend Mid-day) Peak Hour Volumes

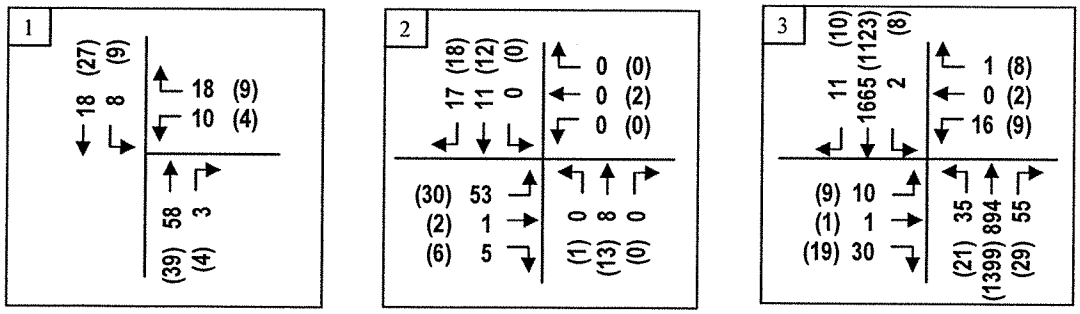
North

omni-means

figure 4



PEAK HOUR VOLUMES:



Near Term + Project Weekday P.M. and (Weekend Mid-day) Peak Hour Volumes

North

omni-means

figure 5

Project Effects on Roadway/Intersection Operation

A. Existing Plus Project Conditions

The project would be expected to add approximately 50 daily trips to the project driveway, Washington Street, and State Route 29. This would represent an addition of less than 1 percent (0.002) to the daily volumes on the highway. The combined existing plus project volume of 28,050 daily trips would remain at LOS B operating conditions for a four-lane rural arterial highway based on established County thresholds. ADT on Washington Street would increase to 725 vehicles with proposed project activity and would continue to operate at LOS A conditions. ADT on the Bell Cellars driveway would increase from 150 to 200 vehicles.

During the peak winery activity periods, the project would generate an additional 19 weekday PM peak hour and 11 Saturday mid-day peak hour trips. Weekday PM peak hour and weekend mid-day peak hour intersection levels of service were evaluated with proposed project traffic and are shown in Table 4.

With existing plus project traffic volumes, the Bell Cellars Driveway/Washington Street and Hoffman Lane/Washington Street intersections would continue to operate at acceptable levels (LOS A) during both the weekday PM peak hour and weekend mid-day peak hour periods. At shown in Table 4, intersection LOS would remain unchanged from existing conditions with proportional increases in overall vehicle delay. The Hoffman Lane/SR-29 intersection would continue to operate at LOS F during both weekday PM and weekend mid-day peak hour conditions (with or without project).

B. Near-Term Plus Project Conditions

With near-term plus project conditions, daily traffic volumes on State Route 29 would increase to 30,122 ADT. Again, this would represent LOS B conditions for a two-lane, rural arterial highway based on County thresholds. ADT on Washington Street would increase from 685 to 735 vehicles with proposed project traffic. This would be well within the LOS A carrying capacity of 1,067 ADT based on County thresholds. ADT on the Bell Cellars driveway would increase from 160 to 210 vehicles.

TABLE 4
EXISTING PLUS [illegible]TERM PLUS PROJECT CONDITIONS:
[illegible]-OF-SERVICE
WEE[illegible]ND MID-DAY PEAK HOUR

#	Intersection	PM LOS/Delay		Wknd. Mid-Day LOS/Delay	
		[illegible]ng	Near-Term	Existing	Near-Term
		[illegible]oject	+ Project	+ Project	+ Project
1	Bell Cellars Drwy./M[illegible]	[illegible]8.9	A 8.9	A 8.7	A 8.7
2.	Hoffman Ln./Wash[illegible]	[illegible] 9.9	A 9.5	A 9.5	A 9.5
3.	Hoffman Ln./SR-29.	F 125.0	F 225.0	F 127.4	F 190.6

Based on Highway Capacity Ma[illegible] [illegible]perations methodology for stop-sign controlled (unsignalized) intersections using Synchro-Simtraffic[illegible] [illegible]tersection calculation yields an LOS and vehicle delay in seconds. Stated LOS refers to the minor street (stop[illegible] [illegible]controlled movement.

Both Washington Street intersections (Bell Cellars Driveway and Hoffman Lane) would operate at acceptable levels (LOS A) during both the weekday PM peak hour and weekend mid-day peak hour under near-term with project conditions. The Hoffman Lane/SR-29 intersection would continue to operate at LOS F during both weekday PM and weekend mid-day peak hour conditions (with or without project).

With the Hoffman Lane/SR-29 intersection operating at LOS F for minor street stop-sign controlled movements under existing and near-term conditions (with or without proposed project), the winery has adopted measures to reduce impacts for vehicle travel to/from the winery. Specifically, inbound motorists from the south can safely exit SR-29 at Hoffman Lane by turning right and accessing Washington Street. When making an appointment or invitations are sent out for events, inbound motorists from the north are instructed to exit SR-29 at California Drive and turn left to access Washington Street. However, visitors can still access the winery from SR-29 at Hoffman Lane using the existing southbound left-turn lane if they desire. Most importantly, all outbound visitors and guests are instructed to exit the winery north on Washington Street and access California Drive (0.87 miles to the north) to travel southbound on SR-29. This allows visitors to readily access SR-29 southbound and avoid significant delays at the Hoffman Lane/SR-29 intersection.

Based on CAMUTCD peak hour signal warrant criteria (Warrant #3), none of the three study intersections would qualify for signalization with existing with project or near-term with project volumes.

5. Site Access/Design Parameters

Sight Distance

As noted in the discussion of existing conditions, radar surveys conducted as a part of this study indicate the "critical" vehicle speeds (85% of all surveyed vehicles travel at or below the critical speed) along Washington Street at the existing project driveway are 50 miles per hour (mph) or less during the weekday PM peak period and the Saturday afternoon peak period. [16] Based on Caltrans design standards, these vehicle speeds require a sight distance of approximately 430 feet, measured along the travel lanes on Washington Street. As measured, existing vehicle sight distance from the project driveway looking south on Washington Street exceeds 430 feet (460-500 feet) and is adequate. Vehicle sight distance to the north is restricted due to an existing shrub/bush located in the front yard of a residential home on the northeast quadrant of the intersection. The following measure is recommended to improve vehicle sight distance to/from the north on Washington Street at the project driveway

- Trimming/pruning the existing bush on the northeast corner of the intersection (residential home yard) would provide 800 feet of vehicle sight distance to the north on Washington Street.

Project Access and Circulation

Based on the project site plan, the winery grounds would be improved to include 14 new parking spaces on the north side of the site. These parking spaces would be in addition to the 11 existing parking spaces located in the southeast sector of the grounds. As shown in Figure 6 (Project Site

[16] *Caltrans, Highway Design Manual, Chapter 200, Topic 201—Sight Distance, March 7, 2014.*

Plan), visitors would travel east from Washington Street down the long, shared driveway (approximately 1,750-2,000 feet) to the winery grounds. There would be a vehicle turnaround area created in front of the existing residential building for visitors to exit out the same driveway access. This turnaround area would also accommodate Napa County standards for emergency/fire trucks (civil engineer to confirm design). Visitors could also turn south past the winery facility to access existing parking areas.

The project driveway accessing the winery is shared with existing residences and the Hopper Creek Winery located west of the project site. The driveway width varies from 17-18 feet and is paved with wide dirt shoulders. The County standard for driveway widths is 18 feet (minimum). Any improvements to the Bell Cellars Winery driveway and turnaround areas would meet minimum County standards.

Left-Turn Lane/Right-Turn Lane Warrants

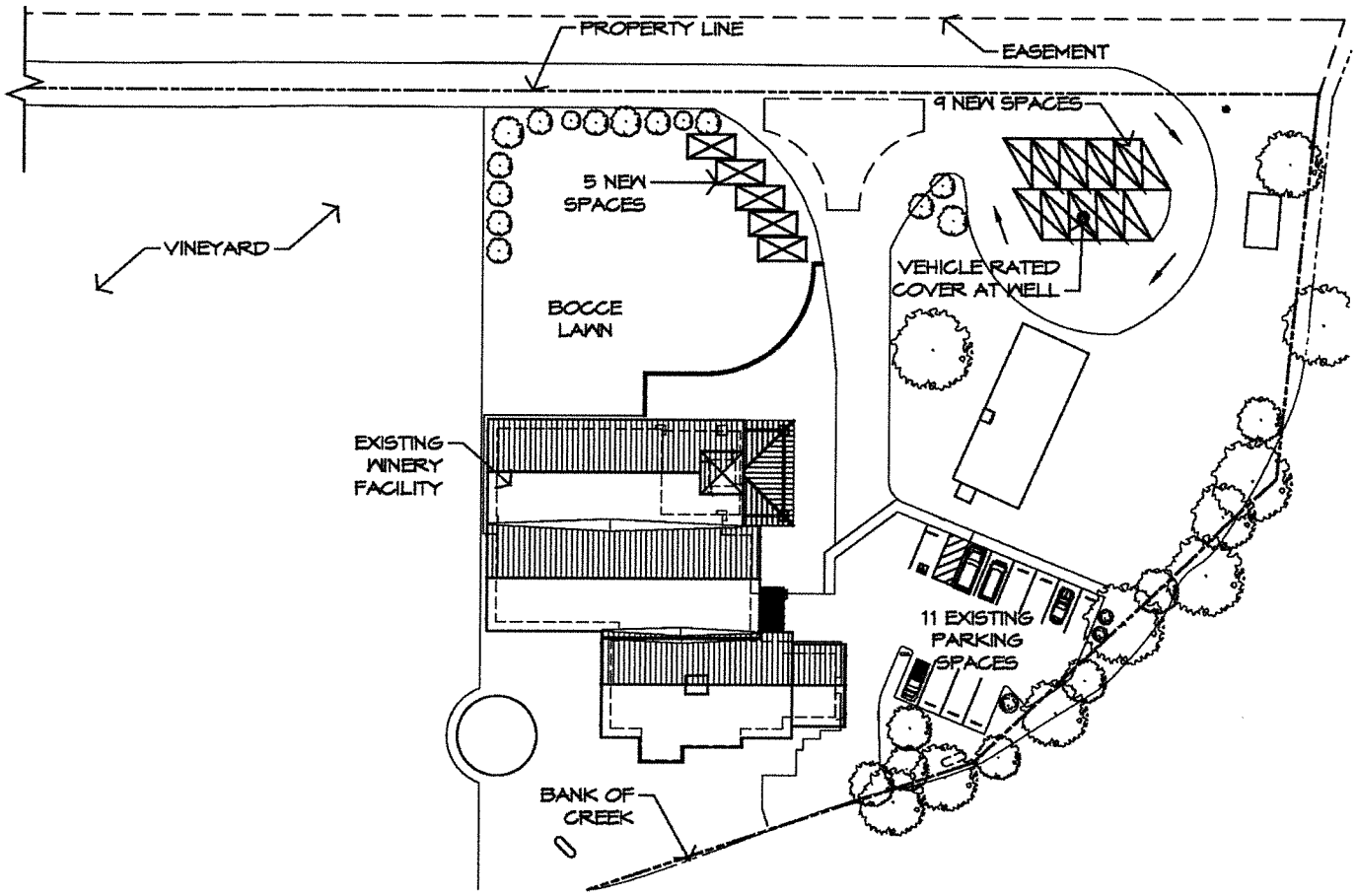
The existing plus project and near-term plus project volumes were compared with the Napa County guidelines for installing a southbound left-turn lane on Washington Street at the Bell Cellars Winery driveway.[17] (The warrant graphs for weekday and Saturday conditions are provided in the Appendix). Napa County left-turn lane warrants are based on the combination of existing/proposed daily trips at the Bell Cellars Winery driveway and overall ADT on Washington Street. With 210 daily weekday/weekend trips at the proposed project driveway and 735 daily trips on Washington Street under near-term plus project conditions (worst case), a southbound left-turn lane ***would not be warranted*** on Washington Street.

Marketing Events

With regard to larger special event traffic, these events would only occur four times annually. The largest event (200 visitors) would be an all day event typically on a weekend. This event would involve visitors arriving and departing throughout the entire day. The event would be scheduled to ensure that the majority of visitor arrivals and/or departures would not coincide with the Saturday afternoon peak hour background traffic flows on SR-29.

Based on standard auto occupancy rates, the largest special event (200 people) would generate up to 154 trips (77 in, 77 out). As noted, these events are typically of sufficient duration in length that the inbound and outbound trips occur in separate hours, thus the number of trips on the street network at one time are half of the total volume. These events are usually held outside of typical peak traffic periods (throughout the entire day or later than 6:00 p.m.) and therefore generally do not impact peak hour operations during the weekday/weekend peak periods.

[17] *Napa County, Adopted Road and Street Standards, revised November 21, 2006.*



Project Site Plan

North

omni-means

figure 6

6. Cumulative Conditions

Cumulative Year 2030 Projections

Model Forecast

As outlined in near-term (no project) conditions, cumulative (Year 2030) volume projections on St. Helena Highway (SR-29) were derived from the Napa County Transportation & Planning Agency's traffic volume forecasts in the Napa County General Plan Update EIR. The forecast increase in volume-to-capacity (v/c) ratio from Year 2003 to Year 2030 on SR-29 between Oak Knoll Avenue and California Drive was applied to the Year 2003 peak hour two-way volumes (2,469 vehicles). This yielded a future volume of 4,604 weekday PM peak hour vehicles on SR-29 in the Year 2030. This would equate to an increase in traffic volumes of 3.7% per year to the Year 2030 on the highway.

Since future volume traffic forecasts are only available for the weekday PM peak hour and not for a Saturday mid-day peak hour, northbound and southbound volumes on Conn Creek Road were uniformly increased by the same percentage as listed above.

Cumulative Operating Conditions

Although cumulative volumes are conservative, the forecast volumes would yield acceptable LOS 'B' conditions (3,855 two-way peak hour) on SR-29. Applying the same weekday PM peak hour increase to daily traffic volumes (as a conservative measure), existing ADT on SR-29 would increase from 28,000 trips to 44,520 daily trips (LOS C). Cumulative projections are not available for Washington Street. However, assuming the same conservative increases in traffic growth, existing ADT on Washington Street would increase from 675 trips to 1,073 daily trips (LOS B).

With regard to weekday PM peak hour and weekend mid-day peak hour intersection operation under cumulative year 2030 (no project) conditions, the existing Bell Cellars Winery Driveway/Washington Street and Hoffman Lane/Washington Street intersections would operate at acceptable conditions (LOS A-B or better) using County volume projections. With proposed project traffic, the intersections would continue to operate at LOS A-B during the weekday PM peak hour and weekend mid-day peak hour.

The Hoffman Lane/SR-29 intersection would be operating at LOS F during both the weekday PM and weekend mid-day peak hour under cumulative year 2030 (no project) conditions. These operations would remain unchanged with proposed project traffic.

Additional improvements to the street network are anticipated and have been included in the General Plan's Improved 2030 Network model. As noted, the County has also adopted several measures identified in the General Plan to reduce vehicle trips through public transit and Transportation Demand Management (TDM) strategies: "The project should support programs to reduce single occupant vehicle use and encourage alternative travel modes."

- In keeping with the policy, the winery project provides bicycle racks for visitors who may arrive by bike. The project should also promote the use of public transportation and carpooling of employees (by adjusting work schedules, etc.) to facilitate the use of other transportation modes.

7. Summary and Conclusions

Daily and Peak Hour Operations

The proposed Bell Cellars Winery use modification project would generate 98-104 net new daily trips during the weekday and weekend periods (respectively). Specific to net new roadway trips, the project is expected to generate 50-48 daily trips during the same time periods. This increase in daily net new roadway trips represents the difference between existing traffic operations (that currently reflect winery activities over permitted use levels) with ultimate use modification requests. Currently, the winery is averaging approximately 45-50 visitors a day and 225 visitors per week. The proposed use modification would increase these levels to 100-140 visitors per day (weekday/weekend) and 420 visitors per week. It is noted that the daily visitation levels reflect the addition of 40 visitors associated with marketing events that could occur four (4) times per week with up to 40 visitors. (These events were deemed to occur too frequently on a weekly basis to be left out of normal daily visitor traffic levels).[18] Employment levels would increase slightly from an average of 11 per day to 15 per day during weekday periods (less on the weekend). Overall production would increase from 40,000 gallons to 60,000 gallons (annually).

With the proposed project expected to add approximately 48-50 daily trips to State Route 29, this would represent an addition of less than 1 percent (0.002) to the daily volumes on the highway. The combined existing plus project volume of 28,050 daily trips would remain at LOS B operating conditions for a four-lane rural arterial highway based on established County thresholds. ADT on Washington Street would increase to 725 vehicles with proposed project activity and would continue to operate at LOS A conditions.

With near-term plus project conditions, daily traffic volumes on State Route 29 would increase to 30,122 ADT. Again, this would represent LOS B conditions for a two-lane, rural arterial highway based on County thresholds. ADT on Washington Street would increase from 685 to 735 vehicles with proposed project traffic. This would be well within the LOS A carrying capacity of 1,067 ADT based on County thresholds.

Both the Washington Street intersections (Bell Cellars Driveway and Hoffman Lane) would operate at acceptable levels (LOS A) during both the weekday PM peak hour and weekend mid-day peak hour under both existing and near-term "with project" conditions. The Hoffman Lane/SR-29 intersection would continue to operate at LOS F during both weekday PM and weekend mid-day peak hour conditions (with or without project).

With regard to the Hoffman Lane/SR-29 intersection operating at LOS F during the weekday PM and weekend (Saturday) mid-day peak hours, the following measure is recommended to reduce overall project impacts:

---

[18] *Mr. Paul Wilkinson, Napa County Public Works, Bell Wine Cellars P13-00055, Comment letter to Ms.Wyntress Balcher, Napa County Planning, October 30, 2014.*

- With the Hoffman Lane/SR-29 intersection operating at LOS F for minor street stop-sign controlled movements under existing and near-term conditions (with or without proposed project), the winery has adopted measures to reduce impacts for vehicle travel to/from the winery. Specifically, inbound motorists from the south can readily exit SR-29 at Hoffman Lane by turning right and accessing Washington Street. When making an appointment or invitations are sent out for events, inbound motorists from the north are instructed to exit SR-29 at California Drive and turn left to access Washington Street. However, visitors can still access the winery from SR-29 at Hoffman Lane using the existing southbound left-turn lane if they desire. Most importantly, all outbound visitors and guests are instructed to exit the winery north on Washington Street and access California Drive (0.87 miles to the north) to travel southbound on SR-29. This allows visitors to readily access SR-29 southbound and avoid significant delays at the Hoffman Lane/SR-29 intersection. The winery could install a sign for visitors and guests (Southbound SR-29---Please Use Washington Street North to California Drive Interchange To Avoid Delays). This would reduce overall project impacts at the Hoffman Lane/SR-29 to less-than-significant levels.

Based on the CAMUTCD peak hour signal warrant criteria (peak hour #3), all three project study intersections would not qualify for signalization under existing plus project or near-term plus project conditions.

Warrant and Vehicle Sight Distance

The existing plus project and near-term plus project volumes were compared with the Napa County guidelines for installing a southbound left-turn lane on Washington Street at the Bell Cellars Winery driveway.[19] (The warrant graphs for weekday and Saturday conditions are provided in the Appendix). Napa County left-turn lane warrants are based on the combination of existing/proposed daily trips at the Bell Cellars Winery driveway and overall ADT on Washington Street. With 210 daily weekday/weekend trips on the proposed project driveway and 735 daily trips on Washington Street under near-term plus project conditions, a southbound left-turn lane ***would not be warranted*** on Washington Street.

The projected right turn volumes at the site driveway are well below minimum thresholds at which right turn lane would be required (right turn lane warrant graphs are included in the Appendix).[20]

As noted in the discussion of existing conditions, radar surveys conducted as a part of this study indicate the "critical" vehicle speeds (85% of all surveyed vehicles travel at or below the critical speed) along Washington Street at the existing project driveway are 50 miles per hour (mph) or less during the weekday PM peak period and the Saturday afternoon peak period. [21] Based on Caltrans design standards, these vehicle speeds require a sight distance of approximately 430 feet, measured along the travel lanes on Washington Street. As measured, existing vehicle sight distance from the project driveway looking south on Washington Street exceeds 430 feet (460-500 feet) and is adequate. Vehicle sight distance to the north is restricted due to an existing shrub/bush located in the front yard of a residential home on the northeast quadrant of the

---

[19] *Napa County, Adopted Road and Street Standards, revised November 21, 2006.*
[20] *Transportation Research Board, National Cooperative Highway Research Program Report 279, "Intersection Channelization Design Guide," November, 1985.*
[21] *Caltrans, Highway Design Manual, Chapter 200, Topic 201—Sight Distance, March 7, 2014.*

intersection. The following measure is recommended to improve vehicle sight distance to/from the north on Washington Street at the project driveway

- Trimming/pruning the existing bush on the northeast corner of the intersection (residential home yard) would provide 800 feet of vehicle sight distance to the north on Washington Street.

Vehicle Circulation/Access

Based on the project site plan, the winery grounds would be improved to include 14 new parking spaces on the north side of the site. These parking spaces would be in addition to the 11 existing parking spaces located in the southeast sector of the grounds. As shown in Figure 6 (Project Site Plan), visitors would travel east from Washington Street down the long, shared driveway (approximately 1,750-2,000 feet) to the winery grounds. There would be a vehicle turnaround area created in front of the existing residential building for visitors to exit out the same driveway access. This turnaround area would also accommodate Napa County standards for emergency/fire trucks (civil engineer to confirm design). Visitors could also turn south past the winery facility to access existing parking areas. The project driveway accessing the winery is shared with existing residences and the Hopper Creek Winery located west of the project site. The driveway width varies from 17-18 feet and is paved with wide dirt shoulders. The County standard for driveway widths is 18 feet (minimum). (Any improvements to the Bell Cellars Winery driveway and turnaround areas would meet minimum County standards).

Marketing Events

With regard to larger special event traffic, these events would only occur four times annually. The largest event (200 visitors) would be an all day event typically on a weekend. This event would involve visitors arriving and departing throughout the entire day. The event would be scheduled to ensure that the majority of visitor arrivals and/or departures would not coincide with the Saturday afternoon peak hour background traffic flows on SR-29.

Based on standard auto occupancy rates, the largest special event (200 people) would generate up to 154 trips (77 in, 77 out). As noted, these events are typically of sufficient duration in length that the inbound and outbound trips occur in separate hours, thus the number of trips on the street network at one time are half of the total volume. These events are usually held outside of typical peak traffic periods (throughout the entire day or later than 6:00 p.m.) and therefore generally do not impact peak hour operations during the weekday/weekend peak periods.

As previously stated, the surveys of existing daily and peak hour trip generation at the existing Bell Cellars Winery indicate significant use of transit services. Specifically, of the 225 surveyed weekly visitors to the winery, 105 visitors (or 47%) used The Wine Trolley and/or Hire Car (limousines, Escalades, etc.) to access the winery. The average auto occupancy was 4.0 persons/vehicle. The relatively high use of trolley and hire car to/from the winery has helped to reduce vehicle trip generation (even with higher visitation levels). Based on discussions with the applicant, the use of transit will continue and expand with proposed use modification levels and is being directly marketed to reduce vehicle trip generation and improved guest demographics. Transit use will be encouraged for large events to reduce traffic levels to the extent possible.

Cumulative Year 2030 Conditions

Although cumulative volumes are conservative, the forecast volumes would yield acceptable LOS 'B' conditions (3,855 two-way peak hour) on SR-29. Applying the same weekday PM peak hour increase to daily traffic volumes (as a conservative measure), existing ADT on SR-29 would increase from 28,000 trips to 44,520 daily trips (LOS C). Cumulative projections are not available for Washington Street. However, assuming the same conservative increases in traffic growth, existing ADT on Washington Street would increase from 675 trips to 1,073 daily trips (LOS B). The addition of proposed project daily trips would not change overall LOS conditions on SR-29 or Washington Street.

With regard to weekday PM peak hour and weekend mid-day peak hour intersection operation under cumulative year 2030 (no project) conditions, the existing Bell Cellars Winery Driveway/Washington Street and Hoffman Lane/Washington Street intersections would operate at acceptable conditions (LOS A-B or better) using County volume projections. With proposed project traffic, the intersections would continue to operate at LOS A-B during the weekday PM peak hour and weekend mid-day peak hour.

The Hoffman Lane/SR-29 intersection would be operating at LOS F during both the weekday PM and weekend mid-day peak hour under cumulative year 2030 (no project) conditions. These operations would remain unchanged with proposed project traffic (see Daily and Peak Hour Operations Summary section for recommended mitigation).



APPENDIX

Level of Service Definitions

Level of Service Calculations

Signal Warrant Sheets

Radar Speed Surveys (Washington St. @ Bell Cellars Winery Driveway)

Right-Turn Lane Warrant Sheet

Napa County Left-Turn Lane Warrant Graph

Bell Cellars Winery; Employment & Visitation

Winery Traffic Information/Trip Generation Sheet

ADT Count Sheets; Washington St. & Project Driveway

LEVEL-OF-SERVICE CRITERIA FOR INTERSECTIONS

Level of Service	Type of Flow	Delay	Maneuverability	Control Delay (seconds/vehicle)		
				Signalized	Unsignalized	All-Way Stop
A	Stable Flow	Very slight delay. Progression is very favorable, with most vehicles arriving during the green phase not stopping at all.	Turning movements are easily made, and nearly all drivers find freedom of operation.	≤ 10.0 secs.	≤ 10.0	≤ 10.0
B	Stable Flow	Good progression and/or short cycle lengths. More vehicles stop than for LOS A, causing higher levels of average delay.	Vehicle platoons are formed. Many drivers begin to feel somewhat restricted within groups of vehicles.	>10 and ≤ 20.0 secs.	>10 and ≤ 15.0	>10 and ≤ 15.0
C	Stable Flow	Higher delays resulting from fair progression and/or longer cycle lengths. Individual cycle failures may begin to appear at this level. The number of vehicles stopping is significant, although many still pass through the intersection without stopping.	Back-ups may develop behind turning vehicles. Most drivers feel somewhat restricted.	>20 and ≤ 35.0 secs.	>15 and ≤ 25.0	>15 and ≤ 25.0
D	Approaching Unstable Flow	The influence of congestion becomes more noticeable. Longer delays may result from some combination of unfavorable progression, long cycle lengths, or high volume-to-capacity ratios. Many vehicles stop, and the proportion of vehicles of stopping declines. Individual cycle failures are noticeable.	Maneuverability is severely limited during short periods due to temporary back-ups.	>35 and ≤ 55.0 secs.	>25 and ≤ 35.0	>25 and ≤ 35.0
E	Unstable Flow	Generally considered to be the limit of acceptable delay. Indicative of poor progression, long cycle lengths, and high volume-to-capacity ratios. Individual cycle failures are frequent occurrences.	There are typically long queues of vehicles waiting upstream of the intersection.	>55 and ≤ 80.0 secs.	>35 and ≤ 50.0	>35 and ≤ 50.0
F	Forced Flow	Generally considered to be unacceptable to most drivers. Often occurs with over saturation. May also occur at high volume-to-capacity ratios. There are many individual cycle failures. Poor progression and long cycle lengths may also be major contributing factors.	Jammed conditions. Back-ups from other locations restrict or prevent movement. Volumes may vary widely, depending principally on the downstream back-up conditions.	> 80.0 secs.	> 50.0	> 50.0

References: 1. Highway Capacity Manual, Fourth Edition, Transportation Research Board, 2000,

Intersection	
Intersection Delay, s/veh	1.5

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	5	9	58	1	2	18
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	5	10	63	1	2	20
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	88	64	0	0	64	0
Stage 1	64	-	-	-	-	-
Stage 2	24	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	913	1000	-	-	1538	-
Stage 1	959	-	-	-	-	-
Stage 2	999	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	912	1000	-	-	1538	-
Mov Capacity-2 Maneuver	912	-	-	-	-	-
Stage 1	959	-	-	-	-	-
Stage 2	998	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.8	0	0.7
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	967	1538	-
HCM Control Delay, s	-	-	8.8	7.344	0
HCM Lane V/C Ratio	-	-	0.02	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	51	1	5	0	0	0	0	8	0	0	11	12
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	55	1	5	0	0	0	0	9	0	0	12	13
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	125	112	1	116	112	0
Stage 1	-	-	-	-	-	-	112	112	-	0	0	-
Stage 2	-	-	-	-	-	-	13	0	-	116	112	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	849	778	1084	861	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1007	-	-	889	803	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	778	1084	854	778	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	778	-	854	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1007	-	-	879	803	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.1

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	3	1	12	11	0	1	29	831	53	2	1544	8
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	3	1	13	12	0	1	32	903	58	2	1678	9
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2198	2649	839	1810	2649	452	1678	0	0	903	0	0
Stage 1	1683	1683	-	966	966	-	-	-	-	-	-	-
Stage 2	515	966	-	844	1683	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	25	23	309	49	23	555	378	-	-	749	-	-
Stage 1	98	149	-	273	331	-	-	-	-	-	-	-
Stage 2	511	331	-	324	149	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	23	21	309	42	21	555	378	-	-	749	-	-
Mov Capacity-2 Maneuver	23	21	-	42	21	-	-	-	-	-	-	-
Stage 1	90	149	-	250	303	-	-	-	-	-	-	-
Stage 2	467	303	-	307	149	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	64.4	113.4	0.5	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	378	-	-	42	309	43	555	749	-	-
HCM Control Delay, s	15.388	-	-	111.8	17	119.4	11.5	9.82	-	-
HCM Lane V/C Ratio	0.08	-	-	0.21	0.03	0.29	0.00	0.00	-	-
HCM Lane LOS	C	-	-	F	C	F	B	A	-	-
HCM 95th-tile Q, veh	0.3	-	-	0.7	0.1	1.0	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.1

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	2	5	39	1	4	27
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	2	5	42	1	4	29
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	81	43	0	0	43	0
Stage 1	43	-	-	-	-	-
Stage 2	38	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	921	1027	-	-	1566	-
Stage 1	979	-	-	-	-	-
Stage 2	984	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	918	1027	-	-	1566	-
Mov Capacity-2 Maneuver	918	-	-	-	-	-
Stage 1	979	-	-	-	-	-
Stage 2	981	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.7	0	0.9
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	993	1566	-
HCM Control Delay, s	-	-	8.7	7.305	0
HCM Lane V/C Ratio	-	-	0.01	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.3

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	27	2	6	0	2	0	1	13	0	0	12	17
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	29	2	7	0	2	0	1	14	0	0	13	18
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	79	63	2	70	63	2
Stage 1	-	-	-	-	-	-	61	61	-	2	2	-
Stage 2	-	-	-	-	-	-	18	2	-	68	61	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	910	828	1082	922	828	1082
Stage 1	-	-	-	-	-	-	950	844	-	1021	894	-
Stage 2	-	-	-	-	-	-	1001	894	-	942	844	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	871	813	1082	897	813	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	871	813	-	897	813	-
Stage 1	-	-	-	-	-	-	933	829	-	1003	894	-
Stage 2	-	-	-	-	-	-	970	894	-	909	829	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	5.6	0	9.5	8.9
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	817	1620	-	-	1620	-	-	952
HCM Control Delay, s	9.5	7.263	0	-	0	-	-	8.9
HCM Lane V/C Ratio	0.02	0.02	-	-	-	-	-	0.03
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.1

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.3

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	5	1	11	8	2	8	13	1299	26	8	1042	5
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	5	1	12	9	2	9	14	1412	28	9	1133	5
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	1885	2590	566	2024	2590	706	1133	0	0	1412	0	0
Stage 1	1150	1150	-	1440	1440	-	-	-	-	-	-	-
Stage 2	735	1440	-	584	1150	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	43	25	467	34	25	378	612	-	-	479	-	-
Stage 1	211	271	-	139	196	-	-	-	-	-	-	-
Stage 2	377	196	-	465	271	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	38	24	467	31	24	378	612	-	-	479	-	-
Mov Capacity-2 Maneuver	38	24	-	31	24	-	-	-	-	-	-	-
Stage 1	206	266	-	136	192	-	-	-	-	-	-	-
Stage 2	356	192	-	443	266	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	56.1	114.9	0.1	0.1
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	612	-	-	53	467	36	378	479	-	-
HCM Control Delay, s	11.021	-	-	89	12.8	157.1	14.7	12.655	-	-
HCM Lane V/C Ratio	0.02	-	-	0.20	0.02	0.38	0.01	0.02	-	-
HCM Lane LOS	B	-	-	F	B	F	B	B	-	-
HCM 95th-tile Q, veh	0.1	-	-	0.7	0.1	1.3	0.0	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.7

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	7	10	58	1	2	18
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	8	11	63	1	2	20
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	88	64	0	0	64	0
Stage 1	64	-	-	-	-	-
Stage 2	24	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	913	1000	-	-	1538	-
Stage 1	959	-	-	-	-	-
Stage 2	999	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	912	1000	-	-	1538	-
Mov Capacity-2 Maneuver	912	-	-	-	-	-
Stage 1	959	-	-	-	-	-
Stage 2	998	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.8	0	0.7
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	962	1538	-
HCM Control Delay, s	-	-	8.8	7.344	0
HCM Lane V/C Ratio	-	-	0.02	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	51	1	5	0	0	0	0	8	0	0	11	14
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	55	1	5	0	0	0	0	9	0	0	12	15
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	126	112	1	116	112	0
Stage 1	-	-	-	-	-	-	112	112	-	0	0	-
Stage 2	-	-	-	-	-	-	14	0	-	116	112	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	848	778	1084	861	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	889	803	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	778	1084	854	778	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	778	-	854	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	879	803	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	3.7

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	10	1	30	13	0	1	35	894	53	2	1665	11
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	11	1	33	14	0	1	38	972	58	2	1810	12
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2376	2862	905	1958	2862	486	1810	0	0	972	0	0
Stage 1	1814	1814	-	1048	1048	-	-	-	-	-	-	-
Stage 2	562	1048	-	910	1814	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	18	16	279	38	16	527	336	-	-	705	-	-
Stage 1	81	128	-	244	303	-	-	-	-	-	-	-
Stage 2	479	303	-	296	128	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	16	14	279	29	14	527	336	-	-	705	-	-
Mov Capacity-2 Maneuver	16	14	-	29	14	-	-	-	-	-	-	-
Stage 1	72	128	-	216	269	-	-	-	-	-	-	-
Stage 2	424	269	-	258	128	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	161	198.4	0.6	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	336	-	-	29	279	30	527	705	-	-
HCM Control Delay, s	17.078	-	-	296.3	19	207.7	11.8	10.122	-	-
HCM Lane V/C Ratio	0.11	-	-	0.79	0.08	0.48	0.00	0.00	-	-
HCM Lane LOS	C	-	-	F	C	F	B	B	-	-
HCM 95th-tile Q, veh	0.4	-	-	2.6	0.3	1.6	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.3

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	3	5	39	2	5	27
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	3	5	42	2	5	29
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	83	43	0	0	45	0
Stage 1	43	-	-	-	-	-
Stage 2	40	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	919	1027	-	-	1563	-
Stage 1	979	-	-	-	-	-
Stage 2	982	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	916	1027	-	-	1563	-
Mov Capacity-2 Maneuver	916	-	-	-	-	-
Stage 1	979	-	-	-	-	-
Stage 2	979	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.7	0	1.1
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	982	1563	-
HCM Control Delay, s	-	-	8.7	7.311	0
HCM Lane V/C Ratio	-	-	0.01	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.4

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	28	2	6	0	2	0	1	13	0	0	12	17
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	30	2	7	0	2	0	1	14	0	0	13	18
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	81	65	2	72	65	2
Stage 1	-	-	-	-	-	-	63	63	-	2	2	-
Stage 2	-	-	-	-	-	-	18	2	-	70	63	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	907	826	1082	919	826	1082
Stage 1	-	-	-	-	-	-	948	842	-	1021	894	-
Stage 2	-	-	-	-	-	-	1001	894	-	940	842	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	868	810	1082	894	810	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	868	810	-	894	810	-
Stage 1	-	-	-	-	-	-	930	826	-	1002	894	-
Stage 2	-	-	-	-	-	-	970	894	-	906	826	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	5.7	0	9.5	8.9
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	814	1620	-	-	1620	-	-	950
HCM Control Delay, s	9.5	7.265	0	-	0	-	-	8.9
HCM Lane V/C Ratio	0.02	0.02	-	-	-	-	-	0.03
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.1

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	2.4

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	9	1	19	8	2	8	21	1399	27	8	1123	10
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	10	1	21	9	2	9	23	1521	29	9	1221	11
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2045	2804	610	2194	2804	760	1221	0	0	1521	0	0
Stage 1	1238	1238	-	1566	1566	-	-	-	-	-	-	-
Stage 2	807	1566	-	628	1238	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	33	18	437	25	18	349	567	-	-	435	-	-
Stage 1	186	246	-	116	170	-	-	-	-	-	-	-
Stage 2	341	170	-	437	246	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	28	17	437	22	17	349	567	-	-	435	-	-
Mov Capacity-2 Maneuver	28	17	-	22	17	-	-	-	-	-	-	-
Stage 1	178	241	-	111	163	-	-	-	-	-	-	-
Stage 2	315	163	-	406	241	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	89.2	179	0.2	0.1
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	567	-	-	41	437	26	349	435	-	-
HCM Control Delay, s	11.615	-	-	147.9	13.5	247.8	15.5	13.445	-	-
HCM Lane V/C Ratio	0.04	-	-	0.43	0.03	0.53	0.02	0.02	-	-
HCM Lane LOS	B	-	-	F	B	F	C	B	-	-
HCM 95th-tile Q, veh	0.1	-	-	1.5	0.1	1.6	0.1	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.7

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	7	10	58	1	2	18
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	8	11	63	1	2	20
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	88	64	0	0	64	0
Stage 1	64	-	-	-	-	-
Stage 2	24	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	913	1000	-	-	1538	-
Stage 1	959	-	-	-	-	-
Stage 2	999	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	912	1000	-	-	1538	-
Mov Capacity-2 Maneuver	912	-	-	-	-	-
Stage 1	959	-	-	-	-	-
Stage 2	998	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.8	0	0.7
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	962	1538	-
HCM Control Delay, s	-	-	8.8	7.344	0
HCM Lane V/C Ratio	-	-	0.02	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	51	1	5	0	0	0	0	8	0	0	11	14
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	55	1	5	0	0	0	0	9	0	0	12	15
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	126	112	1	116	112	0
Stage 1	-	-	-	-	-	-	112	112	-	0	0	-
Stage 2	-	-	-	-	-	-	14	0	-	116	112	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	848	778	1084	861	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	889	803	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	778	1084	854	778	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	778	-	854	778	-
Stage 1	-	-	-	-	-	-	893	803	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	879	803	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	3.7

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	10	1	30	13	0	1	35	894	53	2	1665	11
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	11	1	33	14	0	1	38	972	58	2	1810	12
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2376	2862	905	1958	2862	486	1810	0	0	972	0	0
Stage 1	1814	1814	-	1048	1048	-	-	-	-	-	-	-
Stage 2	562	1048	-	910	1814	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	18	16	279	38	16	527	336	-	-	705	-	-
Stage 1	81	128	-	244	303	-	-	-	-	-	-	-
Stage 2	479	303	-	296	128	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	16	14	279	29	14	527	336	-	-	705	-	-
Mov Capacity-2 Maneuver	16	14	-	29	14	-	-	-	-	-	-	-
Stage 1	72	128	-	216	269	-	-	-	-	-	-	-
Stage 2	424	269	-	258	128	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	161	198.4	0.6	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	336	-	-	29	279	30	527	705	-	-
HCM Control Delay, s	17.078	-	-	296.3	19	207.7	11.8	10.122	-	-
HCM Lane V/C Ratio	0.11	-	-	0.79	0.08	0.48	0.00	0.00	-	-
HCM Lane LOS	C	-	-	F	C	F	B	B	-	-
HCM 95th-tile Q, veh	0.4	-	-	2.6	0.3	1.6	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	2.5

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	8	17	58	3	8	18
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	9	18	63	3	9	20
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	102	65	0	0	66	0
Stage 1	65	-	-	-	-	-
Stage 2	37	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	896	999	-	-	1536	-
Stage 1	958	-	-	-	-	-
Stage 2	985	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	891	999	-	-	1536	-
Mov Capacity-2 Maneuver	891	-	-	-	-	-
Stage 1	958	-	-	-	-	-
Stage 2	979	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.9	0	2.3
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	962	1536	-
HCM Control Delay, s	-	-	8.9	7.357	0
HCM Lane V/C Ratio	-	-	0.03	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	53	1	5	0	0	0	0	8	0	0	11	15
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	58	1	5	0	0	0	0	9	0	0	12	16
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	130	116	1	121	116	0
Stage 1	-	-	-	-	-	-	116	116	-	0	0	-
Stage 2	-	-	-	-	-	-	14	0	-	121	116	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	843	774	1084	854	774	-
Stage 1	-	-	-	-	-	-	889	800	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	883	800	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	774	1084	847	774	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	774	-	847	774	-
Stage 1	-	-	-	-	-	-	889	800	-	-	-	-
Stage 2	-	-	-	-	-	-	1006	-	-	873	800	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.3

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	3	1	12	14	0	1	29	831	55	2	1544	8
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	3	1	13	15	0	1	32	903	60	2	1678	9
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2198	2649	839	1810	2649	452	1678	0	0	903	0	0
Stage 1	1683	1683	-	966	966	-	-	-	-	-	-	-
Stage 2	515	966	-	844	1683	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	25	23	309	49	23	555	378	-	-	749	-	-
Stage 1	98	149	-	273	331	-	-	-	-	-	-	-
Stage 2	511	331	-	324	149	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	23	21	309	42	21	555	378	-	-	749	-	-
Mov Capacity-2 Maneuver	23	21	-	42	21	-	-	-	-	-	-	-
Stage 1	90	149	-	250	303	-	-	-	-	-	-	-
Stage 2	467	303	-	307	149	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	64.4	125	0.5	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	378	-	-	42	309	43	555	749	-	-
HCM Control Delay, s	15.388	-	-	111.8	17	130.3	11.5	9.82	-	-
HCM Lane V/C Ratio	0.08	-	-	0.21	0.03	0.36	0.00	0.00	-	-
HCM Lane LOS	C	-	-	F	C	F	B	A	-	-
HCM 95th-tile Q, veh	0.3	-	-	0.7	0.1	1.2	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.8

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	3	9	39	3	8	27
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	3	10	42	3	9	29
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	91	44	0	0	46	0
Stage 1	44	-	-	-	-	-
Stage 2	47	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	909	1026	-	-	1562	-
Stage 1	978	-	-	-	-	-
Stage 2	975	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	904	1026	-	-	1562	-
Mov Capacity-2 Maneuver	904	-	-	-	-	-
Stage 1	978	-	-	-	-	-
Stage 2	969	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.7	0	1.7
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	993	1562	-
HCM Control Delay, s	-	-	8.7	7.318	0
HCM Lane V/C Ratio	-	-	0.01	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.4

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	30	2	6	0	2	0	1	13	0	0	12	19
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	33	2	7	0	2	0	1	14	0	0	13	21
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	86	69	2	76	69	2
Stage 1	-	-	-	-	-	-	67	67	-	2	2	-
Stage 2	-	-	-	-	-	-	19	2	-	74	67	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	900	822	1082	914	822	1082
Stage 1	-	-	-	-	-	-	943	839	-	1021	894	-
Stage 2	-	-	-	-	-	-	1000	894	-	935	839	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	859	806	1082	888	806	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	859	806	-	888	806	-
Stage 1	-	-	-	-	-	-	924	822	-	1001	894	-
Stage 2	-	-	-	-	-	-	967	894	-	901	822	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	5.7	0	9.5	8.9
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	810	1620	-	-	1620	-	-	955
HCM Control Delay, s	9.5	7.268	0	-	0	-	-	8.9
HCM Lane V/C Ratio	0.02	0.02	-	-	-	-	-	0.04
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.1

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.5

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	5	1	11	10	2	8	13	1299	29	8	1042	5
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	5	1	12	11	2	9	14	1412	32	9	1133	5
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	1885	2590	566	2024	2590	706	1133	0	0	1412	0	0
Stage 1	1150	1150	-	1440	1440	-	-	-	-	-	-	-
Stage 2	735	1440	-	584	1150	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	43	25	467	34	25	378	612	-	-	479	-	-
Stage 1	211	271	-	139	196	-	-	-	-	-	-	-
Stage 2	377	196	-	465	271	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	38	24	467	31	24	378	612	-	-	479	-	-
Mov Capacity-2 Maneuver	38	24	-	31	24	-	-	-	-	-	-	-
Stage 1	206	266	-	136	192	-	-	-	-	-	-	-
Stage 2	356	192	-	443	266	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	56.1	127.4	0.1	0.1
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	612	-	-	53	467	36	378	479	-	-
HCM Control Delay, s	11.021	-	-	89	12.8	168.4	14.7	12.655	-	-
HCM Lane V/C Ratio	0.02	-	-	0.20	0.02	0.44	0.01	0.02	-	-
HCM Lane LOS	B	-	-	F	B	F	B	B	-	-
HCM 95th-tile Q, veh	0.1	-	-	0.7	0.1	1.5	0.0	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	2.7

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	10	18	58	3	8	18
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	11	20	63	3	9	20
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	102	65	0	0	66	0
Stage 1	65	-	-	-	-	-
Stage 2	37	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	896	999	-	-	1536	-
Stage 1	958	-	-	-	-	-
Stage 2	985	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	891	999	-	-	1536	-
Mov Capacity-2 Maneuver	891	-	-	-	-	-
Stage 1	958	-	-	-	-	-
Stage 2	979	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.9	0	2.3
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	958	1536	-
HCM Control Delay, s	-	-	8.9	7.357	0
HCM Lane V/C Ratio	-	-	0.03	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	53	1	5	0	0	0	0	8	0	0	11	17
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	58	1	5	0	0	0	0	9	0	0	12	18
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	131	116	1	121	116	0
Stage 1	-	-	-	-	-	-	116	116	-	0	0	-
Stage 2	-	-	-	-	-	-	15	0	-	121	116	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	841	774	1084	854	774	-
Stage 1	-	-	-	-	-	-	889	800	-	-	-	-
Stage 2	-	-	-	-	-	-	1005	-	-	883	800	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	774	1084	847	774	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	774	-	847	774	-
Stage 1	-	-	-	-	-	-	889	800	-	-	-	-
Stage 2	-	-	-	-	-	-	1005	-	-	873	800	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	4.1

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	10	1	30	16	0	1	35	894	55	2	1665	11
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	11	1	33	17	0	1	38	972	60	2	1810	12
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2376	2862	905	1958	2862	486	1810	0	0	972	0	0
Stage 1	1814	1814	-	1048	1048	-	-	-	-	-	-	-
Stage 2	562	1048	-	910	1814	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	18	16	279	38	16	527	336	-	-	705	-	-
Stage 1	81	128	-	244	303	-	-	-	-	-	-	-
Stage 2	479	303	-	296	128	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	16	14	279	29	14	527	336	-	-	705	-	-
Mov Capacity-2 Maneuver	16	14	-	29	14	-	-	-	-	-	-	-
Stage 1	72	128	-	216	269	-	-	-	-	-	-	-
Stage 2	424	269	-	258	128	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	161	225.4	0.6	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	336	-	-	29	279	30	527	705	-	-
HCM Control Delay, s	17.078	-	-	296.3	19	234.1	11.8	10.122	-	-
HCM Lane V/C Ratio	0.11	-	-	0.79	0.08	0.59	0.00	0.00	-	-
HCM Lane LOS	C	-	-	F	C	F	B	B	-	-
HCM 95th-tile Q, veh	0.4	-	-	2.6	0.3	1.9	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.9

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	4	9	39	4	9	27
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	4	10	42	4	10	29
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	94	45	0	0	47	0
Stage 1	45	-	-	-	-	-
Stage 2	49	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	906	1025	-	-	1560	-
Stage 1	977	-	-	-	-	-
Stage 2	973	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	900	1025	-	-	1560	-
Mov Capacity-2 Maneuver	900	-	-	-	-	-
Stage 1	977	-	-	-	-	-
Stage 2	966	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.7	0	1.8
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	983	1560	-
HCM Control Delay, s	-	-	8.7	7.322	0
HCM Lane V/C Ratio	-	-	0.01	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.3

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	30	2	6	0	2	0	1	13	0	0	12	18
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0			0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	33	2	7	0	2	0	1	14	0	0	13	20
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	85	69	2	76	69	2
Stage 1	-	-	-	-	-	-	67	67	-	2	2	-
Stage 2	-	-	-	-	-	-	18	2	-	74	67	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	901	822	1082	914	822	1082
Stage 1	-	-	-	-	-	-	943	839	-	1021	894	-
Stage 2	-	-	-	-	-	-	1001	894	-	935	839	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	860	806	1082	888	806	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	860	806	-	888	806	-
Stage 1	-	-	-	-	-	-	924	822	-	1001	894	-
Stage 2	-	-	-	-	-	-	969	894	-	901	822	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	5.7	0	9.5	8.9
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	810	1620	-	-	1620	-	-	952
HCM Control Delay, s	9.5	7.268	0	-	0	-	-	8.9
HCM Lane V/C Ratio	0.02	0.02	-	-	-	-	-	0.03
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.1

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	2.5

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	9	1	19	9	2	8	21	1399	29	8	1123	10
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	10	1	21	10	2	9	23	1521	32	9	1221	11
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2045	2804	610	2194	2804	760	1221	0	0	1521	0	0
Stage 1	1238	1238	-	1566	1566	-	-	-	-	-	-	-
Stage 2	807	1566	-	628	1238	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	33	18	437	25	18	349	567	-	-	435	-	-
Stage 1	186	246	-	116	170	-	-	-	-	-	-	-
Stage 2	341	170	-	437	246	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	28	17	437	22	17	349	567	-	-	435	-	-
Mov Capacity-2 Maneuver	28	17	-	22	17	-	-	-	-	-	-	-
Stage 1	178	241	-	111	163	-	-	-	-	-	-	-
Stage 2	315	163	-	406	241	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	89.2	190.6	0.2	0.1
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	567	-	-	41	437	26	349	435	-	-
HCM Control Delay, s	11.615	-	-	147.9	13.5	258.9	15.5	13.445	-	-
HCM Lane V/C Ratio	0.04	-	-	0.43	0.03	0.57	0.02	0.02	-	-
HCM Lane LOS	B	-	-	F	B	F	C	B	-	-
HCM 95th-tile Q, veh	0.1	-	-	1.5	0.1	1.8	0.1	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	5	9	92	1	2	29
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	5	10	100	1	2	32
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	137	101	0	0	101	0
Stage 1	101	-	-	-	-	-
Stage 2	36	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	856	954	-	-	1491	-
Stage 1	923	-	-	-	-	-
Stage 2	986	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	855	954	-	-	1491	-
Mov Capacity-2 Maneuver	855	-	-	-	-	-
Stage 1	923	-	-	-	-	-
Stage 2	985	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	9	0	0.5
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	916	1491	-
HCM Control Delay, s	-	-	9	7.418	0
HCM Lane V/C Ratio	-	-	0.02	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	81	1	5	0	0	0	0	13	0	0	17	19
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	88	1	5	0	0	0	0	14	0	0	18	21
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	197	177	1	184	177	0
Stage 1	-	-	-	-	-	-	177	177	-	0	0	-
Stage 2	-	-	-	-	-	-	20	0	-	184	177	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	762	717	1084	777	717	-
Stage 1	-	-	-	-	-	-	825	753	-	-	-	-
Stage 2	-	-	-	-	-	-	999	-	-	818	753	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	717	1084	765	717	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	717	-	765	717	-
Stage 1	-	-	-	-	-	-	825	753	-	-	-	-
Stage 2	-	-	-	-	-	-	999	-	-	803	753	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	11.2

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	3	1	12	11	0	1	29	1321	53	2	2455	8
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	3	1	13	12	0	1	32	1436	58	2	2668	9
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	3454	4172	1334	2838	4172	718	2668	0	0	1436	0	0
Stage 1	2673	2673	-	1499	1499	-	-	-	-	-	-	-
Stage 2	781	1499	-	1339	2673	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	# 3	2	144	# 8	2	371	154	-	-	469	-	-
Stage 1	22	46	-	128	184	-	-	-	-	-	-	-
Stage 2	354	184	-	161	46	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	# 3	2	144	# 4	2	371	154	-	-	469	-	-
Mov Capacity-2 Maneuver	# 3	2	-	# 4	2	-	-	-	-	-	-	-
Stage 1	17	46	-	101	146	-	-	-	-	-	-	-
Stage 2	280	146	-	142	46	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	$ 845.9	$ 2441.1	0.7	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	154	-	-	5	144	4	371	469	-	-
HCM Control Delay, s	34.295	-	-	$ 2583.8	31.6	$ 2583.8	14.7	12.712	-	-
HCM Lane V/C Ratio	0.21	-	-	1.74	0.06	3.08	0.00	0.01	-	-
HCM Lane LOS	D	-	-	F	D	F	B	B	-	-
HCM 95th-tile Q, veh	0.7	-	-	2.1	0.2	2.7	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0.8

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	2	5	62	1	4	43
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	2	5	67	1	4	47
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	123	68	0	0	68	0
Stage 1	68	-	-	-	-	-
Stage 2	55	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	872	995	-	-	1533	-
Stage 1	955	-	-	-	-	-
Stage 2	968	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	869	995	-	-	1533	-
Mov Capacity-2 Maneuver	869	-	-	-	-	-
Stage 1	955	-	-	-	-	-
Stage 2	965	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.8	0	0.6
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	955	1533	-
HCM Control Delay, s	-	-	8.8	7.355	0
HCM Lane V/C Ratio	-	-	0.01	0.00	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.8

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	43	2	6	0	2	0	1	21	0	0	19	27
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	47	2	7	0	2	0	1	23	0	0	21	29
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	123	98	2	109	98	2
Stage 1	-	-	-	-	-	-	96	96	-	2	2	-
Stage 2	-	-	-	-	-	-	27	2	-	107	96	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	852	792	1082	870	792	1082
Stage 1	-	-	-	-	-	-	911	815	-	1021	894	-
Stage 2	-	-	-	-	-	-	990	894	-	898	815	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	794	769	1082	832	769	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	794	769	-	832	769	-
Stage 1	-	-	-	-	-	-	885	791	-	991	894	-
Stage 2	-	-	-	-	-	-	941	894	-	847	791	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	6.1	0	9.8	9.1
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	770	1620	-	-	1620	-	-	926
HCM Control Delay, s	9.8	7.288	0	-	0	-	-	9.1
HCM Lane V/C Ratio	0.03	0.03	-	-	-	-	-	0.05
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.2

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	12.7

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	5	1	11	8	2	8	13	2065	26	8	1657	5
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	5	1	12	9	2	9	14	2245	28	9	1801	5
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2970	4091	901	3191	4091	1122	1801	0	0	2245	0	0
Stage 1	1818	1818	-	2273	2273	-	-	-	-	-	-	-
Stage 2	1152	2273	-	918	1818	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	6	2	281	#4	#2	200	338	-	-	227	-	-
Stage 1	80	128	-	41	75	-	-	-	-	-	-	-
Stage 2	210	75	-	292	128	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	-	2	281	#2	#2	200	338	-	-	227	-	-
Mov Capacity-2 Maneuver	-	2	-	#2	#2	-	-	-	-	-	-	-
Stage 1	77	123	-	39	72	-	-	-	-	-	-	-
Stage 2	187	72	-	266	123	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	-	$ 2668.3	0.1	0.1
HCM LOS	-	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	338	-	-	-	281	3	200	227	-	-
HCM Control Delay, s	16.115	-	-	-	18.2	$ 3781.9	23.5	21.49	-	-
HCM Lane V/C Ratio	0.04	-	-	-	0.03	4.59	0.03	0.04	-	-
HCM Lane LOS	C	-	-	-	C	F	C	C	-	-
HCM 95th-tile Q, veh	0.1	-	-	-	0.1	3.0	0.1	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.8

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	8	17	92	3	8	29
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	9	18	100	3	9	32
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	151	102	0	0	103	0
Stage 1	102	-	-	-	-	-
Stage 2	49	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	841	953	-	-	1489	-
Stage 1	922	-	-	-	-	-
Stage 2	973	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	836	953	-	-	1489	-
Mov Capacity-2 Maneuver	836	-	-	-	-	-
Stage 1	922	-	-	-	-	-
Stage 2	967	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	9.1	0	1.6
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	912	1489	-
HCM Control Delay, s	-	-	9.1	7.432	0
HCM Lane V/C Ratio	-	-	0.03	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.1	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	0

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	83	1	5	0	0	0	0	13	0	0	18	24
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	90	1	5	0	0	0	0	14	0	0	20	26
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	0	0	0	1	0	0	205	182	1	189	182	0
Stage 1	-	-	-	-	-	-	182	182	-	0	0	-
Stage 2	-	-	-	-	-	-	23	0	-	189	182	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	-	-	-	1622	-	-	753	712	1084	771	712	-
Stage 1	-	-	-	-	-	-	820	749	-	-	-	-
Stage 2	-	-	-	-	-	-	995	-	-	813	749	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	-	-	-	1622	-	-	-	712	1084	759	712	-
Mov Capacity-2 Maneuver	-	-	-	-	-	-	-	712	-	759	712	-
Stage 1	-	-	-	-	-	-	820	749	-	-	-	-
Stage 2	-	-	-	-	-	-	995	-	-	798	749	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	0	0	-	-
HCM LOS	-	-	-	-

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	-	-	-	-	1622	-	-	-
HCM Control Delay, s	-	-	-	-	0	-	-	-
HCM Lane V/C Ratio	-	-	-	-	-	-	-	-
HCM Lane LOS	-	-	-	-	A	-	-	-
HCM 95th-tile Q, veh	-	-	-	-	0.0	-	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	15.9

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	3	1	12	15	0	1	29	1321	55	2	2455	8
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	3	1	13	16	0	1	32	1436	60	2	2668	9
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	3454	4172	1334	2838	4172	718	2668	0	0	1436	0	0
Stage 1	2673	2673	-	1499	1499	-	-	-	-	-	-	-
Stage 2	781	1499	-	1339	2673	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	# 3	2	144	# 8	2	371	154	-	-	469	-	-
Stage 1	22	46	-	128	184	-	-	-	-	-	-	-
Stage 2	354	184	-	161	46	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	# 3	2	144	# 4	2	371	154	-	-	469	-	-
Mov Capacity-2 Maneuver	# 3	2	-	# 4	2	-	-	-	-	-	-	-
Stage 1	17	46	-	101	146	-	-	-	-	-	-	-
Stage 2	280	146	-	142	46	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	$ 845.9	$ 2970.6	0.7	0
HCM LOS	F	F	-	-

Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	154	-	-	5	144	4	371	469	-	-
HCM Control Delay, s	34.295	-	-	$ 3099.1	31.6	$ 3099.1	14.7	12.712	-	-
HCM Lane V/C Ratio	0.21	-	-	1.74	0.06	4.17	0.00	0.01	-	-
HCM Lane LOS	D	-	-	F	D	F	B	B	-	-
HCM 95th-tile Q, veh	0.7	-	-	2.1	0.2	3.4	0.0	0.0	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	1.3

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Vol, veh/h	3	9	62	3	8	43
Conflicting Peds, #/hr	0	0	0	0	0	0
Sign Control	Stop	Stop	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None
Storage Length	0	0		0	0	
Median Width	12		0			0
Grade, %	0%		0%			0%
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2
Mvmt Flow	3	10	67	3	9	47
Number of Lanes	1	0	1	0	0	1

Major/Minor			Major 1		Major 2	
Conflicting Flow All	133	69	0	0	71	0
Stage 1	69	-	-	-	-	-
Stage 2	64	-	-	-	-	-
Follow-up Headway	3.518	3.318	-	-	2.218	-
Pot Capacity-1 Maneuver	861	994	-	-	1529	-
Stage 1	954	-	-	-	-	-
Stage 2	959	-	-	-	-	-
Time blocked-Platoon, %	0	0	-	-	0	-
Mov Capacity-1 Maneuver	856	994	-	-	1529	-
Mov Capacity-2 Maneuver	856	-	-	-	-	-
Stage 1	954	-	-	-	-	-
Stage 2	953	-	-	-	-	-

Approach	WB	NB	SB
HCM Control Delay, s	8.8	0	1.2
HCM LOS	A	-	-

Minor Lane / Major Mvmt	NBT	NBR	WBLn1	SBL	SBT
Cap, veh/h	-	-	955	1529	-
HCM Control Delay, s	-	-	8.8	7.368	0
HCM Lane V/C Ratio	-	-	0.01	0.01	-
HCM Lane LOS	-	-	A	A	A
HCM 95th-tile Q, veh	-	-	0.0	0.0	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	7.8

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	47	2	6	0	2	0	1	21	0	0	19	30
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Free	Free	Free	Free	Free	Free	Stop	Stop	Stop	Stop	Stop	Stop
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		0	0		0	0		0	0		0
Median Width		0			0			0			0	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	51	2	7	0	2	0	1	23	0	0	21	33
Number of Lanes	0	1	1	0	1	0	0	1	0	0	1	0

Major/Minor	Major 1			Major 2			Minor 1			Minor 2		
Conflicting Flow All	2	0	0	2	0	0	133	106	2	118	106	2
Stage 1	-	-	-	-	-	-	104	104	-	2	2	-
Stage 2	-	-	-	-	-	-	29	2	-	116	104	-
Follow-up Headway	2.218	-	-	2.218	-	-	3.518	4.018	3.318	3.518	4.018	3.318
Pot Capacity-1 Maneuver	1620	-	-	1620	-	-	839	784	1082	858	784	1082
Stage 1	-	-	-	-	-	-	902	809	-	1021	894	-
Stage 2	-	-	-	-	-	-	988	894	-	889	809	-
Time blocked-Platoon, %	0	-	-	0	-	-	0	0	0	0	0	0
Mov Capacity-1 Maneuver	1620	-	-	1620	-	-	777	759	1082	818	759	1082
Mov Capacity-2 Maneuver	-	-	-	-	-	-	777	759	-	818	759	-
Stage 1	-	-	-	-	-	-	873	783	-	988	894	-
Stage 2	-	-	-	-	-	-	936	894	-	835	783	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	6.2	0	9.9	9.1
HCM LOS	-	-	A	A

Minor Lane / Major Mvmt	NBLn1	EBL	EBT	EBR	WBL	WBT	WBR	SBLn1
Cap, veh/h	760	1620	-	-	1620	-	-	929
HCM Control Delay, s	9.9	7.295	0	-	0	-	-	9.1
HCM Lane V/C Ratio	0.03	0.03	-	-	-	-	-	0.06
HCM Lane LOS	A	A	A	-	A	-	-	A
HCM 95th-tile Q, veh	0.1	0.1	-	-	0.0	-	-	0.2

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Intersection	
Intersection Delay, s/veh	24.6

Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Vol, veh/h	5	1	11	10	2	8	13	2065	29	8	1657	5
Conflicting Peds, #/hr	0	0	0	0	0	0	0	0	0	0	0	0
Sign Control	Stop	Stop	Stop	Stop	Stop	Stop	Free	Free	Free	Free	Free	Free
RT Channelized	None	None	None	None	None	None	None	None	None	None	None	None
Storage Length	0		25	0		50	150		250	200		250
Median Width		0			0			12			12	
Grade, %		0%			0%			0%			0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Heavy Vehicles, %	2	2	2	2	2	2	2	2	2	2	2	2
Mvmt Flow	5	1	12	11	2	9	14	2245	32	9	1801	5
Number of Lanes	0	1	1	0	1	1	1	2	1	1	2	1

Major/Minor	Minor 2			Minor 1			Major 1			Major 2		
Conflicting Flow All	2970	4091	901	3191	4091	1122	1801	0	0	2245	0	0
Stage 1	1818	1818	-	2273	2273	-	-	-	-	-	-	-
Stage 2	1152	2273	-	918	1818	-	-	-	-	-	-	-
Follow-up Headway	3.52	4.02	3.32	3.52	4.02	3.32	2.22	-	-	2.22	-	-
Pot Capacity-1 Maneuver	6	2	281	#4	#2	200	338	-	-	227	-	-
Stage 1	80	128	-	41	75	-	-	-	-	-	-	-
Stage 2	210	75	-	292	128	-	-	-	-	-	-	-
Time blocked-Platoon, %	0	0	0	0	0	0	0	-	-	0	-	-
Mov Capacity-1 Maneuver	-	2	281	#2	#2	200	338	-	-	227	-	-
Mov Capacity-2 Maneuver	-	2	-	#2	#2	-	-	-	-	-	-	-
Stage 1	77	123	-	39	72	-	-	-	-	-	-	-
Stage 2	187	72	-	266	123	-	-	-	-	-	-	-

Approach	EB	WB	NB	SB
HCM Control Delay, s	-	$ 4670	0.1	0.1
HCM LOS	-	F	-	-

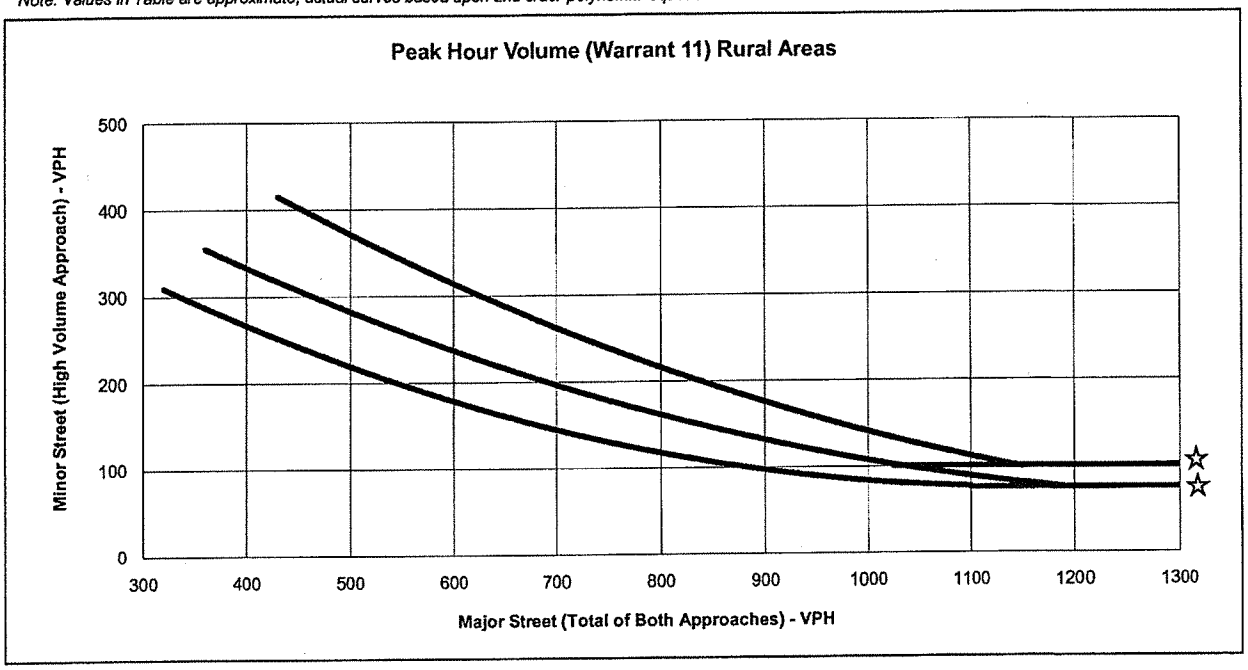
Minor Lane / Major Mvmt	NBL	NBT	NBR	EBLn1	EBLn2	WBLn1	WBLn2	SBL	SBT	SBR
Cap, veh/h	338	-	-	-	281	2	200	227	-	-
HCM Control Delay, s	16.115	-	-	-	18.2	$ 6359.6	23.5	21.49	-	-
HCM Lane V/C Ratio	0.04	-	-	-	0.03	7.97	0.03	0.04	-	-
HCM Lane LOS	C	-	-	-	C	F	C	C	-	-
HCM 95th-tile Q, veh	0.1	-	-	-	0.1	3.5	0.1	0.1	-	-

Notes

~ : Volume Exceeds Capacity; $: Delay Exceeds 300 Seconds; Error : Computation Not Defined

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*

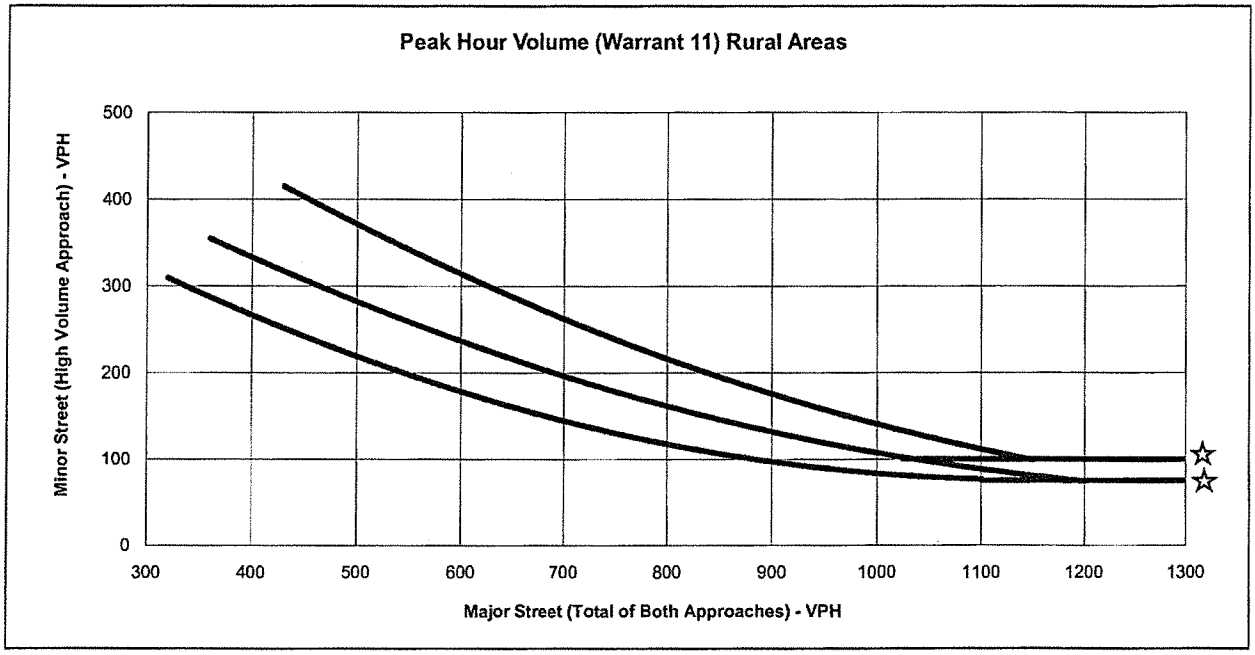


☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection:	Bell Cellars Winery Driveway / Washington Street
Scenario:	Exist + Project PM Weekday Peak
Minor St. Volume:	25
Major St. Volume:	87
Warrant Met?:	NO

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*

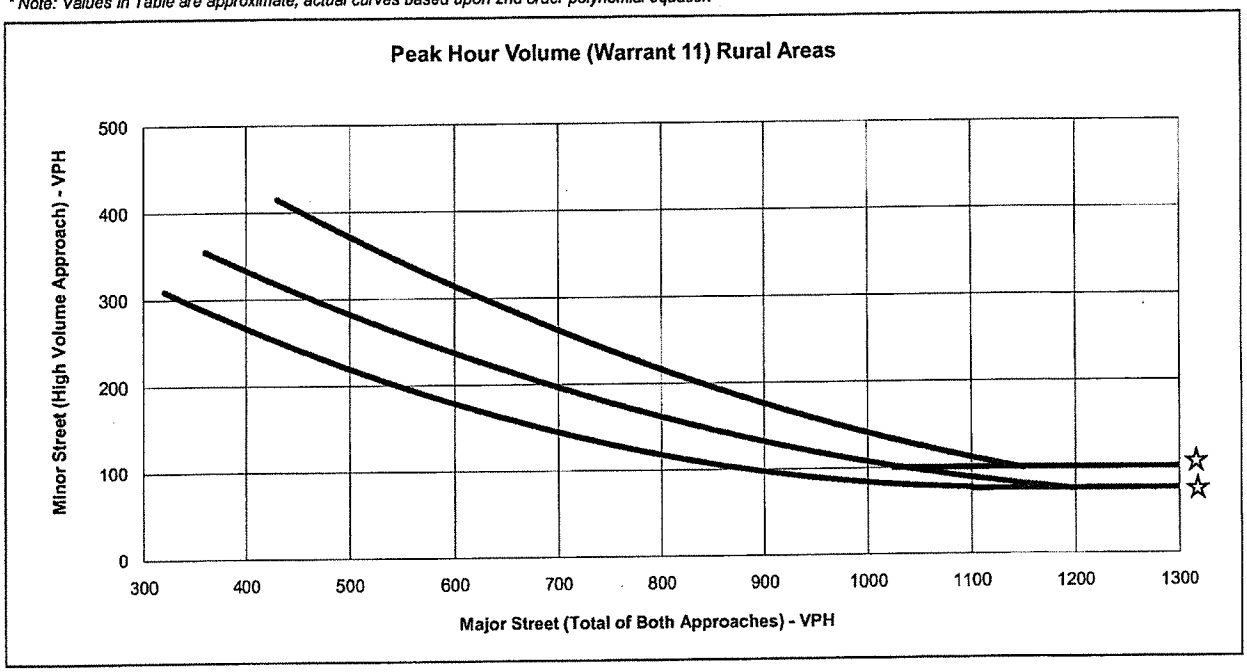


☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection:	Bell Cellars Winery Driveway / Washington Street
Scenario:	Existing + Project Weekend Mid-Day Peak
Minor St. Volume:	12
Major St. Volume:	77
Warrant Met?:	**NO**

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*

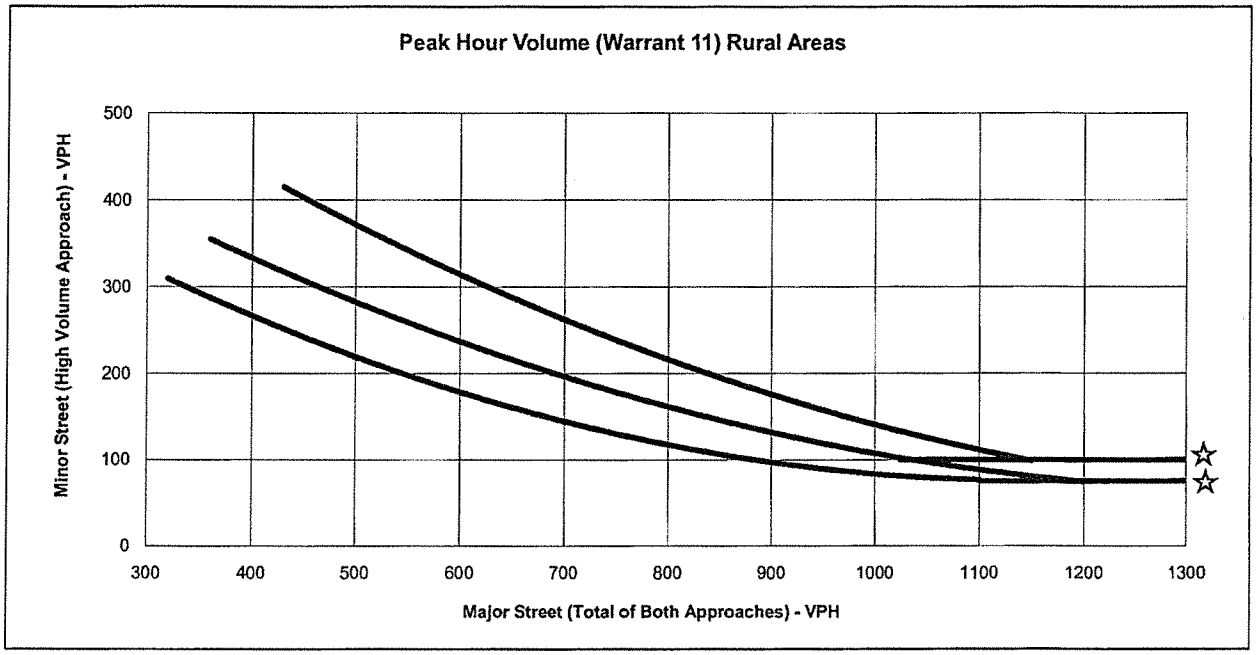


☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection:	Hoffman Lane / Washington Street
Scenario:	Exist + Project PM Weekday Peak
Minor St. Volume:	34
Major St. Volume:	59
Warrant Met?:	**NO**

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*

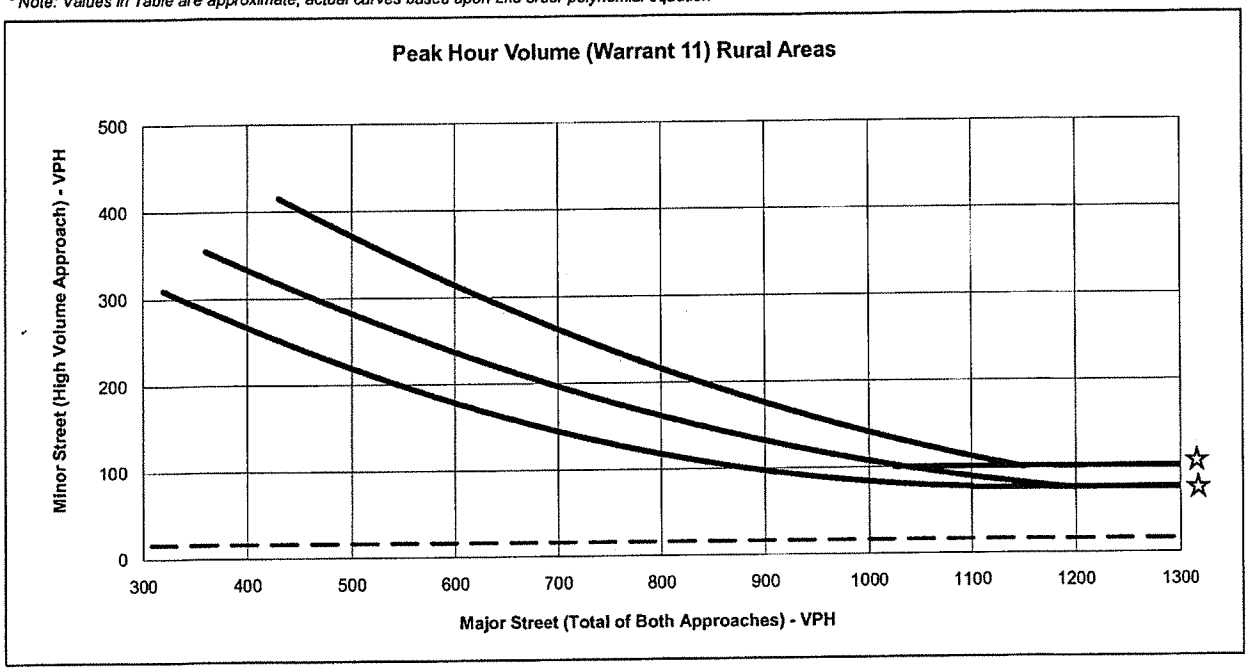


☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection:	Hoffman Lane / Washington Street
Scenario:	Existing + Project M-D Weekend Peak
Minor St. Volume:	45
Major St. Volume:	38
Warrant Met?:	**NO**

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*

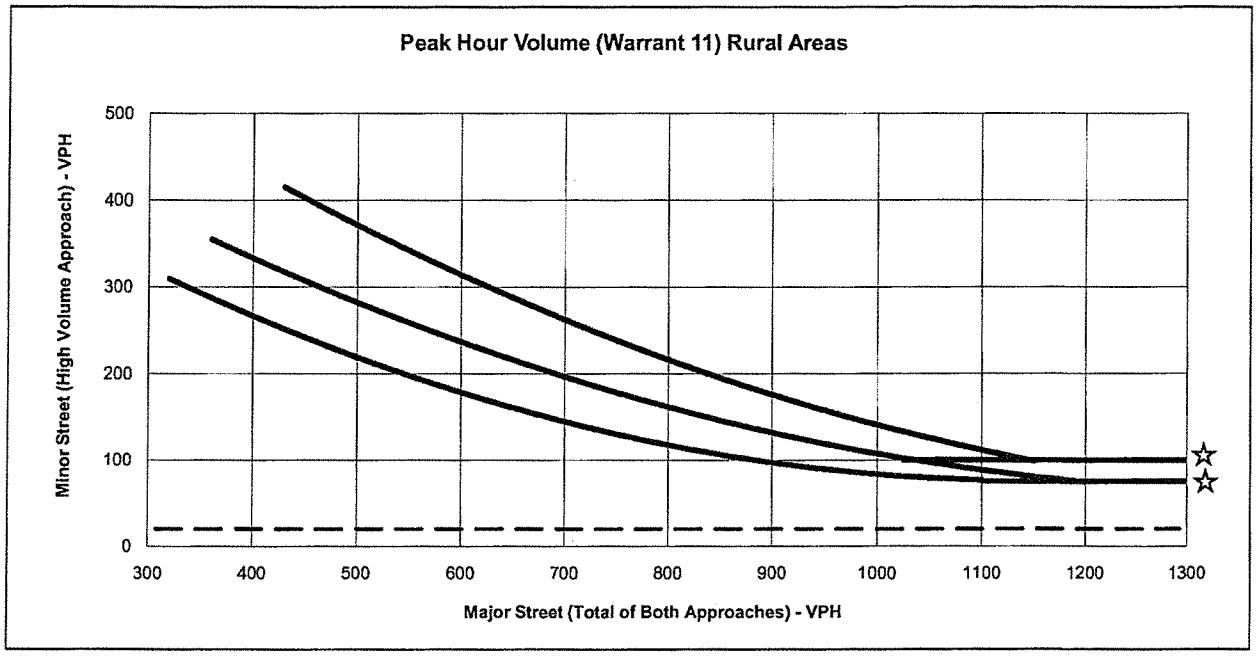


☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection: Hoffman Lane / SR-29
Scenario: Exist + Project PM Weekday Peak
Minor St. Volume: 16
Major St. Volume: 2467
Warrant Met?: **NO**

Both 1 Lane Approaches		2 or more Lane and One Lane Approaches		Both 2 or more Lane Approaches	
Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach	Major Street Total of Both Approaches	Minor Street High Volume Approach
370	280				
400	270	460	297	430	410
500	215	500	290	500	380
600	185	600	230	600	310
700	140	700	198	700	265
800	115	800	170	800	210
900	99	900	125	900	180
1000	85	1000	105	1000	140
1100	75	1100	90	1100	110
1200	75	1200	75	1150	100
1300	75	1300	75	1300	100

** Note: Values in Table are approximate, actual curves based upon 2nd order polynomial equation*



☆ NOTE:
100 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR MINOR STREET APPROACH WITH TWO OR MORE LANES AND 75 VPH APPLIES AS THE LOWER THRESHOLD VOLUME FOR A MINOR STREET APPROACHING WITH ONE LANE.

Intersection: Hoffman Lane / SR-29
Scenario: Existing + Project M-D Weekend Peak
Minor St. Volume: 20
Major St. Volume: 2396
Warrant Met?: **NO**

RADAR SPEED SURVEY

OMNI-MEANS LTD.

Washington Street approaching Bell Winery access road

DATE: 9/12&13/14 TIME START: Various TIME END: Various WEATHER: Clear ROAD TYPE: 2 lanes

DIRECTION: Both SPEED LIMIT: Not Posted OBSERVER: OM CALIBRATION TEST: Yes

SPEED	FREQUENCY	ACUM %	PERCENTAGE BREAKDOWN
27	1	2.3	|**
28	1	4.5	|****
29	0	4.5	|****
30	1	6.8	|****5*
31	2	11.4	|****5****1*
32	1	13.6	|****5****1***
33	1	15.9	|****5****1****5
34	3	22.7	|****5****1****5****2**
35	1	25.0	|****5****1****5****2****5
36	3	31.8	|****5****1****5****2****5****3*
37	1	34.1	|****5****1****5****2****5****3****
38	4	43.2	|****5****1****5****2****5****3****5****4***
39	2	47.7	|****5****1****5****2****5****3****5****4****5**
40	2	52.3	|****5****1****5****2****5****3****5****4****5****5**
41	2	56.8	|****5****1****5****2****5****3****5****4****5****5*
42	3	63.6	|****5****1****5****2****5****3****5****4****5****5****6***
43	4	72.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7**
44	2	77.3	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5**
45	2	81.8	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8*
46	0	81.8	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8*
47	0	81.8	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8*
48	2	86.4	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5*
49	0	86.4	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5*
50	2	90.9	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9
51	1	93.2	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9***
52	1	95.5	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5
53	0	95.5	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5
54	0	95.5	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5
55	1	97.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5**
56	0	97.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5**
57	0	97.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5**
58	0	97.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5**
59	0	97.7	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5**
60	1	100.0	|****5****1****5****2****5****3****5****4****5****5****6****5****7****5****8****5****9****5****0

44

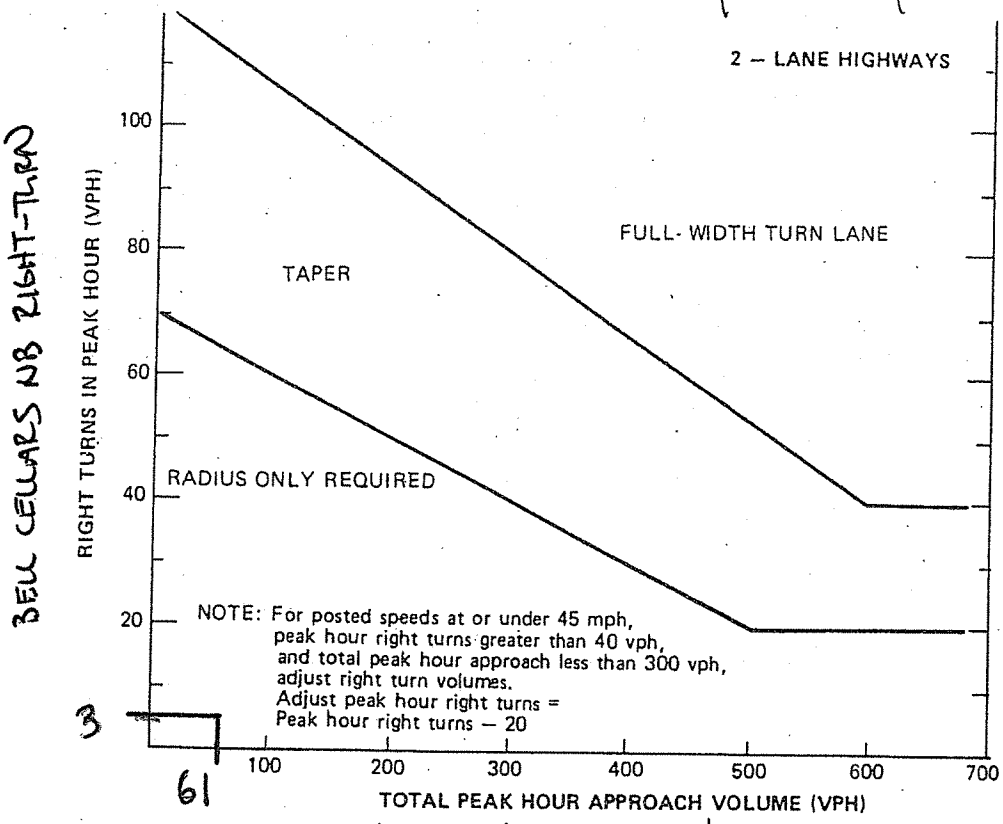
AVERAGE SPEED = 40.3
50th PERCENTILE = 39.5
85th PERCENTILE = 47.7
90th PERCENTILE = 49.8
95th PERCENTILE = 51.8

PACE = 34 - 43
% IN PACE = 56.8
VEHICLES IN PACE = 25

SAMPLE VARIANCE = 52.0972
STANDARD DEVIATION = 7.217839
RANGE 1*S = 65.9091
RANGE 2*S = 95.45454
RANGE 3*S = 100

Bell Cellers Driveway / Washington St.

BELL CELLARS NB RIGHT-TURN



WASHINGTON ST. NB Volume

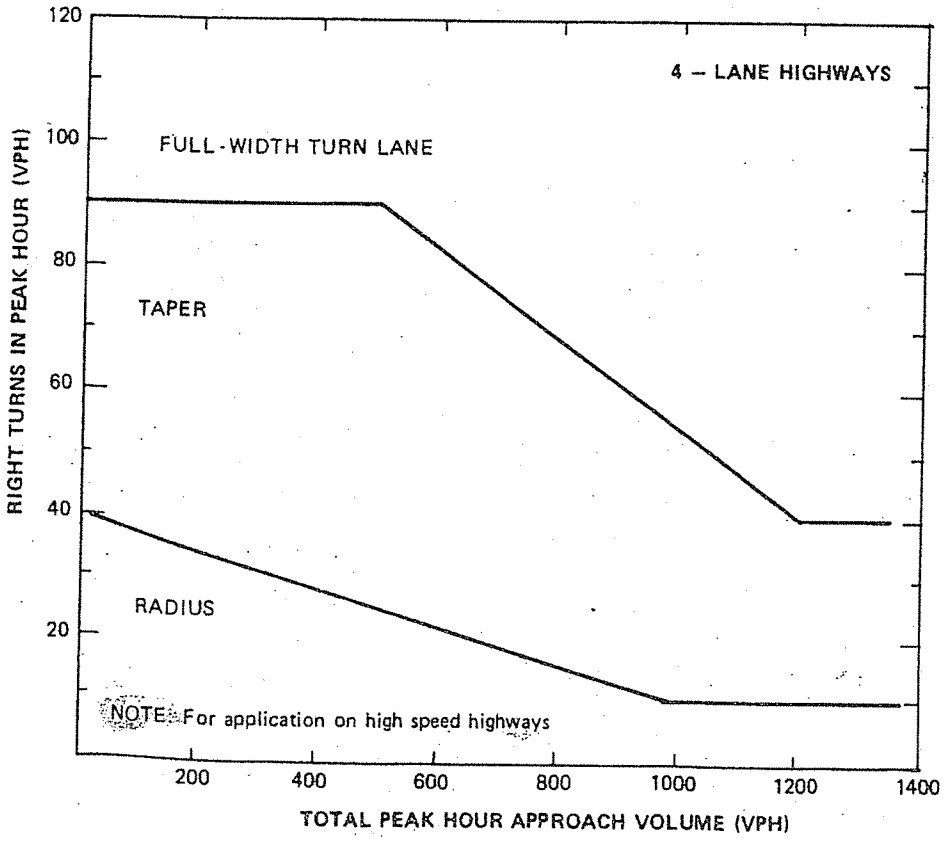
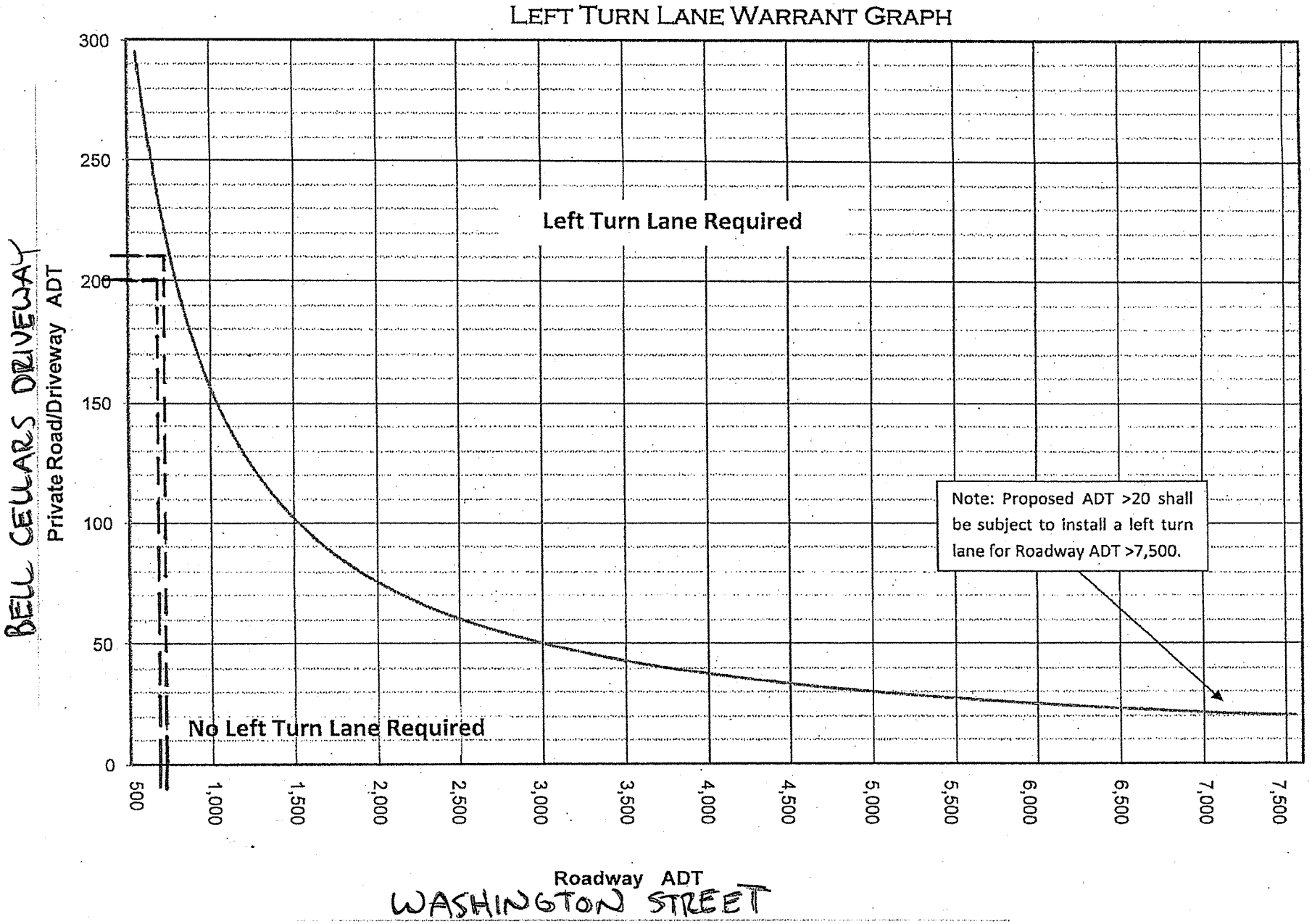


Figure 4-23. Traffic volume guidelines for design of right-turn lanes. (Source: Ref. *4-11*)

BELL CELLARS DRIVEWAY / WASHINGTON STREET



BAYMETRICS

ADT COUNTS IN BELL CELLARS WINERY IN NAPA VALLEY

Date	30-Sep-14	Tuesday			1-Oct-14	Wednesday			2-Oct-14	Thursday			3-Oct-14	Friday			4-Oct-14	Saturday			5-Oct-14	Sunday			6-Oct-14	Monday		
	2. WASHINGTON STREET, BETWEEN BELL WINE CELLARS WINERY DRIVEWAY & HOFFMAN LANE																											
	EB			WB	EB			WB	EB			WB	EB			WB	EB			WB	EB			WB	EB			WB
TIME	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN
1200	0	0	0	0	0	0	0	0	1	0	3	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0
1215	0	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	2	0	2	0	0	0	1	0	0	0	0	0
1230	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	2	0	0	0
1245	0	0	0	0	0	0	0	1	0	3	1	4	0	1	0	0	2	4	1	3	0	3	0	1	1	3	0	0
100	1	1	0	0	1	1	0	1	0	2	1	2	0	1	0	0	0	4	0	3	0	1	0	1	0	3	0	0
115	0	1	0	0	0	1	0	0	0	2	0	2	0	0	0	0	0	2	1	2	0	1	1	1	0	3	1	1
130	0	1	0	0	0	1	0	0	0	0	0	2	0	0	0	0	0	2	0	2	0	0	0	1	0	1	0	1
145	1	2	1	1	0	1	0	0	1	1	0	1	0	0	0	0	1	1	0	1	0	0	0	1	0	0	1	2
200	0	1	0	1	0	0	1	1	1	2	0	0	0	0	0	0	0	1	0	1	0	0	0	1	0	0	0	2
215	0	1	0	1	0	0	0	1	1	3	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	1
230	0	1	0	1	1	1	0	1	0	3	1	1	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	1
245	1	1	0	0	0	1	0	1	0	2	0	1	0	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0
300	0	1	0	0	0	1	0	0	0	1	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0
315	0	1	0	0	0	1	0	0	0	0	0	1	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	0
330	0	1	0	0	0	0	0	0	1	1	1	1	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	0
345	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0
400	0	0	0	0	0	0	0	0	1	2	1	2	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0
415	0	0	0	0	0	0	0	0	0	2	1	3	0	0	0	0	0	1	0	0	1	1	0	0	0	0	0	0
430	0	0	0	0	1	1	0	0	1	2	0	2	0	0	0	0	1	2	0	0	0	1	0	0	0	0	0	0
445	0	0	0	0	1	2	1	1	1	3	0	2	0	0	0	0	0	1	0	0	0	1	0	0	0	0	0	0
500	0	0	0	0	0	2	0	1	0	2	0	1	3	3	0	0	0	1	0	0	0	1	0	0	0	0	0	0
515	0	0	0	0	2	4	0	1	0	2	0	0	1	4	0	0	1	2	0	0	0	0	0	0	2	2	0	0
530	2	2	0	0	3	6	0	1	1	2	1	1	5	9	0	0	0	1	0	0	1	1	0	0	0	2	0	0
545	4	6	2	2	5	10	1	1	3	4	1	2	3	12	1	1	4	5	1	1	0	1	0	0	3	5	1	1
600	6	12	0	2	1	11	2	3	7	11	2	4	3	12	0	1	3	8	0	1	1	2	0	0	6	11	2	3
615	4	16	0	2	3	12	2	5	1	12	0	4	1	12	1	2	6	13	0	1	0	2	0	0	2	11	0	3
630	4	18	0	2	0	9	0	5	1	12	0	3	3	10	1	3	4	17	0	1	0	1	0	0	3	14	0	3
645	3	17	1	1	2	6	1	5	7	16	1	3	6	13	0	2	2	15	1	1	1	2	0	0	5	16	1	3
700	1	12	1	2	3	8	0	3	4	13	3	4	3	13	0	2	4	16	0	1	0	1	0	0	10	20	0	1
715	2	10	1	3	1	6	2	3	2	14	1	5	8	20	0	1	2	12	2	3	2	3	2	2	3	21	4	5
730	11	17	0	3	3	9	0	3	6	19	3	8	3	20	0	0	1	9	1	4	2	5	0	2	7	25	1	6
745	1	15	2	4	6	13	2	4	8	20	2	9	6	20	0	0	2	9	0	3	4	8	2	4	1	21	2	7
800	8	22	1	4	3	13	1	5	6	22	0	6	7	24	3	3	0	5	0	3	9	17	1	5	6	17	0	7
815	6	26	3	6	8	20	0	3	7	27	2	7	14	30	1	4	4	7	2	3	6	21	6	9	6	20	2	5
830	13	28	1	7	10	27	2	5	7	28	0	4	8	35	5	9	7	13	0	2	11	30	14	23	10	23	0	4
845	7	34	0	5	9	30	3	6	10	30	2	4	15	44	4	13	7	18	3	5	13	39	20	41	11	33	3	5
900	6	32	1	5	10	37	2	7	8	32	1	5	3	40	0	10	4	22	2	7	8	38	5	45	13	40	1	6
915	9	35	1	3	9	38	1	8	10	35	1	4	6	32	2	11	10	28	4	9	8	40	7	46	4	38	3	7
930	6	28	5	7	13	41	2	8	12	40	3	7	5	29	6	12	2	23	2	11	11	40	3	35	14	42	3	10
945	6	27	6	13	7	39	0	5	13	43	4	9	14	28	3	11	11	27	3	11	19	46	6	21	6	37	2	9
1000	4	25	6	18	6	35	2	5	1	36	9	17	6	31	9	20	5	28	4	13	11	49	8	24	2	26	3	11
1015	9	25	1	18	7	33	3	7	7	33	2	18	6	31	3	21	9	27	4	13	14	55	7	24	0	22	3	11
1030	11	30	1	14	14	34	2	7	7	28	7	22	9	35	5	20	11	36	3	14	10	54	12	33	8	16	4	12
1045	8	32	0	8	6	33	5	12	14	29	10	28	6	27	2	19	12	37	7	18	8	43	6	33	4	14	5	15
1100	10	38	6	8	8	35	7	17	10	38	8	27	11	32	3	13	9	41	2	16	10	42	7	32	10	22	5	17
1115	4	33	4	11	3	31	1	15	6	37	2	27	7	33	8	18	9	41	5	17	9	37	11	36	10	32	5	19
1130	4	26	5	15	2	19	1	14	5	35	1	21	4	28	6	19	11	41	5	19	6	33	6	30	7	31	3	18
1145	11	29	3	18	15	28	9	18	10	31	4	15	8	30	6	23	9	38	5	17	13	38	4	28	5	32	6	19
1200	4	23	2	14	16	36	7	18	4	25	5	12	7	26	4	24	14	43	6	21	2	30	6	27	7	29	5	19
1215	9	28	1	11	2	35	6	23	14	33	5	15	9	28	3	19	10	44	6	22	4	25	4	20	7	26	1	15
1230	7	31	5	11	3	36	7	29	5	33	10	24	8	32	11	24	8	41	3	20	10	29	3	17	11	30	4	16
1245	7	27	6	14	5	26	9	29	11	34	4	24	5	29	3	21	15	47	6	21	24	40	3	16	8	33	10	20
1300	6	29	4	16	13	23	2	24	3	33	8	27	6	28	8	25	14	47	12	27	48	86	7	17	8	34	4	19
1315	8	28	2	17	8	29	4	22	7	26	5	27	9	28	4	26	9	46	10	31	39	121	7	20	4	31	2	20
1330	4	25	10	22	7	33	2	17	5	26	9	26	4	24	3	18	17	55	6	34	6	117	1	18	8	28	7	23
1345	4	22	5	21	8	36	9	17	5	20	2	24	8	27	5	20	12	52	7	35	7	100	8	23	1	21	7	20
1400	8	24	4	21	10	33	2	17	6	23	7	23	7	28	2	14	11	49	7	30	4	56	5	21	5	18	1	17
1415	6	22	4	23	10	35	4	17	11	27	5	23	13	32	6	16	4	44	6	26	11	28	7	21	8	22	5	20
1430	11	29	5	18	2	30	6	21	11	33	12	26	13	41	7	20	5	32	10	30	6	28	18	38	3	17	5	18
1445	9	34	6	19	5	27	4	16	8	36	2	26	4	37	3	18	14	34	9	32	3	24	11	41	12	28	7	18
1500	9	35	2	17	6	23	2	16	5	35	6	25	7	37	7	23	12	35	8	33	3	23	5	41	2	25	5	22
1515	11	40	9	22	6	19	3	15	4	28	7	27	9	33	11	28	7	38	8	35	3	15	6	40	6	23	7	24
1530	7	36	5	22	6	23	6	15	7	24	10	25	9	29	7	28	9	42	8	33	5	14	3	25	2	22	3	22
1545	4	31	2	18	11	29	6	17	5	21	4	27	2	27	7	32	9	37	15	39	5	16	2	16	10	20	3	18
1600	4	26	3	19	4	27	4	19	10	26	10	31	13	33	1	26	5	30	12	43	3	16	5	16	9	27	8	21
1615	5	20	2	12	6	27	5	21	8	30	6	30	9	33	5	20	6	29	7	42	8	21	5	15	9	30	7	21
1630	11	24	5	12	5	26	3	18	2	25	2	22	13	37	1	14	11	31	15	49	3	19	6	18	3	31	6	24
1645	2	22	3	13	5	20	8	20	7	27	5	23	14	49	5	12	10	32	16	50	9	23	1	17	5	26	2	23
1700	5	23	3	13	6	22	3	19	6	23	4	17	4	40	8	19	14	41	13	51	8	28	3	15	8	25	5	20
1715	5	23	5	16	2	18	4	18	2	17	6	17	5	36	4	18	10	45	10	54	4	24	4	14	0	16	4	17
1730	6	18	7	18	4	17	8	23	12	27	4	19	7	30	8	25	6	40	4	43	2	23	6	14	5	18	5	16
1745	2	18	4	19	3	15	1	16	3	23	2	16	9	25	6	26	4	34	4	31	7	21	2	15	9	22	7	21
1800	10	23	3	19	2	11	3	16	1	18	4	16	38	59	9	27	4	24	12	30	5	18	2	14	1	15	2	18
1815	10	28	2	16	5	14	1	13	2	18	5	15	31	85	6	29	5	19	10	30	1	15	5	15	7	22	0	14
1830	5	27	2	11	3	13	1	6	6	12	3	14	7	85	6	27	4	17	4	30	1	14	5	14	7	24	6	15
1845	5	30	1	8	4	14	4	9	2	11	6	18	5	81	4	25	4	17	7	33	5	12	3	15	6	21	4	12
1900	1	21	0	5	5	17	2	8	2	12	4	18	8	51	8	24	3	16	9	30	2	9	5	18	0	20	1	11
1915	1	12	6	9	5	17	2	9	1	11	6	19	4	24	8	26	3	14	4	24	2	10	2	15	4	17	4	15
1930	1	8	2	9	1	15	2	10	9	14	2	18	11	28	1	21	4	14	4	24	2	11	5	15	1	11	4	13
1945	0	3	2	10	3	14	2	8	2	14	0	12	7	30	13	30	2	12	3	20	2	8	2	14	1	6	1	10
2000	3	5	3	13	2	11	2	8	1	13	6	14	3	25	1	23	1	10	3	14	1	7	1	10	3	9	7	16
2015	3	7	2	9	2	8	2	8	3	15	4	12	0	21	2	17	1	8	3	13	3	8	3	11	1	6	4	16
2030	0	6	3	10	1	8	0	6	0	6	1	11	7	17	6	22	0	4	2	11	1	7	1	7	5	10	4	16
2045	2	8	3	11	1	6	4	8	1	5	1	12	3	13	6	15	1	3	0	8	1	6	3	8	0	9	2	17
2100	2	7	0	8	2	6	1	7	2	6	1	7	0	10	1	15	1	3	6	11	1	6	2	9	2	8	0	10
2115	0	4	0	6	1	5	1	6	2	5	0	3	7	17	4	17	0	2	3	11	1	4	1	7	0	7	3	9
2130	1	5	1	4	4	8	1	7	3	8	4	6	2	12	3	14	0	2	2	11	1	4	1	7	2	4	0	5
2145	1	4	1	2	0	7	0	3	1	8	1	6	1	10	3	11	1	2	3	14	0	3	2	6	0	4	0	3
2200	1	3	3	5	2	7	1	3	2	8	0	5	1	11	1	11	2	3	1	9	5	7	2	6	0	2	1	4
2215	2	5	1	6	4	10	1	3	1	7	1	6	2	6	1	8	4	7	3	9	0	6	0	5	1	3	2	3
2230	0	4	2	7	0	6	1	3	2	6	0	2	2	6	2	7	0	7	0	7	1	6	1	5	0	1	2	5
2245	2	5	0	6	0	6	0	3	2	7	0	1	3	8	0	4	1	7	1	5	0	6	0	3	2	3	0	5
2300	2	6	0	3	2	6	0	2	0	5	0	1	0	7	1	4	2	7	2	6	0	1	0	1	0	3	0	4
2315	1	5	0	2	0	2	1	2	0	4	2	2	1	6	0	3	1	4	2	5	0	1	0	1	0	2	0	2
2330	1	6	1	1	2	4	0	1	1	3	0	2	2	6	0	1	2	6	1	6	1	1	2	2	1	3	1	1
2345	0	4	1	2	0	4	0	1	0	1	0	2	2	5	3	4	1	6	0	5	1	2	1	3	1	2	1	2
TOTAL	371	N/A	195	N/A	367	N/A	201	N/A	390	N/A	270	N/A	516	N/A	288	N/A	440	N/A	353	N/A	442	N/A	306	N/A	357	N/A	230	N/A
AM		35		13		41		8		43		9		44		13		28		11		46		46		42		10
NOON		38		23		36		29		38		28		41		26		55		35		121		41		34		23
PM		40		22		29		23		35		31		85		32		45		54		28		41		31		24
EVEN		8		13		11		8		15		14		25		23		10		14		8		11		10		17

Telephone: (510) 232-1271 *Fax: (510) 232-1272*

B A Y M E T R I C S

ADT COUNTS IN BELL CELLARS WINERY IN NAPA VALLEY

Date	30-Sep-14 Tuesday				1-Oct-14 Wednesday				2-Oct-14 Thursday				3-Oct-14 Friday				4-Oct-14 Saturday				5-Oct-14 Sunday				6-Oct-14 Monday			
	1. MID-WAY OF THE BELL WINE CELLARS WINERY DRIVEWAY																											
	EB		WB		EB		WB		EB		WB		EB		WB		EB		WB		EB		WB		EB		WB	
TIME	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN	15 MIN	60 MIN
1200	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
1215	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
1230	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
1245	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
100	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
115	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
130	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1
145	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
200	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
215	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
230	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
245	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
300	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
315	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
330	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
345	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
400	0	0	0	0	0	0	0	0	1	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
415	0	0	0	0	1	1	0	0	0	3	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
430	0	0	0	0	1	2	0	0	0	3	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
445	0	0	0	0	0	2	0	0	0	1	0	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
500	0	0	0	0	2	4	0	0	0	0	0	2	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0
515	0	0	0	0	1	4	0	0	1	1	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0
530	0	0	0	0	2	5	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1
545	0	0	0	0	0	5	0	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
600	0	0	0	0	0	3	1	1	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
615	0	0	0	0	0	2	0	1	0	0	1	1	1	2	1	1	1	1	0	0	0	0	0	0	1	1	0	1
630	0	0	1	1	0	0	1	2	1	1	1	2	1	3	0	1	1	2	0	0	0	0	0	0	3	4	1	2
645	1	1	0	1	1	1	2	4	1	2	2	4	1	3	0	1	1	3	0	0	0	0	0	0	0	4	1	2
700	1	2	0	1	0	1	0	3	0	2	0	4	1	4	0	1	0	3	0	0	0	0	0	0	2	6	0	2
715	1	3	0	1	1	2	0	3	1	3	0	3	0	3	0	0	0	2	1	1	1	1	1	1	3	8	1	3
730	0	3	0	0	1	3	0	2	2	4	2	4	1	3	1	1	1	2	0	1	0	1	0	1	0	5	0	2
745	0	2	0	0	0	2	0	0	1	4	0	2	0	2	0	1	0	1	0	1	1	2	1	2	0	5	1	2
800	1	2	0	0	1	3	1	1	1	5	0	2	0	1	1	2	0	1	3	4	1	3	1	3	0	3	0	2
815	1	2	2	2	0	2	2	3	0	4	0	2	1	2	1	3	1	2	0	3	0	2	0	2	0	0	0	1
830	0	2	0	2	1	2	0	3	2	4	0	0	4	5	0	2	0	1	0	3	0	2	0	2	2	2	0	1
845	0	2	3	5	3	5	2	5	3	6	1	1	2	7	0	2	8	9	3	6	1	2	0	1	6	8	3	3
900	3	4	1	6	2	6	0	4	8	13	4	5	2	9	2	3	2	11	3	6	2	3	1	1	0	8	2	5
915	1	4	1	5	0	6	1	3	1	14	5	10	1	9	1	3	1	11	2	8	1	4	0	1	2	10	0	5
930	0	4	0	5	2	7	2	5	3	15	0	10	1	6	3	6	0	11	1	9	1	5	2	3	4	12	2	7
945	0	4	0	2	0	4	1	4	1	13	1	10	1	5	1	7	0	3	0	6	0	4	3	6	0	6	0	4
1000	1	2	0	1	0	2	2	6	3	8	0	6	4	7	0	5	3	4	1	4	0	2	3	8	0	6	1	3
1015	1	2	2	2	6	8	7	12	1	8	2	3	2	8	5	9	6	9	5	7	0	1	0	8	1	5	0	3
1030	0	2	5	7	3	9	3	13	4	9	4	7	5	12	2	8	4	13	1	7	0	0	1	7	3	4	3	4
1045	1	3	0	7	2	11	2	14	3	11	2	8	1	12	1	8	4	17	4	11	3	3	2	6	0	4	4	8
1100	1	3	2	9	1	12	0	12	1	9	2	10	2	10	0	8	10	24	4	14	2	5	0	3	2	6	1	8
1115	1	3	5	12	2	8	1	6	0	8	2	10	1	9	2	5	5	23	3	12	1	6	2	5	1	6	1	9
1130	2	5	1	8	2	7	3	6	2	6	0	6	2	6	3	6	1	20	3	14	0	6	0	4	3	6	1	7
1145	0	4	2	10	6	11	7	11	2	5	3	7	0	5	2	7	4	20	5	15	2	5	3	5	0	6	0	3
1200	2	5	1	9	0	10	1	12	4	8	3	8	1	4	4	11	3	13	3	14	1	4	3	8	1	5	2	4
1215	4	8	5	9	2	10	1	12	2	10	0	6	2	5	2	11	2	10	2	13	2	5	2	8	4	8	2	5
1230	0	6	1	9	4	12	8	17	0	8	0	6	3	6	2	10	16	25	6	16	1	6	3	11	2	7	4	8
1245	1	7	2	9	1	7	0	10	3	9	1	4	1	7	3	11	4	25	2	13	4	8	1	9	2	9	0	8
1300	0	5	0	8	1	8	4	13	3	8	2	3	2	8	0	7	6	28	3	13	0	7	1	7	1	9	4	10
1315	2	3	0	3	1	7	1	13	0	6	1	4	1	7	0	5	1	27	1	12	2	7	0	5	0	5	1	9
1330	2	5	3	5	4	7	4	9	0	6	1	5	2	6	2	5	2	13	1	7	1	7	2	4	1	4	1	6
1345	0	4	0	3	0	6	0	9	3	6	1	5	6	11	6	8	2	11	1	6	1	4	1	4	2	4	2	8
1400	2	6	1	4	2	7	1	6	0	3	3	6	2	11	3	11	0	5	3	6	0	4	1	4	1	4	1	5
1415	0	4	2	6	0	6	2	7	0	3	4	9	2	12	3	14	2	6	1	6	0	2	2	6	1	5	1	5
1430	1	3	2	5	0	2	1	4	1	4	1	9	1	11	2	14	1	5	2	7	1	2	0	4	4	8	3	7
1445	0	3	0	5	2	4	0	4	2	3	1	9	3	8	1	9	1	4	1	7	0	1	4	7	0	6	3	8
1500	3	4	2	6	3	5	2	5	2	5	3	9	3	9	0	6	2	6	1	5	2	3	0	6	1	6	2	9
1515	0	4	1	5	4	9	2	5	2	7	5	10	0	7	1	4	1	5	3	7	3	6	0	4	2	7	1	9
1530	2	5	0	3	2	11	5	9	1	7	3	12	0	6	1	3	1	5	6	11	1	6	4	8	0	3	0	6
1545	0	5	1	4	2	11	4	13	0	5	2	13	3	6	2	4	4	8	6	16	1	7	0	4	1	4	2	5
1600	2	4	0	2	2	10	1	12	2	5	0	10	0	3	0	4	3	9	5	20	1	6	2	6	1	4	1	4
1615	1	5	4	5	1	7	0	10	0	3	1	6	1	4	2	5	1	9	8	25	0	3	2	8	2	4	1	4
1630	0	3	2	7	0	5	2	7	0	2	0	3	1	5	1	5	1	9	8	27	0	2	3	7	1	5	1	5
1645	0	3	2	8	1	4	1	4	0	2	1	2	1	3	3	6	3	8	5	26	1	2	0	7	1	5	2	5
1700	0	1	1	9	1	3	0	3	1	1	2	4	2	5	2	8	1	6	1	22	1	2	1	6	0	4	0	4
1715	0	0	2	7	0	2	1	4	1	2	5	8	1	5	3	9	0	5	1	15	0	2	0	4	1	3	3	6
1730	1	1	3	8	0	2	5	7	0	2	2	10	0	4	5	13	1	5	0	7	2	4	1	2	1	3	1	6
1745	1	2	1	7	1	2	1	7	0	2	1	10	1	4	5	15	2	4	2	4	0	3	2	4	1	3	2	6
1800	0	2	1	7	1	2	2	9	1	2	1	9	0	2	1	14	0	3	3	6	0	2	4	7	0	3	2	8
1815	1	3	0	5	0	2	0	8	0	1	1	5	1	2	2	13	1	4	2	7	2	4	0	7	1	3	6	11
1830	0	2	1	3	0	2	1	4	0	1	2	5	0	2	1	9	0	3	3	10	2	4	0	6	3	5	1	11
1845	0	1	0	2	2	3	0	3	0	1	1	5	2	3	1	5	0	1	1	9	1	5	0	4	0	4	1	10
1900	1	2	1	2	0	2	1	2	1	1	1	5	0	3	0	4	1	2	3	9	2	7	2	2	1	5	1	9
1915	0	1	2	4	0	2	0	2	1	2	1	5	0	2	1	3	0	1	3	10	0	5	0	2	1	5	1	4
1930	0	1	0	3	0	2	0	1	1	3	1	4	0	2	0	2	0	1	0	7	2	5	2	4	0	2	0	3
1945	0	1	1	4	0	0	0	1	0	3	2	5	1	1	3	4	0	1	1	7	0	4	0	4	1	3	2	4
2000	2	2	0	3	0	0	1	1	1	3	0	4	0	1	0	4	0	0	0	4	1	3	0	2	0	2	0	3
2015	0	2	0	1	0	0	0	1	0	2	0	3	0	1	0	3	0	0	0	1	0	3	1	3	0	1	1	3
2030	0	2	0	1	0	0	0	1	0	1	0	2	0	1	2	5	0	0	0	1	0	1	0	1	0	1	0	3
2045	0	2	0	0	0	0	0	1	0	1	0	0	1	1	1	3	0	0	1	1	0	1	2	3	0	0	0	1
2100	0	0	0	0	1	1	0	0	1	1	0	0	0	1	1	4	0	0	0	1	0	0	0	3	0	0	0	1
2115	0	0	0	0	0	1	1	1	0	1	0	0	1	2	1	5	0	0	0	1	0	0	0	2	0	0	0	0
2130	0	0	0	0	0	1	0	1	0	1	0	0	0	2	0	3	0	0	1	2	0	0	0	2	0	0	0	0
2145	1	1	0	0	0	1	0	1	0	1	0	0	0	1	1	3	0	0	0	1	0	0	0	0	0	0	0	0
2200	0	1	0	0	0	0	0	1	0	0	0	0	0	1	0	2	0	0	0	1	0	0	0	0	0	0	1	1
2215	0	1	0	0	1	1	0	0	0	0	0	0	0	0	1	2	0	0	0	1	0	0	0	0	0	0	0	1
2230	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	2	0	0	1	1	0	0	0	0	0	0	1	2
2245	0	0	0	0	0	1	0	0	0	0	1	1	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	2
2300	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	1	1	1	1	2	0	0	0	0	0	0	0	1
2315	0	0	1	1	0	0	2	2	0	0	0	1	3	3	0	0	0	1	0	2	0	0	0	0	0	0	0	1
2330	0	0	0	1	0	0	1	3	0	0	0	1	3	6	1	1	0	1	0	1	0	0	0	0	0	0	0	0
2345	0	0	0	1	1	1	1	4	0	0	0	0	0	6	0	1	1	2	1	2	0	0	0	0	0	0	0	0
TOTAL	45	N/A	68	N/A	81	N/A	95	N/A	80	N/A	90	N/A	87	N/A	96	N/A	117	N/A	132	N/A	51	N/A	66	N/A	72	N/A	83	N/A
AM		4		6		7		5		15		10		9		7		11		9		5		6		12		7
NOON		8		12		12		17		11		10		12		14		28		16		8		11		9		10
PM		5		9		11		13		7		13		9		15		9		27		7		8		7		11
EVEN		2		3		1		4		3		4		6		5		2		4		3		3		2		3

Telephone: (510) 232-1271 *Fax: (510) 232-1272*

BELL CELLARS WINERY: EMPLOYMENT & VISITATION

	Days of the Week						
	Monday 6-Oct	Tuesday 7-Oct	Wednesday 8-Oct	Thursday 9-Oct	Friday 10-Oct	Saturday 11-Oct	
Employees @ work							
Cellar	2	4	4	4	4	3	
Administration	3	3	3	3	3	0	
Tasting Room	4	3	4	5	5	5	
Total Employees	**9**	**10**	**11**	**12**	**12**	**8**	
Guests							
Trolley	2	11		9	7		29
Hire Car	20	4	4	16	21	11	76
Appointment	11	15	15	14	24	35	114
Group	0						0
Trade	3	1		2			6
Total Guests	**36**	**31**	**19**	**41**	**52**	**46**	**225**

PERMITTED BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of weekday visitors: 12 / 2.6 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 17 daily trips.

1 1 4

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 6(2,4) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (on Saturdays): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2. 8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Total = 16 daily trips.

1 1 2 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .50) = 4 (2,2) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (during crush): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2. 8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 22 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

---

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

EXISTING BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 7 x 3.05 one-way trips per employee = 21 daily trips.

Number of PT employees: 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of weekday visitors: 45 / 2.6 visitors per vehicle x 2 one-way trips = 35 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 65 daily trips.

7 2 14

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 23 (7, 16) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Total = 72 daily trips.

4 1.5 14 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .5X) = 20 (10, 10) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 78 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

(w/ 40 Event) PROPOSED BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 8 x 3.05 one-way trips per employee = 24 daily trips.

Number of PT employees: 7 x 1.90 one-way trips per employee = 13 daily trips.

Average number of weekday visitors: 100 / 2.6 visitors per vehicle x 2 one-way trips = 77 daily trips.

Gallons of production: 60,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 115 daily trips.

8 4 30

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 42 (15, 27) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of Saturday visitors: 140 / 2. 8 visitors per vehicle x 2 one-way trips = 100 daily trips.

Total = 120 (60, 60) daily trips.

4 2 25 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .~~50~~) = 31 (16, 15) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 8 x 3.05 one-way trips per employee = 24 daily trips.

Number of PT employees (during crush): 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of Saturday visitors: 140 / 2. 8 visitors per vehicle x 2 one-way trips = 100 daily trips.

Gallons of production: 60,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 138 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

---

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

60,000 Gallon Wineries
Comparison Table

WINERY	Geographic Location	Floor Area	Approved Production		Tours & tasting visitors/ week	Tours & tasting visitors /year	Events per Year	Employees
SILVERADO TRAIL WINERY	Valley Floor	33630	60,000	APPT	2940	152880	18	10
FREEMARK ABBEY	Valley Floor	30232	60,000	PUB	1800	93600	0	12
STAGS LEAP WINE WINERY	Eastern Hillside	20739	60,000	APPT	280	14560	0	4
ARKENSTONE VINEYARDS	Eastern Hillside	15528	60,000	APPT	210	10920	18	10
HUNNICUTT WINERY	Eastern Hillside	11237	60,000	APPT	168	8736	56	4
TAMBER BEY VINEYARDS	Valley Floor	26372	60,000	APPT	140	7280	3	4
SINEGAL ESTATE WINERY	Western Hillside	7025	60,000	PUB	120	6240	56	3
TRUCHARD VINEYARDS	Carneros Area	1632	60,000	APPT	100	5200	175	2
BOURASSA WINERY	Industrial Area	9604	60,000	APPT	45	2340	10	4
ELYSE WINERY	Valey Floor	6650	60,000	APPT	24	1248	0	7
ATALON WINERY	Valley Floor	12100	60,000	APPT	20	1040	0	4
BURGESS CELLARS	Eastern Hillside	17092	60,000	APPT	0	0	0	5
SPELLETICH WINERY	Industrial Area	7300	60,000	NO	0	0	0	3
STELTZNER VINEYARDS	Valey Floor	6340	59,999	PUB	24	1248	19	4

WINERIES 40,000 TO 80,000 GALLONS

Sorted Total Visitors Per Week/Per Year

Winery Name	Status	Bldg size	Cave size	Production	Tours /Tasting	Daily visitors	Visitor / week	Annual Visitors	visitors/ Marketing	Total Annual Events	Employees	parking	District
										0			
SILVERADO TRAIL WINERY	APVD	33630	0	60000	APPT	420	2940	152880	1020	18	10	20	3
FREEMARK ABBEY	PROD	30232	0	60000	PUB	0	1800	93600	0	0	12	198	3
KRUPP BROTHERS WINERY	APVD	18875	0	50000	APPT	124	868	45136	3370	115	10	25	4
HUDSON VINEYARDS WINERY	PEND	74425	33042	80000	APPT	120	840	43680	3516	218	24	29	2
SILENUS VINTNERS	PROD	13740	0	72000	APPT	70	490	25480	1680	18	11	50	3
ST CLEMENT VINEYARDS	PROD	6600	0	72000	PUB	0	490	25480	0	0	13	16	3
MAXVILLE LAKE WINERY	PROD	23662	14995	59000	APPT	130	370	19240	3950	369	10	30	3
FOLIE A DEUX	PROD	9700	0	50000	PUB	50	350	18200	0	0	4	16	3
WOOLLS RANCH WINERY	APVD	20882	0	50000	APPT	60	350	18200	4640	76	10	19	2
JARVIS VINEYARDS	PROD	20424	51724	40000	APPT	50	350	18200	0	0	4	20	4
LINCOLN RANCH WINERY	APVD	32760	0	50000	APPT	30	300	15600	1410	34	11	15	3
STAGS LEAP WINE WINERY (DOU	PROD	20739	3200	60000	APPT	40	280	14560	0	0	4	0	4
RUDD ESTATE WINERY	PROD	9488	22000	75000	APPT	80	250	13000	702	33	15	10	3
CHATEAU POTELLE	PROD	5790	0	48000	PUB	36	250	13000	0	0	4	20	3
ROBERT KEENAN WINERY	PROD	10006	0	50000	APPT	35	245	12740	1050	21	10	6	3
ACCENDO CELLARS	APVD	31085	0	50000	APPT	32	224	11648	1452	52	3	6	3
FARM COLLECTIVE WINERY	APVD	13865	0	80000	APPT	30	210	10920	1300	13	10	32	5
ARKENSTONE VINEYARDS	PROD	15528	25000	60000	APPT	30	210	10920	708	18	10	17	3
CHATEAU BOSWELL	PROD	7200	10860	48000	PUB	30	210	10920	0	0	4	10	3
ZD WINES	PROD	22956	0	70000	PUB	50	200	10400	60	6	10	21	3
BENNETT LANE WINERY	PROD	17550	0	50000	APPT	32	200	10400	2495	55	3	22	3
DEL DOTTO FAMILY WINERY	PROD	4200	15163	48000	APPT	0	200	10400	1146	31	4	20	3
CA'NANI WINERY	APVD	17923	15970	48000	APPT	0	200	10400	1146	31	14	37	3
OUTPOST WINES	PROD	9155	0	50000	APPT	30	180	9360	325	9	10	0	3
COQUEREL FAMILY WINERY	APVD	12741	0	75000	APPT	25	175	9100	2140	67	6	17	3
CAIRDEAN WINERY	APVD	24370	16500	50000	APPT	25	175	9100	1400	50	14	14	3
HUNNICUTT WINERY	PROD	11237	14100	60000	APPT	32	168	8736	2720	56	4	18	3
CEJA VINEYARDS	PROD	31758	0	45000	APPT	24	168	1176	4485	56	12	23	1
HAGAFEN CELLARS	PROD	6800	0	50000	APPT	25	150	7800	725	12	6	22	4
TAMBER BEY VINEYARDS	PROD	26372	0	60000	APPT	20	140	7280	1360	3	4	34	3
NORMAN ALUMBAUGH WINERY	APVD	21052	0	50000	APPT	20	140	7280	244	8	3	10	3
LAST RESORT WINERY	APVD	9839	0	50000	APPT	20	140	7280	720	12	3	14	3
ROBERT SINSKEY VINEYARDS	PROD	9000	10685	65000	PUB	132	129	6708	420	14	10	30	4
MATERRA WINERY	APVD	26118	0	50000	APPT	18	126	6552	1100	26	4	24	3
SINEGAL ESTATE WINERY	PROD	7025	13200	60000	PUB	21	120	6240	780	56	3	8	3
TRUCHARD VINEYARDS	PROD	1632	8438	60000	APPT	35	100	5200	1865	175	2	10	1
SWANSON VINEYARDS	PROD	8480	0	42500	APPT	20	100	5200	0	0	4	13	3

WINERIES 40,000 TO 80,000 GALLONS

Winery Name	Status	Bldg size	Cave size	Production	Tours /Tasting	Daily visitors	Visitor / week	Annual Visitors	visitors/ Marketing	Total Annual Events	Employees	parking	District
MEADOWOOD LANE WINERY	PROD	9520	15000	48000	APPT	19	90	4680	1140	50	4	6	3
TURLEY WINE CELLARS	PROD	13171	0	65000	APPT	15	75	3900	63	9	4	12	3
VILLA ANDRIANA/SUMMERS WI	PROD	9068	0	50000	APPT	12	70	3640	240	8	3	20	3
LOKOYA	PROD	16712	0	50000	APPT	30	70	3640	720	24	10	18	3
BELL WINE CELLARS	PROD	10361	0	40000	APPT	0	64	3328	1072	118	6	8	3
SHIFFLETT ESTATE WINERY	PROD	3000	0	40000	APPT	20	56	2912	510	14	2	5	3
MADONNA ESTATE - MONT ST J	PROD	15280	0	50000	PUB	0	50	2600	0	0	6	26	1
FRAZIER WINERY	PROD	15880	16500	50000	APPT	20	50	2600	390	8	2	10	5
BOURASSA WINERY	PROD	9604	0	60000	APPT	15	45	2340	500	10	4	49	5
SHUTTERS WINERY	APVD	9034	11600	50000	APPT	18	40	2080	1000	26	4	14	3
VINEYARD 29	PROD	17804	14038	48500	APPT	0	30	1560	660	17	4	5	3
ELYSE WINERY	PROD	6650	0	60000	APPT	6	24	1248	0	0	7	6	3
STELTZNER VINEYARDS	PROD	6340	8160	59999	PUB	12	24	1248	845	19	4	16	4
ATALON WINERY	PROD	12100	0	60000	APPT	10	20	1040	0	0	4	6	3
HENDRY RANCH WINERY	PROD	23000	0	59000	APPT	0	20	1040	60	2	4	6	2
ALTAMURA WINERY	PROD	11800	3115	50000	APPT	0	20	1040	0	0	2	10	4
PRIDE MOUNTAIN VINEYARDS	PROD	5400	14000	50000	APPT	20	20	1040	1060	49	5	6	3
NAPA VALLEY RESERVE	PROD	26130	42000	48000	APPT	6	20	1040	4540	266	13	18	3
TOM EDDY WINERY	PROD	10200	21437	48000	APPT	0	20	1040	309	8	7	8	3
EAGLES TRACE	PROD	26099	0	40000	APPT	15	20	1040	360	16	6	9	3
NIEBAUM COPPOLA ESTATE NIE	PROD	30090	0	50000	APPT	20	15	780	1170	41	8	25	3
TWO ROCKS WINERY	PROD	6950	20682	50000	APPT	6	15	780	920	13	4	7	3
BALLENTINE WINERY	PROD	7400	0	50000	TST APPT	0	10	520	0	0	4	0	3
ROBERT BIALI VINEYARDS	PROD	19706	0	40000	APPT	4	10	520	200	2	6	10	3
BENESSERE	PROD	9994	0	40000	APPT	0	4	208	0	0	3	5	3
BROWN ESTATE VINEYARDS	PROD	2704	6000	50000	APPT	2	2	104	220	9	2	5	3
KULETO VILLA VINEYARDS	PROD	18299	0	75000	APPT	15	0	450	0	0	3	24	3
BURGESS NAPA CELLARS	PROD	14500	0	75000	NO	0	0	0	0	0	3	4	3
BEAUCANON ESTATE	PROD	2805	0	70000	NO	0	0	0	0	0	4	10	4
BURGESS CELLARS	PROD	17092	0	60000	APPT	0	0	0	0	0	5	11	3
SPELLETICH WINERY	PROD	7300	0	60000	NO	0	0	0	0	0	3	8	5
CAIN CELLARS	PROD	26220	0	59000	NO	0	0	0	0	0	6	12	3
BUEHLER VINEYARDS	PROD	12187	0	50000	TST APPT	0	0	0	0	0	2	4	3
DAVID BUSBY WINERY	APVD	18162	0	50000	NO	0	0	0	0	0	7	26	5
SPRING MOUNTAIN VINEYARDS	PROD	14000	19660	48000	APPT	0	0	0	0	0	6	10	3
VINE CLIFF WINERY	PROD	7780	15000	48000	APPT	0	0	400	1916	134	8	21	4
NEYERS VINEYARDS WINERY	PROD	8000	6800	40000	NO	0	0	0	0	0	0	4	3

WINERIES 40,000 TO 80,000 GALLONS

Sorted by Annual Events

Winery Name	Status	Bldg size	Production	Tours /Tasting	Daily visitors	Visitor / week	Annual Visitors	Total Annual Events	Employees
MAXVILLE LAKE WINERY	PROD	23662	59000	APPT	130	370	19240	369	10
NAPA VALLEY RESERVE	PROD	26130	48000	APPT	6	20	1040	266	13
TRUCHARD VINEYARDS	PROD	1632	60000	APPT	35	100	5200	175	2
VINE CLIFF WINERY	PROD	7780	48000	APPT	0	0	400	134	8
BELL WINE CELLARS	PROD	10361	40000	APPT	0	64	3328	118	6
KRUPP BROTHERS WINERY	APVD	18875	50000	APPT	124	868	45136	115	10
WOOLLS RANCH WINERY	APVD	20882	50000	APPT	60	350	18200	76	10
COQUEREL FAMILY WINERY	APVD	12741	75000	APPT	25	175	9100	67	6
HUNNICUTT WINERY	PROD	11237	60000	APPT	32	168	8736	56	4
SINEGAL ESTATE WINERY	PROD	7025	60000	PUB	21	120	6240	56	3
CEJA VINEYARDS	PROD	31758	45000	APPT	24	168	1176	56	12
BENNETT LANE WINERY	PROD	17550	50000	APPT	32	200	10400	55	3
ACCENDO CELLARS	APVD	31085	50000	APPT	32	224	11648	52	3
CAIRDEAN WINERY	APVD	24370	50000	APPT	25	175	9100	50	14
MEADOWOOD LANE WINERY	PROD	9520	48000	APPT	19	90	4680	50	4
PRIDE MOUNTAIN VINEYARDS	PROD	5400	50000	APPT	20	20	1040	49	5
NIEBAUM COPPOLA ESTATE NIE	PROD	30090	50000	APPT	20	15	780	41	8
LINCOLN RANCH WINERY	APVD	32760	50000	APPT	30	300	15600	34	11
RUDD ESTATE WINERY	PROD	9488	75000	APPT	80	250	13000	33	15
DEL DOTTO FAMILY WINERY	PROD	4200	48000	APPT	0	200	10400	31	4
CA'NANI WINERY	APVD	17923	48000	APPT	0	200	10400	31	14
MATERRA WINERY	APVD	26118	50000	APPT	18	126	6552	26	4
SHUTTERS WINERY	APVD	9034	50000	APPT	18	40	2080	26	4
LOKOYA	PROD	16712	50000	APPT	30	70	3640	24	10
ROBERT KEENAN WINERY	PROD	10006	50000	APPT	35	245	12740	21	10
STELTZNER VINEYARDS	PROD	6340	59999	PUB	12	24	1248	19	4
SILENUS VINTNERS	PROD	13740	72000	APPT	70	490	25480	18	11
SILVERADO TRAIL WINERY	APVD	33630	60000	APPT	420	2940	152880	18	10
ARKENSTONE VINEYARDS	PROD	15528	60000	APPT	30	210	10920	18	10
VINEYARD 29	PROD	17804	48500	APPT	0	30	1560	17	4

WINERIES 40,000 TO 80,000 GALLONS

Winery Name	Status	Bldg size	Production	Tours /Tasting	Daily visitors	Visitor / week	Annual Visitors	Total Annual Events	Employees
EAGLES TRACE	PROD	26099	40000	APPT	15	20	1040	16	6
ROBERT SINSKEY VINEYARDS	PROD	9000	65000	PUB	132	129	6708	14	10
SHIFFLETT ESTATE WINERY	PROD	3000	40000	APPT	20	56	2912	14	2
FARM COLLECTIVE WINERY	APVD	13865	80000	APPT	30	210	10920	13	10
TWO ROCKS WINERY	PROD	6950	50000	APPT	6	15	780	13	4
HAGAFEN CELLARS	PROD	6800	50000	APPT	25	150	7800	12	6
LAST RESORT WINERY	APVD	9839	50000	APPT	20	140	7280	12	3
BOURASSA WINERY	PROD	9604	60000	APPT	15	45	2340	10	4
TURLEY WINE CELLARS	PROD	13171	65000	APPT	15	75	3900	9	4
OUTPOST WINES	PROD	9155	50000	APPT	30	180	9360	9	10
BROWN ESTATE VINEYARDS	PROD	2704	50000	APPT	2	2	104	9	2
NORMAN ALUMBAUGH WINERY	APVD	21052	50000	APPT	20	140	7280	8	3
VILLA ANDRIANA/SUMMERS WI	PROD	9068	50000	APPT	12	70	3640	8	3
FRAZIER WINERY	PROD	15880	50000	APPT	20	50	2600	8	2
TOM EDDY WINERY	PROD	10200	48000	APPT	0	20	1040	8	7
ZD WINES	PROD	22956	70000	PUB	50	200	10400	6	10
TAMBER BEY VINEYARDS	PROD	26372	60000	APPT	20	140	7280	3	4
HENDRY RANCH WINERY	PROD	23000	59000	APPT	0	20	1040	2	4
ROBERT BIALI VINEYARDS	PROD	19706	40000	APPT	4	10	520	2	6
KULETO VILLA VINEYARDS	PROD	18299	75000	APPT	15	0	450	0	3
BURGESS NAPA CELLARS	PROD	14500	75000	NO	0	0	0	0	3
ST CLEMENT VINEYARDS	PROD	6600	72000	PUB	0	490	25480	0	13
BEAUCANON ESTATE	PROD	2805	70000	NO	0	0	0	0	4
FREEMARK ABBEY	PROD	30232	60000	PUB	0	1800	93600	0	12
STAGS LEAP WINE WINERY (DOU	PROD	20739	60000	APPT	40	280	14560	0	4
ELYSE WINERY	PROD	6650	60000	APPT	6	24	1248	0	7
ATALON WINERY	PROD	12100	60000	APPT	10	20	1040	0	4
BURGESS CELLARS	PROD	17092	60000	APPT	0	0	0	0	5
SPELLETICH WINERY	PROD	7300	60000	NO	0	0	0	0	3
CAIN CELLARS	PROD	26220	59000	NO	0	0	0	0	6
FOLIE A DEUX	PROD	9700	50000	PUB	50	350	18200	0	4

WINERIES 40,000 TO 80,000 GALLONS

Winery Name	Status	Bldg size	Production	Tours /Tasting	Daily visitors	Visitor / week	Annual Visitors	Total Annual Events	Employees
MADONNA ESTATE - MONT ST	PROD	15280	50000	PUB	0	50	2600	0	6
ALTAMURA WINERY	PROD	11800	50000	APPT	0	20	1040	0	2
BALLENTINE WINERY	PROD	7400	50000	TST APPT	0	10	520	0	4
BUEHLER VINEYARDS	PROD	12187	50000	TST APPT	0	0	0	0	2
DAVID BUSBY WINERY	APVD	18162	50000	NO	0	0	0	0	7
CHATEAU POTELLE	PROD	5790	48000	PUB	36	250	13000	0	4
CHATEAU BOSWELL	PROD	7200	48000	PUB	30	210	10920	0	4
SPRING MOUNTAIN VINEYARDS	PROD	14000	48000	APPT	0	0	0	0	6
SWANSON VINEYARDS	PROD	8480	42500	APPT	20	100	5200	0	4
JARVIS VINEYARDS	PROD	20424	40000	APPT	50	350	18200	0	4
BENESSERE	PROD	9994	40000	APPT	0	4	208	0	3
NEYERS VINEYARDS WINERY	PROD	8000	40000	NO	0	0	0	0	0

WINERIES ON PARCELS LESS THAN 10 ACRES

Name	ASMT	Acres	StreetAddr	Status	BldG SIZE	Cave Size	Prod Currnt	Tour Tastg	Visit Week	Visit Yrly	Visit Mktg	Visit Nm Ev	Emplyee Num	Parking Num
BOURASSA WINERY	057270004000	0.07	#08	PROD	9604	0	60000	APPT	45	2340	500	10	4	49
BLACK CAT VINEYARD	057270009000	0.08	194 CAMINO ORUGA ##17-#20	PROD	3350	0	12500	APPT	140	7280	120	4	3	8
FARM COLLECTIVE WINERY	057300004000	0.15		APVD	13865	0	80000	APPT	210	10920	1300	13	10	32
ST. CLAIR-BROWN WINERY	003111047000	0.31	1605 ACTION AVE	PROD	0	0	0		0	0	0	0	0	0
T-VINE CELLARS	011260019000	0.42	810 FOOTHILL BLVD	PROD	0	0	5950	PUB	0	0	0	0	0	0
PRAGER WINERY	027130016000	1.00	1281 LEWELLING LN	PROD	3352	0	8500	APPT	42	2184	0	0	4	7
ROCCA FAMILY WINERY	057170007000	1.00	129 DEVLIN RD	APVD	11770	0	20000	APPT	224	11648	10800	213	8	11
LAVA VINE	011050043000	1.00	963 SILVERADO TRL	PROD	0	0	30000	PUB	0	0	100	4	0	0
TULOCAY WINERY	045230002000	1.07	1426 COOMBSVILLE RD	PROD	1160	0	7500	PVT	0	0	0	0	2	4
PEJU	057190020000	1.07	210 CAMINO ORUGA	PROD	12800	0	20000	PVT	70	3640	100	1	2	44
DAVID BUSBY WINERY	057250023000	1.28		APVD	18162	0	50000	NO	0	0	0	0	7	26
BIN TO BOTTLE	057152014000	1.29	110 CAMINO ORUGA	PROD	13000	0	310000	NO	0	0	400	12	8	19
GRIGGS WINERY	052432006000	1.30	1020 THIRD AVE	UNKNW	541	0	20000	APPT	0	0	0	0	0	6
SWANSON VINEYARDS	027260001000	1.32	1271 MANLEY LN	PROD	8480	0	42500	APPT	100	5200	0	0	4	13
SUTTER HOME WINERY	027130014000	1.44	277 ST HELENA HWY	PROD	41000	0	200000	PUB	3500	182000	0	0	101	76
STAR VINEYARDS	030150016000	1.44	8514 ST HELENA HWY	UNKNW	2800	0	30000	APPT	20	1040	0	0	4	8
DAVIES FAMILY WINERY	009180017000	1.47	555 MAIN ST	PROD	0	0	0		0	0	0	0	0	0
ROMBAUER VINEYARDS AIRPARK 2	057240031000	1.84	615 AIRPARK RD	APVD	0	0	120000	NO	0	0	0	0	5	25
GAMBLE WINERY	031110018000	1.96	1851 COOK RD	UNKNW	7400	0	12000	APPT	100	5200	550	12	2	4
MANSFIELD WINERY	025180017000	2.00		APVD	15688	0	20000	APPT	120	6240	624	19	2	11
AUBERT WINERY	011050031000	2.00	333 SILVERADO TRL<Null>	PROD	0	0	23800		0	0	0	0	4	5
SPELLETICH WINERY	057210045000	2.22	401 GATEWAY W DR	PROD	7300	0	60000	NO	0	0	0	0	3	8
BRIAN ARDEN	011050030000	2.25	331 SILVERADO TRL<Null>	PROD	0	0	23800	PUB	0	0	200	6	0	0
BRYSON ESTATE VINEYARD	050224012000	2.32	3311 DAVID DR	PROD	0	0	0		0	0	0	0	0	0
TEDESCHI WINERY	011390016000	2.46	2779 GRANT ST	PROD	0	0	4760	NO	24	0	0	0	0	0
ELYSE WINERY	034160003000	2.50	2100 HOFFMAN LN	PROD	6650	0	60000	APPT	24	1248	0	0	7	6
FOLIE A DEUX	027540006000	3.00	7481 ST HELENA HWY	PROD	9700	0	50000	PUB	350	18200	0	0	4	16
FREEMARK ABBEY	022130023000	3.11	3022 N ST HELENA HWY	PROD	30232	0	60000	PUB	1800	93600	0	0	12	198
ZAHTILA VINEYARDS	017230009000	3.23	2250 LAKE COUNTY HWY	PROD	600	0	5000	APPT	0	0	0	0	0	1
MERRYVALE VINEYARDS	009090047000	3.30	1000 MAIN ST	PROD	20000	0	190000	PUB	570	29640	0	0	24	0
GRACE FAMILY WINERY	022210005000	3.50	1210 ROCKLAND DR	PROD	2660	0	7000	APPT	20	1040	0	0	1	4
ST CLEMENT VINEYARDS	022230013000	3.97		PROD	6600	0	72000	PUB	490	25480	0	0	13	16
BRAGG VINEYARDS	011410013000	4.00	2020 CEDAR ST	PROD	0	0	0		0	0	0	0	0	0
KATES VINEYARD	036120031000	4.15	5211 BIG RANCH RD	PROD	1200	0	20000	TST APPT	0	0	0	0	2	5
COSENTINO WINERY	027540013000	4.29	7415 ST HELENA HWY	PROD	12850	0	30000	PUB	350	18200	0	0	5	29

WINERIES ON PARCELS LESS THAN 10 ACRES

MADONNA ESTATE - MONT														
ST JOHN CELLARS	047110016000	4.37	5400 OLD SONOMA RD	PROD	15280	0	50000	PUB	50	2600	0	0	6	26
VILLA HELENA	027120016000	4.47	1455 INGLEWOOD AVE	PROD	5012	0	20000	NO	20	1040	70	2	1	2
STAR HILL WINERY	052390003000	4.71	1075 SHADY BROOK LN	UNKNW	800	0	2090	APPT	0	0	0	0	1	5
FRANK FAMILY VINEYARDS	020290007000	5.15	1091 LARKMEAD LN	PROD	102570	0	564500	PUB	2050	106600	4040	118	29	86
RUTHERFORD GROVE	027450011000	5.47	1673 ST HELENA HWY	PROD	7900	0	35000	PUB	150	7800	0	0	2	9
KENT RASSMUSSEN WINERY	025410002000	5.67	999 SILVERADO TRL	PROD	18554	0	100000	APPT	336	17472	2177	64	5	14
WILLIAM COLE WINERY	022230015000	5.72	2849 N ST HELENA HWY	PROD	5040	4000	20000	APPT	10	520	185	8	2	6
ZD WINES	030200005000	5.75	8383 SILVERADO TRL	PROD	22956	0	70000	PUB	200	10400	60	6	10	21
PHOENIX VINEYARDS	035460022000	5.78	3175 DRY CREEK RD	PROD	2580	0	5000	TST APPT	10	520	0	0	2	6
ROMBAUER VINEYARDS AIRPARK 1	057240015000	5.95	601 AIRPARK RD	PROD	91759	0	880000	NO	0	0	0	0	30	56
CONN CREEK WINERY	030120032000	5.99	8711 SILVERADO TRL	PROD	30055	0	850000	PUB	500	26000	20520	0	15	36
REID FAMILY VINEYARDS	041700004000	6.04	1020 BORRETTE LN	PROD	0	0	0		0	0	0	0	0	0
ARROYO WINERY #2	011351017000	6.20	2280 GREENWOOD AVE	UNKNW	4714	0	9520	TST APPT	0	0	0	0	0	0
CASA NUESTRA	021380001000	6.21	3473 SILVERADO TRL	PROD	3420	0	5000	APPT	100	5200	225	3	7	3
HELENA VIEW - JOHNSTON VINEYARDS	017120039000	6.25	3510 STATE HIGHWAY 128	PROD	1200	0	20000	TST APPT	50	2600	0	0	0	4
BARREL TEN QUARTER CIRCLE	057220030000	6.31	33 HARLOW CT	PROD	96200	0	44500000	APPT	70	3640	2640	36	94	75
SONOMA WINE COMPANY	058030053000	6.34	205 JIM OSWALD WAY	PROD	0	0	0		0	0	0	0	0	0
LA JOTA VINEYARD	024350022000	6.57	1100 LAS POSADAS RD	PROD	5000	5700	20000	TST APPT	4	208	0	0	1	5
LA VALLETTE WINERY	032230028000	6.57	2915 SODA CANYON RD	UNKNW	1600	0	20000	TST APPT	0	0	0	0	2	10
DEL DOTTO WINERY	039320008000	6.65	1019 ATLAS PEAK RD	PROD	7422	2364	20000	APPT	50	2600	500	10	2	59
TURLEY WINE CELLARS	022240010000	6.70	3358 ST HELENA HWY	PROD	13171	0	65000	APPT	75	3900	63	9	4	12
FALCOR WINERY	046600018000	7.00	2511 NAPA VALLEY CORPORATE DR	PROD	0	0	0		0	0	0	0	0	0
EEDEN VINEYARDS	022260004000	7.10	3505 SPRING MOUNTAIN RD	PROD	3398	0	15000	APPT	8	416	130	5	2	5
EL MOLINO WINERY	022080021000	7.14	3315 N ST HELENA HWY	PROD	5500	0	3000	NO	0	0	0	0	2	10
RANG DONG WINERY	057190023000	7.22	1 EXECUTIVE WAY	PROD	70418	0	600000	PUB	50	2600	600	3	40	88
GRIFFIN WINERY	032400018000	7.41	5850 SILVERADO TRL	APVD	1275	0	2400	APPT	28	1456	0	0	2	4
WERMUTH WINERY/RANCHO DE LAS FLORES	021030047000	7.44	3942 SILVERADO TRL	PROD	775	0	20000	PUB	100	5200	0	0	0	8
DAHL VINEYARDS	034160008000	7.51	6155 SOLANO AVE	PROD	1200	0	20000	NO	0	0	0	0	1	4

WINERIES ON PARCELS LESS THAN 10 ACRES

TUDAL WINERY	022060011000	7.55	1015 BIG TREE RD	PROD	1248	0	3500	APPT	0	0	0	0	0	5
BELL WINE CELLARS	036110030000	7.84	6200 WASHINGTON ST	PROD	10361	0	40000	APPT	64	3328	1072	118	6	8
V MADRONE WINERY	022080025000	7.85	3199 N ST HELENA HWY	PROD	6461	0	20000	APPT	90	4680	570	12	3	15
MIDSUMMER CELLARS	030120024000	7.93	771 SAGE CANYON RD	PEND	551	0	1000	APPT	0	0	0	0	0	2
VAN DER HEYDEN VINEYARDS	039390016000	7.96	4057 SILVERADO TRL	PROD	1200	0	8000	NO	0	0	0	0	2	5
SABINA VINEYARDS	022080003000	8.00	3291 ST HELENA N HWY	PROD	1600	0	8000	TST APPT	0	0	0	0	2	9
HOPPER CREEK WINERY	036110013000	8.00	6204 WASHINGTON ST	PROD	3300	0	20000	TST APPT	0	0	0	0	2	3
YOUNTVILLE HILL WINERY	031130029000	8.17	7400 ST HELENA HWY	APVD	14019	35588	100000	APPT	420	21840	3400	56	19	37
SPELLETICH FAMILY WINE CO.	046600030000	8.28	2545 NAPA VALLEY CORPORATE DR	PROD	0	0	0		0	0	0	0	0	0
SHAFER VINEYARDS	032530027000	8.50	6154 SILVERADO TRL	PROD	33630	8900	200000	APPT	105	3750	1720	29	2	20
MARIO PERELLI MINETTI	030250006000	8.80	1443 SILVERADO TRL	PROD	6400	0	20000	TST APPT	4	208	0	0	2	4
CHATEAU CHEVRE WINERY	034160033000	8.88	2030 HOFFMAN LN	UNKNW	2310	0	5000	TST APPT	0	0	0	0	1	6
SIMONE WINERY	035041027000	9.09	1100 ORCHARD AVE	UNKNW	3000	0	5000	TST APPT	0	0	0	0	0	2
CHATEAU BOSWELL	021410017000	9.12	3468 SILVERADO TRL	PROD	7200	10860	48000	PUB	210	10920	0	0	4	10
RUDD ESTATE WINERY	031050067000	9.25	500 OAKVILLE CROSS RD	PROD	9488	22000	75000	APPT	250	13000	702	33	15	10
DUTCH HENRY WINERY	020120026000	9.29	4300 SILVERADO TRL	PROD	2600	4500	20000	PUB	50	2600	0	0	13	10
CORISON WINERY	027120020000	9.50	987 ST HELENA HWY	PROD	9480	0	20000	APPT	10	520	106	8	3	7
ANOMALY	009670017000	9.54	455 BELLA VISTA CT	PROD	0	0	0		0	0	0	0	0	0
MICHAEL MONDAVI FAMILY WINERY	047370001000	9.92	1285 DEALY LN	PROD	28965	0	240000	PUB	51	2652	0	0	10	28
TRUCHARD VINEYARDS	047043021000	9.95	3234 OLD SONOMA RD	PROD	1632	8438	60000	APPT	100	5200	1865	175	2	10
MARKHAM WINERY	022200008000	9.97	2812 N ST HELENA HWY	PROD	73983	0	300000	PUB	400	20800	0	0	18	37

RECEIVED

OCT 23 2014

Napa County Planning, Building & Environmental Services

file № P13-00055

A Tradition of Stewardship
A Commitment to Service

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 *phone* (707) 253-4417
web www.countyofnapa.org/cdp/ *email* cdp@countyofnapa.org

This is an application for a development permit

Use Permit Application

To be completed by Planning staff...

Application Type: _____

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: $_____ Receipt No. _____ Received by: _____ Date: _____

**Total Fees will be based on actual time and materials*

To be completed by applicant...

Project Name: Bell Wine Cellars Modification

Assessor's Parcel №: 036-110-030 Existing Parcel Size: 7.8 ac.

Site Address/Location: 6200 Washington Street (No. / Street) Yountville (City) CA (State) 94559 (Zip)

Primary Contact: Owner Applicant Representative (attorney, engineer, consulting planner, etc.)

Property Owner: Spanos Berberian Properties LLC

Mailing Address: 2021 West March Lane (No. / Street) Stockton (City) CA (State) 95207 (Zip)

Telephone №(209) 473 6827 E-Mail: thalia.virden@bankbac.com

Applicant (if other than property owner): _____

Mailing Address: _____ (No. / Street) _____ (City) _____ (State) _____ (Zip)

Telephone №(_____) _____-_____ E-Mail: _____

Representative (if applicable): Scott Greenwood-Meinert

Mailing Address: 1455 First St, Suite 301 (No. / Street) Napa (City) CA (State) 94559 (Zip)

Telephone №(707) 252 - 7122 E-Mail: ScottGM@dpf-law.com

Use Permit Information Sheet

Use

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

See attached project description

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

District _____ Regional _____

State _____ Federal _____

Improvements

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

See attached project description

RECEIVED
OCT 23 2014
Napa County Planning, Building
& Environmental Services

BELL WINE CELLARS

PROJECT STATEMENT
MODIFICATION OF USE PERMIT

Owner/Applicant: Anthony Bell, Bell Wine Cellars
6200 Washington Street
Yountville, CA 94559
(707) 944-1673

RECEIVED
JAN 26 2015
Napa County Planning, Building & Environmental Services

Project Location: 6200 Washington Street, Yountville

APN: 036-110-030

Zoning: AP, Agricultural Preserve

Project Description:

Bell Wine Cellars is applying for a major use permit modification to Use Permit numbers U-90-42, 02129-MOD and 03315-MOD and to increase annual production from 40,000 gallons to 60,000 gallons, remodel the interior of the winery building and to modernize visitation and marketing activities using the existing approved visitor numbers.

In 1992, the winery was authorized to have a combination of various visitors, including visitors by appointments, trade representatives and marketing events. Daily visitation ranged from 24 to 76 persons per week. Annual approved marketing events included 6 events with up to 8 guests, 4 events with up to 40 guests, 2 events with up to 60 guests and one wine auction event with up to 200 guests (528 Total Marketing Visitors per year).

Over the past 20 years the visitation and marketing patterns have evolved. The winery currently averages approximately 30 visitors per day with a peak of 50 (210 visitors per week). This is consistent with the current trend in winery operations emphasizing direct sales as opposed to past reliance on distributors. Wineries must provide a unique experience to attract and retain customers, which is why the County has seen many applications over the past several years to increase the number and size of marketing events wineries are allowed to have.

This application proposes to increase visitation from what is currently occurring to allow up to 100 visitors on a peak day with an average of 420 visitors per week. A commercial kitchen is proposed to be constructed within the winery and daily wine tastings may include light food pairings such as cheese and charcuterie. Tours and tastings may also include picnicking and the sale of wine by the glass or bottle for consumption on site in the winery or outside on the patio or lawns adjacent to the bocce ball courts.

Likewise, marketing events have evolved over time and there is an emphasis on having a greater number of smaller, intimate events than previously proposed, while still being allowed to hold

the occasional larger event. Marketing Events for up to 40 guests may occur up to a maximum of four per week. No more than one such event will occur on any given day. Events may include meals. Large events may occur on any day of the week with up to 200 guests, with a maximum of 4 events in any given year (9,120 marketing guests per year). The winery will also participate in Auction Napa Valley. For those limited number of events with more than 60 guests portable toilets would be utilized.

There are 11 existing paved parking spaces with an additional five spaces available adjacent to the winery on a "grass-crete" hard surface. An additional 9 spaces are available in the residence driveway and up to 80 spaces along the side of the access road for overflow parking during larger events. Most daily visitors arrive by small bus or limousine which reduces the parking demand. This application proposes elimination of a previous use permit condition limiting the number of busses allowed to transport visitors to the property, but does not eliminate the restriction prohibiting bus idling on the property.

The major concerns with increased visitation and marketing are the increase in traffic, generation of wastewater and potential noise. Bell Wine Cellars is located immediately off of Washington Street which is a frontage road to Highway 29. There is very little traffic in the vicinity, with Washington Street having a peak daily traffic of 499 vehicles in this location, less than half of Solano Avenue, the frontage road on the opposite side of Highway 29. Visitors to the winery can safely exit Highway 29 by turning right off of the highway at Hoffman Lane and on to Washington Street. Visitors from the north would be advised at the time they make an appointment or in the invitation to an event that the best route to the winery is to exit Highway 29 on the off-ramp at California Drive and turn left to get to Washington Street. Even if a visitor ignores this advice there is a fully developed left turn lane on Highway 29 at Hoffman Lane that provides a safe harbor while waiting to turn left and exit the highway. Likewise, visitors and guests leaving the winery are advised to travel less than one mile north to the full freeway interchange to get back onto the highway. There is adequate parking for most events in the existing parking lot and on the crush pad, with additional parking between the access road and vineyard without impeding emergency access. Larger events may include shuttle buses with off-site parking.

The project also proposes several interior modifications. A new commercial grade kitchen will be installed, and two mezzanines will be constructed, one with 410 square feet to be used as a conference room/office and another with 638 square feet to be used for winery storage. The only exterior improvements will be the following:

1. New Domestic Waste Water System to be installed to accommodate increase in visitation. New system will include an additional three underground tanks, two AX-100 pods for wastewater treatment and approximately 5,000 square foot of subsurface drip dispersal lines for wastewater disposal.
2. The existing water system will be modified to isolate vineyard irrigation water and domestic drinking water via an approved backflow prevention system so that the project can comply with the requirements of a small water system under California Code.

Finally, also submitted with this Application is a traffic analysis prepared by Omni – Means Engineering Solutions, an engineering firm that has prepared numerous such analyses for wineries within the Napa Valley, indicating that the project will not have significant impacts on traffic. This traffic analysis was prepared out of an abundance of caution and should allay any traffic related concerns about this project.

Balcher, Wyntress

From: Mark Phillips <MPhillips@dpf-law.com>
Sent: Wednesday, October 29, 2014 4:46 PM
To: Balcher, Wyntress
Cc: Scott Greenwood-Meinert
Subject: RE: Bell Wine Cellars #P13-00055 Project Modification

Wyntress:

Correction, 420 is the maximum visitors per week, including marketing event visitors.

Thanks,
Mark

From: Balcher, Wyntress [mailto:Wyntress.Balcher@countyofnapa.org]
Sent: Monday, October 27, 2014 2:54 PM
To: Scott Greenwood-Meinert; Mark Phillips
Subject: Bell Wine Cellars #P13-00055 Project Modification

Hi Scott & Mark;

Upon reviewing the modification to the project you sent to me on Thursday, I note that you indicate that the modification requests 100 visitors on a peak day; average 420 per week. Please advise the maximum number of visitors proposed per week.

Thank you

Wyntress Balcher, Planner
1195 Third Street Suite 210
Napa, CA 94559
D. 707. 299.1351
F. 707. 299.4094

RECEIVED
OCT 29 2014
Napa County Planning, Building
& Environmental Services

BELL WINE CELLARS
MARKETING PLAN

The following includes all marketing activities to be conducted by Bell Wine Cellars located at 620 Washington Street, Yountville, California.

Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner:

Frequency:	Up to 4 per week (no more than one per day)
Number of persons:	10-40, average 20
Time of day:	10 am to 9 p.m.*

Wine Auction-related and other major events such as the Napa Film Festival, accompanied by food and wine, sometimes with musical program.

Frequency:	4 per year
Number of persons:	100-200, average 150
Time of day:	10:00 am to 9:00 p.m.*

All marketing events will continue to be held in all of the various winery facilities, including the winery structure, bocce ball courts and picnic areas. Food for marketing events may be prepared in the on-site kitchen or catered.

*Approximately 4-5 hours per event, depending on morning or evening schedule; staff and catering clean-up after an event until 10:00 p.m.

RECEIVED
OCT 23 2014
Napa County Planning, Building
& Environmental Services

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.

ANTHONY J. BELL	ANTHONY J. BELL
Print Name of Property Owner	Print Name Signature of Applicant (if different)
1-14-13	1-14-13
Signature of Property Owner — Date	Signature of Applicant — Date

Supplemental Application for Winery Uses

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	Existing	Expanded	Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded	Newly Proposed	None
Food at Tours and Tastings	Existing	Expanded	Newly Proposed	None
Marketing Events*	Existing	Expanded	Newly Proposed	None
Food at Marketing Events	Existing	Expanded	Newly Proposed	None
Will food be prepared...		On-Site?	Catered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	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 production capacity: 40,000 gal/y Per permit №: U-90-42 Permit date: 6/91

Current maximum actual production: 40,000 gal/y For what year? 2007

Proposed production capacity: 60,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	75	existing	100	proposed
Average daily tours and tastings visitation[1]:	50	existing	60	proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	7 days, 8 am-9 pm	existing	same	proposed
Non-harvest Production hours[2]:	same	existing	same	proposed

Grape Origin

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

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

RECEIVED
OCT 23 2014
Napa County Planning, Building & Environmental

Improvements, cont.

Total on-site parking spaces: 11 existing 25 proposed

Loading areas: 1 existing 1 proposed

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

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

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0 acres

Employment and Hours of Operation

Days of operation:	7 existing	same proposed
Hours of operation:	8 am-9 pm existing	same proposed
Anticipated number of employee shifts:	1.5 existing	same proposed
Anticipated shift hours:	8 existing	same proposed

Maximum Number of on-site employees:

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

Alternately, you may identify a specific number of on-site employees:

other (specify number) _____

RECEIVED
OCT 23 2014
Napa County Planning, Building & Environmental Services

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 79,097 sq. ft. 1.8 acres

Proposed no change sq. ft. _____ 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).

79,097 sq. ft. 1.82 acres 23 % 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 7,651 sq. ft. Proposed 8,374 sq. ft.

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

Existing 2,545 sq. ft. 33 % of production facility

Proposed 2,761 sq. ft. 33 % of production facility

Caves and Crushpads

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

None – no visitors/tours/events (**Class I**) Guided Tours Only (**Class II**) Public Access (**Class III**)

Marketing Events and/or Temporary Events (**Class III**)

Please identify the winery's...

Cave area Existing: _____ sq. ft. Proposed: _____ sq. ft.

Covered crush pad area Existing: 1,450 sq. ft. Proposed: _____ sq. ft.

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

RECEIVED
OCT 23 2014
Napa County Planning, Building & Environmental Services

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.

1-14-13

Owner's Signature **Date**

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	well	well
Name of proposed water supplier (if water company, city, district):	n/a	
Is annexation needed?	Yes No	Yes No
Current water use:	900 gpd gallons per day (gal/d)	
Current water source:	well	
Anticipated future water demand:	1625 gal/d	gal/d
Water availability (in gallons/minute):	100 gal/m	gal/m
Capacity of water storage system:	gal	60,000 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	tank	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	winery process
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	on-site septic	on-site septic
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	Yes No	Yes No
Current waste flows (peak flow):	165 gal/d	950 gal/d
Anticipated future waste flows (peak flow):	1995 gal/d	1950 gal/d
Future waste disposal design capacity:	1995 gal/d	1995 gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site):

RECEIVED
OCT 23 2014
Napa County Planning, Building

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 8 x 3.05 one-way trips per employee = 24 daily trips.

Number of PT employees: 7 x 1.90 one-way trips per employee = 12 daily trips.

Average number of weekday visitors: 75 / 2.6 visitors per vehicle x 2 one-way trips = 58 daily trips.

Gallons of production: 78,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 95 daily trips.

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 46 **PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of Saturday visitors: 100 / 2.8 visitors per vehicle x 2 one-way trips = 70 daily trips.

Total = 90 daily trips.

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .57) = 57 **PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): 8 x 3.05 one-way trips per employee = 24 daily trips.

Number of PT employees (during crush): 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of Saturday visitors: 100 / 2.8 visitors per vehicle x 2 one-way trips = 71 daily trips.

Gallons of production: 78,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 2 daily trips.

Avg. annual tons of grape on-haul: 432 / 144 truck trips daily[4] x 2 one-way trips = 6 daily trips.

Total = 111 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 140 trips.

Number of special event truck trips (largest event): _____ x 2 one-way trips = _____ trips.

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

RECEIVED
APR 21 2014

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	well	well
Name of proposed water supplier (if water company, city, district):	n/a	
Is annexation needed?	☐Yes ☐No	☐Yes ☐No
Current water use:	900 gpd gallons per day (gal/d)	
Current water source:	well	
Anticipated future water demand:	1625 gal/d	gal/d
Water availability (in gallons/minute):	100 gal/m	gal/m
Capacity of water storage system:	gal	60,000 gal

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

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	winery process
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	on-site septic	on-site septic
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	☐Yes ☐No	☐Yes ☐No
Current waste flows (peak flow):	165 gal/d	950 gal/d
Anticipated future waste flows (peak flow):	1995 gal/d	1950 gal/d
Future waste disposal design capacity:	1995 gal/d	1995 gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site):

RECEIVED
APR 21 2014
Napa County Planning, Building

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

A Tradition of Stewardship
A Commitment to Service

Project name & APN: Bell Wine Cellars Mod, 036-110-030
Project number if known: P13-00055
Contact person: Scott Greenwod-Meinert
Contact email & phone number: ScottGM@dpf-law.com 252-7122
Today's date: June 26, 2014

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Doing	Plan To Do	ID #	BMP Name
☐	☐	BMP-1	**Generation of on-site renewable energy**

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

Restored riparian vegetation along on-site stream, planted native trees south of vineyard and along stream

☐ ☐ **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 transporation (hybrid vehicles, carpools, etc.)
- ☑ bike riding incentives
- ☑ bus transportation for large marketing events
- ☐ Other:

Tasting visitors are encouraged to arrive by bicycle or in limos, vans or busses.
Approximately 50% of all guest traffic arrives in this fashion.

Estimated annual VMT _____

Potential annual VMT saved _____
% Change _____

Already Doing	Plan To Do		
☐	☒	BMP-7	**Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

See description below under BMP-5.

Applicable to new interior construction

☐	☐	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.

Existing bulbs will be replaced with energy efficient bulbs when they burn out.

☑	☐	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.

Terra Cotta light red tile roof installed

☑	☑	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!

Bicycle visitation is encouraged. Racks will be installed.

☐	☐	BMP-12	**Bicycle route improvements**

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

Already Doing	Plan To Do		
☐	☐	**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%.* Bathroom fixtures are being retrofitted and new kitchen will include water efficient fixtures
☐	☐	**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 Doing	Plan 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.

All landscape yardwaste is composted on-site.

☑ ☐ **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.

Wine bottling utilizes light-weight glass for more efficient shipping, all paper products made from recycled material

☒ ☐ **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.

The southern exposure of the winery is shaded by existing tree cover.

☐ ☐ **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.

Winery particpates on the Napa Valley Transit Circuit and encourages visitors to use service.

Already Doing	Plan To Do	
☐	☐	**BMP-23**

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

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building 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 Doing	Plan 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.gove/global warming/pdf/GW_mitigation_measures.pdf

5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.

6. California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.

7. U.S. Department of Energy (2010). Cool roof fact sheet.

8. http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html

9. Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.

10. http://energy.gov/energysaver/articles/solar-water-heaters. Retrieved 2013-05-02.

11. http://energy.gov/energysaver/articles/solar-water-heater. Retrieved 2013-05-09

12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html

13.http://www.napagreen.org/about. Retrieved 2013-05-09

14. http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612

15. http://www.napasan.com/Pages/ContentMenu.aspx?id=109

16. http://water.epa.gov/polwaste/green/index.cfm

NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX A – PROJECT APPLICABILITY CHECKLIST

Construction Site Runoff Control Applicability Checklist	County of Napa Department of Public Works 1195 Third Street, Suite 201 Napa, CA 94559 (707) 253-4351 www.co.napa.ca.us/publicworks

Project Address:	Assessor Parcel Number(s):	Project Number: *(for County use Only)*
6200 WASHINGTON ST YOUNTVILLE, CA 94558	036-110-030	

INSTRUCTIONS

Structural projects that require a building and/or grading permit must complete the following checklist to determine if the project is subject to Napa County's Construction Site Runoff Control Requirements. This form must be completed and submitted with your permit application(s). Definitions are provided in the Napa County Construction Site Runoff Control Requirements policy. **Note:** If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.

DETERMINING PROJECT APPLICABILITY TO THE CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS

- ✓ If the answer to question 1 of Part A is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Pollution Prevention Plan (SWPPP). The applicant must also comply with the SWRCB's NPDES General Permit for Stormwater Associated with Construction Activity and must provide a copy of the Notice of Intent (NOI) and Waste Discharge Identification (WDID).
- ✓ If the answer to question 1 of Part A is "No", but the answer to any of the remaining questions is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Quality Management Plan (SQMP).
- ✓ If every question to Part A is answered "No" your project is exempt from Napa County's Construction Site Runoff Control Requirements, but must comply will all construction site runoff control standard conditions attached to any building or grading permit (see Appendix D of the Napa County Construction Site Runoff Control Requirements).
- ✓ If any of the answers to the questions in Part A is "Yes", complete the construction site prioritization in Part B below.

OVER

RECEIVED
APR 21 2014
Napa County Planning, Building & Environmental Services

NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX A – PROJECT APPLICABILITY CHECKLIST

Part A: Determine Construction Phase Stormwater Requirements

Would the project meet any of these criteria during construction?

1. Propose any soil disturbance of one acre or more? ..... Yes (No)
2. Does the project propose any soil disturbance greater than 10,000 square feet?..... Yes (No)
3. Does the project propose grading, earth moving, or soil disturbance on slopes 15% or greater?..... Yes (No)
4. Does the project propose earthmoving of 50 cubic yards or more?..... Yes (No)
5. Does the project propose soil disturbance within 50 feet of a stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water" (i.e., Waters of the State defined as all waters, including but not limited to, natural streams, creeks, rivers, reservoirs, lakes, ponds, water in vernal pools, lagoons, estuaries, bays, the Pacific Ocean, and ground water)? Yes (No)

Part B: Determine Construction Site Priority

Projects that are subject to the Construction Site Runoff Control Requirements must be designated with a priority of high, medium, or low. This prioritization must be completed with this form, noted on the plans, and included in the SWPPP or SQMP. Indicate the project's priority in one of the checked boxes using the criteria below. The County reserves the right to adjust the priority of projects both before and during construction.

Note: The construction priority does NOT change construction Best Management Practice (BMP) requirements that apply to projects. The construction priority does affect the frequency of inspections that will be conducted by County staff and associated fees.

Select the highest priority category applicable to the project.

☐ High Priority
- a) Projects with soil disturbance of one acre or greater.
- b) Projects on slopes of 30% or greater.
- c) Projects proposing new storm drains.

☐ Medium Priority
- a) Projects on slopes from 5% to 29%.
- b) Projects with soil disturbance between 10,000 sq. ft and one acre.
- c) Projects with earthmoving of 50 cubic yards or more.

☐ Low Priority
- a) Projects with soil disturbance within 50 feet stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water".

Name of Owner or Agent (Please Print):	Title:
CARL BUTTS	CIVIL ENG CONSULTANT
Signature of Owner or Agent:	Date:
Carl R Butts	8/1/13

RECEIVED

APR 21 2014

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS
APPENDIX A – APPLICABILITY CHECKLIST

Post-Construction Runoff Management Applicability Checklist	County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information

Project Address:	Assessor Parcel Number(s):	Project Number: *(for County use Only)*
6200 WASHINGTON YOUNTVILLE	36-110-30	

Instructions:

Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. **Note:** If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.

POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B)

- ✓ If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
- ✓ If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
- ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.

Part A: Priority Project Categories

Does the project meet the definition of one or more of the priority project categories?

1.	Residential with 10 or more units	Yes (No)
2.	Commercial development greater than 100,000 square feet	Yes (No)
3.	Automotive repair shop	Yes (No)
4.	Retail Gasoline Outlet	Yes (No)
5.	Restaurant	Yes (No)
6.	Parking lots with greater than 25 spaces or greater than 5,000 square feet	Yes (No)

*Refer to the definitions section for expanded definitions of the priority project categories.

Part B: Standard Project Categories

Does the project propose:

1.	A facility that requires a NPDES Permit for Stormwater Discharges Associated with **Industrial** Activities?	Yes (No)
2.	New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?	Yes (No)
3.	Hillside residential greater than 30% slope	Yes (No)
4.	Roadway and driveway construction or reconstruction which requires a Grading Permit	Yes (No)
5.	Installation of new storm drains or alteration to existing storm drains?	Yes (No)
6.	Liquid or solid material loading and/or unloading areas?	Yes (No)
7.	Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?	Yes (No)
8.	Commercial or industrial waste handling or storage, excluding typical office or household waste?	Yes (No)

Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, www.swrcb.ca.gov/stormwtr/industrial.html

RECEIVED
APR 21 2014
Napa County Planning, Building & Environmental Services

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS
APPENDIX A – APPLICABILITY CHECKLIST

Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	15804	0	0	0
Patio, Impervious Decking, Pavers and Impervious Liners	6615	0	0	0
Sidewalks and paths	1394	0	0	0
Parking Lots	2935	0	0	0
Roadways and Driveways,	45475	0	0	0
Off-site Impervious Improvements	0	0	0	0
Total Area of Impervious Surface (Excluding Roadways and Driveways)	12283	0	0	0

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print):	Title:
CARL BUTTS	PROJECT CIVIL ENG. CONSULTANT
Signature of Owner or Agent:	Date:
	8/1/13

RECEIVED

APR 21 2014

Napa County Planning, Building & Environmental Services

DICKENSON PEATMAN & FOGARTY

1455 First Street, Suite 301
Napa, CA 94559

T: 707.252.7122
F: 707.255.6876

SCOTT GREENWOOD-MEINERT
scottgm@dpf-law.com

July 22, 2014

VIA EMAIL

Wyntress Balcher, Planner
Planning, Building and Environmental Services
1195 Third Street
Napa, CA 94559

Re: Bell Wine Cellars Use Permit Modification; P13-00055

Dear Ms. Balcher:

This letter is intended to address some questions and issues that you raised at our meeting on July 14 regarding this use permit modification application.

1. You asked if the application was proposing to allow retail sale of wine by the glass and/or bottle as allowed by the Evans bill. The project statement submitted on April 21 states as follows: "Tours and tastings may also include picnicking and the sale of winey by the glass or bottle for consumption on site in the winery or outside on the patio or lawns adjacent to the bocce ball courts."

2. You were concerned that the hours of operation from 8:00 AM to 9:00 PM were not consistent with most winery hours, and that tours and tastings usually did not extend past 6:00 PM or so. We are not proposing any change to the hours of operation for visitation. Use Permit 03315-MOD approved on November 5, 2003 authorized these hours of operation and we are not proposing to modify that approval.

3. You were concerned that the proposed 11:00 ending time for marketing events was not permitted by the county code. We are not familiar with that code section and would like clarification.

4. You were concerned that there could be a significant amount of people at the winery if marketing events occurred while daily visitation was occurring. We would agree to a stipulation that daily visitation for tours and tastings will not occur at the same time as a daytime marketing event.

We hope this addresses your questions and concerns. If you would like to discuss any of this please feel free to contact me.

Sincerely,

DICKENSON, PEATMAN & FOGARTY

Scott Greenwood-Meinert

cc: Anthony Bell

A Tradition of Stewardship
A Commitment to Service

RECEIVED
APR 21 2014
Napa County Planning, Building
& Environmental Services

Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
www.co.napa.ca.us/publicworks

Main: (707) 253-4351
Fax: (707) 253-4627

Donald G. Ridenhour, P.E.
Director

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	**1.0 acre feet per acre per year**
Mountain Areas	**0.5 acre feet per acre per year**
MST Groundwater Deficient Area	**0.3 acre feet per acre per year**

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
036-110-030	7.84	1.0	7.84

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	1.0 acre feet per acre per year
Mountain Areas	0.5 acre feet per acre per year
MST Groundwater Deficient Area	0.3 acre feet per acre per year

Assessor Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Alllotment (A) X (B)
036-110-030	7.84	1.0	7.84

Step #3:

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

EXISTING USE:		**PROPOSED USE:**	
Residential	0.75 af/yr	Residential	0.75 af/yr
Farm Labor Dwelling	_____ af/yr	Farm Labor Dwelling	_____ af/yr
Winery	0.86 af/yr	Winery	1.07 af/yr
Commercial	0.15 af/yr	Commercial	0.44 af/yr
Vineyard*	2.30 af/yr	Vineyard*	2.30 af/yr
Other Agriculture	0 af/yr	Other Agriculture	_____ af/yr
Landscaping	0.20 af/yr	Landscaping	0.20 af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
TOTAL:	4.26 af/yr	**TOTAL:**	4.76 af/yr
TOTAL:	1,388,030 gallons**	**TOTAL:**	1,547,802 gallons**

*Water use for vineyards should be no lower than 0.2 AF-unless irrigation records are available that show otherwise.

** To determine your existing and proposed water use in gallons, multiply the totals (in acre-feet) by 325,821 gal/AF.

RECEIVED

NOV 20 2014

Napa County Planning, Building & Environmental Services

Is the proposed use less than the existing usage ( ) Yes (X) No ( ) Equal

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.
"Commercial" includes visitors, employees and marketing events.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s)size, location, topography, rainfall, soil types, historical water data for your areas, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: _____ **Date:** _____ **Phone:** _____

RECEIVED
NOV 20 2014
Napa County Planning, Building
& Environmental Services

PERMITTED BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of weekday visitors: 12 / 2.6 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 17 daily trips.

1 1 4

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 6(2,4) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (on Saturdays): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2. 8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Total = 16 daily trips.

1 1 2 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .~~50~~) = 4 (2,2) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (during crush): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2. 8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 22 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

---

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

EXISTING BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 7 x 3.05 one-way trips per employee = 21 daily trips.

Number of PT employees: 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of weekday visitors: 45 / 2.6 visitors per vehicle x 2 one-way trips = 35 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 65 daily trips.

7 2 14

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 23 (7, 16) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Total = 72 daily trips.

4 1.5 14 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .X) = 20 (10, 10) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 78 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

---

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

EXISTING BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 7 x 3.05 one-way trips per employee = 21 daily trips.

Number of PT employees: 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of weekday visitors: 45 / 2.6 visitors per vehicle x 2 one-way trips = 35 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily[3] x 2 one-way trips = 1 daily trips.

Total = 65 daily trips.

7 2 14

(№ of FT employees) + (№ of PT employees/2) + (sum of visitor and truck trips x .38) = 23 (7, 16) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Total = 72 daily trips.

4 1.5 14 25%

(№ of FT employees) + (№ of PT employees/2) + (visitor trips x .5X) = 20 (10, 10) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily[4] x 2 one-way trips = 5 daily trips.

Total = 78 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

---

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

BELL WINE CELLARS

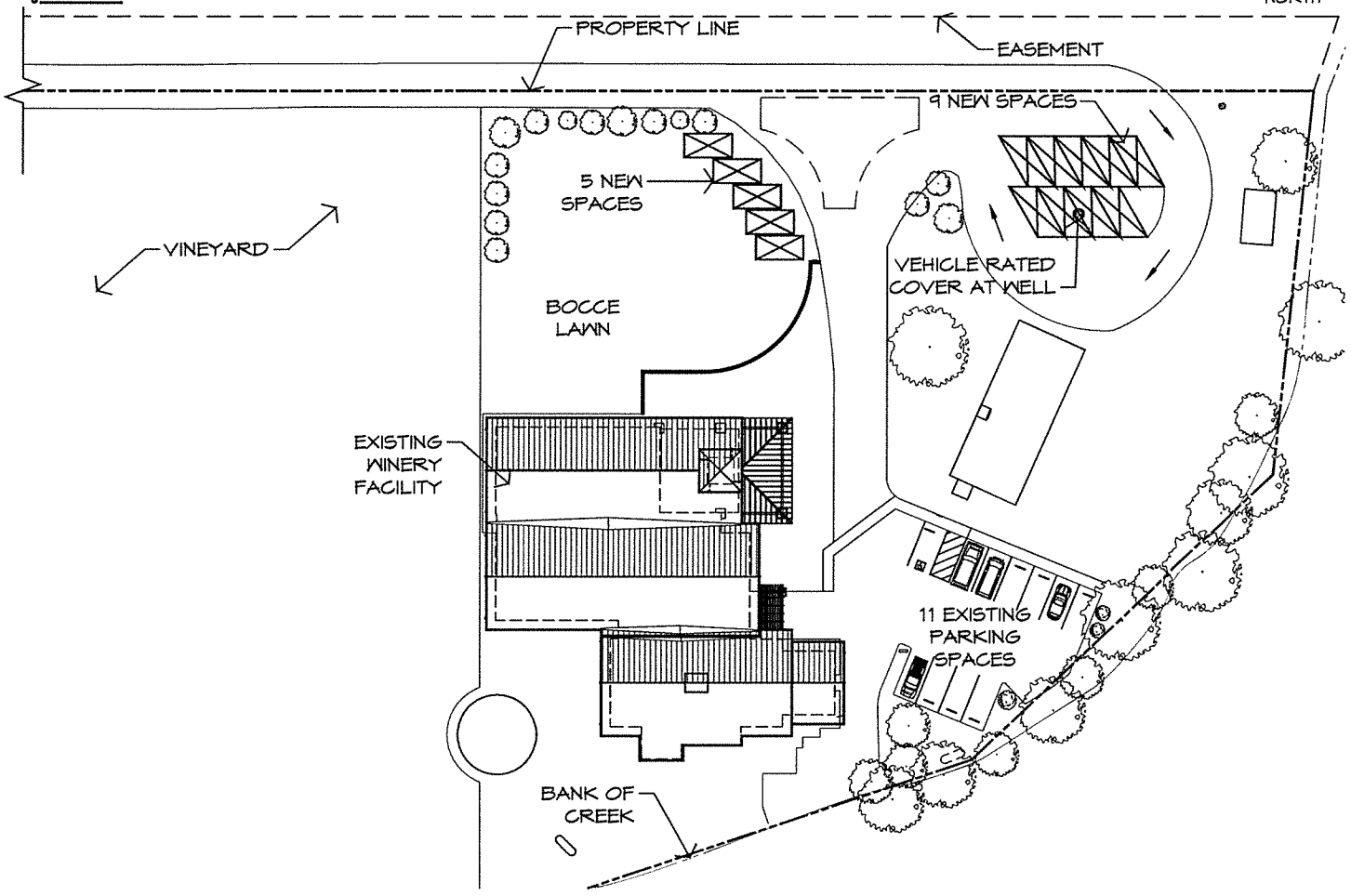
PARTIAL SITE PLAN - PROPOSED PARKING DIAGRAM

DATE: 9/4/2014

SCALE: 1" = 50'

FOR REVIEW ONLY - NOT FOR CONSTRUCTION

PROJECT NORTH



RECEIVED

OCT 22 2014

Napa County Planning, Building & Environmental Services

BELL WINE CELLARS

OVERALL FLOOR PLAN

DATE: 9/5/2014

SCALE: 1" = 20'

FOR REVIEW ONLY - NOT FOR CONSTRUCTION

PROJECT NORTH

PRODUCTION AREAS:

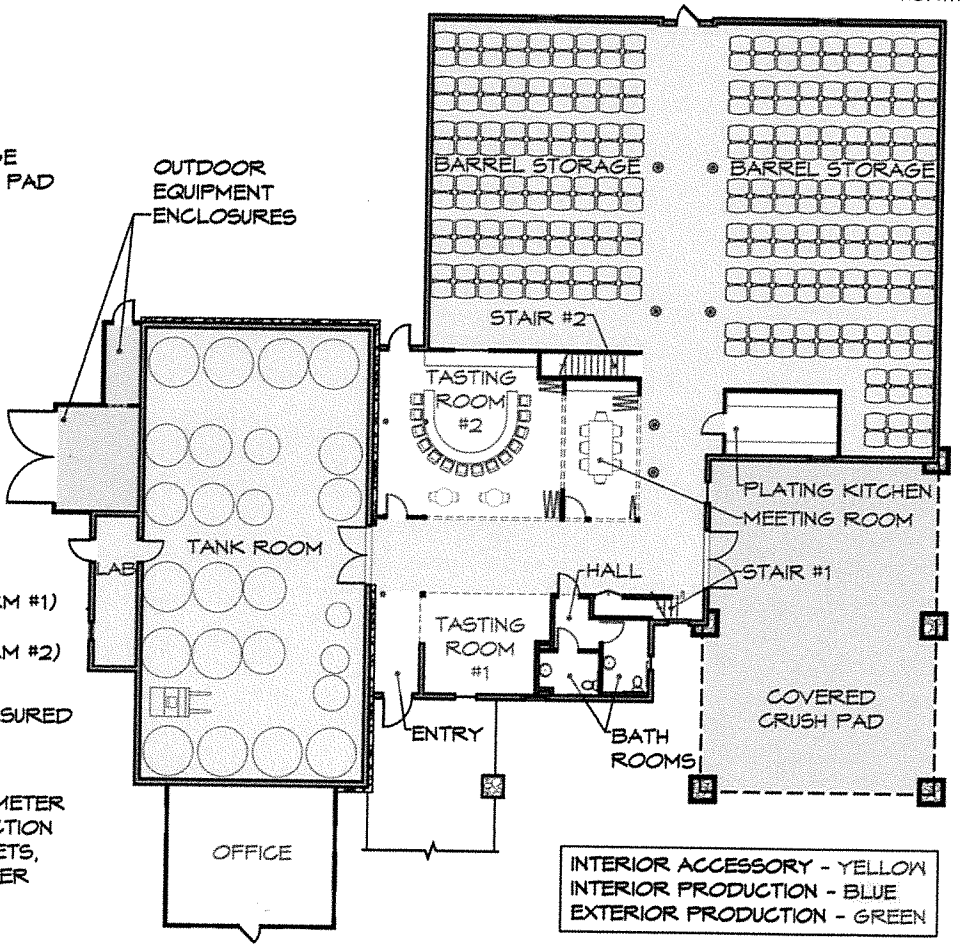
INTERIOR SQ. FT.	CBC SQ. FT.	
127	133.5	LAB
1,995	2,032	TANK ROOM
4,329	4,360	BARREL STORAGE
1,450	1,450	EXTERIOR CRUSH PAD
229	229	OUTDOOR EQUIP.

ACCESSORY AREAS:

INTERIOR SQ. FT.	CBC SQ. FT.	
460	466	OFFICE
90	110	ENTRY
45	50	HALL
52	52	STAIR #1
50	54	STAIR #2
116	132.5	BATH ROOMS
145	150	PLATING KITCHEN
201	210	MEETING ROOM
237	244	TASTING RM #1
593	628	TASTING RM #2
410	410	MEZZANIINE #1 (ABV. TASTING RM #1)
624	638	MEZZANIINE #2 (ABV. TASTING RM #2)

INTERIOR SQ. FT.:
ACTUAL OCCUPIED FLOOR AREA MEASURED TO INTERIOR FACE OF WALLS

CBC SQ.FT:
FLOOR AREA WITHIN THE INSIDE PERIMETER OF EXTERIOR WALLS, WITHOUT DEDUCTION FOR CORRIDORS, STAIRWAYS, CLOSETS, OR THICKNESS OF INTERIOR WALLS PER CBC 207.



RECEIVED
OCT 22 2014
Napa County Planning, Building & Environmental Services

BELL WINE CELLARS

OVERALL FLOOR PLAN

DATE: 9/5/2014

SCALE: 1" = 20'

PATRICK NERVIN + ASSOCIATES

FOR REVIEW ONLY - NOT FOR CONSTRUCTION

PROJECT NORTH

PRODUCTION AREAS:

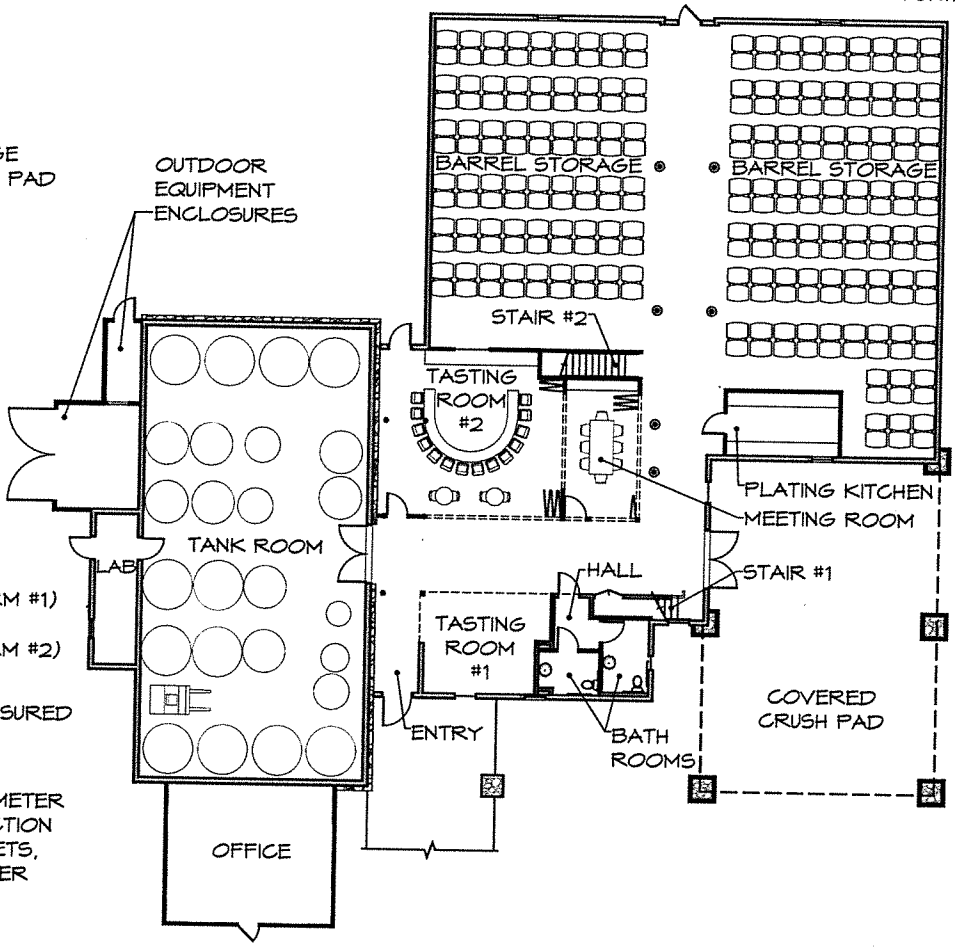
INTERIOR SQ. FT.	CBC SQ. FT.	
127	133.5	LAB
1,995	2,032	TANK ROOM
4,329	4,360	BARREL STORAGE
1,450	1,450	EXTERIOR CRUSH PAD
229	229	OUTDOOR EQUIP.

ACCESSORY AREAS:

INTERIOR SQ. FT.	CBC SQ. FT.	
460	466	OFFICE
90	110	ENTRY
45	50	HALL
52	52	STAIR #1
50	54	STAIR #2
116	132.5	BATH ROOMS
145	150	PLATING KITCHEN
201	210	MEETING ROOM
237	244	TASTING RM #1
593	628	TASTING RM #2
410	410	MEZZANIINE #1 (ABV. TASTING RM #1)
624	638	MEZZANIINE #2 (ABV. TASTING RM #2)

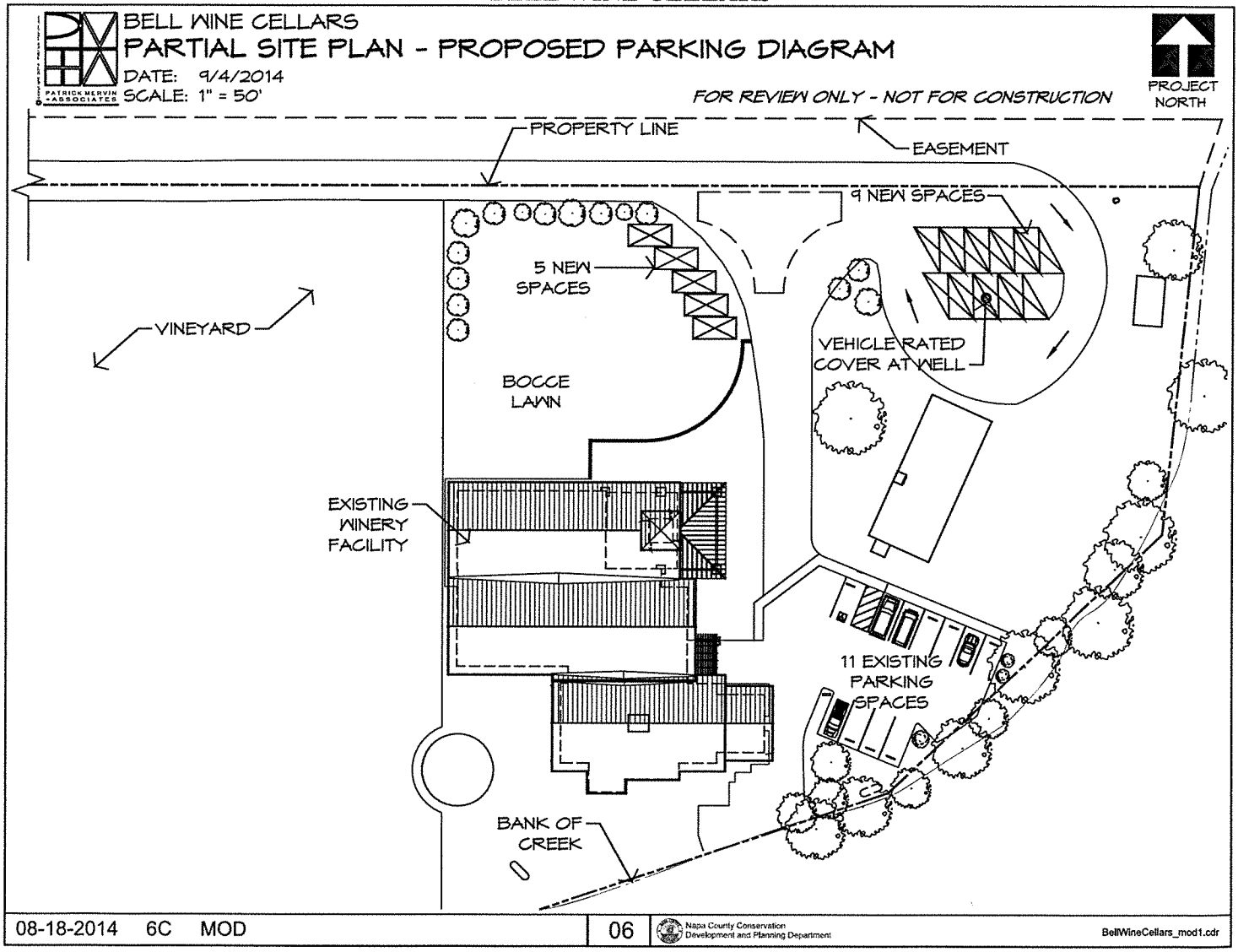
INTERIOR SQ. FT.:
ACTUAL OCCUPIED FLOOR AREA MEASURED TO INTERIOR FACE OF WALLS

CBC SQ.FT:
FLOOR AREA WITHIN THE INSIDE PERIMETER OF EXTERIOR WALLS, WITHOUT DEDUCTION FOR CORRIDORS, STAIRWAYS, CLOSETS, OR THICKNESS OF INTERIOR WALLS PER CBC 207.

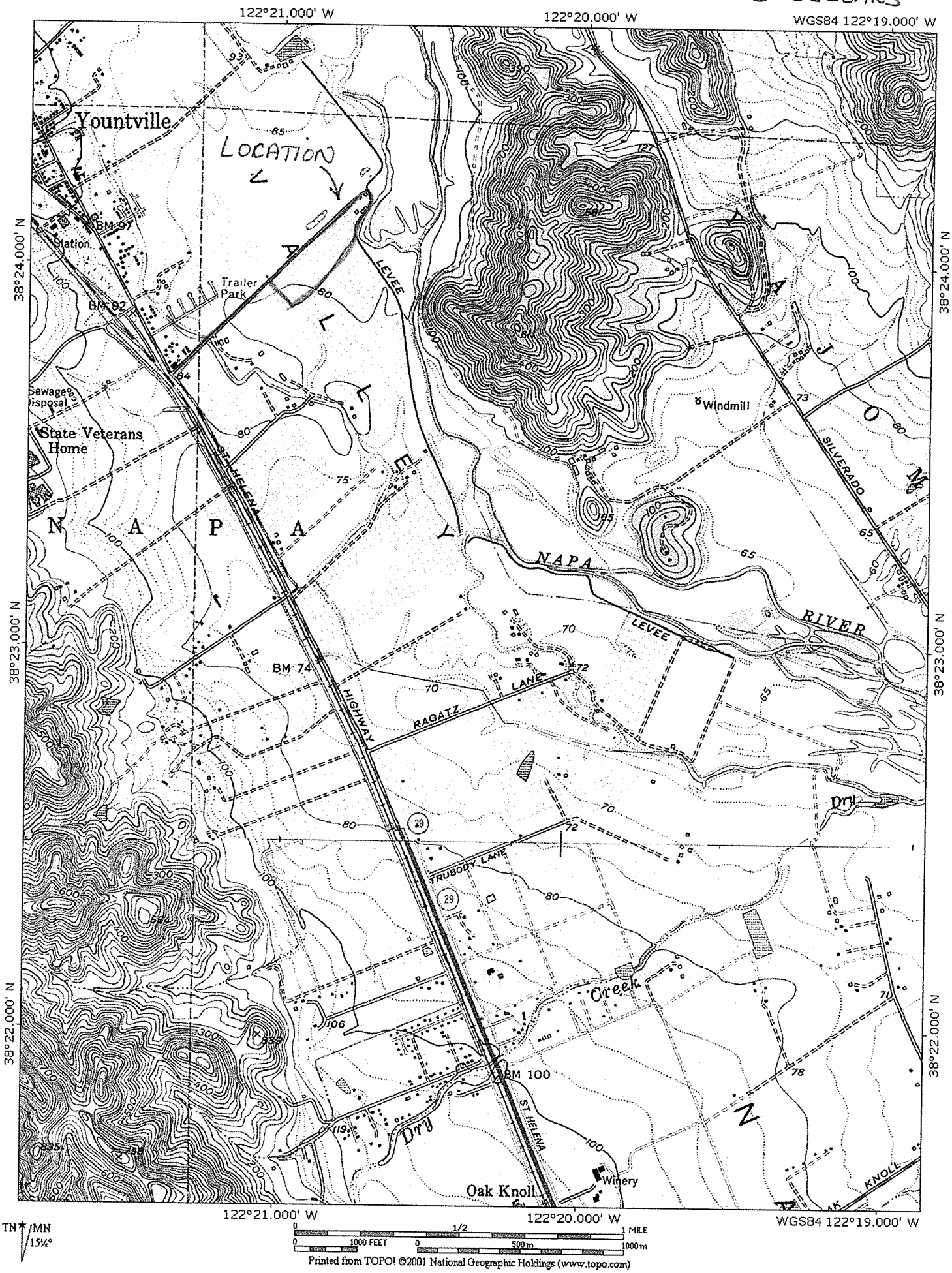


RECEIVED
OCT 22 2014
Napa County Planning, Building & Environmental Services

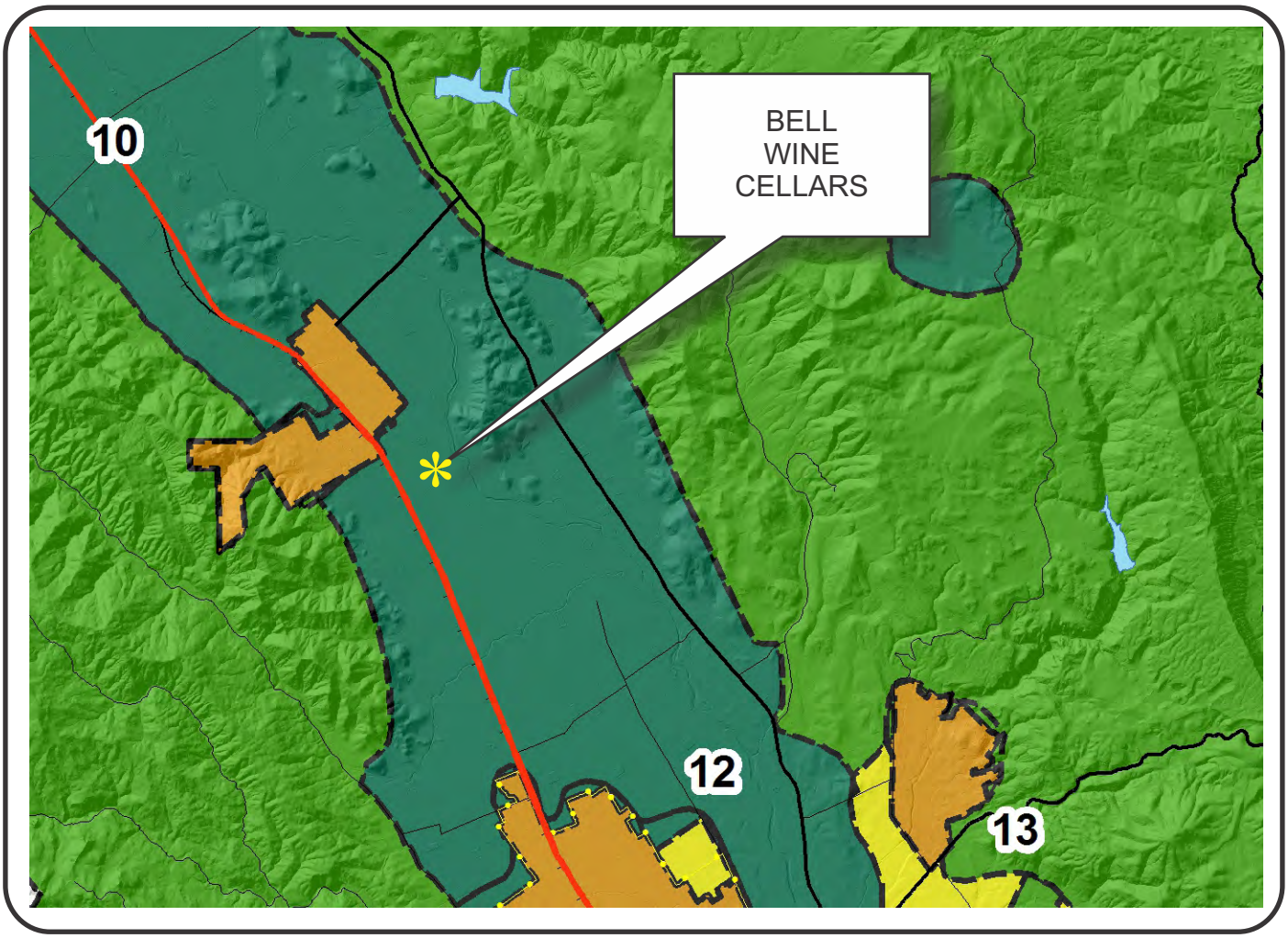
BELL WINE CELLARS



BELL WINE CELLARS



NAPA COUNTY LAND USE PLAN 2008 - 2030



SCALE IN MILES
0 2

LEGEND

N

URBANIZED OR NON-AGRICULTURAL

- Study Area
- Cities
- Urban Residential*
- Rural Residential*
- Industrial
- Public-Institutional
- Napa Pipe Mixed Use

OPEN SPACE

- Agriculture, Watershed & Open Space
- Agricultural Resource

TRANSPORTATION

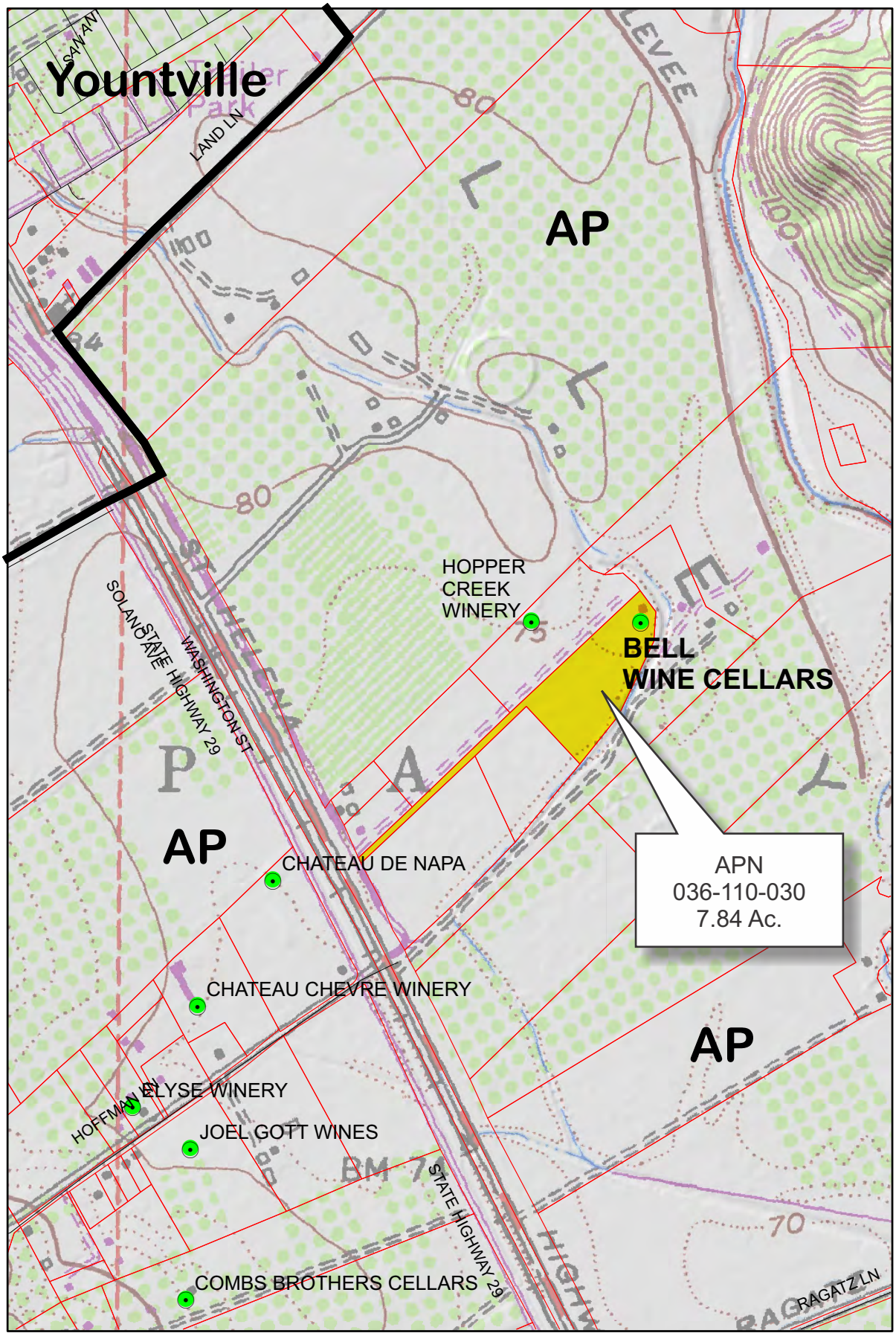
- Mineral Resource
- Limited Access Highway
- Major Road
- American Canyon ULL
- City of Napa RUL
- Landfill - General Plan
- Secondary Road
- Airport
- Railroad
- Airport Clear Zone

* See Action Item AG/LU-114.1 regarding agriculturally zoned areas within these land use designations

APN
036-110-030
08-18-2014
6C MOD

BellWineCellars_mod1.cdr

BELL WINE CELLARS



Legend

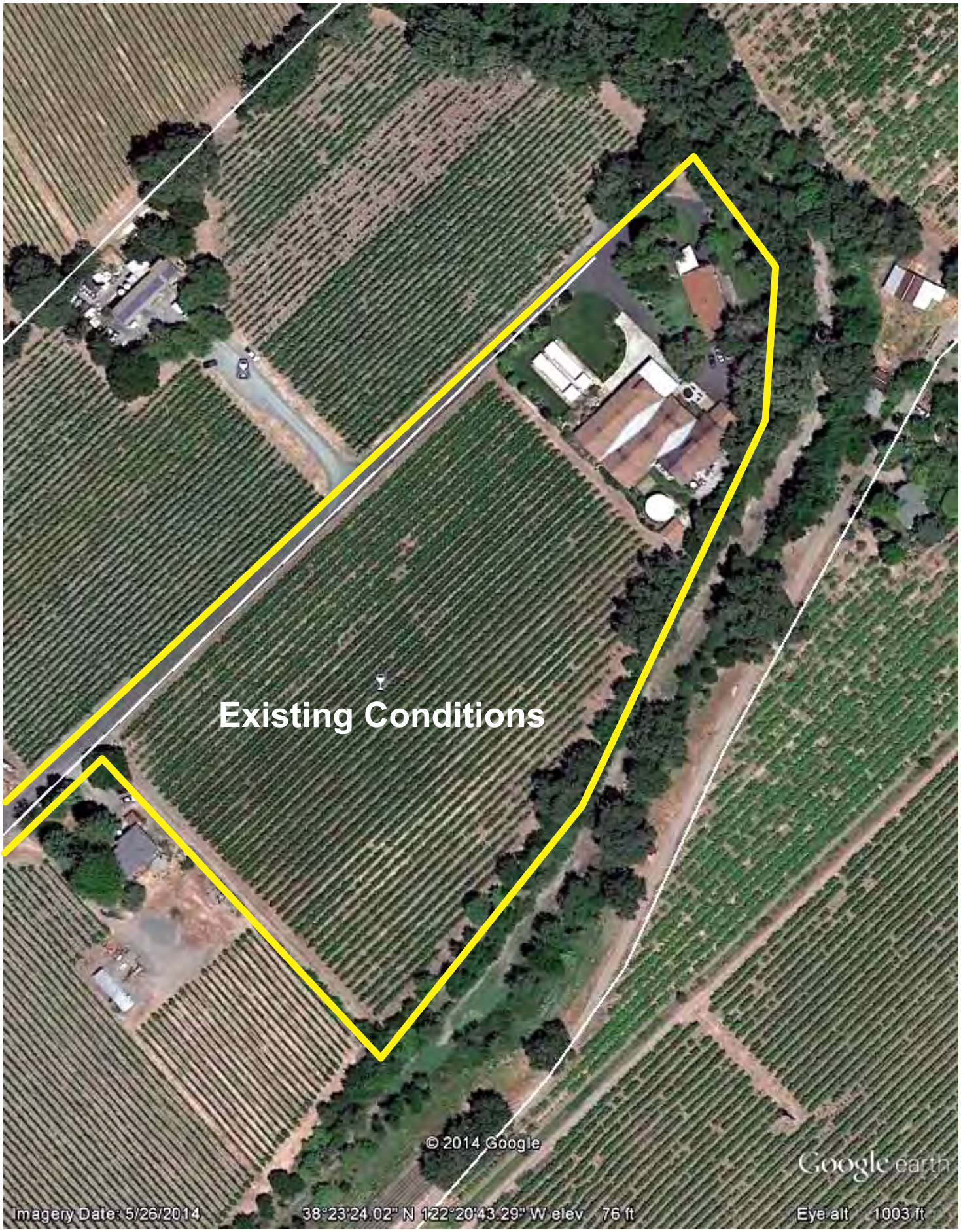
Wineries in Vicinity

- Producing
- Approved
- Pending
- Zoning
- Parcels

0 400 800 1,600 2,400 3,200 Feet

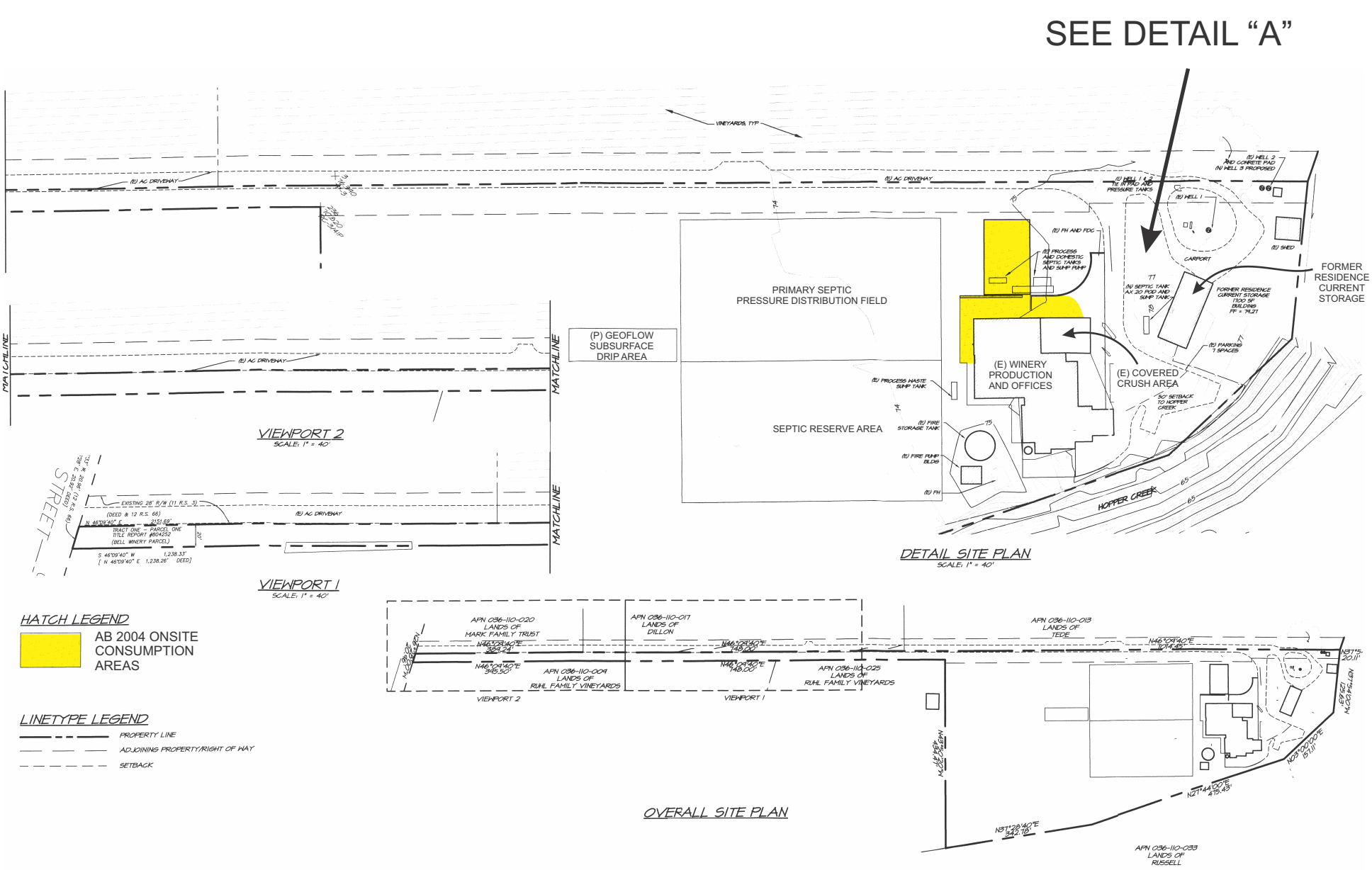
08-18-2014	6C	MOD	02	Napa County Conservation Development and Planning Department	BellWineCellars_mod1.cdr

BELL WINE CELLARS

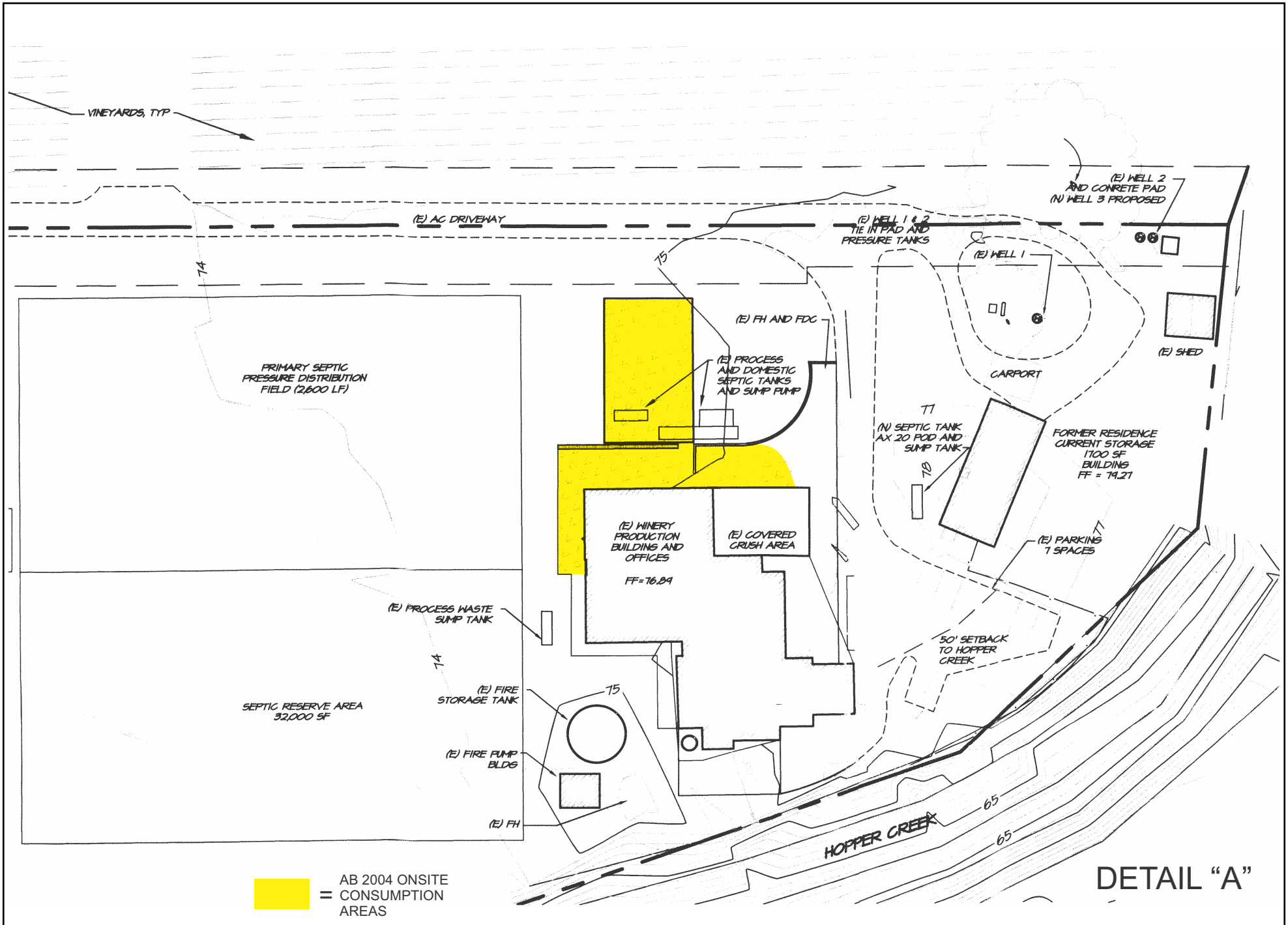


08-18-2014	6C	MOD	03	Napa County Conservation Development and Planning Department	BellWineCellars_mod1.cdr

BELL WINE CELLARS



BELL WINE CELLARS



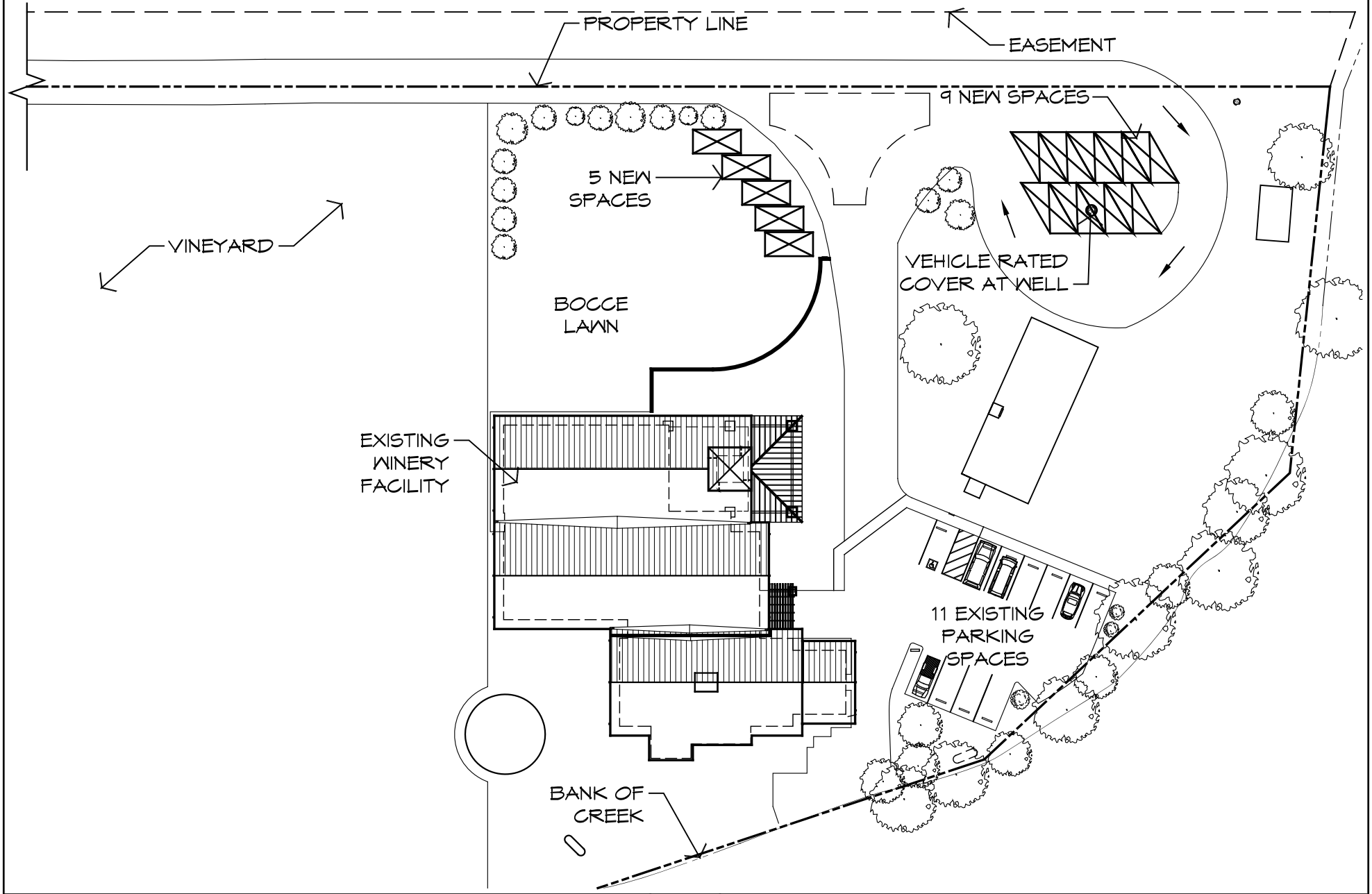
PATRICK MERVIN +ASSOCIATES

BELL WINE CELLARS
PARTIAL SITE PLAN - PROPOSED PARKING DIAGRAM

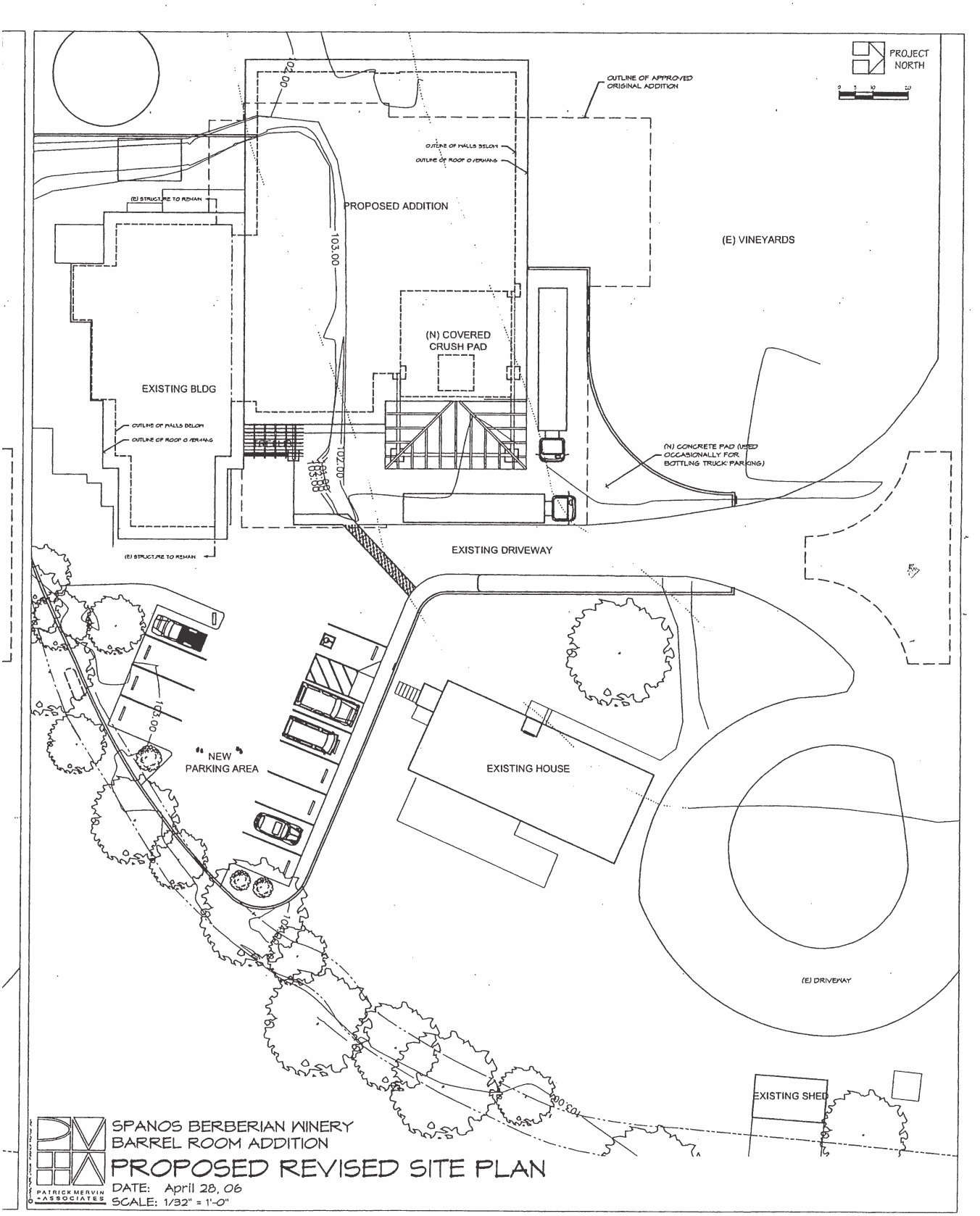
DATE: 9/4/2014
SCALE: 1" = 50'

FOR REVIEW ONLY - NOT FOR CONSTRUCTION

PROJECT NORTH

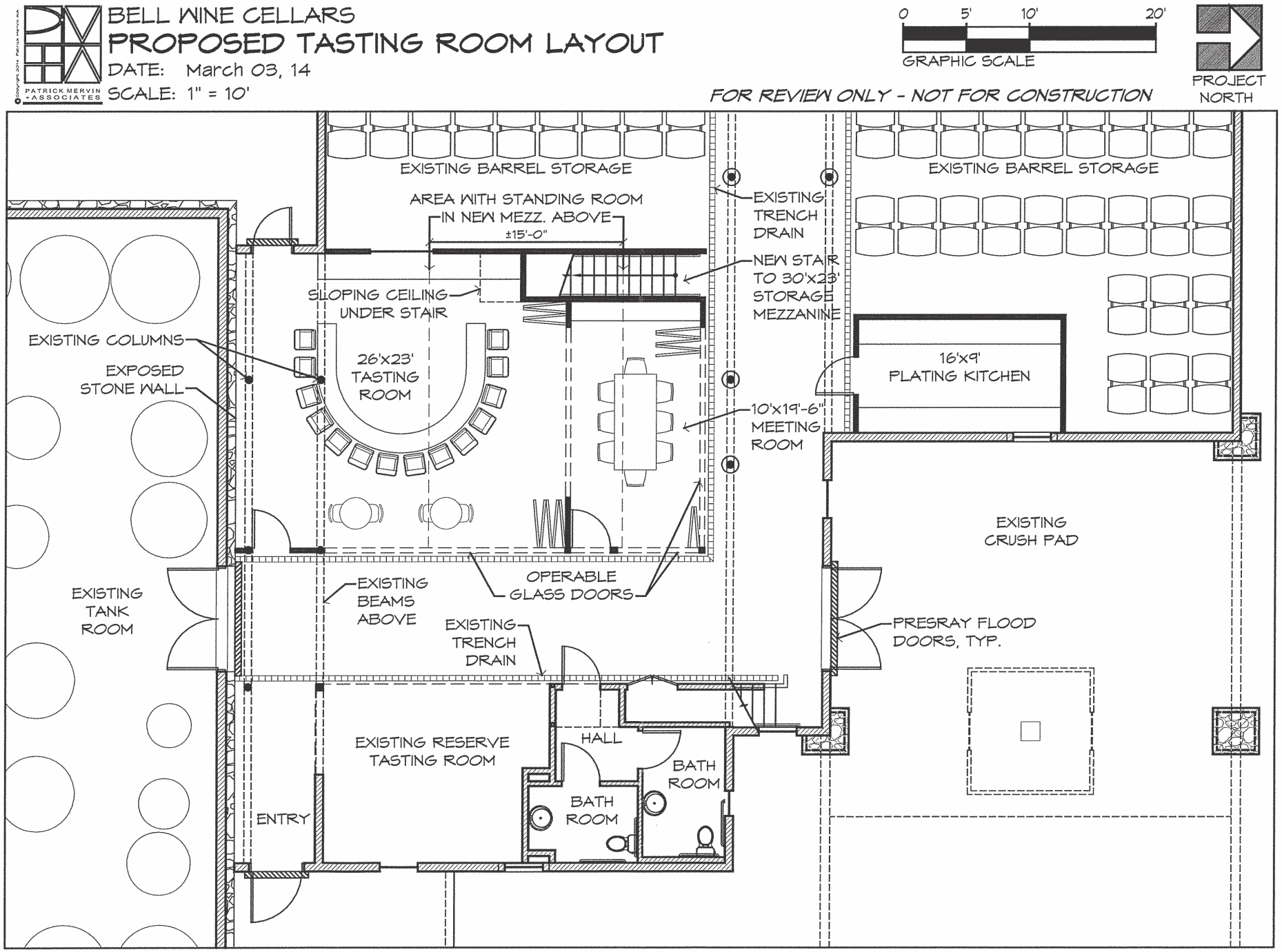


BELL WINE CELLARS



SITE PLAN APPROVED BY P06-0168-MOD 05/18/2006

BELL WINE CELLARS



FOR REVIEW ONLY - NOT FOR CONSTRUCTION

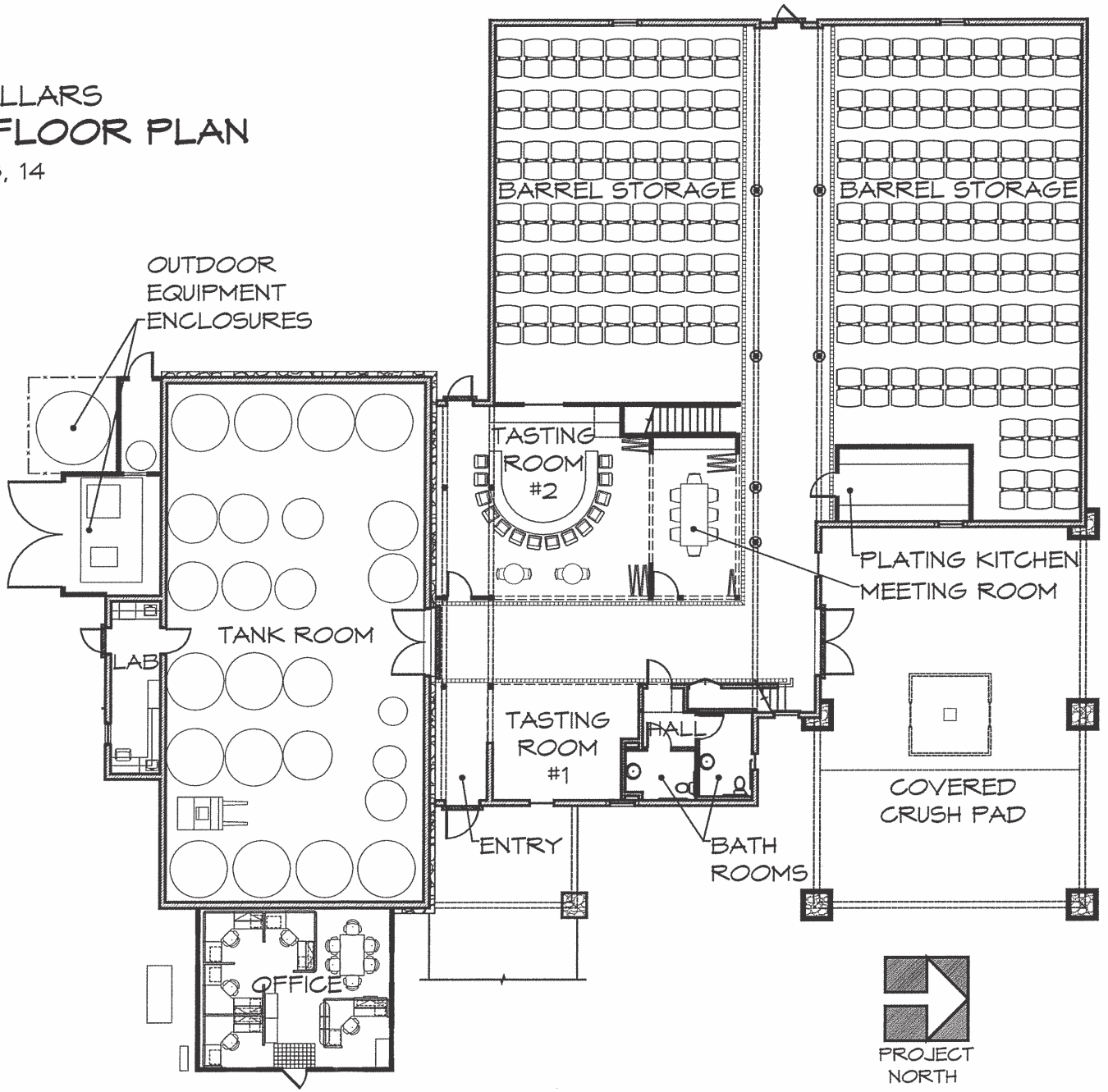
PATRICK MERVIN +ASSOCIATES

BELL WINE CELLARS
OVERALL FLOOR PLAN

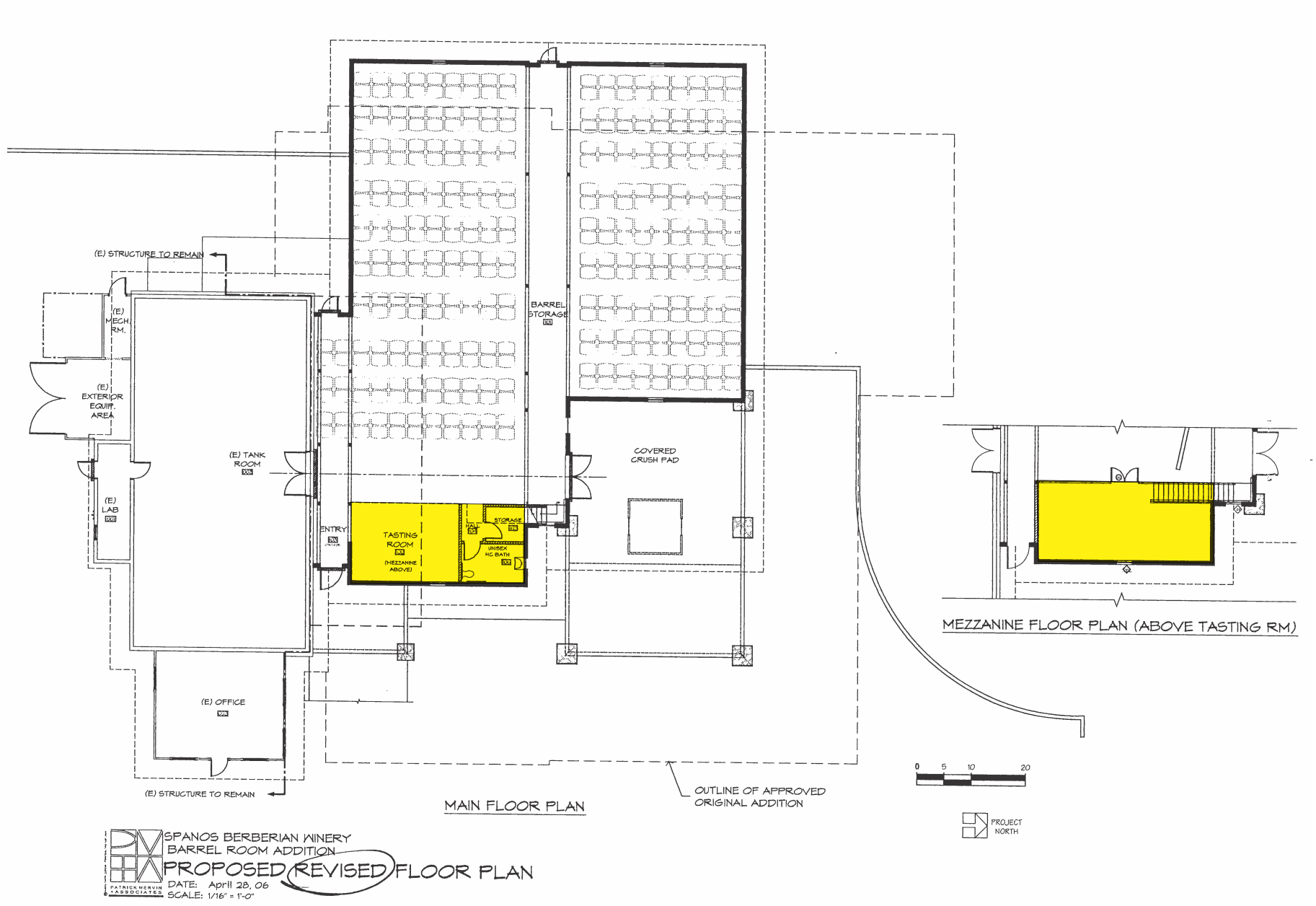
DATE: March 03, 14

PROPOSED AREAS:

SQ.FT.	ROOM
133.5	LAB
466	OFFICE
110	ENTRY
50	HALL
52	STAIR #1
54	STAIR #2
132.5	BATH ROOMS
150	PLATING KITCHEN
210	MEETING ROOM
244	TASTING RM #1
628	TASTING RM #2
2,032	TANK ROOM
4,360	BARREL STORAGE
8,622	TOTAL 1ST FLOOR
410	MEZZANIINE #1
638	MEZZANIINE #2
1,048	TOTAL MEZZANINE
1,450	EXTERIOR CRUSH PAD



BELL WINE CELLARS



MEZZANINE AREA
EXISTING FLOOR PLAN APPROVED BY P06-0168-MOD 05/18/2006

DICKENSON PEATMAN & FOGARTY

1455 First Street, Suite 301
Napa, CA 94559

T: 707.252.7122
F: 707.255.6876

SCOTT GREENWOOD-MEINERT
scottgm@dpf-law.com

March 31, 2015

Planning Commission Mtg.
APR 01 2015
Agenda Item # 9A

VIA EMAIL: heather@vinehillranch.com; napacommissioner@yahoo.com; Anne.cottrell@lucene.com; tkscott@aol.com; mattpope384@gmail.com
Napa County Planning Commission
1195 Third Street, Room 210
Napa, CA 94559

VIA EMAIL: John.McDowell@countyofnapa.org
Mr. John McDowell, Deputy Planning Director
Planning, Building and Environmental Services
1195 Third Street, Room 210
Napa CA 94559

RECEIVED
31 2015
Napa County Planning, Building & Environmental Services

VIA EMAIL: Wyntress.Balcher@countyofnapa.org
Wyntress Balcher, Planner
Planning, Building and Environmental Services
1195 Third Street, Room 210
Napa, CA 94559

Re: Bell Wine Cellars Use Permit Major Modification #P13-00055

Dear Commissioners and Planning Staff:

This letter and a letter from Anthony Bell are submitted for the purpose of adding additional rationale for the increases in visitation and marking events requested in our application. Your commission has, in the last few months, been presented with a great deal of information regarding wine market changes and the need for small wineries, such as Bell Wine Cellars, to expand direct to consumer marketing in order to sell their wine. Mr. Bell's letter provides a great deal more information about this and the evolution of Bell Wine Cellars' direct to consumer needs. Please allow me to make a few more direct comments about this application for your consideration.

Attached to this letter is a chart we have prepared of recent winery approvals and modification approvals focused on wineries near highways and collector roads in the Napa Valley. These parameters provide a more focused and timely context for comparison than the winery comparisons provided in the staff report. As you can see from the chart, Bell Wine Cellars' visitation and marketing requests are not out of line with other projects recently approved by your commission and recommended by staff, many of which reflect the same direct to consumer marketing reality facing Bell Wine Cellars. Further, Bell Wine Cellars is uniquely well located for traffic purposes as our Traffic Analysis Report indicates. Bell Wine Cellars also benefits greatly from its proximity to Yountville and its location off Washington Street which allows for a great deal of visitation by bicycle tour, something that cannot be properly quantified in a Traffic Analysis Report generated for CEQA purposes.

We highlight for you that this application asks for up to 100 daily visitors with a maximum of 420 visitors per week, with both of those limitations **including the requested 4 marketing events for up to 40 people per week**. (See staff report, bottom of first full paragraph.) In other words, if Bell Wine Cellars has a full capacity marketing event on a Friday in July it can only have 60 tastings by appointment that day. These weekly marketing events are not "on top of" daily and weekly visitation.

Hand in hand with the prior paragraph, please consider that Bell Wine Cellars seeks visitation and marketing levels for the "perfect day" and the "perfect week" at the winery. Again, think of July, not February. Bell Wine Cellars didn't even consider a "perfect year" with 21,840 total visitors. The CEQA/Planning process rightfully focuses on the theoretical maximum of what is possible, but Bell Wine Cellars is more realistic than that on an annual basis given the reality of visitation and marketing in the Napa Valley between Labor Day and Memorial Day.

We must also point out that Bell Wine Cellars, in its enduring efforts to be the best neighbor possible, has voluntarily agreed to a condition of approval ending all winery events at 9:00 p.m., an hour before the Napa Ordinance Code termination point.

Thank you for your consideration and we look forward to the hearing this Wednesday on this application.

Sincerely,

DICKENSON, PEATMAN & FOGARTY

Scott Greenwood-Meinert

Encs.

cc: Anthony Bell

Recent New Winery Approvals and Modifications Located on or near Napa County Highways and Collector Roads
(only wineries required to have appointments for tours and tastings included)

Winery	Production	Daily visitors	Weekly visitors	Weekly Events/guests	Monthly events/guests	Yearly events/guests	Total annual events/guests		
Krupp	50k	125	420	2/24		10/ 75-125	114/3496		
Cairdean	50k	25	175		4/25-50	2/ 100	50/2024		
Envy	50k	26	56		1/30	14/ 75-100	26/1550		
Swanson	100k	200	497	2/24	1/36	3/ 100-250	119/3468		
Paraduxx	200k	48	336	5/ 24		10/ 125	270/7490		
Caravanserai	100k	400	2800		35/ 8-12	8/ 150	308/5400		
Rasmussen	100k	48	336		5/ 25-50	5/ 75-125	65/2600		
Quintessa	180k	100	500			13/ 20-100	13/780		
Jamieson Ranch	800k	600	2000			72/ 25-200	72/8100		
Odette	60k	131	917		8/ 50-150		96/9600		
Tamber Bey	60k	20	140		2/ 30-75	2/ 100	26/1460		
B Cellars	45k	60	250			12/ 30-150	12/1080		
Hartwell	36k	24	168			7/25-100	7/437		
Honig	300k	100	700			8/50-100	8/600		
Coquerel	75k	25	175	1/20		14/50-200	66/3830		
Robert Keenan	50k	35	245		20/30-75	1/300	241/12900		
Corona	100k	48	336		6/24	8/75-125	80/2528		
3737 Silv. Trail	60k	60	420			18/ 35-100	8/1215		
Bell proposed	60k	100	420	4/40		4/200	212/9120		
Average		115	582				88/3864		

BELL
WINE CELLARS
6200 Washington Street
Yountville, CA 94599
Winery 707-944-1673
Fax 707-944-1674
E-Mail: info@bellwine.com
www.bellwine.com

March 28, 2015

Napa County Planning Commission
1195 Third Street, Suite 210
Napa, CA 94559

RE: Bell Wine Cellars Use Permit Major Modification #P13-00055

Dear Commissioners:
I am writing this letter to clarify, and place in context, the rationale behind our use permit modification request.

Bell Wine Cellars is neither a lifestyle winery nor a second career for me. It is the continuation of a lifetime spent in the wine grape industry and this permit application is a desire to continue this career as a financially viable business entity.

My father was Chairman and MD of a large drinks company in South Africa, and our home was on a wine estate in Stellenbosch. I spent many hours as a young person in wineries, distilleries and vineyards. In 1971 I spent time working in the wine regions of Spain and France. I have an undergraduate degree in Viticulture and Enology from Stellenbosch University, and a graduate degree in Enology from UC Davis. I joined Beaulieu Vineyard in 1979 as Viticulturist/Assistant Winemaker and when I resigned in 1994 I had been Vice President and General Manager for 5 years. At the time I joined Beaulieu Vineyard there were app. 65 wineries in Napa Valley and our nascent industry was about to go through many changes – from both an industry standpoint as well as from the regulatory standpoint. I am a Napa resident and have worked in the Napa Valley wine industry for the past 36 years.

Resulting from Cabernet sauvignon clonal research I undertook at BV, a partner and I started Bell Wine Cellars in 1991, with the intention of producing Clone 6 Cabernet. We custom crushed the first seven vintages while we built up sufficient cash flow to maintain the business. We moved to the present property in 1998 when my former partner acquired the winery parcel from Plam Vineyards. In 2015 we will celebrate our 18th vintage in the winery, and our 25th year in business. During our 18 years on this property I believe we have proven to excellent neighbors, respectful of the environment and the property and considerate to those people surrounding us. Our property improvements have taken into consideration our neighbors concerns or requests, and to the best of my knowledge nobody has filed a complaint about our winery operation.

Because our business was a custom crush operation for the first 7 years, and we had no tasting room, our business model was built around the three tier system. We were very fortunate that during my tenure at Beaulieu Vineyard I had developed relationships with many executives in the distribution network and our 1,000 case brand was able to obtain representation. Today this is impossible to achieve, especially for small wineries competing with the large drinks companies that dominate the time

BELL
WINE CELLARS
6200 Washington Street
Yountville, CA 94599
Winery 707-944-1673
Fax 707-944-1673
E-Mail:info@bellwine.com
www.bellwine.com

and attention of distributors; a proliferation of wineries and wine brands; and a reduced number of distributors available to represent brands.

In 2002 with new partners (one of whom is a former drinks distributor with strong ties to the industry) and increased access to capital and financing we were able to invest in inventory, build upon our distributor relationships and our business grew substantially. By 2007 we were a 12,000 case winery selling 86% of our total volume in the three tier system. Although we were only nominally profitable at this volume, our business model indicated that we were approaching respectable profitability.

In November 2003 a use permit modification was approved providing for the addition of a barrel building, crush pad and exterior patio – the winery as it is presently. In hindsight we failed to address the winery marketing plan during that process. We were so committed to the three tier system that our tasting room operation was not a primary focus of our business model.

As a small winery my wife and I do all of our own sales and marketing, and have traveled extensively to promote and sell our wines – our record being a combined 63 weeks of market visits. Between 2002 and 2007 we grew our business from 2,000 cases to 12,000 cases. I have spent over 20 years traveling in the three tier system, both for my own brand and for Beaulieu Vineyard, and feel that I have seen and experienced a great deal of the how the distribution system works, and how it has evolved over time.

During the period 2007 thru 2012, while our wholesale case volume remained around 12,000 cases and was approximately 86% of our total volume, our wholesale net income, on a fully loaded basis, gradually eroded from being positive to being negative. In 2013, after spending 43 weeks on the road selling and promoting our wine, we sold 10,500 cases and made a net income of $1,712.91. At our annual year end business review our partners and ourselves decided that this situation was not sustainable, we would no longer travel as extensively, we would look for our distribution network to perform more profitably and would focus our efforts entirely on our direct-to-consumer business. (We look at wholesale and retail as two independent stand-alone businesses within our operation. Thus wholesale carries its fully allocated share of rent, payroll, fixed overheads, selling expenses, travel, compliance, wine dinners and trade shows and promotional expenses).

During this period, as we observed the changes in the distribution operating environment, we made a decision to alter our business model from being dependent on the three tier system to being in better balance with the direct-to-consumer aspect of our business. Our focus shifted to our tasting room and online business, resulting in improved profitability for our winery. As we made this shift, our visitation began to increase and it became apparent that we would need to modify the winery marketing plan and visitation. Today our wholesale sales represent 65% of our total volume (down from 86%), with our ideal goal being closer to 50%. I do believe that, as a small winery, we should continue to be represented in the three tier system, as wholesale sales bear their share of the winery operating costs and national distribution provides a market presence and awareness for a brand – an offshoot being that when visitors come to Napa Valley they will stop in and visit our winery.

BELL
WINE CELLARS
6200 Washington Street
Yountville, CA 94599
Winery 707-944-1673
Fax 707-944-1674
E-Mail: info@bellwine.com
www.bellwine.com

The business world changed dramatically in the period post-2007 and the effects of the recession had a significant impact upon our industry, as it did with many.

~ Marginal companies went out of business, be they distributors, retailers or restaurants.
~ The number of distributors, already limited, became even fewer, either through attrition or merger;
~ Small distributors, while available to represent brands are cash flow challenged, and receiving prompt payment is often difficult;
~ Large drinks companies became even larger, acquiring brands or adding new items, and their influence over distributor operations increased significantly, to the extent today that distributors have divisions representing single drinks companies – in effect giving the drinks company their own national sales force within the three tier system;
~ New products and line extensions increased, adding further pressure to an already burdened distributor sales force;
~ Large retail "box stores" increased in number, and have placed the small independent retailer under pressure, with many going out of business; and
~ Independent restaurants have reduced in number, or become assimilated into the larger restaurant chains.

I feel that in many ways the demise of the independents, be they retail or restaurant, is an even bigger challenge to the small winery as they represent the account base that can properly represent small, artisanal brands that do not have the advertising dollars or national sales force to push/pull the wine through the market. We, as a winery, have built our wholesale business on the independent sector.

Each of these factors, either individually or in sum, have reduced the market opportunity for small wineries in the three tier system – fewer distributors, fewer independent retail stores with less shelf space, fewer independent restaurants with increased competition for wine list placement or by-the-glass offerings. At the same time the number of wineries in the market, and the number of items for sale has increased, making the market extremely cluttered. As distributors have become a de facto national sales force for the large drinks companies, and for obvious business reasons need to devote considerable time and attention to these companies, they have become in many ways fulfillment agencies for small wineries. This in turn requires winery personnel to travel into the market and help the distributor sell their wine (essentially do their work for them) – a very costly endeavor for a small winery.

In 2010 our winery was one of those selected for the Annual Winery Audit. We were found to be in compliance with our approved production and visitation levels. In the preparation of the data for the audit it became very evident that (a) our marketing plan, written in 1992 (7 years prior to us purchasing the property) was hopelessly outdated and did not reflect the evolving nature of the wine business in 2010; and (b) as we changed our business model to adapt to the changes in the three tier system our winery visitation would increase and the marketing plan would need to be modified.

In 2012 we retained counsel to help prepare a modified use permit application and in February 2013 filed our initial application. Unfortunately it has taken us over three years to reach the public hearing

BELL
WINE CELLARS
6200 Washington Street
Yountville, CA 94599
Winery 707-944-1673
Fax 707-944-1674
E-Mail: info@bellwine.com
www.bellwine.com

process. As we have slowly worked and re-worked our application, and, in recent months become subject to a very high level of scrutiny (which I believe is appropriate as it has resulted in a very carefully prepared, supported and vetted application) our visitation has grown beyond that covered by the 1992 marketing plan. From a compliance standpoint, our application needs to address maximum visitation levels. However actual visitation differs considerably from the peak levels requested. During season (May through October) our present visitation is not substantially different from that being requested. Off-season, our visitation remains substantially below that being requested. If one were to look at on- and off-season visitation combined, our annual guest traffic would be substantially lower than the 21,840 guests referred to in the staff report.

With respect to events, we consider these to be more appropriately named educational tastings for groups. During the 36 years I have worked in Napa, I have been involved in a number of initiatives that have impacted our industry. I wrote the original petition to create the Carneros AVA, and subsequently collaborated to create the Rutherford and Oakville AVA's; implemented one of the first grower relations programs in Napa; and worked to define wines in terms of where they are grown. Every bottle of wine produced by Bell is numbered, and our back label provides the customer with all the information pertaining to the wine – from date of harvest to type of barrels used for aging. Complete transparency – an attempt to give our wines a sense of place. I undertook the pioneering Cabernet sauvignon Clonal Trials at BV in 1980 that not only created an increased awareness for different clones in grapevines, but resulted in the planting of Clone 6 Cabernet in Rutherford in 1985 – a clone imported in the 1850's and abandoned in the early 1900's. When guests come to our winery the visit includes a vineyard, crush pad, and barrel room tour – interwoven with the story of Napa Valley and my interesting journey in the wine industry. We are a working winery and guests walk around us in the cellar as they tour; they taste wine amongst our tanks and barrels, and are able to watch us work from very close quarters, allowing them to ask questions about the process they are observing or questions in general. Our goal being to have our customers learn as much as possible about how wines are made, and what makes each wine special. We have become known for providing a rich educational experience, particularly with respect to Cabernet sauvignon clones. We feel this is an excellent way to build awareness for our brand, the Napa Valley and to teach people about grape growing and wine making.

I appreciate your consideration of our request and appreciate the opportunity to present my thoughts on the financial sustainability of a small wine business.

Respectfully submitted,

Anthony A. Bell
Proprietor and Winemaker

encl: Back label examples

cc: Scott Greenwood-Meinert, DPF

G:\Bell Shared\Bell Wine Cellars\Bell Correspondence\Napa County Planning Commission Letter 3-28-15.docx

BELL
WINE CELLARS
6200 Washington Street
Yountville, CA 94599
Winery 707-944-1673
Fax 707-944-1674
E-Mail:info@bellwine.com
www.bellwine.com

Back Label Examples

Winemaker Anthony Bell pursues his passion for spotlighting Cabernet clones by crafting single-vineyard, single-clone wines displaying the subtle qualities that make the Cabernet Sauvignon varietal so extraordinary in both the winery and the glass.

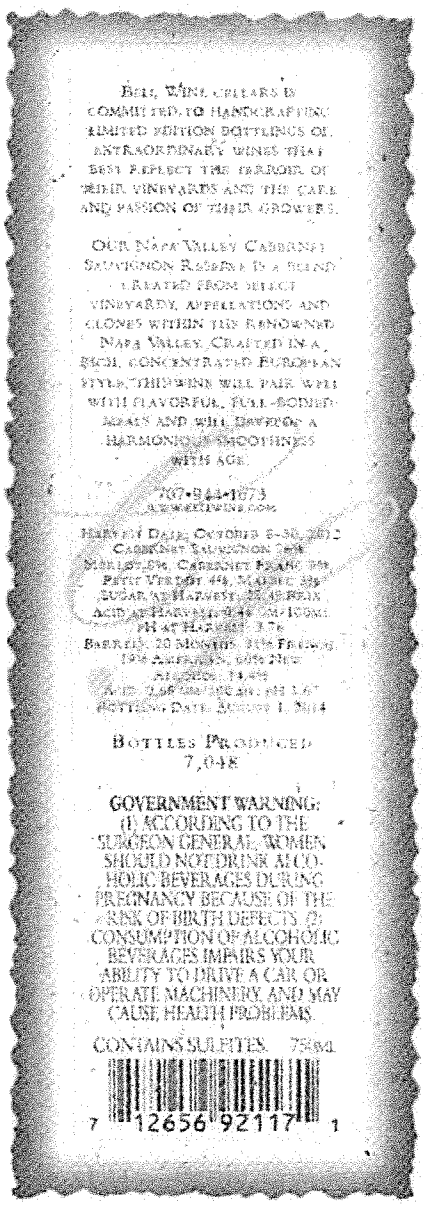
The Clone 6 is a Cabernet Sauvignon selection known for its strong flavor profile and small fruit production. This plant is not heat-treated and was imported in the late 1800's, prior to phylloxera. Small berries produce exceptional color and structure, with firm tannins.

707.944.1673
www.bellwine.com

Harvest Date: October 29 - 30, 2012
Varietal Composition:
Cabernet Sauvignon
Clone 6, Rutherford
Sugar at Harvest: 25.9° Brix
Acid at Harvest: 0.46 gm/100ml
pH at Harvest: 3.80
Barrels: 19 Months,
98% French Oak, 2% American, 96% New
Alcohol: 14.3%
Acid: 0.66 gm/100ml - pH: 3.72
Bottling Date: August 1, 2014
6,545 Bottles Produced

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES • 750ML



Fuller, Lashun

From: Balcher, Wyntress
Sent: Tuesday, March 31, 2015 12:29 PM
To: Frost, Melissa; Fuller, Lashun
Subject: FW: Bell - UP Major Mod - #P13-00055 Supplemental Information
Attachments: County-Bell Ltr.pdf; County-DPF Ltr.pdf

Attached are letters to be forwarded to the Commission

From: Scott Greenwood-Meinert [mailto:scottgm@dpf-law.com]
Sent: Tuesday, March 31, 2015 11:15 AM
To: Matt Pope; Heather Phillips; Anne Cottrell; tkscottco@aol.com; napacommissioner@yahoo.com
Cc: McDowell, John; Balcher, Wyntress
Subject: Bell - UP Major Mod - #P13-00055 Supplemental Information

Dear Commissioners and Ms. Balcher and Mr. McDowell;

After reviewing the staff report for Bell Wine Cellars' application and visiting with some of you out at the winery over the last few days, Mr. Bell and I felt it best to provide you all with more information about Bell Wine Cellars, its practices and its plans for marketing. Please review the letters attached at your convenience and we will be prepared to discuss marketing further with you tomorrow morning.

Thank you for time and consideration.

SCOTT GREENWOOD-MEINERT
707.252.7122 | SCOTTGM@DPF-LAW.COM

From: Barbara Barrera
Sent: Tuesday, March 31, 2015 9:55 AM
To: Scott Greenwood-Meinert
Subject: Bell - UP Major Mod - #P13-00055

BARBARA BARRERA
ASSISTANT TO TOM ADAMS,
SCOTT GREENWOOD-MEINERT,
JOHN TRINIDAD AND JEFFREY T. DODD
DICKENSON, PEATMAN & FOGARTY
1455 FIRST STREET, STE. 301 | NAPA, CA 94559
T: 707.252.7122| F: 707.255.6876
BBARRERA@DPF-LAW.COM | WWW.DPF-LAW.COM

For current wine law news, visit www.lexvini.com

CONFIDENTIALITY NOTICE: This e-mail transmission, and any documents, files or previous e-mail messages attached to it may contain confidential information that is legally privileged. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is STRICTLY PROHIBITED. If you have received this transmission in error, please immediately notify us by reply e-mail, by forwarding this to dpf@dpf-law.com or by telephone at (707) 252-7122, and destroy the original transmission and its attachments without reading or saving in any manner. Thank you.

From: Barbara Barrera
Sent: Tuesday, March 31, 2015 9:53 AM
To: Barbara Barrera
Subject: Scanned Document

CONFIDENTIALITY NOTICE: This email message is intended only for the use of the individual or entity to which it is addressed, and may contain information that is privileged, confidential, and/or exempt from disclosure under applicable law. If you are not the intended recipient of the message, please contact the sender immediately and delete this message and any attachments. Thank you.

RECEIVED
MAR 31 2015
Napa County Planning, Building
& Environmental Services

Planning Commission Mtg.
APR 01 2015
Agenda Item # 9A

March 30, 2015

Charlene Gallina
David Morrison
Napa Valley Planning Commission

The Massa Family has owned Massa Ranch since 1940 and are neighbors of Bell Wine Cellars. In 1991, Plam Vineyards & Winery (currently Bell Wine Cellars) requested an increase of production from 20,000 to 40,000 gallons of wine. They were granted this request. The Massa Family hired an attorney to appeal this action by the Planning Department because the family residence, built in 1840, is less than 150 feet from the winery. Over the years the noise has been very disturbing to The Family. The appeal went before the Board of Supervisors and was upheld under the condition outlined in Use Permit #U-90-42. (This document is included.) In 2002, Michael Clark, grandson to Frank & Adra Massa, had discussion with Anthony Bell about tripling the size of the building, which was allowed to move forward to ease the noise from the operation of wine production. This actually made a significant difference in the noise level from the winemaking operation. However since this expansion, the winery has not abided by the Use Permit #U-90-42 in the amount of visitors and events held at the winery, as well as lighting, landscaping, and a very loud compressor.

We are still trying to be good neighbors. We have not filed any written complaints to the County, however the county has received phone calls and visits from The Family in regard to these unauthorized events, lighting, and noise from compressor.

Part of the cement slab of the back of the winery actually sits on Massa Property. In 1958 Frank Massa purchased 1.20 acres of land so we could save the 100 to 800 year old Oak trees along the creek bank across from the main residence. Recently Fish & Wildlife was called because Bell Cellars Vineyard Management stated he was an arborist removing 12" diameter limbs from our trees. There is currently a young Bald Eagle living in the trees on the creek.

I ask The Planning Commission to not move forward until a meeting can be held between the two property owners with The Planning Department present. My meetings with Anthony Bell seem to go nowhere. At these meetings, I am not provided with the same information that The Planning Department is provided. I have questioned Anthony Bell regarding the difference in the information he is providing me and The Planning Department. He tells me it is the attorney for Mr. Berberian, the property owner, who is supplying The Planning Department different information.

After all that has been stated, The Family wishes to remain good neighbors, and may be interested in letting the winery increase its production, but first there needs to be a meeting with The Massa Family, Anthony Bell, and The Planning Department. As for further increasing visitation, even 40 guests drinking wine outdoor within 150 feet of my home is comparable to having a cocktail lounge on our front gardens. This current request could result in up to 21,840 guests per year plus an additional 9,120 guests for marketing events. Currently the Yountville Wine Trolley makes a routine stop at Bell Cellars ringing its bell. This also is not consistent with the current Use Permit. We request absolutely no increase in

visitations and current visitations should be held inside the winery. As for the use of the Bocce Court, it is my understanding from The County of Napa file, the Bocce Court is allowed for winery employees, family, and owners. In this expansion, the current parking lot should be moved at least 45 feet away from the creek, and all lighting removed from this area that shines into the master bedroom of the main residence. Also, the lighting on the exterior building needs to be addressed as it is in violation of the Use Permit. I would like to see the documentation regarding the 75% rule for Napa Valley grape purchase that has not been provided to The County.

Thank you,

The Massa Family
Michael Clark
PO Box 4050
Yountville, CA 94599
(707) 480-3309

Fuller, Lashun

From: Balcher, Wyntress
Sent: Tuesday, March 31, 2015 4:04 PM
To: Fuller, Lashun; Frost, Melissa
Subject: FW: Michael Clark - Bell Wine Cellars
Attachments: NV Planning Commission Bell Wine Cellars.pdf

Attached is the letter for the planning commission
Wyntress

From: Michael Clark [mailto:mclarkdesign@sbcglobal.net]
Sent: Tuesday, March 31, 2015 3:56 PM
To: Balcher, Wyntress
Subject: Michael Clark - Bell Wine Cellars

Hello Wyntress,

Attached is my letter for The Planning Department. I will forward the Use Permit very soon.

Thank you,
Michael Clark

CONFIDENTIALITY NOTICE: This email message is intended only for the use of the individual or entity to which it is addressed, and may contain information that is privileged, confidential, and/or exempt from disclosure under applicable law. If you are not the intended recipient of the message, please contact the sender immediately and delete this message and any attachments. Thank you.

NAPA COUNTY

CONSERVATION -- DEVELOPMENT
AND PLANNING DEPARTMENT

JEFFREY REDDING
Director

1195 THIRD STREET, ROOM 210 • NAPA, CALIFORNIA 94559-3092
AREA CODE 707/253-4416

RECEIVED
MAR 31 2015
Napa County Planning, Building
& Environmental Services

Planning Commission Mtg.
APR 01 2015
Agenda Item # 9A

January 21, 1992

Frank Massa
2240 First St.
Napa, CA 94558

Re: Permit Request #U-90-42 - Assessor's Parcel #36-110-30

Dear Mr. Massa:

Please be advised that the Napa County Board of Supervisors on January 21, 1992 upheld your appeal to a decision made by the Conservation, Development and Planning Commission on July 24, 1991 approving an increase in annual production at the Plam Winery from 20,000 to 40,000 gallons per year with retail sales and tours/tastings by appointment. While it upheld your appeal, the Board of Supervisors granted the requested use permit #U-90-42, subject to the attached conditions of approval.

Pursuant to Section 12806 of the Napa County Code, the use permit must be activated within one (1) year from the approval date (i.e. by January 21, 1993) or the use permit shall automatically expire and become void. A one-year extension of time in which to activate the use permit may be granted by the County provided that such extension request is made thirty (30) days prior to the expiration date. A request for an extension of time is subject to payment of a $300.00 filing fee.

JEFFREY R. REDDING
Director

cc: John Tutuer, Assessor
Bill Bickell, Director of Public Works
Robert Westmeyer, County Counsel
Gary Brewen, Building Codes Administrator
Michael Clark
Kenneth Plam

JRR:rl:7:Massa.Plm

CONDITIONS OF APPROVAL
U-90-42
PLAM VINEYARDS AND WINERY

1) The permit shall be limited to a maximum annual production capacity of 40,000 gallons with retail sales and tours/tastings by appointment with physical changes to be limited to the use of an existing shed for storage of winery-related supplies. The project shall conform to the approved site plan, floor plans, and elevations including any modifications required by these conditions. Primary case goods storage and office activities shall continue to take place off site (i.e., temporary storage and incidental office activities may occur on site). Any expansion of production capacity, changes in use, or changes in construction shall be subject to the approval of the Planning Director or if deemed necessary, the County Planning Commission.

2) Hours of operation of the winery, including the crush operation, shall be limited to 8:00 a.m. - 9:00 p.m. weekdays and 10:00 a.m. - 9:00 p.m. weekends.

3) All wine making operations authorized by this permit shall be confined to the existing slab on the north side of the existing winery building.

4) All existing, exterior lighting located on the south wall on the winery building shall either be removed or shielded so that light is directed away from the adjacent property to the south, within 90 days of final action by the Board of Supervisors. An inspection shall be conducted at the end of this 90 day period to ensure compliance with this condition.

5) Accessory uses permitted under Section 12232(j) of the County Code shall be limited to private tours and tasting as defined in Section 12070 of the Code.

6) Activities related to marketing of wine as defined in Section 12071 of the Napa County Code and private tours and tastings as defined in Section 12070 of the Napa County Code shall be limited to those activities identified in the attached Exhibit "A", incorporated by reference. Cultural and social events not related to wine education shall not be permitted without the appropriate approval from the County.

7) Visitation to the winery by buses shall be limited to a maximum of three (3) per year total. Use of the buses shall be limited to those persons who are members of the wine trade only. Operators of buses shall turn off bus engines after being on site 15 minutes. Bus passenger drop-off shall occur on the gravel parking area, north of the existing winery or at points northwesterly of this area. Buses awaiting passenger pick-up may park only in designated drop-off areas.

8) Retail sales shall be limited to that wine allowed by Section 12202(g)(5)(C) of the Napa County Code.

9) Compliance with the four (4) signed Mitigation Measures contained in the attached Project Revision Statement.

10) The applicant shall comply in full with the recommendations relating to outdoor equipment on the south side of the existing winery contained in the November 22, 1991

ANNE M. KIRLIN
ATTORNEY AT LAW
1001 SECOND STREET, SUITE 320
NAPA, CALIFORNIA 94559-3017
(707)224-5698
FAX (707)224-7865

RECEIVED
OCT 2 8 1991
NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

October 23, 1991

Jeffrey Redding, Director
Conservation Development & Planning
County of Napa
1195 Third Street
Napa, CA 94559

Re: Plam Vineyards and Winery
Appeal - November 12, 1991

Dear Mr. Redding:

Following the hearing on October 8, 1991, you suggested:

1) That a site visit with the parties seemed appropriate; and

2) That in advance of such a visit you would contact the attorney for appellants to request that they clarify their concerns in writing in order to focus everyone's efforts on an effective resolution of the issues raised.

As of this date, I am not aware of any communication between you and the appellants attorney nor have I received any inquiries from you regarding a time and procedure for conducting a site visit.

Plam Vineyards and Winery remains very willing to cooperate with the County staff and the neighbors, but we need some indication from you on how to proceed in a timely fashion prior to the November 12, 1991 hearing.

Very Truly Yours,

Anne M. Kirlin

Anne M. Kirlin

ld/sec

cc: K. Plam
P. Reichers

NAPA COUNTY

CONSERVATION — DEVELOPMENT
AND PLANNING DEPARTMENT

1195 THIRD STREET, ROOM 210 • NAPA, CALIFORNIA 94559-3092
AREA CODE 707/253-4416

JEFFREY R. REDDING
Director

July 24, 1991

Assessor's Parcel # 36-110-30

Kenneth Plam
330 Pratt Avenue
St.Helena, CA 94574

Dear Mr. Plam:

Please be advised that Use Permit Application Number U-90-42 has been approved by the Napa County Conservation, Development and Planning Commission based upon the following conditions.

(SEE ATTACHED LIST OF CONDITIONS OF APPROVAL)

APPROVAL DATE: July 24, 1991 **EXPIRATION DATE: August 7, 1992**

The use permit becomes effective ten (10) working days from the approval date unless an appeal is filed with the Napa County Board of Supervisors pursuant to Title XIII of the Napa County Code. You may appeal the conditions of approval. In the event an appeal is made to the Board by another, you will be notified.

Pursuant to Section 12806 of the Napa County Code, the use permit must be activated within one (1) year and ten (10) calendar days from the approval date or the use permit shall automatically expire and become void. A one-year extension of time in which to activate the use permit may be granted by the County provided that such extension request is made thirty (30) days prior to the expiration date. A request for an extension of time is subject to payment of a $300.00 filing fee.

This letter serves as the only notice you will receive regarding the expiration date of your permit or procedures for extensions.

Very truly yours,

MICHAEL MILLER
Deputy Planning Director

cc: John Tuteur, County Assessor
Gary Brewen, Building Codes Administrator

CONDITIONS OF APPROVAL
U-90-42
PLAM VINEYARDS AND WINERY

1) The permit shall be limited to approval to increase annual production of an existing 20,000 gallon winery with retail sales and tours/ tastings by appointment to 40,000 gallons, with physical changes to be limited to the use of an existing shed for storage of winery-related supplies. The production capacity shall not exceed 40,000 gallons as averaged over any consecutive three (3) year period with a maximum 20 percent variation, and the applicant shall report to the Planning Department in December of each year the number of gallons produced during that year. The project shall conform to the approved site plan, floor plans, and elevations including any modifications required by these conditions. Primary case goods storage and office activities shall continue to take place off site (*i.e., temporary storage and incidental office activities may occur on site*). Any expansion of production capacity, changes in use, or changes in construction shall be subject to the approval of the Planning Director or if deemed necessary, the County Planning Commission.

2) Accessory uses permitted under Section 12232(j) of the County Code shall be limited to private tours and tasting as defined in Section 12070 of the Code.

3) Activities related to marketing of wine as defined in Section 12071 of the County Code and private tours and tastings as defined in Section 12070 of the County Code shall be limited to those activities identified in the Use Permit Application Supplemental Information Sheet. Cultural and social events not related to wine education shall not be permitted without the appropriate approval from the County.

4) Retail sales shall be limited to that wine allowed by Section 12202(g)(5)(C) of the Napa County Code.

5) Compliance with the four (4) signed Mitigation Measures contained in the attached Project Revision Statement.

6) The applicant shall comply with all requirements of the County Department of Public Works identified in their letter of March 25, 1991.

7) The applicant shall comply with all requirements of the County Environmental Health Department including the eight (8) conditions in their letter of March 18, 1991.

8) The applicant shall comply with all fire protection requirements of the Napa County Fire Department as set forth in their comments of March 13, 1991.

9) The applicant shall obtain all necessary approvals and permits from the State Department of Alcoholic Beverage Control and the federal Bureau of Alcohol, Tobacco and Firearms.

10) The applicant shall obtain any necessary building permit for the shed structure on the northeast side of the winery building prior to any winery-related use of that structure. As a requirement of the building permit, the structure shall be made to conform to all applicable County setback provisions, including setbacks between structures.

11) The applicant shall comply with all other local, State, and federal requirements.

12) The applicant shall report to the Department on an annual basis the source of his grapes, verifying that 75% of the annual production is from Napa County grapes. The report shall include the grape tonnage and the Assessor's Parcel Number(s) where grown. Such report shall be proprietary and not available to the public.

For the public record, the applicant shall annually submit to the Department a statement certifying compliance with the sourcing requirement and indicating the percentage of Napa County grapes utilized.

mmp5

RECEIVED
JUL 9 - 1991
NAPA CO. CONSERVATION DEVELOPMENT & PLANNING DEPT

PROJECT REVISION STATEMENT

Use Permit #U-90-42 (Plam Vineyards and Winery)

I hereby revise my proposal to increase annual production of an existing 20,000 gallon winery with retail sales and touts/ tastings by appointment to 40,000 gallons, with physical changes to be limited to the use of an existing shed for storage of winery-related supplies, on a 7.8-acre parcel located on the east side of Washington Street approximately 3,400 feet north of Ragatz Lane within an AP (Agricultural Preserve) Zoning District (Assessor's Parcel #36-110-30), to include the environmental mitigation measures specified below:

Traffic (Increases)

1. Marketing activities shall be limited to those identified in the use permit application Supplemental Information Sheet, and shall be scheduled to avoid vehicle arrivals and departures during the PM peak periods from 4:00 PM to 6:00 PM. The applicant shall maintain written records of all such activities for review by the County Planning Department upon request.

2. The existing winery identification sign near Washington Street shall be supplemented with the words "Tours and Tastings by Prior Appointment Only".

Traffic (Parking)

3. Prior to any increase in production, a detailed parking plan shall be submitted to the Department for review and approval indicating the location of off-street parking spaces. The plan shall provide for six off-street paved parking spaces, and said parking improvements consistent with Public Works surfacing requirements shall be installed prior to any increase in production.

4. All employee and normal customer parking shall be in the approved off-street parking area. Parking for any approved large-scale special marketing events shall be located off-street.

I further commit myself and my successors-in-interest to communicate the above specified requirements in writing to any future purchasers of the property prior to transfer of title.

EXHIBIT "A"
APPROVED MARKETING ACTIVITIES
PLAM VINEYARDS

(3/07/91)

USE PERMIT FOR PLAM VINEYARDS & WINERY EXPANSION

MARKETING ACTIVITIES, FOOD SERVICE AND SPECIAL EVENTS

- All activities and events, present and proposed, will be by appointment and/or invitation.

- No activities and events, present and proposed, other than the sale of wine, are for profit.

- There will be no increase in the number or size of activities and events with the proposed "expansion".

Private Tours, Tastings and Retail Sales (By Appointment)

Individuals	Number per week:	5 - 10
	Attendance:	2 - 4 people
Groups	Number per week:	1 - 2
	Attendance:	12 people
	Food service:	bread and cheese

Trade and Marketing Representatives (By Appointment)

Representatives from retailers, restaurants, marketing firms, brokers, distributors, press, etc.:

Number per week:	1 - 2
Attendance:	2 - 6 people
Food service:	none or bread and cheese

Marketing And Social Events (By Invitation)

For the events listed below, food service, if any, is usually catered or prepared on outdoor grill. Weather permitting, eating facilities are outdoors using the existing patio furniture or rental tables and chairs.

Lunch or dinner for trade, press, VIP's, etc.:

Number per year:	4 - 6
Attendance:	4 - 8 people

Educational lunch for club or non-profit group hosted by winery:

Number per year:	2 - 4
Attendance:	20 - 40 people

Harvest Fest, Grape Picking, Grape Stomp, etc.:

Number per year:	1 - 2
Attendance	30 - 60 people

Open House by invitation (i.e., Napa Valley Wine Auction)

Number per year:	1 - 2
Attendance:	100 - 200 total but no more than 20 - 30 at any given time

Planning Commission Mtg.
APR 01 2015
Agenda Item # 9A

Balcher, Wyntress

From: Bill Hocker <bill@wmhocker.org>
Sent: Tuesday, March 31, 2015 5:22 PM
To: Heather Phillips; napacommissioner@yahoo.com; anne.cottrell@lucene.com; tkscottco@aol.com; mattpope384@gmail.com
Cc: McDowell, John; Balcher, Wyntress
Subject: Bell Cellars Winery Use Permit Major Modification #P13-00055

Planning Commissioners

Doesn't this project again raise the grape sourcing question? A 50% increase in capacity. Is that the standard? Where is the 50% increase in the grape crop? I hope that a temporary contract to buy grapes out from under someone else is not the justification for a permanent increase in capacity.

And then there is the tourism. 50% to 600% (depending on paragraph) increase in tours & tastings that can now be lunch. 1300% increase in marketing that can be lunch and dinner (only 14 parking spaces?). New commercial kitchen, hospitality employees, water system, wastewater system, no restriction on busses, film festival, music events. Over 30,000 visitors/yr This is yet another poster child for the transition from an agricultural to a tourism economy.

Half of the wineries on the staff size-comparable winery list are under 5000 visitors/year - 15% of this request. 84% of the wineries on the list have less than half the visitors proposed here. 12% of the wineries have no visitors. Are they all going broke?

It is probably true that you can't continue to increase the number of small and inefficient wineries and expect them all to make a profit producing wine. So what is the answer? So far it has been to let them sell food and event tickets. But there is still no guarantee of profitability as every winery begins to sell food and tickets. And, as we are all sensing, there are long term impacts for agriculture (and for the character of the county) as the land and water resources available become co-opted for ever expanding tourism uses, the tourism workforce and the urbanization necessary to accommodate them.

Perhaps it is time to take a different approach: if a winery can't make a profit producing wine then perhaps some encouragement is needed to replace it with low-impact vines, which do seem to be a profitable enterprise, and that will serve the real long term interests of the wine industry and of the citizens that see this place as something special to be preserved.

Bill Hocker
3460 Soda Canyon Road