



DICKENSON, PEATMAN & FOGARTY
A Professional Law Corporation

GEORGE H. MONTEVERDI, PH.D.
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RECEIVED

February 15, 2008

FEB 19 2008

VIA HAND DELIVERY

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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

Mr. John McDowell, Deputy Planning Director
Napa County Conservation, Development & Planning Commission
1195 Third Street, Suite 210
Napa, CA 94559

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Francis J. Collin, Jr.
Charles H. Dickenson
Paul G. Carey
Richard P. Mendelson
Cathy A. Roche
James W. Terry
Katherine Ohlandt
Stan D. Blyth
Thomas F. Carey
Matthew J. Eisenberg
Kevin W. Teague
Michael J. Holman
David A. Diamond
J. Scott Gerien
David Balter
Megan Ferrigan Healy
J. Robert Anglin, Jr.

Re: Use Permit Application for Tom & Kyle Futo/KT Wineco LLC
Winery, 1575 Oakville Grade Road, Oakville CA (APN# 027-360-
018)

Dear John:

Please accept this application for Modification to # UP-04029 approved in 2005. Use permit # UP-04029 authorized a 5,000 gallon per year winery including a 13,802 square foot main building with attached storage buildings, 3,582 square feet of covered work areas, among other improvements. There are +/- 6.5 acres of vineyard on the property and +/- 6 acres of vineyard under lease to the winery on an adjacent property owned by the Futo family.

The purpose of this application is to obtain approval for the following:

1. Increase winery annual production capacity from 5,000 gallons to 10,000 gallons of wine per year.
2. Expand the approved wastewater disposal system to accommodate the additional process wastewater generated by the increase in production.
3. Revised floor plan reflecting minor changes in the interior configuration of the winery.

In addition, this application proposes revisions to the exterior design and materials of the winery. Use permit # UP-04029 approved exterior winery construction composed of plaster, wood, stone and an earth-tone tile roof. As described on the attached structure elevations, the revised design by Backen-Gillam Architects calls for corrugated metal siding and stone veneer, with corrugated metal roof.

The proposed changes do not substantially alter either the site coverage or production-to-accessory ratio calculations for the project.

No other modifications are proposed.

Retired
Howard G. Dickenson
Joseph G. Peatman
Walter J. Fogarty, Jr.
C. Richard Lemon

Mr. John McDowell, Deputy Planning Director
February 15, 2008
Page 2

Please find enclosed the following items submitted in support of this application:

1. Use Permit Modification application form.
2. Project Description.
3. To-scale floor plan and elevations
4. Wastewater system schematic and feasibility information
5. Signed Indemnification Agreement.
6. Notification packet.
7. Check in the amount of \$7,500.00, payable to Napa County

Please contact me or Tom Carey directly with any questions regarding this application.

Regards,



George H. Monteverdi

Attachments

cc: Tom Futo (KT Wineco), Applicant

LINDA



DICKENSON, PEATMAN & FOGARTY
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THOMAS F. CAREY
tcarey@dpf-law.com

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May 8, 2008

VIA HAND DELIVERY

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Megan Ferrigan Healy
Julia M. Walk
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Deirdre I. Bourdet
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Ms. Linda St. Claire, Planner II
Napa County Conservation, Development and Planning Department
1195 Third Street, Suite 210
Napa, CA 94559

Re: Application for modification to Use Permit # UP-04029, KT Wineco
LLC (d/b/a Futo Winery) 1575 Oakville Grade Road, Oakville CA
(APN 027-360-018), submitted February 15, 2008.

Dear Linda :

Please accept this letter as an amendment to the application for modification of Use Permit # UP-04029 submitted on February 15, 2008. These amendments deal exclusively with technical corrections to the following documents:

- (1) Project information sheet
- (2) Supplemental information sheet for winery uses
- (3) Winery calculation worksheet
- (4) Water Supply/Waste Disposal Information Sheet

These amendments do not propose a substantial increase to the previously approved figures nor do they affect compliance with the coverage or accessory use ratio requirements of the Winery Definition Ordinance.

Please call Daniel Peralta or myself should you have any questions.

Thank you,

Thomas F. Carey

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MAY 08 2008

NAPA & SANTA ROSA

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Of Counsel
Francis J. Collin, Jr.
C. Richard Lemon
David W. Meyers
Cathy A. Roche

Retired
Howard G. Dickenson
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(1939-2007)



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FOR USE PERMIT**RECEIVED**

FOR OFFICE USE ONLY

ZONING DISTRICT: AWDate Submitted: FEB 15 2008

REQUEST: Modify UP-04029 to increase production
from 5,000 to 10,000 gallons per year; expand
waste H₂O disposal system; revise floor plan of
winery bldg; alter exterior bldg materials using
corrugated stone veneer & a corrugated metal roof.

Date Completed: NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Date Published: _____

ZA CDPC BS APPEAL

Hearing _____

Action _____

TO BE COMPLETED BY APPLICANT

(Please type or print legibly)

Applicant's Name: Tom and Kyle Futo/ KT Wineco LLCTelephone #: (707) 254-8885Fax #: () -E-Mail: tfuto@cox.netMailing Address: PO Box 410, OAKVILLE CA 94562
No. Street City State ZipStatus of Applicant's Interest in Property: owner and applicantProperty Owner's Name: SameTelephone #: () -Fax #: () -

E-Mail: _____

Mailing Address: _____
No. Street City State ZipSite Address/Location: 1575 Oakville Grade Oakville CA 94562
No. Street City State ZipAssessor's Parcel #: 027-360-018 Existing Parcel Size: 39.96 ac.

I certify that all the information contained in this application, 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 my knowledge. I 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.

Signature of Applicant

Date

Signature of Property Owner

Date

Print Name

Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT*Application Fee Deposit: \$ 7500.- Receipt No. 67215 Received by: TA Date: 2/15/08

*Total Fees will be based on actual time and materials

**PROJECT STATEMENT
USE PERMIT MODIFICATION; #04029-UP
FUTO FAMILY WINERY
1575 OAKVILLE GRADE, OAKVILLE, CA 94562**

APPLICANT AND PROPERTY OWNER:

Futo Family Winery/KT Wineco, LLC
1575 Oakville Grade
Oakville, California 94574

APPLICANT'S REPRESENTATIVE:

Dickenson, Peatman & Fogarty
Attention: Tom Carey
809 Coombs Street
Napa, California 94559
252-7122

APN: 027-360-018

ACREAGE: 39.96 acres (1,740,162 sq.ft.)

GENERAL PLAN DESIGNATION: AWOS (Agricultural Watershed, Open Space)

ZONING: AW (Agricultural Watershed)

PROJECT SETTING:

The original use permit for the winery (# UP-04029) was approved in 2005 and authorized a 5,000 gallon per year winery including a 13,802 square foot main building with attached storage buildings, 3,582 square feet of covered work areas, among other improvements. There are +/- 6.5 acres of vineyard on the property and +/- 6 acres of vineyard under lease to the winery on an adjacent property owned by the Futo family.

GENERAL PROJECT DESCRIPTION:

The purpose of this application is to obtain approval for the following:

1. Increase winery annual production capacity from 5,000 gallons to 10,000 gallons of wine per year.
2. Expand the approved wastewater disposal system to accommodate the additional process wastewater generated by the increase in production.
3. Revised floor plan reflecting minor changes in the interior configuration of the winery.

In addition, this application proposes revisions to the exterior design and materials of the winery. Use permit # UP-04029 approved exterior winery construction composed of plaster, wood, stone and an earth-tone tile roof. As described on the attached structure elevations, the revised design by Backen-Gillam Architects calls for corrugated metal siding and stone veneer, with corrugated metal roof.

The proposed changes do not substantially alter either the site coverage or production-to-accessory ratio calculations for the project.

No other modifications are proposed.

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (including where appropriate product/service provided): Applicant proposes to increase production from 5,000 gpy to 10,000 gpy, increase wastewater capacity, and replace water treatment facilities.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify) _____
- C. Estimated Completion Dated for Each Phase: Phase 1: August 2008 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months
☒ More than 3 months
- E. Related Necessary On-And Off-Site Concurrent or Subsequent Projects: none
- F. Additional Licenses/Approval Required: none
- District: none Regional: none
- State: ABC Federal: TTB

II. BUILDINGS

- A. Floor Area/impervious area of Project (in square ft): See winery calculation worksheet
Proposed total floor area on site: 12,798
Total development area (building, impervious, leach field, driveway, etc.) See winery calculation worksheet
New construction: N/A
existing structures or portions thereof to be utilized: 0
existing structures or portions thereof to be moved: 0
- B. Floor Area Devoted to each separate use (in square ft):
Winery process
Living: N/A storage/warehouse: 9,812 office: 880
sales: 476 caves: N/A
other: N/A septic/leach field: 2,190
roads/driveways: 32,210
- C. Maximum building Height: existing structures: 26' new construction: 32'
- D. Type of New Construction (e.g., wood-frame): Corrugated metal siding and stone veneer, with corrugated metal roof
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: Low-level and downlit
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes _____ No X
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):

III. PARKING

- | | <u>Existing</u> | <u>Proposed</u> |
|----------------------------------|-----------------|-----------------|
| A. Total On-Site Parking Spaces: | <u>6</u> | <u>0</u> |
| B. Customer Parking Spaces: | <u>4</u> | <u>0</u> |
| C. Employee Parking Spaces: | <u>2</u> | <u>0</u> |
| D. Loading Areas: | <u>1 (pad)</u> | <u>0</u> |

IV.	TYPICAL OPERATION	<u>Existing</u>	<u>Proposed</u>
A.	Days of Operation:	<u>n/a</u>	<u>7days/week</u>
B.	Expected Hours of Operation:	<u>n/a</u>	<u>6:00-6:00</u>
C.	Anticipated Number of Shifts:	<u>n/a</u>	<u>1</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>n/a</u>	<u>1-5</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>n/a</u>	<u>1-5</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>n/a</u>	<u>10</u>
	• average/week:	<u>n/a</u>	<u>25</u>
G.	Expected Number of Deliveries/Pickups		
	• busiest day:	<u>n/a</u>	<u>2</u>
	• average/week:	<u>n/a</u>	<u>7</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A.	Commercial Meeting Facilities Food Serving Facilities	<u>n/a</u>	
	• restaurant/deli seating capacity:	<u> </u>	
	• bar seating capacity:	<u> </u>	
	• public meeting room seating capacity:	<u> </u>	
	• assembly capacity:	<u> </u>	
B.	Residential Care Facilities (6 or more residents): Day Care Centers	<u>Existing</u>	<u>Proposed</u>
	• type of care:	<u>n/a</u>	<u> </u>
	• total number of guests/children:	<u> </u>	<u> </u>
	• total number of bedrooms:	<u> </u>	<u> </u>
	• distance to nearest existing/approved: facility/center:	<u> </u>	<u> </u>

USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES

1. **Operations.** (In the blank in front of each operation, place an "E" for Existing, a "P" for Proposed, an "X" for Expanding, or an "N" for None.)

- | | |
|---|---|
| a. <u>E</u> crushing | g. <u>E</u> underground waste disposal |
| b. <u>E</u> fermentation | h. <u>N</u> above-ground waste disposal |
| c. <u>E</u> barrel aging | i. <u>E</u> administrative office |
| d. <u>E</u> bottling | j. <u>E</u> laboratories |
| e. <u>E</u> case goods storage | k. <u>N</u> day care |
| f. <u>N</u> caves: | l. <u>E</u> tours/tastings: |
| <u>N/A</u> barrel storage | <u>N</u> public drop-in |
| <u>N/A</u> case goods storage | <u>E</u> public by appointment |
| <u>N/A</u> other _____ | <u>E</u> wine trade |
| accessibility to public: | m. <u>E</u> retail wine sales |
| <u>N/A</u> none-no visitors/tours/events | <u>N</u> public drop-in |
| <u>N/A</u> guided tours only | <u>E</u> public by appointment |
| <u>N/A</u> public access-no guides/unescorted | n. <u>E</u> public display of art or |
| <u>N/A</u> marketing events and/or temporary events | wine-related items |
| | o. <u>N</u> food preparation |

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets of necessary): Private tours and tastings: Maximum of 10 persons per day and 25 persons per week; Private promotional tasting with meals: 3 per year, maximum of 24 persons each; Wine Auction Events: 2 per year, maximum 40 persons each. (28)

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): All food associated with wine will be catered. There is no preparation of food at the winery. There is no commercial kitchen.

4. **Production Capacity**
a. existing capacity: 5,000 gpy date authorized: 4/20/2005
b. current maximum actual production (year): 5,000 gpy (____)
c. proposed capacity: 10,000 gpy
5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area.)
6. **Winery Development Area.** (see a below – for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? No
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: See winery calculation worksheet
b. percent of total parcel: See winery calculation worksheet
8. **Production Facility.** (see c below – include the square footage of all structures)
a. square feet: 15,957 sq.ft.
9. **Accessory Use** (see d below – maximum permitted 40% of the production facility)
a. square feet: 3,264 sq.ft.
b. percent of production facility coverage: 20.45%

Marketing Definition (paraphrased from County Code)

Marketing of Wine – Any activity conducted at the winery shall be limited to members of the wine trade, persons who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development, but shall not include cultural and social events unrelated to such education and development.

Coverage Definitions (paraphrased from County Code)

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

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:

Footprint of all winery structures	12,798 sq. ft.
Outside work areas	3,648 sq.ft.
Tank areas	2,552 sq.ft.
Storage areas (excluding caves)	1,688 sq.ft

All paved areas:

Parking areas	2,400 sq.ft.
Loading areas	1,000 sq.ft.
Walkways	1,790 sq.ft.
Access driveways to the public or private road	32,210 sq.ft.

Above-ground wastewater and run-off treatment systems:

Wastewater pond or SDSD	N/A
Spray disposal field	2,190 sq. ft.
Parcel size: 39.69 acres	Percent of winery coverage of parcel size:
Total winery coverage: 1.38 acres	3.45%

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing	3,648 sq.ft.
Fermenting	2,552 sq. ft.
Bottling	500 sq. ft.
Bulk & bottle storage	5,954 sq. ft.
Shipping	300 sq. ft.
Receiving	85 sq. ft.
Laboratory	1,064 sq.ft.
Equipment storage & maintenance facilities (excludes fire protection facilities)	1,688 sq. ft.
Employee-designated restrooms	166 sq.ft.
Total square footage of production facility:	15,957 sq.ft.

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

Office space	880 sq. ft.
Lobbies/waiting rooms	N/A
Conference/meeting rooms	880 sq. ft.
Non-production access hallways	142 sq. ft.
Kitchens	N/A
Tasting rooms (private & public areas)	704 sq. ft.
Retail space areas	476 sq. ft.
Visitor restrooms	182 sq. ft.
Art display areas	N/A
Any other areas within the winery structure not directly related to production	N/A
Total square footage of accessory use space:	3,264
Percent of accessory use to production use:	20.45 %

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY *See attached analysis*

Domestic

Emergency

A. Proposed source of Water (eg., spring, well
Mutual water company, city, district, etc.)

Well

Water Tanks

B. Name of Proposed Water Supplier (if water company,
city, district):
annexation needed?

N/A

N/A

Yes___ No___

Yes___ No___

C. Current Water Use (in gallons/day):
Current water source:

100

N/A

Well

N/A

D. Anticipated Future Water Demand
(in gallons/day)

100

N/A

E. Water Availability (in gallons/minute):

150 gpm

150 gpm

F. Capacity of Water Storage System (gallons):

20,000

40,000

G. Nature of Storage Facility (eg tank,
Reservoir, swimming pool, etc.):

Tanks

Tanks

II. LIQUID WASTE *Not applicable*

Domestic
(sewage)

Other
(please specify)

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

On-site septic

On-site septic

B. Name of Disposal Agency (if sewage district, city,
community system):
annexation needed?

N/A

N/A

Yes___ No___

Yes___ No___

C. Current Waste Flows(peak flow in gallons/day):

690

N/A

D. Anticipated Future Waste Flows (peak flows in
gallons/day)

750

N/A

E. Future Waste disposal Capacity (in gallons/day):

750

N/A

III. SOLID WASTE DISPOSAL *Not applicable*

A. Operational Wastes (on-site, landfill, garbage co., etc)

Private Entity

Private Entity

B. Grading Spoils (on-site, landfill, construction,etc.)

On-site

N/A

IV. HAZARDOUS/TOXIC MATERIALS *Not applicable*

A. Disposal Method (on-site, landfill, garbage co.,
waste hauler, etc)

Upper Valley

N/A

B. Name of Disposal Agency (if landfill, garbage co
private hauler, etc.):

Upper Valley

N/A

Attachment D

Phase I Water Availability Analysis

File #: _____ - _____ Owner: Oakford Winery Parcel: 027-360-018

This form is intended to help those who must prepare a Phase I Water Availability Analysis. **The Department will not accept an analysis that is not on this form.**

BACKGROUND: A Phase I Water Availability Analysis is done in order to determine what changes in water use will occur on a property as a result of the conversion. Staff uses this information to determine whether the project may have a detrimental effect on groundwater levels. If it may, additional information will be required. You will be advised if additional information is needed.

PERSONS QUALIFIED TO PREPARE: Any person that can provide the needed information.

PROCEDURES:

STEP 1: *Prepare and attach to this form an 8 1/2 x 11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc. in which well water will be used shown.*

STEP 2: *Determine the allowable groundwater use allotment of your parcel(s).*

Total size of parcel(s) 39.96 acres
Multiply by parcel location factor x 0.5 acre-foot per acre per year (see back)
Allowable groundwater allotment = 19.98 acre-foot per year

STEP 3: *Determine the estimated water use for all vineyards on your parcel(s) currently and after the planned conversion; actual water usage figures may be substituted for the current usage estimate (please indicate if this is done). Estimate future use for both the vineyard establishment period and thereafter.*

Current Usage:

Number of planted acres 6.6 acres
Multiply by number of vines/acre x 0.5 vines per acre
Multiply by gallons/vine/year x 60 gallons of water per vine per year
Divide by 325,821 gallons/af = 3.25 af of water per yr used for vineyard irrigation

Future Usage:

Number of planted acres Same acres
Multiply by number of vines/acre x _____ vines per acre
Multiply by gallons/vine/year x _____ gallons of water per vine per year (long-term)
= _____ gallons of water per vine per year (establish)
Divide by 325,821 gallons/af = _____ af of water per yr used (vineyard long-term)
_____ as of water pr yr used (vineyard establish)

STEP 4: *Using the guidelines on the next page, actual water usage figures, and/or detailed water use projections, tabulate the existing and projected future water usage on the parcel(s) in acre-foot per year (af/yr) {1 af = 325,821 gallons}*

Existing Usage:

Residential 0.9 af/yr
Farm Labor Dwelling _____ af/yr
Winery _____ af/yr
Commercial _____ af/yr
Vineyard (long-term) 3.25 af/yr
(establish) _____ af/yr

Future Usage

Residential 0.4 af/yr
Farm Labor Dwelling _____ af/yr
Winery 0.23 0.12 af/yr
Commercial _____ af/yr
Vineyard (long-term) 3.25 af/yr
(establish) _____ af/yr

Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage _____ af/yr
TOTAL 4.15 af/yr

Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage _____ af/yr
TOTAL 3.88 3.77 af/yr

STEP 5: Attach all supporting information that may be significant to this analysis, including but not limited to all water use calculations for the various uses listed.

Parcel Location Factors

The allowable allotment of water based on the location of your parcel. Valley floor areas include all locations on the floor of the Napa Valley and Carneros Basin except for groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the Department of Public Works as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Public Works can assist you in determining your classification.

Parcel Location Factors

Valley Floor	1.0 acre foot per acre per year
Mountain Areas	0.5 acre-foot per acre per year
Groundwater Deficient Area (MST)	0.3 acre-foot per acre per year

Guidelines for Estimating Water Usage:

<u>Residential:</u>	
Single-Family Residence	0.5 acre-foot per years
Farm Labor Dwelling	1.0 acre-foot per year
Second Unit	0.4 acre-foot per year
Guest Cottage	0.1 acre-foot per year
<u>Winery:</u>	
Process Water	2.15 acre-foot per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-foot per 100,000 gal. of wine
<u>Commercial:</u>	
Office Space	0.01 acre-foot per employee per year
Warehouse	0.05 acre-foot per employee per year
<u>Agricultural:</u>	
Vineyards	
Irrigation Only	0.2 to 0.5 acre-foot per acre per year
Heat Protection	0.25 acre-foot per acre per year
Frost Protection	0.25 acre-foot per acre per year
Irrigated Pasture	4.0 acre-foot per acre per year
Orchards	4.0 acre-foot per acre per year
Livestock (sheep or cows)	0.01 acre-foot per acre per year
<u>Landscaping:</u>	
Landscaping	1.5 acre-foot per acre per year



Napa County Department of Environmental Management
CUPA-Related Business Activities Form

Business Name: TOM + KYLE FUTO / KT WINECO, LLC
Business Address: 1575 OAKVILLE GRADE, OAKVILLE CA 94562
Contact: TOM FUTO Phone #: 707 254-8885

A. HAZARDOUS MATERIALS

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

☐ YES ☒ NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?
2. Intend to upgrade existing or install new UST's?

☐ YES ☒ NO

☐ YES ☒ NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

☐ YES ☒ NO

D. HAZARDOUS WASTE

1. Generate hazardous waste?
2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?
3. Treat hazardous waste on site?
4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?
5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?
2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

☐ YES ☒ NO

☐ YES ☒ NO