



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

APPLICATION FOR USE PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AW

Date Submitted: 8/17/07

REQUEST: 36,000 gal per year winery with a marketing plan on a 4.9 acre parcel on Soda Canyon Road.

Date Complete: _____

Date Published: _____

ZA CDPC BS APPEAL

Hearing _____ _____ _____

Action _____ _____ _____

TO BE COMPLETED BY APPLICANT
 (Please type or print legibly)

Applicant's Name: Bob Kleis

Telephone #: (707) 320-2003

Fax #: (707) 255 - 0585

E-Mail: bob@jimmyvasserchevytoyota.com

Mailing Address: 583
No.

Soscol Avenue
Street

Napa
City

CA
State

94559
Zip

Status of Applicant's Interest in Property: Owner's representative

Property Owner's Name: James E. Vasser, Jr

Telephone #: () _____ - _____

Fax #: () _____ - _____

E-Mail: _____

Mailing Address: 583
No.

Soscol Avenue
Street

Napa
City

CA
State

94559
Zip

Site Address/Location: 2001
No.

Soda Canyon Road
Street

Napa
City

CA
State

94559
Zip

Assessor's Parcel #: 039-630-011

Existing Parcel Size: 42.4 acres

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

8/9/07
 Date

Bob Kleis
 Print Name

Signature of Property Owner

8/9/07
 Date

James Vasser
 Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 8,260.00 Receipt No. 64670 Received by: TA/KF Date: 8/17/07

*Total Fees will be based on actual time and materials

INFORMATION SHEET

I. USE

A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Construction of a winery cave, crush pad, parking, driveway, roads, storage building, and sewage disposal system. Annual wine production is to be 10,000 cases plus 5,000 cases of custom crush.

B. Project Phases: one two more than two (please specify): _____

C. Estimated Completion Date for Each Phase: Phase 1: August 2009 Phase 2: August 2015

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: _____
Existing vineyard plan and approved permit from 2004

F. Additional Licenses/Approval Required:

District: N/A Regional: N/A
 State: ABC Federal: BATF

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC.

A. Impervious area of Project (in square ft): 10,700 SF (crush pad: 4,900. parking: 4,900. barn roof: 900.)

Proposed total floor area on site: 8,800 square feet (winery & storage building)
 Total development area (building, impervious, leach field, driveway, etc.) 118,000 square feet
 New construction: The entire project shall be new construction except existing residence to remain.

existing structures or
 portions thereof to be
 utilized: N/A

existing structures or
 portions thereof to be
 moved: N/A

B. Floor Area devoted to each separate use (in square ft):

living: 0 storage/warehouse: 2,000 SF (in cave) offices: 200 SF(in cave)
 sales:400 SF tasting room (in cave) caves: cave fermentation: 4,400 SF(both phases) other: 1800 SF
 (storage barn) septic/leach field:8,000 SF roads/driveways: 50,050 SF

C. Maximum Building Height: existing structures: None new construction: 21 feet (2 stories)

D. Type of New Construction (e.g., wood-frame): wood frame & concrete

E. Height of Crane necessary for construction of new buildings (*airport environs*): N/A

F. Type of Exterior Night Lighting Proposed: Low voltage ground, safety & exterior lighting

G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes No

H. Fire Resistivity (check one; If not checked, Fire Department 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)
 (Reference Table 6 A of the 2001 California Building Code)

III. PARKING

	<u>Existing</u>	<u>Proposed</u>
A. Total On-Site Parking Spaces:	<u>0</u>	11
B. Customer Parking Spaces:	<u>0</u>	7
C. Employee Parking Spaces:	<u>0</u>	4
D. Loading Areas:	<u>0</u>	1

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IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>0</u>	7 days a week
B. Expected Hours of Operation:	<u>0</u>	7 am – 5 pm
C. Anticipated Number of Shifts:	<u>0</u>	1
D. Expected Number of Full-Time Employees/Shift:	<u>0</u>	2
E. Expected Number of Part-Time Employees/Shift:	<u>0</u>	2
F. Anticipated Number of Visitors		
• busiest day:	<u>0</u>	16
• average/week:	<u>0</u>	36
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>0</u>	4
• average/week:	<u>0</u>	6

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities
Food Serving Facilities

• restaurant/deli seating capacity:	<u>N/A</u>
• bar seating capacity:	<u>N/A</u>
• public meeting room seating capacity:	<u>N/A</u>
• assembly capacity:	<u>N/A</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>N/A</u>
• total number of guests/children:	<u>N/A</u>	<u>N/A</u>
• total number of bedrooms:	<u>N/A</u>	<u>N/A</u>
• distance to nearest existing/approved facility/center:	<u>N/A</u>	<u>N/A</u>

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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, and "X" for Expanding, or an "N" for None.)

- | | |
|---|---|
| a. <u> P </u> crushing | g. <u> P </u> underground waste disposal |
| b. <u> P </u> fermentation | h. <u> N </u> above-ground waste disposal |
| c. <u> P </u> barrel ageing | i. <u> P </u> administration office |
| d. <u> P </u> bottling | j. <u> P </u> laboratories |
| e. <u> P </u> case good storage | k. <u> N </u> daycare |
| f. <u> P </u> caves: | L. <u> P </u> tours / tastings: |
| use: | <u> N </u> public drop-in |
| <u> P </u> barrel storage | <u> P </u> public by appointment |
| <u> P </u> case good storage | <u> P </u> wine trade |
| <u> P </u> other crushpad, fermentation tanks | m. <u> P </u> retail wine sales |
| accessibility to public: | <u> N </u> public drop-in |
| <u> N </u> non – no visitors/tours/events | <u> P </u> public by appointment |
| <u> P </u> guided tours only | n. <u> N </u> public display of art or wine-related items |
| <u> P </u> marketing events and/or temporary events | 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 if necessary): All Proposed. Private functions to include food, live music (not amplified). Maximum 50 people per event. 1 event per quarter (4 per year).

3. Napa Valley Wine Auction Activities. (Describe the size and type of event that you may conduct as part of the annual Wine Auction): Private tasting function during Wine Auction as charity fundraiser. Maximum 100 people per event, one event per year.

4. Food Service (Describe the nature of any food service including type of food, whether public or private, whether profit or no-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 Proposed. Food service will always be from an outside caterer that will prepare ALL food off-site. No on-site kitchen facilities are proposed. All equipment for catering brought on-site will be limited to hot and cold holding equipment only and no on-site cooking or food preparation is proposed. Eating facilities will be within the cave area of the winery and outside as necessary.

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Production Capacity.

- a. Existing capacity: None date authorized: n/a
 - b. Current maximum actual production (year): none yet (2006)
 - c. Proposed capacity: 10,000 cases per year, (23,800 gallons) plus 5,000 cases of custom crush (11,900 gallons) for a total of 15,000 cases (35,700 gallons)
5. Grape Origin (fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)
6. Winery Development Area (see a below – for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area?
None Planned beyond winery development area
7. Total Winery Coverage (see b below – maximum 25% of parcel or 15 acres, whichever is less)
a. Square feet / acres 20,000
b. Percent of total parcel: .0106 (less than 2%)
8. Production Facility (see c below – include the square footage of all floors for each structure)
a. Square feet: 6,748 SF of production area
9. Accessory Use (see d below – maximum permitted 40% of the production facility)
a. Square feet: 1,152 SF
b. Percent of production facility: 17%

Marketing Definition (paraphrased from County Code)

Marketing of Wine – Any activity conducted at the winery shall be limited to members of the wine trade, person, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearrange basis. Marketing of wine is limited to activities for the education and development of the person or groups listed above with respect to wine which can be sold at the winery on a retail bases 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 and Use Definitions: (paraphrased from County Code)

- A. Winery Development Area – All aggregate paves or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- B. Winery Coverage – The total square foot area of all winery building footprints, all aggregate paves or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paves 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 – designate restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes.

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- 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, are display areas, or any areas within winery structures non directly related to wine production.

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USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR CUSTOM PRODUCTION ACTIVITIES AT A WINERY

1. Proposed Production Activities

15,000 cases What is the total permitted annual production of the winery?
5,000 cases (33%) How much of the annual capacity is proposed to be devoted to
activities by other entities (i.e. custom production)?
Up to 4 How many other entities ("custom producers") are proposed at this
winery?

Please describe below any environmental modifications in winery operations that can be attributed to the custom operations:

Hours when the winery will not be otherwise open? None
Traffic not otherwise destined to/coming from the winery? Traffic for marketing activities (see below)
Increase in noise (e.g., bottling at times when the winery would not be operating the bottling line) None
Other? None

Please check all the custom production activities that are proposed at the winery:

- a. X crushing
- b. X fermentation
- c. X barrel aging
- d. X bottling

2. Accessory Activities

Please check all the accessory winery activities that are proposed to be accommodated at the winery and complete the applicable information.

- a. P crushing
- b. P fermentation
- c. P barrel ageing
- d. P bottling
- e. P case good storage
- f. P caves:

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WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic</u>	<u>Emergency</u>
I. WATER SUPPLY		
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	well	well
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	N/A Yes ___ No <u>X</u>	N/A Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	5,847 gallons well	
D. Anticipated Future Water Demand (in gallons/day):	11,872 gallons	
E. Water Availability (in gallons/minute):	92 gpm	
F. Capacity of Water Storage System (gallons):	20,000 gallons (p)	10,000 gallons
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	tank	tank
F. Completed Phase I Analysis Sheet (Attached):	yes	
II. LIQUID WASTE		
	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	on-site septic	on-site irrigation (PW)
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	N/A Yes ___ No <u>X</u>	Yes ___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	450	
D. Anticipated Future Waste Flows (peak flows in gallons/day):	1,092 gpd	
E. Future Waste Disposal Capacity (in gallons/day):	2,742 gpd	
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	compost of pomace and lees	
B. Grading Spoils (on-site, landfill, construction, etc.):	cave spoils used for on-site grading	
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	garbage co.	_____
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	regional disposal company	_____

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R E B	R.E.B. ENGINEERING, INC.
	<i>Civil & Structural Engineering - Land Surveying & Planning</i>
	345 La Fata St., Suite B • St. Helena, CA 94574 • P: (707) 963-8638 • F: (707) 963-2346

January 22, 2008

Drew Lander
Napa County Public Works Department
1195 Third Street, Room 201
Napa, CA 94559

RE: V-12 Winery road exception
APN# 039-630-011, P07-00598-UP
2001 Soda Canyon Road

Dear Drew,

As shown on the Use Permit drawings, the above referenced project proposes to widen an existing access road to the proposed winery. This letter has been prepared to formally request an exception to the Napa County Road and Street Standards (regarding minimum width for a commercial road) for the access road serving the above referenced project. The exception would be applied to two aspects:

- Narrowing the road to 17 feet across the existing bridge (station 1+60 to 2+10), and
- Using a residential driveway section consisting of 10 foot paved with 2 foot shoulders on both sides (with turnouts provided at a minimum of every 400 feet). This would cover the road from station 4+00 to the end of the emergency access portion at station 36+00.

Only emergency vehicles would use the connection provided to Chimney Rock Road. Additional turnouts are proposed on the portion of Chimney Rock Road between the proposed connection and Soda Canyon Road as part of the proposed emergency vehicle loop. All other traffic will use a cul-de-sac at the winery to turn around and return to Soda Canyon via the primary access road.

We support this exception for the following reasons:

1. Gabrielle Avina from the Napa County Fire Department has agreed that the proposed emergency vehicle loop created by connecting the winery access road to Chimney Rock Road will provide sufficient access for emergency vehicles.
2. A narrower road will preserve more of the unique rock outcrops that are located on the site, some of which exist along the edge of the road to be widened.
3. A narrower road will preserve more of the existing oak trees that are located on the site, some of which exist along the edge of the road to be widened. Although some of these trees were originally proposed to be removed for vineyards, the owner has decided to preserve many of them for aesthetic reasons.

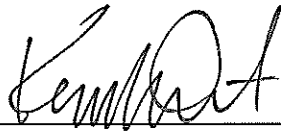
The existing trees and rock outcrops near the proposed access road widening have been identified on the Use Permit drawings.

R	R.E.B. ENGINEERING, INC.
E	<i>Civil & Structural Engineering - Land Surveying & Planning</i>
B	345 La Fata St., Suite B ▪ St. Helena, CA 94574 ▪ P: (707) 963-8638 ▪ F: (707) 963-2346

The exception provides the same overall practical effect as the normal standard would in providing emergency access and does not adversely affect the safety and welfare of the public..

We request that an exception be granted. Thank you for your consideration.

Sincerely,



Kenneth C Deibert, PE
Civil Engineer

V12 Vineyard Winery

With this application submittal, we are requesting a Winery Conditional Use Permit from the County of Napa for the 43 acre parcel at 2001 Soda Canyon Road, owned by James E. Vasser Jr.

The Conditional Use Permit requests daily private, by appointment only, wine tastings with a maximum of 2 groups per day, 7 days per week between the hours of 9am – 4pm each day. Each group shall have a maximum of 8 people.

These daily groups would be driving in personal vehicles with a maximum of 2 vehicles per group or 4 vehicles per day. Parking would be designated for these vehicles in the customer parking area adjacent to the winery cave entrance.

In addition, we would like to request 4 larger group functions per year with a maximum of 50 people per event. These events shall be either daytime events between 9am-4pm or night events between 4pm and 10pm and typically, but not always, would be held on a Friday, Saturday or Sunday.

During these events, portable tenting may be utilized and portable restroom facilities will be brought in for the increased demand. Additionally, food service may or may not be done during these events and will be primarily prepared off-site by a professional catering company. ~~A limited amount of food may be prepared on-site by these companies via portable cooking equipment.~~ STRICKEN PER 9:21:07 LETTER FROM BOB KLEIS .

Parking for these larger events would be coordinated with parking services for valet type parking and would be done in designated areas with a maximum of 25 vehicles per event

We would also like to request 1 larger event per year with a maximum of 100 people in conjunction with the NVV Wine Auction Events. This would be along the same parameters as our other 4 requested events per year. With this number of people, alternative transportation may be utilized via buses or larger shuttles with a maximum of 25 vehicles per event.

For the wine making portion of the Conditional Use Permit, we are requesting a maximum of 15,000 cases per year (36,000 gallons). This case load would be done in 3 segments; estate grown, fruit purchased from outside sources and custom crush. The maximum of 15,000 cases per year would be accomplished in 2 construction phases of the winery. The 1st phase would be for estate grown and fruit from outside sources and the 2nd phase for custom crush.

V12 Vineyard Winery

V12 Vineyard Winery is located on a 42 acre parcel of land in the Soda Canyon Area roughly 4 miles up Soda Canyon Road from the Silverado Trail. The parcel borders the Soda Canyon Creek to the East and continues over the ridge of hills to the west with views of the Napa Valley and South to the tops of the Bay and Golden Gate Bridges. The parcel's northern border is somewhat defined by Chimney Rock Road.

The parcel is blessed with very diverse terrain ranging from a creekside, oak studded meadow, to steep hills of low brush and rock. The views include the old Soda Canyon Hot Springs Resort "ruins" and the blazing colors of the Atlas Peak Ridge to the East. To the West, 180 degree views of the Oak Knoll and Stags Leap Areas of the Napa Valley. The parcel misses being designed in the Stags Leap Appellation by roughly 100 feet in elevation on the Western Boundary of the parcel. (the boundary of the Stags Leap Appellation is where the 400 ft elevation line crosses the intermittent stream). The lowest elevation point on the V12 parcel is just over 500 feet.

V12 Vineyard Winery is owned by Jimmy Vasser Jr. and Bob Kleis. The goal of V12 is to be a small, family owned and operated estate vineyard winery focusing on one, exclusive Cabernet Sauvignon wine. The terrain of V12 Vineyards, with its 4 distinct blocks of Cabernet Sauvignon grapevines, is well suited to develop a robust wine of award winning caliber.

The original intentions of V12, is to produce the wines in small quantities and grow the production by adding additional blocks as sales and consumer demand dictates. The original vineyard permit allows up to 12 acres plantable on the 42 acre parcel. The winemaking facility is designed as a small, scalable complex mainly consisting of a cave winery with one auxiliary agricultural support building. The cave approach is twofold: minimal visual impact on the overall parcel and for energy savings with the lower cooling and heating requirements. It has been determined that the V12 parcel is extremely well suited, if not perfect, for winery caving operations.

The cave is being designed to be scaled in two phases as the vineyard expands with consumer demand / sales. Phase 2 is planned so that the caving operations can begin shortly after the fermentation process is complete, and can be completed prior to the next harvest, thus allowing little to no downtime at the winery.

The public tours are planned as very private, by appointment and limited to 2 groups per day, 7 days per week with one larger event quarterly. The uniqueness of the winery cave operations and the views from the upper knoll top of the parcel will be highlights of the tour. A small, private tasting room housed within the cave will be the central public tasting area.

The Vineyard is currently maintained under contract by Pina Vineyard Management in Rutherford. Dave Pina and the Pina group designed and installed the original vineyards on the property.

Who we are:

Jimmy Vasser Jr. is a semi-retired professional race car driver whose racing resume includes winning the CART Championship, Rookie of the Year at the Indy 500, the Baja 1000, winning the Rolex 24 hours of Daytona, and holds the record for 210 consecutive starts in the Champ Car / CART Series.

His current racing duties include driving a Daytona Prototype car in the Rolex series and as a co-owner of a Champ Car World Series Race Team. His extensive racing resume and duties take him around the world in the highest classes of racing.

Along with racing, Jimmy Vasser Jr. owns Jimmy Vasser Chevrolet and Jimmy Vasser Toyota both on Soscol's Auto Row in Napa. The two successful dealerships combine to produce over 50mil per year in taxable sales and employ over 100 local people.

Bob Kleis is the managing partner in V12 Vineyards and is the General Manager of the Jimmy Vasser Dealerships in Napa. Bob has raced a go-kart 3 times with a best finish of 14th out of 18.

Marketing Plan

The V12 sales and marketing plan will have 3 channels.

1. Direct sales to small, privately owned restaurants primarily on the West Coast with concentration in Las Vegas, Bay Area and Los Angeles. This list of restaurants is based on current relationships with established owners and sommeliers and includes some of the finest restaurants on the West Coast.
2. Direct sales to winery visitors during small, private tours. The marketing of these tours will be solely word of mouth with current winery customers and the wineries current wine club members.
3. Wine club member mailing list. This list will be built within established relationships of the owners and from new winery visitors.

V12 winery marketing intentions is not to be a household name or a tasting destination for large groups traveling the Napa Valley. The goal is to remain small, private, intimate and produce an award winning Cabernet Sauvignon worthy enough to carry the Napa Valley name.

Cahill, Christopher

From: Bob Kleis [bob@jvasser.com]
Sent: Thursday, November 08, 2007 9:13 AM
To: Cahill, Christopher
Subject: V12 Winery Barn Description

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V12 Vineyard Winery

Agricultural Accessory Barn

The purpose of this structure is for storage of vineyard equipment and storage of winery equipment.

The ground floor is planned to be 30 ft wide by 30 ft deep for a total of 900 square feet. This floor of the barn will be used to store ATVs, tractor, riding lawn mower, small trailers, and hand maintenance equipment for use in the vineyards and for maintaining the property. We will also store vineyard materials such as stakes, trellis materials, deer fencing, and irrigation supplies for the vineyard.

The second floor of the barn (main floor) will be the same size as the ground floor (30ft x 30ft), and will be accessed at grade with doors on the north side of the barn. This floor will store the seasonal winery support equipment and the equipment for harvest. This will include ½ ton picking bins, hand picking bins, portable sorting tables, portable shaker tables, crusher / destemer, press, portable fermentation tanks, new unused wine barrels, new unused bottles, portable bottling line, and forklift.

All of the equipment stored on the second floor will be stored in this barn, but will be moved and used seasonally at the winery. No wine making functions will take place at the barn.

30x30
- CC -

September 15, 2008

Chris Cahill
Planner
Napa County Conservation, Development & Planning
1195 Third Street, Suite 210,
Napa CA 94559

Re: V12 Winery Project

Dear Chris,

Per our discussions with the neighbors of the proposed V12 Winery Project, we would like to submit this letter to be included as a condition of our approval.

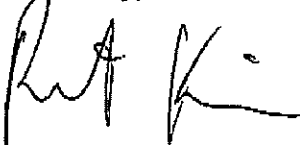
The main gate from Soda Canyon Road entering on to Chimney Rock Road is a shared electric gate between 5 residences.

We would like to move this gate WEST from its current location to approx 20 feet WEST of the V12 Winery entrance driveway. This move would be approx. 200 feet WEST of its existing location.

After moving the gate, this would become a private, shared gate for the residences of Chimney Rock and Ridge Drive and an emergency access entrance for V12 Winery. No winery traffic would use this gate.

Please include this in our conditions of approval.

Sincerely,



Bob Kleis
Managing Partner

Cc: Tower Snow, Frank Husak, Linda Boster

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November 3, 2008

Chris Cabill
Planner
Napa County Conservation, Development and Planning
1195 Third Street, Suite 210
Napa, CA 94559

Re: V12 Winery Use Permit Application

VIA FACSIMILE: 707.253.4336

Dear Chris,

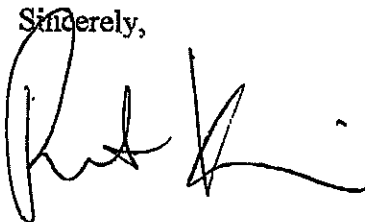
Attached to this letter is a new Sheet 3, requesting a change in our winery access road. Per this request, we would like to amend our request for an exception to the road and street standards.

This request comes after review with Dept of Fish and Game, and Kjeldsen Biological Consulting and it was determined that the Shallow Rock Area adjacent to the Riparian Zone of Soda Creek is unique to the Soda Canyon area and deserving of protection.

In return for the above exception, we are proposing that we permanently set aside the Shallow Rock area in a Deed Restriction. I have attached "Exhibit A" which roughly outlines the area that will be set aside in the Deed Restriction.

Please let me know if you have any questions regarding this.

Sincerely,



Bob Kleis



R.E.B. Engineering, Inc

Civil & Structural Engineering - Land Surveying & Planning

8/23/2007

Mr. Ron Gee

Napa County Conservation Planning and Development Department

1195 Third Street

Napa, CA 94559

Subject: V12 Winery Use Permit application (A.P.N. 039-630-011)

RECEIVED

AUG 23 2007

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT

Dear Ron:

It has come to my attention that there are two incorrect references to the proposed quantity of annual wine production for the V12 Winery Use Permit application, with a proposed production of 36,000 gallons (15,000 cases) per year. Of that total production amount, there will be 24,000 gallons (10,000 cases) of regular wine production and 12,000 gallons (5,000 cases) of "custom crush" production.

On the form "Supplemental Information Sheet For Winery Uses", section 4c lists 10,000 cases for proposed capacity, and it should have included the 5,000 cases of custom crush for a total of 15,000 cases of production capacity.

On the form "Supplemental Information Sheet For Custom Production at a Winery", item 1 lists 1,500 cases for the total permitted annual production of the winery, and it should have been written as 15,000 cases.

Please make a note of this correction for your review of the use permit application. I regret the inconvenience that this may cause. Please call if you have any further questions.

Sincerely,

Kenneth C Deibert Jr, PE,
Civil Engineer
REB Engineering, Inc.

Phone: 707.963.8638 Fax: 707.963.2346
345 La Fata St., Suite B, P.O. Box 113, St. Helena, California, 94574



R. E. B. ENGINEERING, INC.

Civil & Structural Engineering - Land Surveying & Planning

JOB# 2006-530
DATE: AUG 9, 2007

SEASONAL TRIP GENERATION

V12 VINEYARDS AND WINERY

TRAFFIC CHARACTERISTICS

2.8 VISITORS/CAR ON WEEKENDS

2.6 VISITORS/CAR ON WEEKDAYS

1 EMPLOYEE /CAR

EMPLOYEES	NO. OF PEOPLE	1/2-HR LUNCH WEEK-DAY	1/2-HR LUNCH WEEK-END	ARRIVING/ LEAVING	SEASONAL EMPLOYEE TOTAL
FULL-TIME AND PART TIME	4	8	8	8	4,000
HARVEST / CRUSH	0	0	0	0	0
TOTAL EMPLOYEE TRIPS	4	8	8	8	4,000

VISITORS	AVG. 5-DAY WEEK	AVG. WEEKDAY	AVG. WEEKEND	AVG. MONTH	PEAK MONTH	AVG. ANNUAL VISITORS
NO. OF VISITORS	36	14	28	127	210	3,500
TRIP GENERATION	14	6	10	48	79	1,319

SERVICE VEHICLES	CASES OF WINE	CASES PER TRIP	AVG. TRIPS PER MONTH	AVG. WEEKDAY	AVG. WEEKEND	SEASONAL TRIPS
GRAPES	15,000	687.5	2			22
MATERIALS/SUPPLIES	15,000	2,300	1			7
CORK, LABELS, EMPTY CASES	15,000	1,600	1			9
OUTBOUND DELIVERY	15,000	1,232	1			12
NON CRUSH DELIVERIES						72

TOTAL SERVICE VEHICLE TRIPS	AVERAGE ANNUAL SERVICE VEHICLE TRIPS:	122
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AVERAGE ANNUAL TRIP GENERATION GRAND TOTAL	5,441
AVERAGE DAILY TRIP GENERATION GRAND TOTAL	15

EXISTING CONDITION PEAK ROADWAY USE (4 - 5 PM)
10-20 CARS

PROPOSED CONDITION PEAK ROADWAY USE (4 - 5 PM)
25 - 35 CARS

TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors			Vehicle Trips			
	Operations Daily M.-F	Marketing Events Minimum Weekends	Marketing Events Maximum	Operations Daily M.-F	Marketing Events Minimum Weekends	Marketing Events Maximum	
Operating Hours							
Employees				Employee Trips			
Full-Time	4	4	4	Full-Time	8	8	8
Seasonal Peak	0	0	0	Seasonal Peak	0	0	0
Peak Hours	3-4	1-2	1-2	Peak Hours	3-4	1-2	1-2
Total Employees	4	4	4	Total Employee Trips	8	8	8
Event Support Staff				Event Support Staff			
Full-Time	0	0	0	Full-Time	0	0	0
Seasonal Peak	0	0	0	Seasonal Peak	0	0	0
Total Support Staff	0	0	0	Total Support Staff Trips	0	0	0
Visitors				Visitor Trips			
Full-Time	14	50	100	Full-Time	6	18	36
Seasonal Peak	3-4	1-2	1-2	Seasonal Peak	3-4	1-2	1-2
Total Visitors	14	50	100	Total Visitor Trips	6	18	36
				Total Trucks – Deliveries, Shipping, etc. Trips	122 per year	0	0
Grand Total	18	54	104	Grand Total	14	36	44
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

	Number of People Onsite				
	Full-Time	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	4	4	4	4	4
Support Staff, caterers, clean-up, etc.	0	0	0	0	0
Visitors	14	14	50	100	
Residents	4	4	4	4	
Grand Total	22	22	58	108	

APPS-Traffic Information



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

Business Name: V 12 Winery

Business Address: 2001 Soda Canyon Road, Napa, CA 94558

Contact: Bob Kleis **Phone #:** (707) 225-2552

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

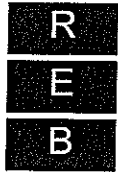
YES NO

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



R.E.B. Engineering, Inc

Civil & Structural Engineering - Land Surveying & Planning

8/09/2007

Mr. Sheldon Sapoznik, REHS
Napa County Department of Environmental Management
1195 Third Street, Rm. 101
Napa, CA 94559

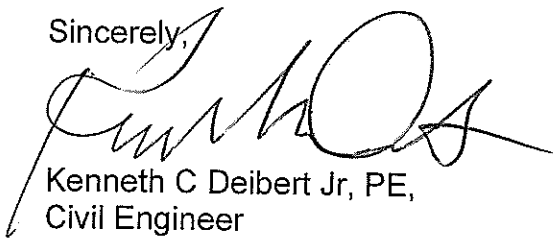
Subject: V12 Winery Use Permit (A.P.N. 039-630-011)

Dear Sheldon:

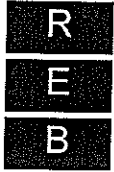
Attached is the wastewater feasibility report for the V12 Winery located at 2001 Soda Canyon Road, with a proposed production of 36,000 gallons per year. Of that total production, there will be 12,000 gallons of custom crush production. For the purposes of this report, the custom crush is assumed to generate the same amount of wastewater as the main production. The winery will use Advantex pretreatment with a chamber system for domestic wastewater with 24 inches under the trench bottom. The winery process wastewater will use a combined Advantex and Cromaglass pretreatment system with surface drip irrigation. For the winery domestic reserve system, a 200% Geoflow reserve area has been shown. The reserve system for the winery process waste shall be a pond.

I am hopeful that this feasibility report addresses all of your questions in regards to the wastewater systems and the feasibility of the V12 Winery which will meet Napa County Regulations for wastewater disposal systems. Please call if you have any further questions.

Sincerely,



Kenneth C Deibert Jr, PE,
Civil Engineer
REB Engineering, Inc.



8/09/2007
JOB # 2006-530

V12 WINERY
APN 039-630-011 (42.4 ac.)
SEPTIC FEASIBILITY REPORT

Introduction

V12 Winery is applying to the County of Napa for a Use Permit for the establishment of a 36,000 gallon per year winery on a 42.4 acre parcel (A.P.N. 039-630-011).

The applicant proposes to build a new winery cave for wine making activities and a storage barn. A well that exists on the property will be used to provide water to the winery.

The permitted production capacity of the winery will be 36,000 gallons per year. It is anticipated that the winery will staff a maximum of 4 employees during the harvest season. The peak number of visitors shall be limited to 50 guests 4 times a year and one wine auction event with 100 people which will require the use of additional portable toilets. The typical daily maximum number of visitors is 14 visitors per day. It is also proposed to provide additional disposal capacity for a 7 bedroom residence.

This report has been prepared to evaluate the feasibility of constructing a new alternative wastewater treatment and disposal system to accommodate the winery process and domestic wastewater flows per the Napa County Department of Environmental Management design guidelines.

SCS Soil Types and Site Evaluation

The soil conservation service indicates that the soil is rock outcrop-Hambright Complex. There have been 2 site evaluations in the disposal area by REB Engineering and Joy Hornisher at NCEM on December 13, 2006 and January 18, 2007 (see attached).

Wastewater Flow Determination

Winery Process Waste

The proposed annual wine production shall be approximately 36,000 gallons (15,000 cases). The harvest winery process wastewater flow is calculated as follows:

Harvest waste flow calculation:

$$\frac{(36,000 \text{ gallons of wine}) \times (1.5 \text{ gallons of wastewater/gallons of wine})}{45 \text{ days of crush}} = 1200 \text{ gallons/day}$$



Winery Domestic Wastewater flow:

The domestic wastewater flow calculated for the winery facility is based on anticipated employee and wine tasting visitors at the winery. Peak winery uses are found to be 2 full-time employees, 2 part time employees, 14 wine tasting visitors, and 50 special event visitors (4 special events a year). The peak domestic wastewater flow for the winery and residences will therefore be 1,192 gallons per day, as calculated below. Plumbing fixtures for the new winery and residence shall be low-flow fixtures per the uniform building code.

Peak Domestic Wastewater Flow Calculation:

	<u>Number</u>	<u>Flow (gpd)</u>	<u>Total (gpd)</u>
Full-time employees:	2	15	30
Part-time employees:	2	15	30
Wine tasting visitors:	14	3	42
Special event visitors:	50	5	250
New 7 bedroom residence:	7	120	840

Total Domestic wastewater: 1,192 gallons per day

Domestic Wastewater System Design:

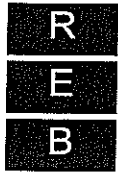
Due to the shallow soil depth of 36 inches, it is proposed to use pretreatment and chamber subsurface disposal. The proposed pretreatment system will include two Orenco Advantex model AX-20 units. Domestic wastewater shall either flow into a 2,000 gallon septic tank at the residence, or a 1,500 gallon septic tank at the winery. From there it will flow to the 2,000 gallon recirculation tank and dosed to the two Advantex AX-20 treatment pods for pretreatment. After circulating through the AX-20 units, the treated effluent will flow into a 2,000 gallon pump tank for dosing to the chamber subsurface disposal field.

Domestic Chamber System Disposal Field Sizing

NCEM guidelines for sewage disposal indicate an application rate of 0.5 gallon per square foot for the sandy clay loam soil with moderate and blocky structure at the site. Based on this application rate, and a design flow of 1,192 gallons per day, the minimum required sidewall area is 2,384 square feet. Given a sidewall area of 3 square feet per linear foot, the total amount of trench required is $2,384/3 = 794$ feet. It is proposed to provide a primary disposal field consisting of 5 lines of 100 feet each and 4 lines at 80 feet each for a total of 820 linear feet of trench. The total domestic disposal capacity shall be 1,230 gpd.

Winery Process Wastewater Treatment System stage 1: Cromaglass

In order to provide a more complete treatment process, it is proposed to provide a Cromaglass sequencing batch reactor (SBR) as a first stage of pretreatment to bring the peak BOD generated by the winery down from 5,000 mg/L to approximately 500 mg/L. The Cromaglass unit shall have a nutrient supplement system for improved treatment capacity and a 5,000 gallon sludge storage tank.



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Winery process wastewater generated at the cave shall flow into a 4,000 gallon septic tank. From the septic tank, the effluent will flow to the Cromaglass SBR, and from there it will be pumped into a 2,000 gallon recirculation tank and it will recirculate through the Advantex AX-100 treatment pod.

Winery Process Wastewater Treatment System stage 2: Advantex AX-100

The manufacturer's design specifications indicate that each Advantex unit has a peak daily treatment capacity of 5,000 gallons and up to 8 lbs per day of BOD. Based on an estimated BOD of 500 mg/L for the winery process waste after the first stage of Cromaglass treatment, the peak BOD to the Advantex unit in terms of pounds per day is determined as follows:

$$500 \text{ mg/L} \times 0.0083454 \text{ lbs BOD per 1,000 gallons per mg/L} = 4.2 \text{ lbs per 1,000 gallons}$$

Given that the peak harvest flow is 1,200 gallons per day, it is anticipated that 5 lbs of BOD will be treated by the Advantex unit. At peak loading, this will require only one AX-100 unit to treat the waste. When the recirculation tank is full, treated wastewater that will have passed through the AX-100 pod a number of times shall be directed by the recirculating splitter valve (RSV) to flow via gravity to the reclaimed irrigation storage tank.

Irrigation Field Size and Wet Weather Storage

The annual quantity of process wastewater is generally calculated at 5 gallons per gallon of wine produced. In this case, the annual wastewater is 36,000 x 5 = 180,000 gallons. An approximate monthly distribution of winery waste is as follows:

January	4%	7,200	July	9%	16,200
February	6%	10,800	August	10%	18,000
March	6%	10,800	September	15%	27,000
April	5%	9,000	October	15%	27,000
May	6%	10,800	November	11%	19,800
June	7%	12,600	December	8%	14,400

Based on CIMIS Evapotranspiration data which shows a minimum monthly ET of 0.93 inches in December for Napa County, the 3 day irrigation limit is 2,525 gallons per acre.

Therefore, for a stored January and February quantity of 18,000 gallons, the minimum required field size is determined as follows:

$$18,000 \text{ gallons} / 2,525 \text{ gallons per acre} = 7.13 \text{ acres.}$$

7.2 acres for vineyard irrigation is shown on the attached plan.



Domestic reserve system:

Due to the shallow reserve soil depth of 24 inches, it is proposed to use pretreatment and Geoflow subsurface disposal as a reserve system. The reserve pretreatment system will maintain the use of the two Orenco Advantex model AX-20 units. After circulating through the AX-20 units, the treated effluent will flow into a 2,000 gallon pump tank for dosing to the Geoflow subsurface disposal field.

Geoflow Disposal Field Sizing

NCEM guidelines for sewage disposal indicate an application rate of 0.6 gallon per square foot for the sandy clay loam soil conditions at the site. Based on this application rate, and a design flow of 1,092 gallons per day, the minimum required primary disposal field size is 1,820 square feet. Since it is reserve area, it is proposed to provide a 200% reserve disposal field consisting of 20 lines of 100 feet each with 50 emitters per line providing a total of 1000 emitters. The emitters and disposal lines shall be installed on 2 foot centers. Each emitter will provide 4 square feet of disposal area, therefore the 1000 emitters will provide a disposal area of 4,000 square feet. The actual application rate is therefore 0.27 gallons per square foot.

Conclusion:

The discussions and calculations presented in this report demonstrate the wastewater flows and system requirements for the V12 Winery. The attached sewage disposal feasibility exhibit shows the proposed layouts of the domestic wastewater system and process wastewater system. The 200% Geoflow reserve area for the domestic wastewater system has also been identified on the site plan. The proposed project as described above can be served with an onsite wastewater disposal system.



COUNTY *of* NAPA

ROBERT J. PETERSON, P.E.
Director of Public Works
County Surveyor-County-Engineer
Road Commissioner

DONALD G. RIDENHOUR, P.E.
Assistant Director of Public Works

WATER AVAILABILITY ANALYSIS PHASE 1 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 assessors 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: