



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: AP Date Submitted: 6.23.08
 REQUEST: NEW 50,000 g.p.y. WINERY IN Date Complete: _____
APPROXIMATELY 20,000# OF NEW Date Published: _____
FACILITIES, PROPOSED TO BE
CONSTRUCTED IN TWO PHASES. ALL ZA CDPC BS APPEAL
EXISTING STRUCTURAL DEVELOPMENT ON Hearing _____
THE PROPERTY IS TO BE DEMOLISHED. Action _____

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

Applicant's Name: Mr. Chris Zock, Cunat Premium Vineyards, LLC, Materra Winery
 Telephone #: (815) 385 - 3192 Fax #: (815) 385 - 2068 E-Mail: czock@cunat.com
 Mailing Address: 5400 W. Elm Street, McHenry, IL, 60050
 No. Street City State Zip
 Status of Applicant's Interest in Property: Partner/Owner
 Property Owner's Name: Cunat Premium Vineyards
 Telephone #: (815) 385 - 3192 Fax #: (815) 385 - 2068 E-Mail: same as above
 Mailing Address: Same as Above
 No. Street City State Zip
 Site Address/Location: 4324 Big Ranch Road, Napa, CA 94558
 No. Street City State Zip
 Assessor's Parcel #: 036-160-003 Existing Parcel Size: 50.0 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] Date: 6/4/08
 Chris Zock
 Print Name

[Signature] Date: 6/4/08
 Chris Zock
 Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

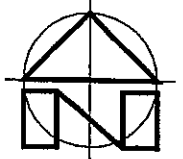
*Application Fee Deposit: \$ 8260 Receipt No. 69208 Received by: C. CHILL Date: 6.23.08
 *Total Fees will be based on actual time and materials

****Please Copy All Correspondence Regarding This Application To:
 Jon M Webb, Albion Surveys, Inc. 1113 Hunt Ave, St Helena, CA 94574
 jwebb@albionsurveys.com, 707-963-1217, 707-963-1829(F)

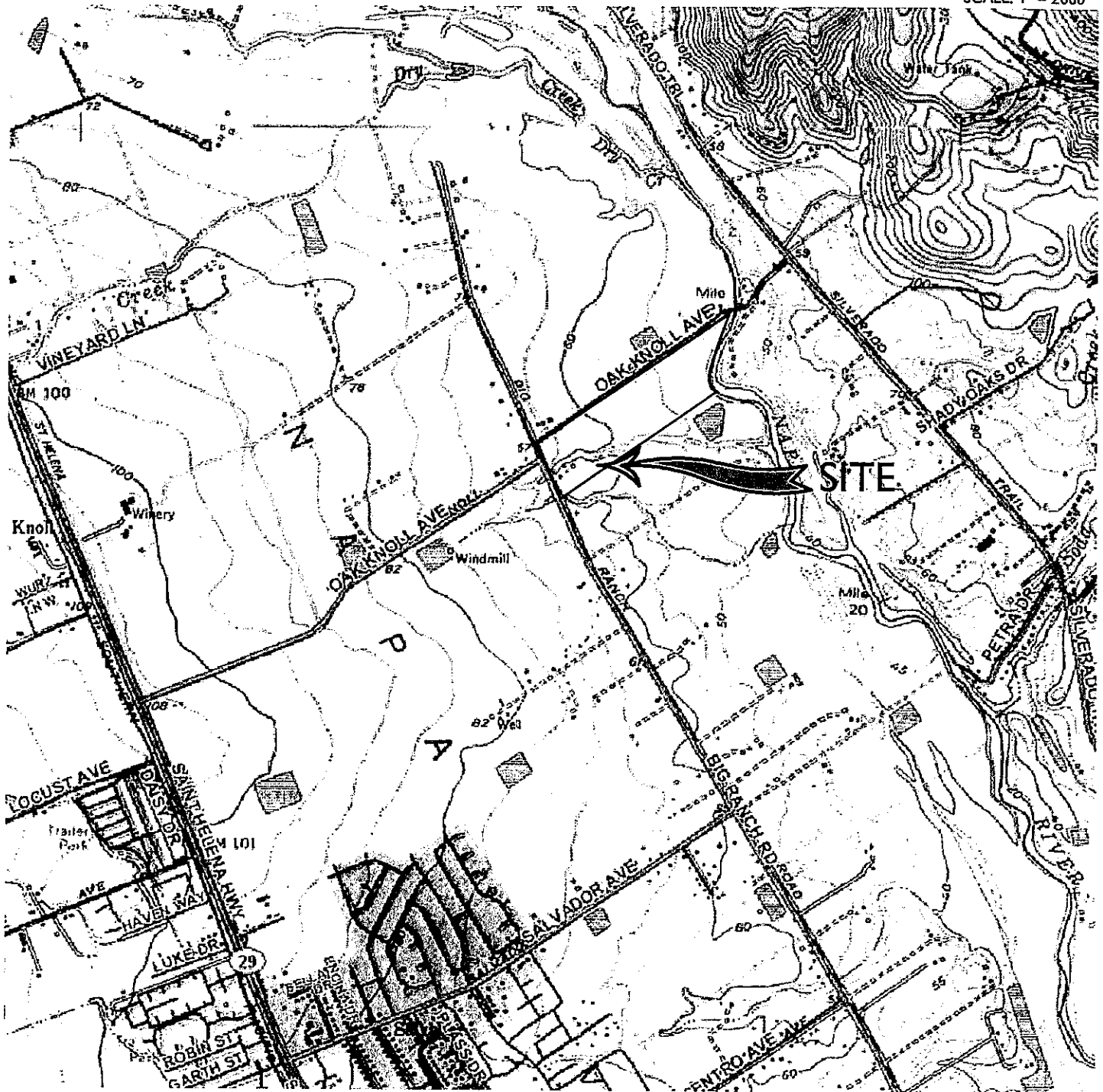
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SITE TOPOGRAPHY MAP

REPRESENTS A PORTION OF THE USGS 7.5 MINUTE QUADRANGLE "NAPA"
REPRODUCED FROM NATIONAL GEOGRAPHIC TOPO!
OUTDOOR RECREATION MAPPING SOFTWARE



SCALE: 1" = 2000'



APPLIED
CIVIL ENGINEERING

INCORPORATED

2071 West Lincoln Avenue
Napa, CA 94558
(707)320-4968 (707)320-7395 Fax
www.appliedcivil.com

MATERRA

4324 BIG RANCH ROAD
NAPA, CA 94558
APN 036-160-003

JOB NO. 08-109

JUNE 2008

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JUN 23 2008

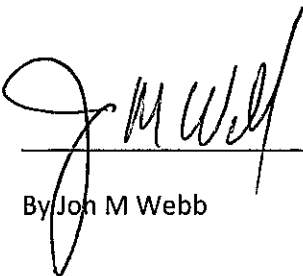
PROJECT STATEMENT
CUNAT PREMIUM VINEYARDS/MATERRA WINERY
4324 Big Ranch Road
036-160-003

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Cunat Premium Vineyards is applying for a Use Permit for a 50,000 gallon per year winery upon their 50 acre vineyard parcel at the corner of Oak Knoll Avenue and Big Ranch Road. The 36 acres of vineyard are currently being replanted. The property currently contains 2 wells, a residence and several outbuildings. These buildings will be removed in the near future and a new residence will be constructed as shown on the enclosed plans. The new residence **IS NOT** being proposed as part of this application. The new residence building permit application will be filed separately from this application at a later date. The property has the use of 9.1 acre feet of water from a neighboring property reservoir for agricultural purposes.

The proposed winery project will consist of 2 new buildings which will be constructed in phases. The main winery production building to the South will be built immediately and will contain a temporary 1000 square foot tasting room. Within three to five years after the production building is completed, the hospitality/tasting building will be constructed. Once the hospitality/tasting building is completed, the temporary tasting room in the production building will revert to shipping, receiving and case good storage. There are two proposed access roads to the winery. The winery septic system will be an on-site standard gravity distribution system.

Prepared for Cunat Premium Vineyards ,


By Jon M Webb

**USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES**

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NAPA CO. CONSERVATION

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

- | | |
|--|---|
| <p>a. <u>P</u> crushing</p> <p>b. <u>P</u> fermentation</p> <p>c. <u>P</u> barrel ageing</p> <p>d. <u>P</u> bottling</p> <p>e. <u>P</u> case goods storage</p> <p>f. <u>N</u> caves:</p> <p style="margin-left: 20px;">use:</p> <p style="margin-left: 40px;"><u> </u> barrel storage</p> <p style="margin-left: 40px;"><u> </u> case goods storage</p> <p style="margin-left: 40px;"><u> </u> other <u> </u></p> <p style="margin-left: 20px;">accessibility to public:</p> <p style="margin-left: 40px;"><u> </u> none – no visitors/tours/events</p> <p style="margin-left: 40px;"><u> </u> guided tours only</p> <p style="margin-left: 40px;"><u> </u> public access – no guides/unescorted</p> <p style="margin-left: 40px;"><u> </u> marketing events and/or temporary events</p> | <p>g. <u>P</u> underground waste disposal</p> <p>h. <u>N</u> above-ground waste disposal</p> <p>i. <u>P</u> administration office</p> <p>j. <u>P</u> laboratories</p> <p>k. <u>N</u> daycare</p> <p>l. <u>P</u> tours/tastings:</p> <p style="margin-left: 20px;"><u>N</u> public drop-in</p> <p style="margin-left: 20px;"><u>P</u> public by appointment</p> <p style="margin-left: 20px;"><u>P</u> wine trade</p> <p>m. <u>P</u> retail wine sales</p> <p style="margin-left: 20px;"><u>P</u> public drop-in</p> <p style="margin-left: 20px;"><u>P</u> public by appointment</p> <p>n. <u>N</u> public display of art or wine-related items</p> <p>o. <u>P</u> food preparation</p> |
|--|---|

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 events are proposed:

A. Private Food & Wine tasting for trade 12 per year, 25 people max

B. Private Food & Wine Events 12 per year, 50 people max

C. Private Harvest Event 2 per year, 50 people max

D. Public Tours & Tastings by appointment only

Parking for all marketing events will be on-site and upon nearby property, if necessary, utilizing shuttle vans.

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): Food service will be catered & brought to the site. No Public food will be available. No additional food events will occur. Food is an adjunct to winery and not a stand alone, for profit service. Winery Employees may prepare and eat meals at the site. Food will be prepared on-site for smaller, private winery marketing events.

4. **Production Capacity.**

- a. existing capacity: N/A date authorized: N/A
- b. current maximum actual production (year): N/A ()
- c. proposed capacity: 50,000 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.)

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	17,115
Outside work areas	2,650
Tank areas	2,650
Storage areas (excluding caves)	
All paved areas:	
Parking areas	9,800
Loading areas	3,600
Walkways	850
Access driveways to the public or private rd	36,000
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	
Spray disposal field	
Parcel size: 50.0 acres	Percent of winery coverage of parcel size:
Total winery coverage: 1.67 acres	3.3 %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	1545
Fermenting	3845
Bottling	
Bulk & bottle storage	7250
Shipping	500
Receiving	500
Laboratory	110
Equipment storage & maintenance facilities (excludes fire protection facilities)	1418
Employee-designated restrooms	203
Total square footage of production facility: 15,371	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1176
Lobbies/waiting rooms	913
Conference/meeting rooms	191
Non-production access hallways	456
Kitchens	350
Tasting rooms (private & public areas)	1031
Retail space areas	
Libraries	
Visitor restrooms	576
Art display areas	401
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space:	5094
Percent of accessory use to production use:	33 %

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: 72,665/1.67
b. percent of total parcel: 3.3%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
a. square feet: 15,371
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
a. square feet: 5094
b. percent of production facility: 33%

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 is 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 and Use Definitions: (paraphrased from County Code)

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- 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.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Well, Reservoir</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes___ No___	<u>N/A</u> Yes___ No___
C. Current Water Use (in gallons/day): Current water source:	<u>0</u> <u>Wells</u>	<u> </u> <u>Wells</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>715</u>	<u> </u>
E. Water Availability (in gallons/minute):	<u>220</u>	<u> </u>
F. Capacity of Water Storage System (gallons):	<u>2500</u>	<u>3 million</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	<u>Reservoir</u>
F. Completed Phase I Analysis Sheet (Attached):		
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.):	<u>Septic</u>	<u>Septic</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes___ No___	<u>N/A</u> Yes___ No___
C. Current Waste Flows (peak flow in gallons/day):	<u>0</u>	<u>0</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>2911</u>	<u>1667Process Waste</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>2911</u>	<u>1667Process Waste</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Landfill/On-Site</u>	
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>On-Site/Construction</u>	
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Waste Hauler</u>	
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley</u>	

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INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Cunat Premium Vineyards and Mattered Winery are seeking approval of a 50,000 gallon Winery Use Permit on their 50.0 acre vineyard parcel.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: August 2010 Phase 2: October 2014
- 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:
- District: _____ Regional: _____
State: _____ Federal: _____

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

- A. Floor Area/Impervious area of Project (in square ft): 73,616
Proposed total floor area on site: 19,965 sq ft
Total development area (building, impervious, leach field, driveway, etc.): 105,000 sq ft
New construction: 17,115
- 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):
living: 0 storage/warehouse: 11,500 offices: 1176
sales: 0 caves: 0 other: _____
septic/leach field: 32,300 roads/driveways: 36,000
- C. Maximum Building Height: existing structures: 0 new construction: 24'-6"
- D. Type of New Construction (e.g., wood-frame): Wood Frame and Steel
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: Low Level, Shielded & Directed Down
- 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):
☐ 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

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>24</u>
B. Customer Parking Spaces:	<u>0</u>	<u>12</u>
C. Employee Parking Spaces:	<u>0</u>	<u>12</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>0</u>	<u>M-F (Sat & Sun Harvest)</u>
B. Expected Hours of Operation:	<u>0</u>	<u>7am-5pm</u>
C. Anticipated Number of Shifts:	<u>0</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>0</u>	<u>3</u>
E. Expected Number of Part-Time Employees/Shift:	<u>0</u>	<u>3</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>0</u>	<u>18</u>
• average/week:	<u>0</u>	<u>40</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>0</u>	<u>8</u>
• average/week:	<u>0</u>	<u>20</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities	NONE REQUESTED	
Food Serving Facilities		
• 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)	NONE REQUESTED	
Day Care Centers	<u>Existing</u>	<u>Proposed</u>
• type of care:	<u> </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>

TRAFFIC INFORMATION

Project Trip Generation							
<u>Personnel / Visitors</u>				<u>Vehicle Trips</u>			
	Operations Daily M - F	Marketing Events Minimum Weekends	Maximum		Operations Daily M - F	Marketing Events Minimum Weekends	Maximum
Operating Hours		12 - 4	6 - 11 : 30				
Employees				Employee Trips			
Full-Time	3	2	3	Full-Time	6.3	4	6
Seasonal Peak	3	1	2	Seasonal Peak	2.9	2	4
Peak Hours	*	*	*	Peak Hours	5.7	N/A	N/A
Total Employees	6	3	5	Total Employee Trips	15	6	10
Event Support Staff				Event Support Staff			
Full-Time	N/A	N/A	N/A	Full-Time	N/A	N/A	N/A
Seasonal Peak	N/A	2	4	Seasonal Peak	N/A	4	8
Total Support Staff	N/A	2	4	Total Support Staff Trips	N/A	4	8
Visitors	18	25	50	Visitor Trips	6	17.9	35.7
Peak Hours	*	N/A	N/A	Peak Hours	7.9	N/A	N/A
Total Visitors	18	25	50	Total Visitor Trips	14	18	36
				Total Trucks - Deliveries, Shipping, etc. Trips	2	4	8
Grand Total	24	30	59		31	32	62
Provide supporting documentation for trip generation rates Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				*See supporting Calculations			

Number of People Onsite					
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	3	3	3 Min.	3 Ave.	5 Max.
Support Staff, caterers, clean-up, etc.	N/A	N/A	2 Min.	2 Ave.	4 Max.
Visitors	18		25 Min.	35 Ave.	50 Max.
Residents		N/A	N/A	N/A	N/A
Grand Total	24	3	30	40	59

APPS-Traffic Information

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Spreadsheet for winery applications
 - Provide separate spreadsheets for existing and proposed operations

Caltrans Information Sources

- Traffic Impact Study Guide
- 2001 Traffic Volumes on California State Highways
- Highway Design Manual
- Traffic manual

NAPA COUNTY WINERY TRAFFIC GENERATION CHARACTERISTICS

EMPLOYEES:

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
 Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)
 Permanent Part-Time - 2 trips/day (1 during weekday PM peak)
 Seasonal: 2 trips/day (0 during weekday PM peak)—crush
 see full time above—bottling
 Auto Occupancy: 1.05 employees/auto

VISITORS:

Auto occupancy: Weekday - 2.6 visitors/auto Weekend - 2.8 visitors/auto
 Peaking Factors:
 Peak Month: 1.65 x average month
 Average Weekend: 0.22 x average month
 Average Saturday: 0.53 x average weekend
 Peak Saturday: 1.65 x average Saturday
 Average Sunday: 0.8 x average Saturday
 Peak Sunday: 2.0 x average Sunday
 Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved
 Average 5-Day Week (Monday-Friday) - 1.3 x average weekend
 Average Weekday: 0.2 x average 5-day week
 Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved
 Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

SERVICE VEHICLES:

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)
Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

APPS-Traffic info/char

TRAFFIC INFORMATION SUPPORTING CALCULATIONS FOR MATERRA

LOCATED AT:
4324 Big Ranch Road
Napa, CA 94558
NAPA COUNTY APN 036-160-003

PREPARED BY:
Applied Civil Engineering Incorporated
2074 West Lincoln Avenue
Napa, California 94558
Telephone: (707) 320-4968
www.appliedcivil.com

WEEKDAY AND AVERAGE WEEKEND TRAFFIC CHARACTERISTICS

Assumptions:

1. Per Napa County Winery Traffic Generation Characteristics, use 2.2 trips/day non-peak and 1.0 trip/day peak for full-time employees with an hour lunch (total 3.2 trips/day).
2. Per Napa County Winery Traffic Generation Characteristics, use 1.0 trips/day non-peak and 1.0 trip/day peak for part-time employees with a half hour lunch (total 2 trips/day).
3. Per Napa County Winery Traffic Generation Characteristics, use 1.05 employees per automobile.
4. Per Napa County Winery Traffic Generation Characteristics, use 2.6 visitors per automobile (for a purpose of this analysis, the use of 2.8 visitors per automobile on weekends was negligible and thus the more conservative number was used).
5. Per Napa County Winery Traffic Generation Characteristics, 57% of visitor traffic occurs during peak hours.
6. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.
7. For purposes of this analysis, "seasonal staff" row on the Napa County Traffic Information Form is used for part-time employee information.
8. Per Napa County Winery Traffic Generation Characteristics for service vehicles, assume 1.52 trips/1000 gallons/season for grape deliveries; 1.47 trips/1000 gallons/year for material supplies and 0.8 trips/1000 gallons/year for case goods. Assume 2 trips/day for non agricultural deliveries such as FedEx.

Grape Deliveries

Total gallons produced from onsite grapes:

$$(46 \text{ Acres of Vineyard}) * \frac{4 \text{ tons of grapes}}{\text{Acre of Vineyard}} * \frac{176 \text{ gallons of wine}}{\text{ton of grapes}} = 32,384 \text{ gallons}$$

Trips generated from offsite grapes:

$$(50,000 \text{ gallons} - 32,384 \text{ gallons}) * \frac{1.52 \text{ trips/1,000 gallons}}{\text{season}} * \frac{\text{season}}{36 \text{ days}} = 0.74 \text{ trips/day}$$

Materials/Supplies Deliveries**Trips generated:**

$$\frac{1.47 \text{ trips/1,000 gallons}}{\text{year}} * (50,000 \text{ gallons}) * \frac{\text{year}}{365 \text{ days}} = 0.20 \text{ trips/day}$$

Case Goods Deliveries**Trips generated:**

$$\frac{0.8 \text{ trips/1,000 gallons}}{\text{year}} * (50,000 \text{ gallons}) * \frac{\text{year}}{250 \text{ days}} = 0.16 \text{ trips/day}$$

Non Agricultural Related Deliveries

Assume 1 delivery per day totaling 2 trips/day

TOTAL DELIVERIES =

$$0.74 \text{ trips/day} + 0.20 \text{ trips/day} + 0.16 \text{ trips/day} + 2 \text{ trips/day} = 4 \text{ trips/day}$$

SUMMARY TABLE:

	Number	No. People/ automobile	Non-peak Trip Generation (trips/day/ automobile)	Peak Trip Generation (trips/day/ automobile)	Non-Peak Trips/day	Peak Trips/day
Full-Time Employees	3	1.05	2.2	1	6.3	2.9
Part-Time Employees	3	1.05	1	1	2.9	2.9
Total Employees					9.1	5.7
Visitors	18	2.6	See Note 5	See Note 5	6.0	7.9
Deliveries	N/A	N/A	SEE ABOVE	SEE ABOVE	4	N/A
TOTAL					19	14

MARKETING EVENT TRAFFIC CHARACTERISTICS

Assumptions:

1. Per Napa County Winery Traffic Generation Characteristics, use 2.0 trips/day non-peak for "seasonal" or event staff.
2. Per the proposed marketing plan, all events will occur during non-peak hours.
3. Per Napa County Winery Traffic Generation Characteristics, assume that visitors per automobile are similar to a weekend rate and use 2.8 visitors per automobile.
4. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.
5. For purposes of this analysis, "seasonal staff" row on the Napa County Traffic Information Form is used for part-time employee information.
6. During marketing events, assume 1 employee or support staff per automobile and a trip generation of 2 trips/day.

SUMMARY TABLE:

	Minimum Event Number	Maximum Event Number	No. People/ automobile	Trip Generation (trips/day)	Minimum Event Trips/day	Maximum Event Trips/day
Employees	3	5	1	2	6.0	10.0
Support Staff	2	4	1	2	4.0	8.0
Visitors	25	50	2.8	2	17.9	35.7
Deliveries	2	4	N/A	2	4	8
TOTAL					32	62