

FILE # P06-01426

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NAPA COUNTY  
CONSERVATION, DEVELOPMENT & PLANNING COMMISSION  
1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4416

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT**APPLICATION FOR USE PERMIT & DEVELOPMENT PERMIT**

FOR OFFICE USE ONLY

ZONING DISTRICT: AWDate Submitted: 11-6-06

REQUEST: \_\_\_\_\_

Date Complete: \_\_\_\_\_

Date Published: \_\_\_\_\_

ZA CDPCBS APPEAL

Hearing \_\_\_\_\_

Action \_\_\_\_\_

TO BE COMPLETED BY APPLICANT  
(Please type or print legibly)Applicant's Name: Shane & Suzanne Pavitt, Pavitt Family VineyardsTelephone #: (707)942-4787 Fax #: (707) E-Mail: suzpavitt@aol.comMailing Address: 4660 Silverado Trail Calistoga, CA 94515  
No. Street City State ZipStatus of Applicant's Interest in Property: OwnerProperty Owner's Name: Same

Telephone #: ( ) Fax #: ( ) E-Mail: \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
No. Street City State ZipSite Address/Location: 4660 Silverado Trail Calistoga, CA 94515  
No. Street City State ZipAssessor's Parcel #: 020-350-026 Existing Parcel Size: 22.8 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, plot plan, floor plan, building elevations, water supply/waste disposal system plot 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.

Shane Pavitt  
Signature of Applicant Date

Shane Pavitt

Print Name

Shane Pavitt  
Signature of Property Owner Date 10-24-06

Shane Pavitt

Print Name

## TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$ 5000 Receipt No. 60251 Received by: ST Date: 11-6-06

\*Total Fees will be based on actual time and materials

**Note: Copy All Correspondence to: Jon Webb, Albion Surveys, Inc. 1113 Hunt Ave, St Helena, CA 94574****963-1217, 963-1829 (Fax) [jwebb@albionsurveys.com](mailto:jwebb@albionsurveys.com)****\*\*\* This is an application for a Development Permit \*\*\***

**Project Statement  
Winery Use Permit  
Pavitt Family Vineyards Winery  
4660 Silverado Trail, Calistoga, California**

**Introduction**

Shane and Suzanne Pavitt are the owners of Pavitt Family Vineyards. They are applying for a Use Permit and Variance to establish a 10,000-gallon per year winery on their property located at 4660 Silverado Trail in Calistoga where they are currently constructing their residence. The 22.8 acre property has an approved plan to plant 2 acres of wine grapes. The Pavitt's residence is currently under construction and there is an existing 2-story barn on the property. The winery project consists of converting the barn into the proposed winery. A variance to the winery setback from the Silverado Trail is being requested in order to utilize the existing barn.

**Project Information**

1. In developing the winery, the existing barn will be converted into the winery. There are no accessory uses in the winery. There will be an outside crush area and mobile bottling area. Inside the winery, the first floor will be a lab, bathroom and tank/barrel fermentation area. The second floor will be used as a barrel fermentation area. The total floor area will be 3360 square foot.

There is an existing septic system for the winery bathroom. The process waste from the winery will be processed utilizing the Orenco Advantex Pretreatment System with drip irrigation in the vineyard.

2. In order to reduce the impact of the development, the owner is proposing that the existing onsite driveways be improved to serve the winery and the existing barn be converted into the winery. By utilizing the existing road system, a minimal amount of grading will be required.
3. The proposed winery qualifies as a categorically exempt project of new construction under California State CEQA Guidelines § 15303 due to the fact that the winery:
  - a. is less than 5000 square feet in size
  - b. will produce less than 30,000 gallons of wine per year
  - c. will generate less than 40 vehicle trips per day and 5 peak hour trips except on those days when marketing events are taking place
  - d. will hold no more than 10 marketing events per year; and
  - e. will hold no temporary events
4. This project has no identified environmental sensitivity issues and the owner has gone to great lengths to present a plan of development that minimizes the impact of the project on the existing site.

## INFORMATION SHEET

### I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Pavitt Family Vineyards is Requesting a Use Permit for a 10,000 Gallon Production Winery Use Permit. The Property Contains An Existing Barn Which Will Be Converted into a New Winery Building. There is currently a New Residence under Construction on the Property.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: Fall 2007 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:

District: \_\_\_\_\_ Regional: \_\_\_\_\_  
State: ABC Federal: BATF

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

- A. Floor Area/Impervious area of Project (in square ft): \_\_\_\_\_  
Proposed total floor area on site: 3360 sq ft  
Total development area (building, impervious, leach field, driveway, etc.) 78,400  
New construction: 0

existing structures or  
portions thereof to be  
utilized: 3915

existing structures or  
portions thereof to be  
moved: 0

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

living: 0 storage/warehouse: 0 offices: \_\_\_\_\_  
sales: 0 caves: 0 roads/driveways: 21,600  
other: Bath - 64, Lab - 64 septic/leach field: 78,400(Drip Field)

- C. Maximum Building Height: existing structures: 24' new construction: \_\_\_\_\_
- D. Type of New Construction (e.g., wood-frame): Stone, Board & Batten, Steel Roof
- 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 & Accent, Exterior lighting
- 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):

***The Proposed Building is Type V - 1 Hour***

### III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>4</u>
B. Customer Parking Spaces:	<u>0</u>	<u>1</u>
C. Employee Parking Spaces:	<u>0</u>	<u>3</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u> Weekends(Harvest Only)
A. Days of Operation:	<u>0</u>	<u>M-F</u>
B. Expected Hours of Operation:	<u>0</u>	<u>7 AM-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>1</u>
E. Expected Number of Part-Time Employees/Shift:	<u>0</u>	<u>2</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>0</u>	<u>4</u>
• average/week:	<u>0</u>	<u>10</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>0</u>	<u>2</u>
• average/week:	<u>0</u>	<u>4</u>

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>

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

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DEVELOPMENT & PLANNING DEPT.

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

- |   |                                      |
|---|--------------------------------------|
| a. <u>P</u> crushing                    | l. <u>P</u> tours/tastings:          |
| b. <u>P</u> fermentation                | <u>N</u> public drop-in              |
| c. <u>P</u> barrel ageing               | <u>P</u> public by appointment       |
| d. <u>P</u> bottling                    | <u>P</u> wine trade                  |
| e. <u>P</u> case goods storage          | m. <u>P</u> retail wine sales        |
| f. <u>P</u> caves:                      | <u>N</u> public drop-in              |
| <u>P</u> storage                        | <u>P</u> public by appointment       |
| <u>N</u> other _____                    |                                      |
| g. <u>P</u> underground waste disposal  | n. <u>N</u> public display of art or |
| h. <u>P</u> above-ground waste disposal | wine-related items                   |
| i. <u>P</u> administration office       | o. <u>N</u> food preparation         |
| j. <u>P</u> laboratories                |                                      |
| k. <u>N</u> day care                    |                                      |

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)

- A. Private wine and food tastings for trade-- 4 per year, 10 People max.
- B. Private wine and food events--4 per year, 10 People max.
- C. Private harvest event--1 per year, 30 people max.
- D. Public Tours and Tasting by appointment only.

Tours and Tastings means tours of the winery and/or tastings of wine, where such tours and tastings are limited to members of the wine trade, persons invited by a winery who have pre-established business or personal relationships with the winery or its owners, and persons who have made unsolicited prior appointments for tours and tastings.

Parking for events will be on site and upon nearby property, if required, utilizing shuttle vans.

3. Napa Valley Wine Auction Activities. (Describe the size and type of event that you may conduct as part of the annual Wine Auction):

4. 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):

- A. All food prepared for the events listed in items A-C above will be catered and prepared off site and delivered
- B. No public food will be available.
- C. No additional food events will take place.
- D. Food is an adjunct to winery and not a stand alone for profit service.
- E. Winery employees may prepare and eat meals at the site.

5. **Production Capacity.**
  - a. existing capacity: N/A date authorized: \_\_\_\_\_
  - b. current maximum actual production (year): N/A (\_\_\_\_\_)
  - c. proposed capacity: 10,000 Gallons
6. **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.)
7. **Winery Development Area.** (see a below - for existing winery facilities)  
Will the project involve construction of additional facilities beyond the winery development area? No
8. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
  - a. square feet/acres: 2.0 Acres
  - b. percent of total parcel: 8.8%
9. **Production Facility.** (see c below – include the square footage of all floors for each structure)
  - a. square feet: 3360
10. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
  - a. square feet: 160
  - b. percent of production facility: 4.8%

**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</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	Yes___ No___	Yes___ No___
C. Current Water Use (in gallons/day): Current water source:	<u>650</u> <u>Wells</u>	<u>Wells, Tanks</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>See Analysis</u>	<u>See Analysis</u>
E. Water Availability (in gallons/minute):	<u>50(Well)</u>	<u>50(Well)</u>
F. Capacity of Water Storage System (gallons):	<u>20,000</u>	<u>20,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>tanks</u>	<u>tanks</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>On Site Septic</u>	<u>Hold Tanks &amp; Drip</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	Yes___ No___	Yes___ No___
C. Current Waste Flows (peak flow in gallons/day):	<u>480(Res)</u>	
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>75(Winery)</u> <u>480(Res)</u> <u>75(Winery)</u>	<u>500(Winery Process)</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>480(Res)</u>	<u>500(Winery Process)</u>

## III. SOLID WASTE DISPOSAL

A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Upper Valley</u>	<u>Upper Valley</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>On Site</u>	<u>On Site</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>Upper Valley</u>	<u>Upper Valley</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley</u>	<u>Upper Valley</u>

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DEVELOPMENT & PLANNING DEPT.

## 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.**

Determine the allowable water allotment for your parcels:

**Parcel Location Factors**

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	1.0 acre feet per acre per year
Mountain Areas	0.5 acre feet per acre per year

MST Groundwater Deficient Area	0.3 acre feet per acre per year
--------------------------------	---------------------------------

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
020-350-026	22.8 Acres	0.5	11.4 Acre feet/year
		TOTAL	11.4 Acre feet/year



**Step #3:**

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

**Existing Usage:**

Residential	0.5 af/yr
Farm Labor Dwelling	af/yr
Winery	af/yr
Commercial	af/yr
Vineyard	1.0 af/yr
Other Agriculture	af/yr
Landscaping	af/yr
Other Usage	af/yr

**Future Usage:**

Residential	0.5 af/yr
Farm Labor Dwelling	af/yr
Winery	0.3 af/yr
Commercial	af/yr
Vineyard	1.0 af/yr
Other Agriculture	af/yr
Landscaping	0.10 af/yr
Other Usage	af/yr

TOTAL: 1.5 af/yr

TOTAL: 488,730 gallons

TOTAL: 1.9 af/yr

TOTAL: 619,000 gallons

To determine your existing and proposed total water use in gallons, multiply the totals (in acre-feet) by 325,821 gal/AF.

Is the estimated future usage less than the "allowable" (X) Yes ( ) No

If no, is the future usage less than the existing usage ( ) Yes ( ) No ( ) Equal

**Step #4:**

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

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

Signature:  Date: 10/06/06 Phone: 963-1217

**FOR STAFF ONLY:**

Phase 1 complete? Yes No Phase 2 Required? Yes No

Additional information required to complete this application:

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U.S. GEOLOGICAL SURVEY (USGS) TOPOGRAPHIC SITE LOCATION MAP

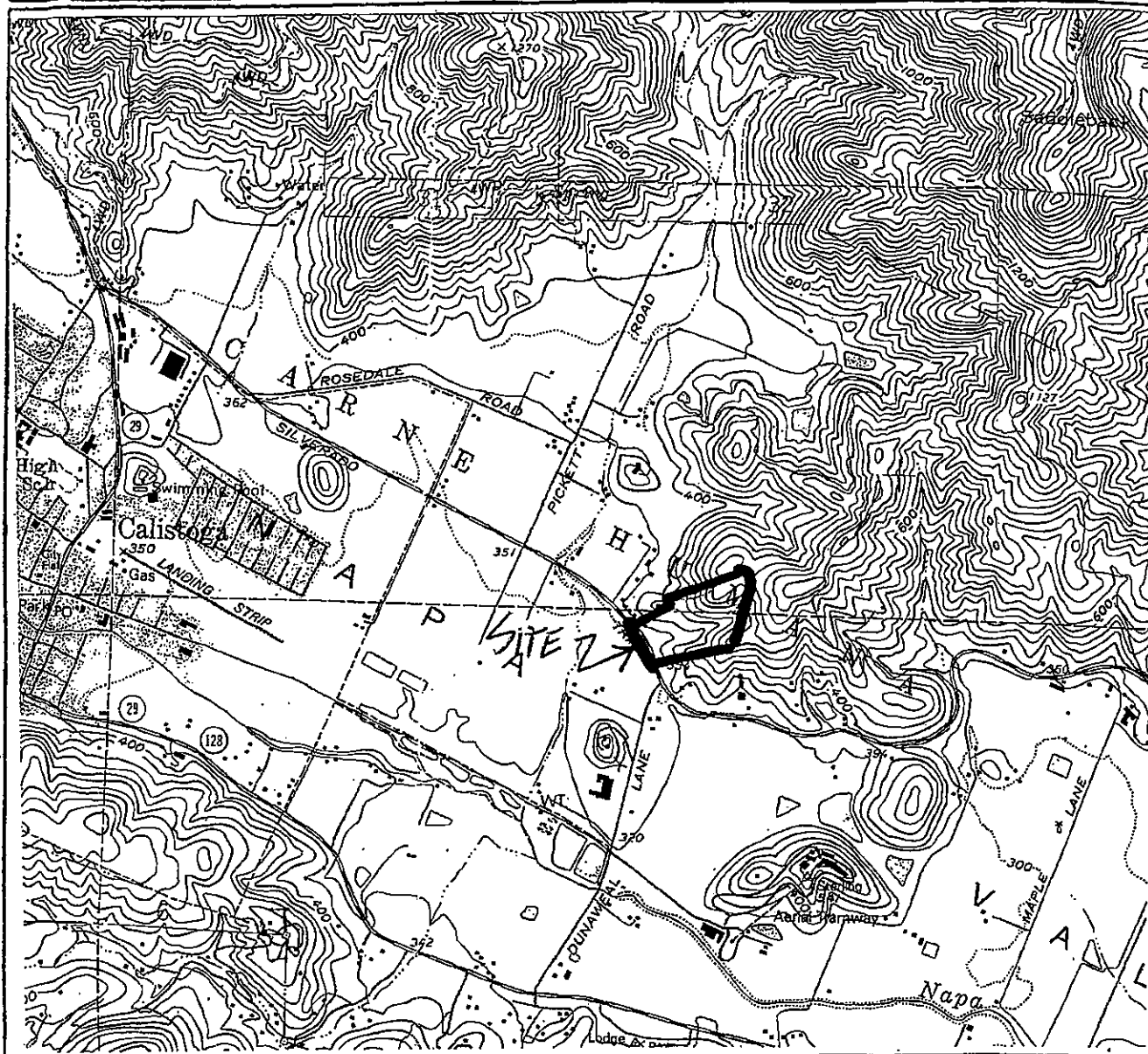
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U.S. GEOLOGICAL SURVEY  
DEVELOPMENT & PLANNING

GEOLOGICAL SURVEY  
QUADRANGLE TITLE:

CAUSTOGA

FILE NO.



LEGEND

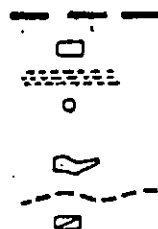
The following information shall be shown  
on the topographic map:

Parcel Boundary —————  
Structure —————  
Septic System —————  
Well —————  
Spring —————  
Reservoir —————  
Road —————  
Parking Lot or  
Outdoor Storage Area —————

Existing



Proposed





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

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Business Name: PAVITT FAMILY VINEYARDS

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Business Address: 4660 Silverado Trail Colusa

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

Contact: Suzanne Pavitt

Phone #: 942-4787

**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 20, 40 or 70?)

☐ YES ☒ NO

**B. UNDERGROUND STORAGE TANKS (UST's)**

1. Own or operate underground storage tanks?

☐ YES ☒ NO

2. Intend to upgrade existing or install new UST's?

☐ 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?

☐ YES ☒ NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

☐ YES ☒ NO

3. Treat hazardous waste on site?

☐ YES ☒ NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

☐ YES ☒ NO

5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

**E. OTHER**

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

☐ YES ☒ NO

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

# WINERY CALCULATION WORKSHEET

NATURAL RESOURCES  
DEVELOPMENT & PLANNING DEPT.

## 1. WINERY COVERAGE


All paved or impervious ground surface areas of the production facility (in square feet):	
Footprint of all winery structures	1905
Outside work areas	395
Tank areas	225
Storage areas (excluding caves)	
All paved areas:	
Parking areas	570
Loading areas	0
Walkways	
Access driveways to the public or private rd	6000
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	
Spray disposal field(drip irrigation)	78,400
Parcel size: <u>22.8</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>2.0</u> acres	<u>8.8</u> %

## 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	
Fermenting	3232
Bottling	
Bulk & bottle storage	
Shipping	
Receiving	
Laboratory	64
Equipment storage & maintenance facilities (excludes fire protection facilities)	
Employee Designated Restroom	64
Total square footage of production facility: <u>3360</u>	

## 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	
Lobbies/waiting rooms	
Conference/meeting rooms	
Non-production access hallways	
Kitchens	
Tasting rooms (private & public areas)	
Retail space areas	
Libraries	
Visitor restrooms	
Art display areas	
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space: <u>0</u>	
Percent of accessory use to production use: <u>0</u> %	



**ALMON SHIVERS, INC.**  
CONSULTING ENGINEERS  
1115 EAST AVENUE  
SUITE 100  
NAPA, CALIFORNIA 94559  
TEL: (707) 445-1199  
FAX: (707) 445-1199

**WINERY USE PERMIT MAP**  
OF THE LANDS OF  
PAVITT FAMILY VINEYARDS, LLC  
COUNTY OF NAPA, STATE OF CALIFORNIA

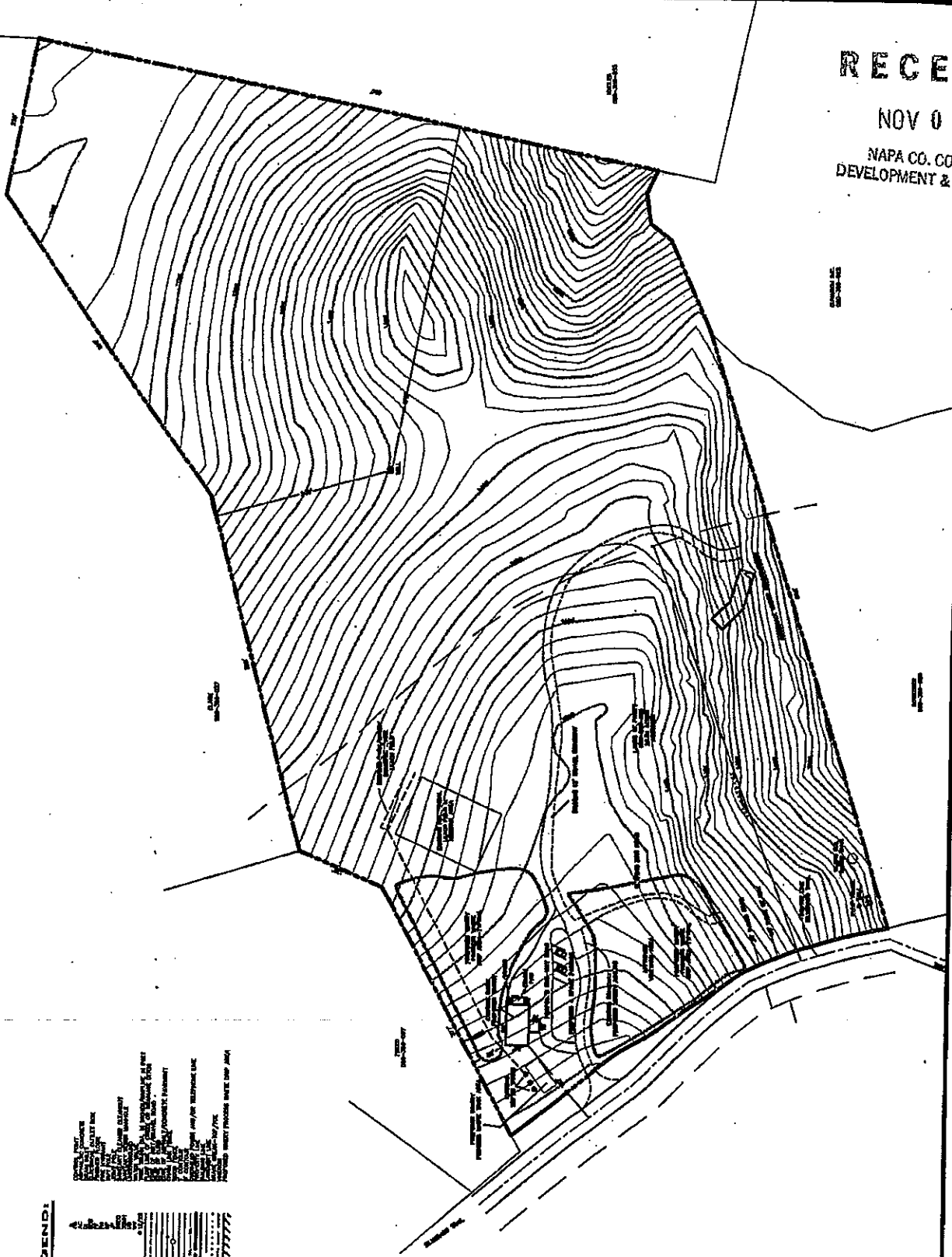
**REVISIONS & ADDITIONS**

NO. 1	PAVITT FAMILY VINEYARDS, LLC
NO. 2	PAVITT FAMILY VINEYARDS, LLC
NO. 3	PAVITT FAMILY VINEYARDS, LLC
NO. 4	PAVITT FAMILY VINEYARDS, LLC
NO. 5	PAVITT FAMILY VINEYARDS, LLC
NO. 6	PAVITT FAMILY VINEYARDS, LLC
NO. 7	PAVITT FAMILY VINEYARDS, LLC
NO. 8	PAVITT FAMILY VINEYARDS, LLC
NO. 9	PAVITT FAMILY VINEYARDS, LLC
NO. 10	PAVITT FAMILY VINEYARDS, LLC

**ALMON REFERENCES**

PROJECT NO. 2006-001  
CONSULTING ENGINEER: ALMON SHIVERS, INC.  
PROJECT MANAGER: ALMON SHIVERS, INC.  
CONSULTING ENGINEER: ALMON SHIVERS, INC.  
DATE: SEPTEMBER 7, 2006

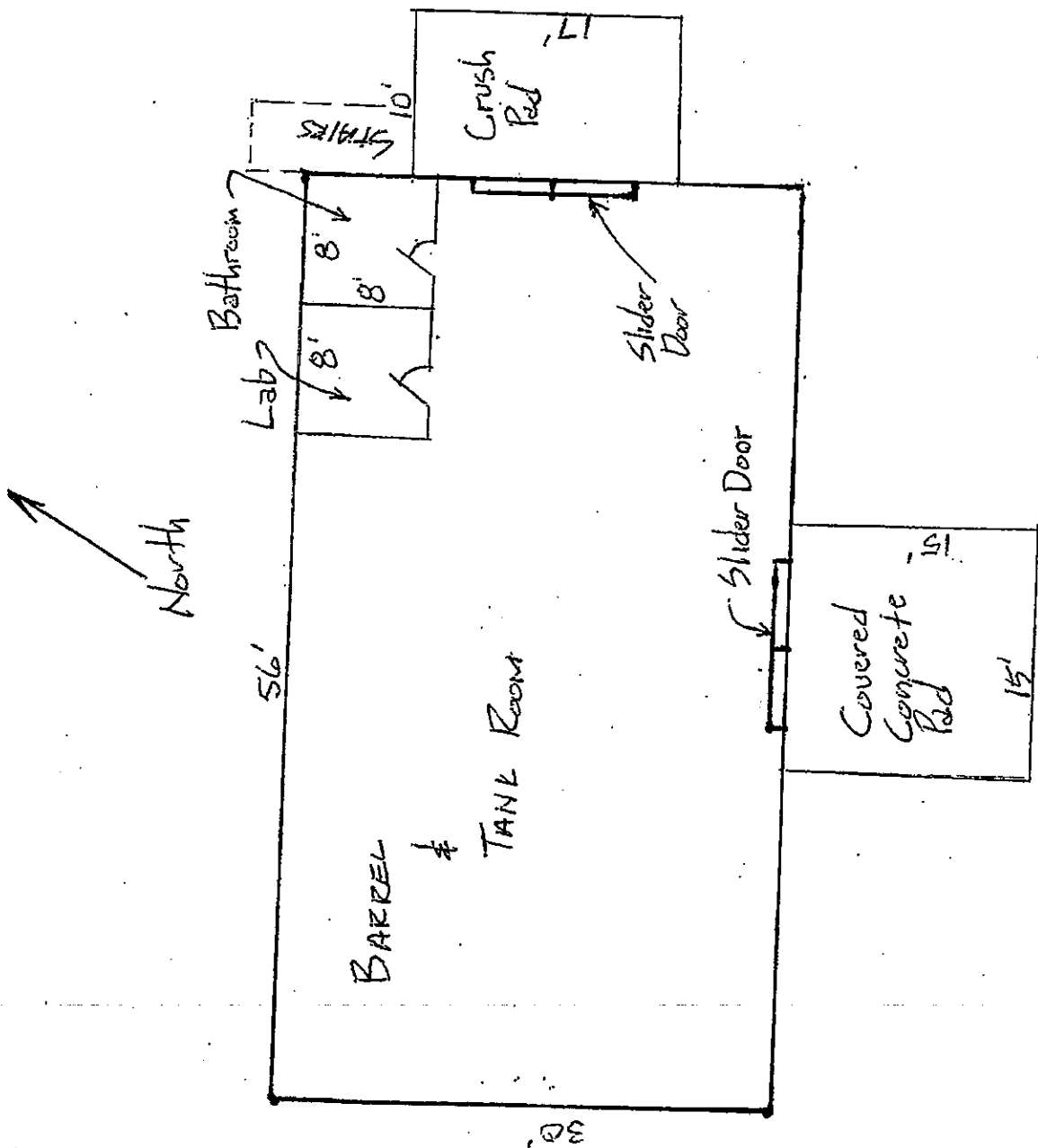
**SCALE: 1"=40'**  
CONSISTENT WITH  
NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING D  
EXHIBIT 1 (a)



**RECEIVED**  
NOV 01 2006  
NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING D

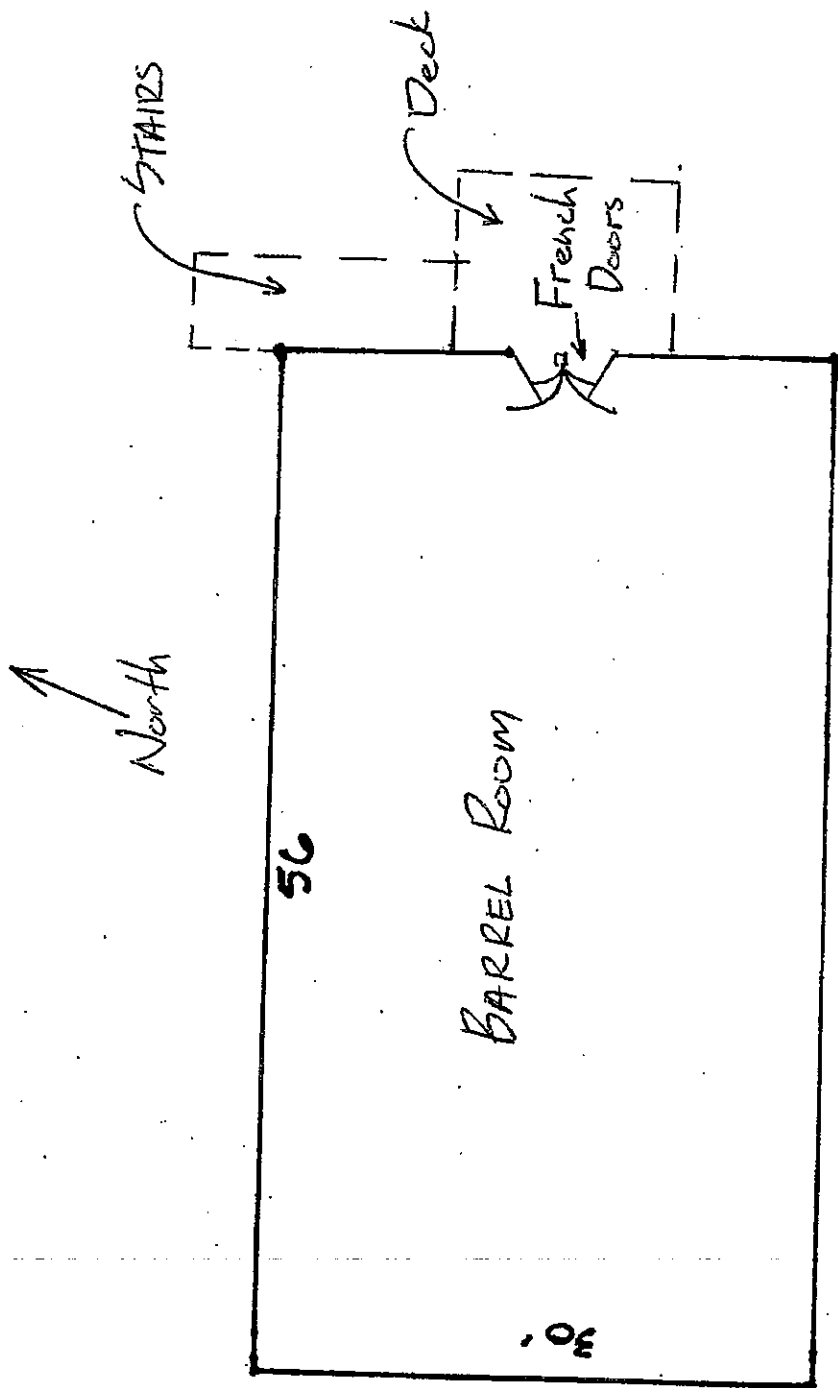
**LEGEND:**

	CONTOUR LINE
	ROAD
	VINEYARD BLOCK
	BOUNDARY LINE
	EASEMENT
	WATER FEATURE
	BUILDING
	UTILITY LINE
	FENCING
	ACCESS ROAD
	GRAVEL AREA
	IRRIGATION SYSTEM
	WINDBREAK
	PLANTING AREA
	HARVESTING AREA
	PROCESSING AREA
	STORAGE AREA
	DISTRIBUTION AREA
	OFFICE AREA
	WAREHOUSE AREA
	LOADING AREA
	UNLOADING AREA
	MAINTENANCE AREA
	SECURITY AREA
	PARKING AREA
	FUEL AREA
	TOOL AREA
	EQUIPMENT AREA
	MATERIAL AREA
	WASTE AREA
	RECYCLING AREA
	COMPOSTING AREA
	LANDFILL AREA
	WATER TREATMENT AREA
	SEWERAGE TREATMENT AREA
	STORMWATER MANAGEMENT AREA
	AIR QUALITY MANAGEMENT AREA
	NOISE MANAGEMENT AREA
	VISUAL QUALITY MANAGEMENT AREA
	CULTURAL RESOURCE MANAGEMENT AREA
	BIOLOGICAL RESOURCE MANAGEMENT AREA
	GEOLOGIC RESOURCE MANAGEMENT AREA
	PALEONTOLOGICAL RESOURCE MANAGEMENT AREA
	ARCHAEOLOGICAL RESOURCE MANAGEMENT AREA
	HISTORICAL RESOURCE MANAGEMENT AREA
	PREHISTORIC RESOURCE MANAGEMENT AREA
	TRIBAL RESOURCE MANAGEMENT AREA
	NATIVE AMERICAN RESOURCE MANAGEMENT AREA
	AFRICAN AMERICAN RESOURCE MANAGEMENT AREA
	HISPANIC RESOURCE MANAGEMENT AREA
	ASIAN RESOURCE MANAGEMENT AREA
	PACIFIC ISLANDER RESOURCE MANAGEMENT AREA
	AMERICAN INDIAN RESOURCE MANAGEMENT AREA
	ALASKA NATIVE RESOURCE MANAGEMENT AREA
	NATIVE HAWAIIAN RESOURCE MANAGEMENT AREA
	NATIVE AMERICAN RESOURCE MANAGEMENT AREA
	AMERICAN INDIAN RESOURCE MANAGEMENT AREA
	ALASKA NATIVE RESOURCE MANAGEMENT AREA
	NATIVE HAWAIIAN RESOURCE MANAGEMENT AREA



Scale: 1" = 10'

FIRST FLOOR



Scale 1"=10'  
Second Floor