

FILE # 109-00039

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: <u>AW</u>	Date Submitted: <u>2-3-09</u>
REQUEST: <u>TO ESTABLISH NEW 10,000</u>	Date Complete: _____
<u>GALLONS WILDERY</u>	Date Published: _____
<u>(A EXCEPTION TO ROAD & STREET</u>	
<u>STANDARD)</u>	
	<u>ZA</u> <u>CDPC</u> <u>BS APPEAL</u>
	Hearing _____
	Action _____

TO BE COMPLETED BY APPLICANT	
(Please type or print legibly)	
Applicant's Name: <u>LAKE RIDGE PARTNERS, LLC</u>	
Telephone #: <u>(707) 942-0750</u>	Fax #: <u>(707) 942-6755</u> E-Mail: <u>kellyberryman@comcast.net</u>
Mailing Address: <u>c/o Kelly Berryman, PO Box 513, Calistoga, CA 94515</u>	
No.	Street City State Zip
Status of Applicant's Interest in Property: <u>Tenant</u>	
Property Owner's Name: <u>Edward P. Fitts</u>	
Telephone #: <u>(610) 322-8154</u>	Fax #: <u>(610) 383-9650</u> E-Mail: _____
Mailing Address: <u>353 Fairview Road, Coatsville, PA 19320</u>	
No.	Street City State Zip
Site Address/Location: <u>90 Long Ranch Road, St. Helena, CA 94574</u>	
No.	Street City State Zip
Assessor's Parcel #: <u>032-010-068-000</u>	Existing Parcel Size: <u>40 Acres</u>
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.	
<u>Edward P. Fitts</u> <u>1/7/09</u> Signature of Applicant Date	<u>Edward P. Fitts</u> <u>1/7/09</u> Signature of Property Owner Date
Edward P. Fitts, Member-Manager	Edward P. Fitts
Print Name	Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT	
*Application Fee Deposit: \$ <u>8264.⁰⁰</u>	Receipt No. <u>72518</u> Received by: <u>88</u> Date: <u>2-3-09</u>
*Total Fees will be based on actual time and materials	

**PROJECT STATEMENT
LAKE RIDGE VINEYARDS
90 LONG RANCH ROAD, SAINT HELENA**

Applicant and Property Owner:

Lake Ridge Partners LLC
c/o Edward P. Fitts, Manager
353 Fairview Road
Coatesville, PA 19320
(610) 322-8154

Representative:

Kelly J. Berryman
Berryman & Montalbano
PO Box 513
Calistoga, California 94515
(707) 942-0750

Property Identification:

90 Long Ranch Road
St. Helena, CA 94574
APN: 032-010-068

ACREAGE: +40 acres

GENERAL PLAN AND ZONING DESIGNATION

Agricultural Watershed/AWOS

PROJECT DESCRIPTION

Applicant desires to construct a small winery with associated caves, parking and infrastructure supporting a production capacity of 10,000 gallons per year. The winery facility will be a full crushing, fermenting and barrel aging facility with mobile bottling vendors on site during bottling periods. The property contains 40 acres of rugged terrain near Pritchard Hill overlooking Lake Berryessa and Napa Valley. Tours and tastings are proposed by appointment only.

1. **Project Setting:** Lake Ridge Vineyards estate is located in the eastern hills above Silverado Trail south of Highway 128 overlooking Lake Berryessa. The parcel is accessed via Long Ranch Road leading to a private access drive. The property is developed with a main residence structure, guest unit and garage, driveway and utility improvements. The subject parcel recently received approval of an erosion control plan for development of 8+ acres of vineyard. Site preparation for the vineyard has been completed in anticipation of spring planting.

2. **Proposed Construction:** Applicant proposes to construct an approximately 4800 square foot winery production building and excavate approximately 6700 square feet in caves to be used primarily for barrel aging. Construction of the new winery building will utilize the excavation staging area for the main cave portal to nestle the building below current grade and allow a two-story design. The applicant anticipates a rustic barn design

using board and batten wood panel siding with a stone veneer base and corrugated metal roof. The applicant intends to incorporate solar panels and geothermal conditioning to enhance the environmental compatibility. The finished winery is intended to complement the surrounding aesthetic beauty of the stark oak and chaparral scrub hillside, including use of the natural rock for the base.

3. Use: The winery building and related project components have been designed to support a future production capacity up to 10,000 gallons/year. Applicant anticipates one (1) full time employee and one (1) part-time employee, with up to 5 additional temporary employees during crush and bottling periods. The winery will host limited tours and tastings by appointment only for no more than 10 visitors per day.

4. Water Supply: The water supply for the winery will be sourced from either a newly developed underground well on the subject parcel or from existing water rights. A recorded water agreement grants a right to use at least 4000 gallons of water per day and additional water necessary for up to 4 acres of vineyards. A copy of the agreement is included with this application. The current water supply is sourced from a well producing 35 gallons per minute and is transported via existing underground pipes to a concrete tank with a capacity to hold 110,000 gallons.

Also submitted with this application package is a Phase I Water Availability Analysis prepared by Delta Consulting & Engineering, projecting sufficient availability of water for the proposed Project and other current and proposed uses. Water use for Applicant's Project is well within the allowable allotment of water for the subject parcel. Further, anticipated water needs for the existing and proposed uses is below the water supplied by the current water agreement.

5. Wastewater Disposal: Delta Consulting & Engineering has evaluated the feasibility of providing on-site wastewater disposal for the proposed winery. With respect to winery process wastewater, Delta concluded Applicant has two options. Applicant may either use an off-site treatment system (hold and haul) or Applicant may pre-treat the wastewater and disperse it via surface drip within a 2100 square foot field identified in Delta's report. The winery sanitary wastewater disposal shall consist of a pre-treatment system with subsurface drip dispersal system. The proposed wastewater disposal options are described in more detail in the Septic Feasibility Report prepared by Delta Consulting & Engineering and submitted with this Application.

6. Waste Disposal: Operational wastes will be disposed off-site by Upper Valley Disposal. Applicant will sort recyclable materials where feasible. Pumice from crushing operations will be reused in the vineyards or for landscaping. Spoils from cave excavation will be stockpiled on site and used as a base for vineyard roads and may be incorporated into fill areas during construction.

7. Fire Protection and Safety Considerations: Access to the project site from Highway 128 is via Long Ranch Road. The existing easement and driveway area leading from Long Ranch Road to the entry gate is paved and will be improved to include turnout

areas to allow clear line of sight visibility between turnouts. The access drive from the gate to the winery will be improved to County and Fire Department Standards. Water for fire protection will be available from the on-site 110,000 gallon concrete tank, a portion of which shall be dedicated as a reserve for fire protection.

8. Traffic Impacts: All project traffic will use Highway 128 to Long Ranch Road. Long Ranch Road is a 20' private drive meeting County Road and Street Standards for new commercial development. The Project will generate no more than 30 daily trips during the seasonal peak of harvest, assuming full employee staffing and maximum visitors. The average traffic generated by the winery during most of the year is estimated to be 5 trips per day. This small amount of traffic will not reduce the level of service of the public road.

9. Site Considerations: A review of Napa County GIS Information identifies possible archeological sites and special plants at the Project site. In the course of submitting an erosion control plan to the County of Napa for development of vineyards on the Subject Property, Applicant submitted a cultural resources study prepared by Tom Origer & Associates and floristic survey of the entire site prepared by Kjeldson Biological Consulting. Tom Origer has updated his Cultural Resources Study to include the Project area, indicating no findings within the Project area. A copy of the updated Cultural Resources Study and the original floristic survey reviewed the entire property and is included with this application. The parcel is not located in a Federal Emergency Management Agency (FEMA) designated floodplain or a known groundwater deficient zone.

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Construction of new winery with associated caves. See Project Statement for detail.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: 2010 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: Driveway improvements, cave excavation.
- F. Additional Licenses/Approval Required:
- District: _____ Regional: _____
State: ABC Federal: TTB

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

- A. Floor Area/Impervious area of Project (in square ft): 56,105
Proposed total floor area on site: 8365 sq. ft.
Total development area (building, impervious, leach field, driveway, etc.) 58,505 sq. ft.
New construction: 8365 sq. ft.
- 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: 100 sq. ft. offices: 505 sq. ft.
sales: -0- caves: 6700 sq. ft. other: 7760 sq. ft.
septic/leach field: 2400 sq. ft. roads/driveways: 41,000 sq. ft.
- C. Maximum Building Height: existing structures: -0- new construction: 29'
- D. Type of New Construction (e.g., wood-frame): wood frame
- E. Height of Crane necessary for construction of new buildings (*airport environs*): n/a
- F. Type of Exterior Night Lighting Proposed: Incandescent down 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):
☐ 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>6</u>
B. Customer Parking Spaces:	<u>-0-</u>	<u>4</u>
C. Employee Parking Spaces:	<u>-0-</u>	<u>2</u>
D. Loading Areas:	<u>-0-</u>	<u>1</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>n/a</u>	<u>M-Sat</u>
B. Expected Hours of Operation:	<u>n/a</u>	<u>8am-5pm</u>
C. Anticipated Number of Shifts:	<u>n/a</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>n/a</u>	<u>1</u>
E. Expected Number of Part-Time Employees/Shift:	<u>n/a</u>	<u>1</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>n/a</u>	<u>10</u>
• average/week:	<u>n/a</u>	<u>10</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>n/a</u>	<u>1</u>
• average/week:	<u>n/a</u>	<u>1</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>

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MAR 04 2009

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

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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

- | | |
|---|---|
| a. <u>P</u> crushing | g. <u>P</u> underground waste disposal |
| b. <u>P</u> fermentation | h. <u>P</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing | i. <u>P</u> administration office |
| d. <u>P</u> bottling (mobile) | j. <u>P</u> laboratories |
| e. <u>P</u> case goods storage | k. <u>N</u> daycare |
| f. <u>P</u> caves: | l. <u>P</u> tours/tastings: |
| <u>use:</u> | <u>public drop-in</u> |
| <u>P</u> barrel storage | <u>P</u> public by appointment |
| <u>P</u> case goods storage | <u>P</u> wine trade |
| <u>No</u> ther _____ | m. <u>P</u> retail wine sales |
| <u>accessibility to public:</u> | <u>public drop-in</u> |
| <u>none</u> – 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>public access</u> – no guides/unescorted | o. <u>N</u> food preparation |
| <u>marketing events and/or temporary events</u> | |

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): See attached Project Statement.

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): None.

4. **Production Capacity.**

- a. existing capacity: 0 date authorized: _____
- b. current maximum actual production (year): 0 (_____)
- c. proposed capacity: 10,000 Gallons/Year

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.)

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MAR 04 2009

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

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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

- | | |
|--|---|
| a. <u>P</u> crushing | g. <u>P</u> underground waste disposal |
| b. <u>P</u> fermentation | h. <u>P</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing | i. <u>P</u> administration office |
| d. <u>P</u> bottling (mobile) | j. <u>P</u> laboratories |
| e. <u>P</u> case goods storage | k. <u>N</u> daycare |
| f. <u>P</u> caves: | l. <u>P</u> tours/tastings: |
| <u>use:</u> | ___ public drop-in |
| <u>P</u> barrel storage | <u>P</u> public by appointment |
| <u>P</u> case goods storage | <u>P</u> wine trade |
| <u>N</u> other _____ | m. <u>P</u> retail wine sales |
| <u>accessibility to public:</u> | ___ public drop-in |
| ___ none – 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 |
| ___ public access – no guides/unescorted | o. <u>N</u> food preparation |
| ___ marketing events and/or temporary events | |

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): See attached Project Statement.

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): None.

4. **Production Capacity.**

- a. existing capacity: 0 date authorized: _____
- b. current maximum actual production (year): 0 (____)
- c. proposed capacity: 10,000 Gallons/Year

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? NO
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 56,105 sq. ft.
b. percent of total parcel: 3.2%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
a. square feet: 12,895
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
a. square feet: 2605
b. percent of production facility: 20.2%

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.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	4825 sq.ft.
Outside work areas	1900 sq.ft.
Tank areas	
Storage areas (excluding caves)	435 sq.ft.
All paved areas:	
Parking areas	1100 sq.ft.
Loading areas	3000 sq.ft.
Walkways	3845 sq.ft.
Access driveways to the public or private rd	41,000 sq.ft.
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	
Spray disposal field	
Parcel size: <u>40</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>56,105 sq.ft.</u> acres	<u>3.2</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	1965 sq.ft.
Fermenting	3370 sq.ft.
Bottling	
Bulk & bottle storage	6300 sq.ft. (includes caves)
Shipping	
Receiving	
Laboratory	270 sq.ft.
Equipment storage & maintenance facilities (excludes fire protection facilities)	920 sq.ft.
Employee-designated restrooms	70 sq.ft.
Total square footage of production facility: <u>12,895 sq.ft</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	505 sq.ft.
Lobbies/waiting rooms	595 sq.ft.
Conference/meeting rooms	260 sq.ft.
Non-production access hallways	360 sq.ft.
Kitchens (break room)	110 sq.ft.
Tasting rooms (private & public areas)	200 sq.ft.
Retail space areas	
Libraries	500 sq.ft. (cave)
Visitor restrooms	75 sq.ft.
Art display areas	
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space: <u>2605 sq.ft.</u>	
Percent of accessory use to production use: <u>20.2</u> %	

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>tank</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>private</u> Yes___ No___	<u>private</u> Yes___ No___
C. Current Water Use (in gallons/day): Current water source:	<u>3213.58</u> <u>well</u>	<u> </u> <u>well</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>3445.67</u>	<u>n/a</u>
E. Water Availability (in gallons/minute):	<u>35</u>	<u>35</u>
F. Capacity of Water Storage System (gallons):	<u>110,000</u>	<u>110,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>concrete</u> tank	<u>concrete</u> tank
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	<u>Domestic</u> (sewage)	<u>Other</u> (winery) (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>on-site</u>	<u>on-site</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>135</u>	<u>500</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>135</u>	<u>500</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>garbage co.</u>	<u>garbage co.</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>on-site</u>	<u>n/a</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>n/a</u>	<u>garbage co.</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley Disposal Co.</u>	

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 Number(s)	Parcel Size (A)	Parcel Factor (B)	Location	Allowable Water Allotment (A) X (B)
032-010-068	40	0.5		20

Step #3:

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

EXISTING USE:

Residential 0.6 af/yr
Farm Labor Dwelling af/yr
Winery af/yr
Commercial af/yr
Vineyard* 3.0 af/yr
Other Agriculture af/yr
Landscaping af/yr
Other Usage (List Separately):
af/yr
af/yr
af/yr

PROPOSED USE:

Residential 0.6 af/yr
Farm Labor Dwelling af/yr
Winery 0.26 af/yr
Commercial af/yr
Vineyard* 3.0 af/yr
Other Agriculture af/yr
Landscaping af/yr
Other Usage (List Separately):
af/yr
af/yr
af/yr

TOTAL: 3.6 af/yr
TOTAL: 1,172,956 gallons**

TOTAL: 3.86 af/yr
TOTAL: 1,257,669 gallons**

*Water use for vineyards should be no lower than 0.2 AF—unless irrigation records are available that show otherwise.

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

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

Step #4:

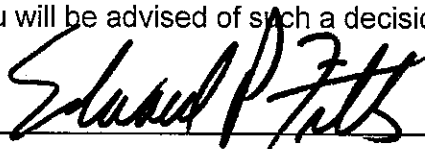
Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses,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

The property has approximately 10 acres of vineyards

The property is served by a private water system, supplied by wells on neighboring properties.

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

Signature: _____

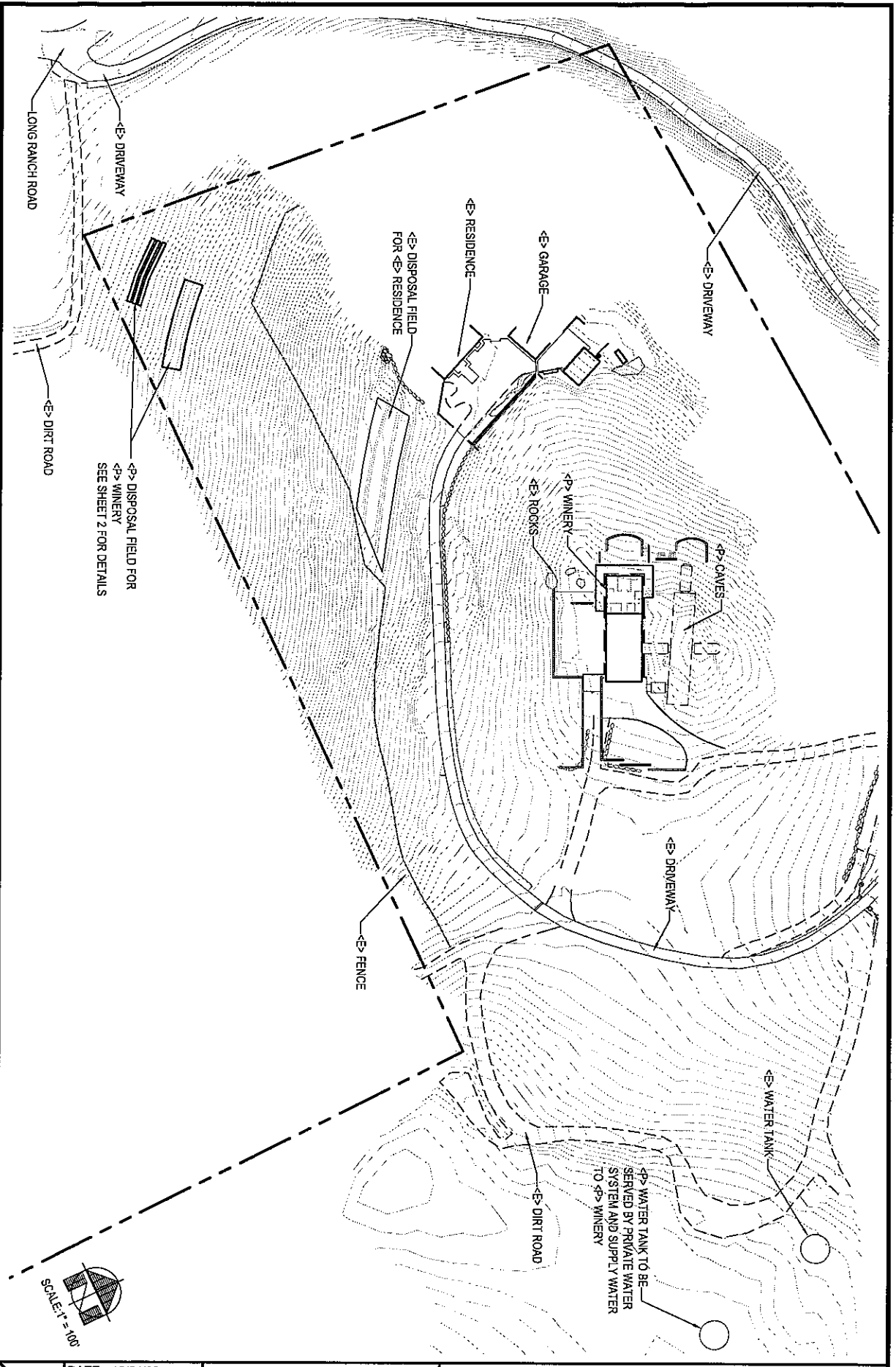


Date: _____

1/7/09

Phone: _____

Edward P. Fitts, Manager
Lake Ridge Partners, LLC





TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors				Vehicle Trips		
	Operations	Marketing Events			Operations	Marketing Events	
	Daily M - F	Minimum Weekends	Maximum		Daily M - F	Minimum Weekends	Maximum
Operating Hours	8 - 5	8 - 5	closed		8 - 5	8 - 5	closed
			Sundays				Sundays
Employees				Employee Trips			
Full-Time	1	1	1	Full-Time	2	2	2
Seasonal Peak	5	1	5	Seasonal Peak	10	2	10
Peak Hours (p/t)	1	0	1	Peak Hours	2	0	2
Total Employees	7	2	7	Total Employee Trips	14	4	14
Event Support Staff				Event Support Staff			
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
Total Support Staff				Total Support Staff Trips			
Visitors	4	8	10	Visitor Trips	2	3	4
Peak Hours	3	6	10	Peak Hours	2	3	3
Total Visitors	4	8	10	Total Visitor Trips	2	3	4
				Total Trucks - Deliveries, Shipping, etc. Trips	ave 1 per week		
Grand Total	11	10	17				
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
No. Employees	1	6	no marketing events	
Support Staff, caterers, clean-up, etc.				
Visitors	10	10		
Residents	0	0		
Grand Total	11	16		

APPS-Traffic Information



Winery Visitors and Employee Information

Winery Hours:	8-5 M-S
Maximum Visitors per day:	10
Full-time Employees	1
Part-time Employees:	1
Seasonal/Harvest Employees:	5
Gallons of wine per year:	10,000
Days open per month:	26
Maximum Visitors per month:	260
Average Visitors per month (25% of max):	65

Napa County Winery Traffic Generation Characteristics

Employee Auto Occupancy:	1.05	
Trips per day per auto:	2	half-hour lunch
	3.2	hour lunch (full-time)
	2	hour lunch (part-time)
	2	seasonal
Trips per day per auto (weekday PM peak):	1	half-hour lunch
	1	hour lunch (full-time)
	1	hour lunch (part-time)
	0	seasonal

Visitor Auto Occupancy (visitors/auto):	2.6	weekday
	2.8	weekend

Visitor - 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:	0.80	x average Saturday
Peak Sunday:	2.00	x average Sunday
Peak Weekend Hour (winery (3-4pm)):	0.57	x total for weekend day involved
Average 5-day week(M-F):	1.30	x average weekend
Average Weekday:	0.20	x average 5-day week
Peak Weekday Hour (Winery (3-4pm)):	0.57	x total for weekday involved
Peak Weekday Hour (Roadway PM peak(4-5pm)):	0.38	x total for weekday involved

Visitors: Trips (visitors/auto occupancy):

107.3	38.3
14.3	5.1
7.6	2.7
12.5	4.5
6.1	2.2
12.1	4.3
4.3	1.5
18.6	7.2
3.7	1.4
2.1	0.8
1.4	0.5

Service Vehicles:

Grapes (36 days (6 weeks)/season):	1.52	trips / 1000 gals / season
Materials/Supplies (250 days/year):	1.47	trips / 1000 gals / year
Case Goods (250 days/year):	0.80	trips / 1000 gals / year

Trips:

15.2	per season
14.7	per year
8.0	per year