



**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: 5-8-08

REQUEST: TO ESTABLISH A 30,000 GALLON

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

WINDY ON A 55.7 ACRE PARCEL WITH 2 P/T

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

& 2 P/T EMPLOYEES, 419 SQ.-FT. OFFICES,

11,500 SQFT STORAGE/WAREHOUSE & MARKETING

PROGRAM

ZA CDPC BS APPEAL

Hearing \_\_\_\_\_

Action \_\_\_\_\_

**TO BE COMPLETED BY APPLICANT**

(Please type or print legibly)

Applicant's Name: Mr. Robert Fisher, FIV Partners LP

Telephone #: (707) 539 - 7511 Fax #: (707) 539 - 3601 E-Mail: rfisher@fishervineyards.com

Mailing Address: 6200 St Helena Rd, Santa Rosa, CA 95404  
No. Street City State Zip

Status of Applicant's Interest in Property: Partner/Owner

Property Owner's Name: FIV Partners LP

Telephone #: (707) 539 - 7511 Fax #: (707) 539 - 3601 E-Mail: same as above

Mailing Address: Same as Above  
No. Street City State Zip

Site Address/Location: 4771 Silverado Trail, Calistoga, CA 94515  
No. Street City State Zip

Assessor's Parcel #: 020-150-004 Existing Parcel Size: 55.7 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.

Robert Fisher  
Signature of Applicant

5/2/08  
Date

Robert Fisher  
Print Name

Robert Fisher  
Signature of Property Owner

5/2/08  
Date

Robert Fisher  
Print Name

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

\*Application Fee Deposit: \$ \_\_\_\_\_ Receipt No. \_\_\_\_\_ Received by: \_\_\_\_\_ Date: \_\_\_\_\_

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

\* Please Copy all correspondence to: Jan Webb, Albion Surveys  
1113 Hunt Ave St. Helena CA 94574  
707-963-1217  
webb@albionsurveys.com

PROJECT STATEMENT  
USE PERMIT REQUEST  
Fisher/FIV Partners Winery

Introduction

FIV Partners LP and Fisher Vineyards are applying for a use permit to establish a 30,000 gallon per year winery on a 55.7 acre parcel in Calistoga. No variances or exceptions are requested as part of this application. The Fisher family has owned and farmed the property for 33 years and has produced wine from the properties grapes during most of those 33 years. There currently exists a residence, a farm labor dwelling, a barn and a reservoir on the property. The balance of the property is planted in vineyard and there are no other improvements at this time. Proposed improvements include a Barrel Room, Barrel Chaix, Offices and Winery Operations/Hospitality area, a parking lot, access driveway, septic system and a small water system.

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

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

- |  |   |
|--|---|
| a. <u>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 goods storage               | k. <u>N</u> daycare                                     |
| f. <u>N</u> caves:                           | l. <u>P</u> tours/tastings:                             |
| <u>use:</u>                                  | <u>N</u> public drop-in                                 |
| ___ barrel storage                           | <u>P</u> public by appointment                          |
| ___ case goods storage                       | <u>P</u> wine trade                                     |
| ___ other _____                              | m. <u>P</u> retail wine sales                           |
| <u>accessibility to public:</u>              | <u>P</u> public drop-in                                 |
| ___ none – no visitors/tours/events          | <u>P</u> public by appointment                          |
| ___ guided tours only                        | n. <u>N</u> public display of art or wine-related items |
| ___ public access – no guides/unescorted     | o. <u>P</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): All events are proposed:

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

B. Private Food & Wine Events 9 per year, 25 people max

C. Private Harvest Event 2 per year, 25 people max

D. \_\_\_\_\_ 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): Some food service will be catered & some prepared on 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.

4. **Production Capacity.**

- a. existing capacity: N/A date authorized: N/A
- b. current maximum actual production (year): N/A (\_\_\_\_\_)
- c. proposed capacity: 30,000 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.)

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: 93,836/2.15  
b. percent of total parcel: 3.9%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)  
a. square feet: 13,238
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)  
a. square feet: 2948  
b. percent of production facility: 22.3%

**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.

## INFORMATION SHEET

### I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Fisher Vineyards and FIV Partners are seeking approval of a 30,000 gallon Winery Use Permit on their 55.7 acre vineyard and residence parcel.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: June 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: 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): 88,426  
Proposed total floor area on site: 15,736 sq ft 16,186  
Total development area (building, impervious, leach field, driveway, etc.) 94,026 sq ft  
New construction: 15,736 16,186  
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: 11,501 offices: 418  
sales: 0 caves: 0 other: \_\_\_\_\_  
septic/leach field: 5600 roads/driveways: 63,000
- 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>14</u>
B. Customer Parking Spaces:	<u>0</u>	<u>7</u>
C. Employee Parking Spaces:	<u>0</u>	<u>7</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION		Existing	Proposed
A.	Days of Operation:	<u>0</u>	M-F (Sat & Sun Harvest)
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>2</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>10</u>
	• average/week:	<u>0</u>	<u>30</u>
G.	Anticipated Number of Deliveries/Pickups		
	• busiest day:	<u>0</u>	<u>5</u>
	• average/week:	<u>0</u>	<u>10</u>
<p>50 MAX PER JON WEBB</p>			
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES			
A.	Commercial Meeting Facilities Food Serving Facilities	NONE REQUESTED	
	• restaurant/deli seating capacity:	<u>                    </u>	
	• bar seating capacity:	<u>                    </u>	
	• public meeting room seating capacity:	<u>                    </u>	
	• assembly capacity:	<u>                    </u>	
B.	Residential Care Facilities (6 or more residents) Day Care Centers	NONE REQUESTED	
	• type of care:	<u>Existing</u>	<u>Proposed</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>

## WINERY CALCULATION WORKSHEET

### 1. WINERY COVERAGE

<b>All paved or impervious ground surface areas of the production facility:</b>	
Footprint of all winery structures	15,736
Outside work areas	5,510
Tank areas	500
Storage areas (excluding caves)	
<b>All paved areas:</b>	
Parking areas	4,500
Loading areas	5,000
Walkways	63,000
Access driveways to the public or private rd	
<b>Above-ground wastewater and run-off treatment systems:</b>	
Wastewater pond or SDDS	
Spray disposal field	
Parcel size: 55.7 acres	Percent of winery coverage of parcel size:
Total winery coverage: 2.15 acres	3.9 %

### 2. PRODUCTION FACILITY

<b>Total square footage within structures and caves utilized for the following:</b>	
Crushing	550
Fermenting	9,670
Bottling	
Bulk & bottle storage	526
Shipping	250
Receiving	250
Laboratory	606
Equipment storage & maintenance facilities (excludes fire protection facilities)	1305
Employee-designated restrooms	81
<b>Total square footage of production facility: 13,238</b>	

### 3. ACCESSORY USE

<b>Total square footage within structures and caves utilized for the following:</b>	
Office space	418
Lobbies/waiting rooms	
Conference/meeting rooms	288
Non-production access hallways	450
Kitchens	738
Tasting rooms (private & public areas)	874
Retail space areas	
Libraries	
Visitor restrooms	180
Art display areas	
Any other areas within the winery structure not directly related to production	
<b>Total square footage of accessory use space: 2948</b>	
<b>Percent of accessory use to production use: 22.3 %</b>	

### 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

Assessor's Number(s)	Parcel Size (A)	Parcel Factor (B)	Location	Allowable Water Allotment (A) X (B)
020-150-004	55.7 Ac	1.0		55.7 af

### **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	<u>0.6</u>	af/yr
Farm Labor Dwelling	<u>0.1</u>	af/yr
Winery	<u>0</u>	af/yr
Commercial	<u>N/A</u>	af/yr
Vineyard*	<u>21</u>	af/yr
Other Agriculture	<u>N/A</u>	af/yr
Landscaping	<u>0.1</u>	af/yr
Other Usage (List Separately):		

**PROPOSED USE:**

Residential	<u>0.6</u>	af/yr
Farm Labor Dwelling	<u>0.1</u>	af/yr
Winery	<u>0.8</u>	af/yr
Commercial	<u>N/A</u>	af/yr
Vineyard*	<u>21</u>	af/yr
Other Agriculture	<u>N/A</u>	af/yr
Landscaping	<u>0.1</u>	af/yr
Other Usage (List Separately):		

**TOTAL:** 21.8 af/yr  
**TOTAL:** 7.13MIL gallons\*\*

**TOTAL:** 22.6 af/yr  
**TOTAL:** 7.36MIL 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    ☒ 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.

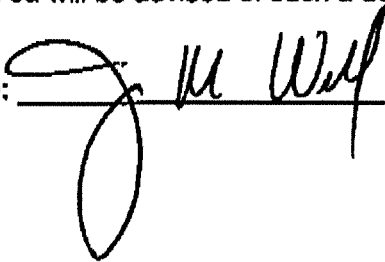
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**Conclusion:** Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical 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: \_\_\_\_\_

Phone: 963-1217

## 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, Tanks Reservoir</u>
B. Name of Proposed Water Supplier (if water company, city, district):	<u>N/A</u>	<u>N/A</u>
annexation needed?	Yes___ No___	Yes___ No___
C. Current Water Use (in gallons/day):	<u>625</u>	<u>        </u>
Current water source:	<u>Wells</u>	<u>Wells&amp;Reservoir</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>715</u>	<u>        </u>
E. Water Availability (in gallons/minute):	<u>25</u>	<u>        </u>
F. Capacity of Water Storage System (gallons):	<u>10,000</u>	<u>8.3 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):	<u>N/A</u>	<u>N/A</u>
annexation needed?	Yes___ No___	Yes___ No___
C. Current Waste Flows (peak flow in gallons/day):	<u>1200</u>	<u>        </u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>2615</u>	<u>        </u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>2615</u>	<u>        </u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Landfill/On-Site</u>	<u>        </u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>On-Site/Construction</u>	<u>        </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>	<u>        </u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley</u>	<u>        </u>

**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.

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**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: Robert Fisher Date: 5/2/08 Phone: 707.539.7511 x 2

**SMALL WATER SYSTEM FEASIBILITY REPORT**  
**Fisher/FIV Partners Winery Use Permit**

1. Water System Name - Fisher/FIV Partners Winery Water System
2. Prepared by Jon M Webb on behalf of FIV Partners LP
3. There are 3 existing wells on the Winery Parcel which do not meet the requirements of a small water system and will not be used in the small water system. Once the Use Permit is approved, the owners will move forward with the drilling and construction of a new well which will meet the State and County regulations for a small water system.
4. Managerial – A properly trained individual will monitor and maintain the small water system. That persons information will be provided when the well is constructed. The small water system will be located on the same land as the winery.
5. Financial - Budget projections for the small water system can be prepared once the type of system utilized is defined. This will take place once the Winery Use Permit is approved.



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

**Business Name:** Fisher Vineyards, FIV Partners LP

**Business Address:** 6200 St Helena RD, Santa Rosa, CA 95404

**Contact:** Rob Fisher

**Phone #:** 539-7511

**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?

☐ 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

**TRAFFIC INFORMATION**

Project Trip Generation							
Personnel / Visitors				Vehicle Trips			
	Operations Daily M – F	Marketing Events Minimum Weekends	Maximum		Operations Daily M – F	Marketing Events Minimum Weekends	Maximum
Operating Hours	7 – 5	12 – 4	6 – 11 : 30				
Employees				Employee Trips			
Full-Time	2	1	1	Full-Time	4 . 2	2	2
Seasonal Peak	2	1	1	Seasonal Peak	1 . 9	2	2
Peak Hours	*	*	*	Peak Hours	3 . 8	N/A	N/A
Total Employees	4	2	2	Total Employee Trips	10	4	4
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	2	Seasonal Peak	N/A	4	4
Total Support Staff	N/A	2	2	Total Support Staff Trips	N/A	4	4
Visitors	8	10	25	Visitor Trips	2 . 6	7 . 1	17 . 9
Peak Hours	*	N/A	N/A	Peak Hours	3 . 5	N/A	N/A
Total Visitors	8	10	25	Total Visitor Trips	7	8	18
				Total Trucks – Deliveries, Shipping, etc. Trips	3	4	8
Grand Total	12	14	29		20	20	34
Provide supporting documentation for trip generation rates				*See supporting			
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				Calculations			

Number of People Onsite					
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	2	2	2 Min.	2 Ave.	2 Max.
Support Staff, caterers, clean-up, etc.	N/A	N/A	2 Min.	2 Ave.	2 Max.
Visitors	8		10 Min.	15 Ave.	25 Max.
Residents		N/A	N/A	N/A	N/A
Grand Total	10	2	14	19	29

APPS-Traffic Information

## TRAFFIC INFORMATION FOR CALTRANS REVIEW

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

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## 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 FISHER WINERY

## **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.
9. Assume 4 tons of grapes harvested per acre of vineyard.
10. Assume 165 gallons of wine produced per ton of grapes.

### **Grape Deliveries**

**The parcel currently contains 40 acres of vineyard.**

### **Total gallons produced from onsite grapes:**

$$(40 \text{ Acres of Vineyard}) * \frac{4 \text{ tons of grapes}}{\text{Acre of Vineyard}} * \frac{165 \text{ gallons of wine}}{\text{ton of grapes}} = 26,400 \text{ gallons}$$

### **Trips generated from offsite grapes:**

$$(30,000 \text{ gallons} - 26,400 \text{ gallons}) * \frac{1.52 \text{ trips/1,000 gallons}}{\text{season}} * \frac{\text{season}}{36 \text{ days}} = 0.15 \text{ trips/day}$$

### **Materials/Supplies Deliveries**

#### **Trips generated:**

$$\frac{1.47 \text{ trips/1,000 gallons}}{\text{year}} * (30,000 \text{ gallons}) * \frac{\text{year}}{250 \text{ days}} = 0.17 \text{ trips/day}$$



**Case Goods Deliveries****Trips generated:**

$$\frac{0.8 \text{ trips/1,000 gallons}}{\text{year}} * (30,000 \text{ gallons}) * \frac{\text{year}}{250 \text{ days}} = 0.10 \text{ trips/day}$$

**Non Agricultural Related Deliveries**

Assume 1 delivery per day totaling 2 trips/day

**TOTAL DELIVERIES =**

$$0.15 \text{ trips/day} + 0.17 \text{ trips/day} + 0.10 \text{ trips/day} + 2 \text{ trips/day} = \mathbf{3 \text{ trips/day}}$$

**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	2	1.05	2.2	1	4.2	1.9
Part-Time Employees	2	1.05	1	1	1.9	1.9
<b>Total Employees</b>					6.1	3.8
Visitors	8	2.6	2	See Note 5	2.6	3.5
Deliveries	N/A	N/A	SEE ABOVE	SEE ABOVE	3	N/A
<b>TOTAL</b>					<b>12</b>	<b>7</b>

## **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	2	2	1	2	4.0	4.0
Support Staff	2	2	1	2	4.0	4.0
Visitors	10	25	2.8	2	7.1	17.9
Deliveries	2	4	N/A	2	4	8
				<b>TOTAL</b>	<b>19</b>	<b>34</b>