

FILE # B09-00245-m

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

A Tradition of Stewardship  
 A Commitment to Service

**APPLICATION FORM**

FOR OFFICE USE ONLY

ZONING DISTRICT: A4Date Submitted: 6/11/09TYPE OF APPLICATION: Use Permit Major Mod

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

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

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

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

PROJECT NAME: HUNNICUTT WINERYAssessor's Parcel #: 021-40-019Existing Parcel Size: 15.1 ACRESSite Address/Location: 2524 SILVERADO TRAIL ST. HELENA CA 94574  
No. Street City State ZipProperty Owner's Name: HUNNICUTT WINE COMPANY LLCMailing Address: 1860 HOWELL MTH. RD. ST. HELENA CA 94574  
No. Street City State ZipTelephone #: (707) 963-2908 Fax #: (707) 963-2901E-Mail: justin@hunnicuttwine.comApplicant's Name: Justin Hunnicutt StephensMailing Address: 1860 HOWELL MTH. RD. ST. HELENA CA 94574  
No. Street City State ZipTelephone #: (707) 963-2908 Fax #: (707) 963-2901E-Mail: justin@hunnicuttwine.comStatus of Applicant's Interest in Property: OwnerRepresentative Name: sameMailing Address: same  
No. Street City State ZipTelephone #: ( ) same Fax #: ( ) E-Mail: \_\_\_\_\_

I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including the right of access to the property involved.

Signature of Property Owner

Date: 6/11/09Justin H. Stephens  
 Print Name

Signature of Applicant

Date: 6.8.09John Ward  
 Print Name**TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT**\*Application Fee Deposit: \$ 8264.-Receipt No. 74735Received by: TADate: 6/11/09

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

## **Hunnicut Winery – Project Narrative**

### **Project History:**

Leslie Behrens/Drinkward Behrens Winery Use Permit P06-01310, approved 1-30-09. After the approval of the use permit, the land was sold to Justin Hunnicutt Stephens who intends to build a winery under the label "Hunnicut Wines".

### **Request for Major Modification to Use Permit:**

Modify existing use permit application P06-01310. The new owner requests a change in the overall design and layout of the winery, addition of caves and increased outdoor areas for public and winery uses. Increased annual winery production capacity, and visitor usage are also a part of this application.

The new owner wishes to begin construction of this winery this calendar year under the name Hunnicutt Winery for completion in spring of 2010 and its first crush to be in the fall of 2010.

### **Project Specifics:**

Increase annual winery production from 20,000 to 60,000 gallons. This is supported with available onsite disposal facilities for processed waste water and availability of water.

Add approximately 12,000 SF of cave and 2,100 to 2,500 SF of underground fermentation area. Construct a building for tasting, offices, laboratory, storage, restrooms, and employee break area. Outdoor facilities will include a public use patio with stepped terrace area for tasting and events. Non public areas will be the crush pad area located on the South side of the winery.

### **Public Use:**

1. Tours and tastings by appointment for 32 visitors per day, 168 visitors per week, average.
2. 48 private wine, food and harvest events per year with a maximum of 40 people per event.
3. Four industry open house events with a maximum of 50 people per event.
4. Three Napa Valley Wine Auction related events per year with a maximum of 150 people per event.

**END PROJECT NARRATIVE**

**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.) BASED ON EXISTING USE PERMIT

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

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 PROPOSED - ALL EVENTS WILL BE CATERED

4. **Production Capacity.**

- a. existing capacity: 20,000 date authorized: 1-30-09
- b. current maximum actual production (year): 0 ( )
- c. proposed capacity: 60,000

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: 601,000  
b. percent of total parcel: 10%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)  
a. square feet: ± 16,900 sq
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)  
a. square feet: ± 4,100  
b. percent of production facility: 20%

**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): FULL SERVICE WINERY SEE PROJECT NARRATIVE
- B. Project Phases: ☒ one [ ] two [ ] more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: 12/2010 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: \_\_\_\_\_
- 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): ± 44,000 SF  
Proposed total floor area on site: ± 17,000 SF  
Total development area (building, impervious, leach field, driveway, etc.) ± 44,000 SF  
New construction: \_\_\_\_\_  
existing structures or portions thereof to be utilized: 1415 SF  
existing structures or portions thereof to be moved: NONE
- B. Floor Area devoted to each separate use (in square ft):  
living: \_\_\_\_\_ storage/warehouse: 500 offices: 1400  
sales: \_\_\_\_\_ caves: 14,100 other: \_\_\_\_\_  
septic/leach field: 4,000 roads/driveways: \_\_\_\_\_
- C. Maximum Building Height: existing structures: 18' new construction: 28'
- D. Type of New Construction (e.g., wood-frame): WOOD FRAME
- E. Height of Crane necessary for construction of new buildings (airport environs): -
- F. Type of Exterior Night Lighting Proposed: TO BE DETERMINED
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): ☐ Yes ☐ No
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):  
☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N  
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☒ Type V (non-rated)  
(Reference Table 6 A of the 2001 California Building Code)

## III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>9</u>	<u>18</u>
B. Customer Parking Spaces:	<u>5</u>	<u>15</u>
C. Employee Parking Spaces:	<u>4</u>	<u>3</u>
D. Loading Areas:		<u>SEE PLAN</u>

REV. 9.8.09 JW

IV. TYPICAL OPERATION	Existing	Proposed
A. Days of Operation:	<u>6</u>	<u>6</u>
B. Expected Hours of Operation:	<u>7-5</u>	<u>6-7</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>1</u>	<u>3</u>
E. Expected Number of Part-Time Employees/Shift:	<u>2</u>	<u>2</u>
F. Maximum Number of Visitors		
• busiest day:	<u>10</u>	<u>32</u>
• average/week:	<u>21</u>	<u>168</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>*</u>	<u>4</u>
• average/week:	<u></u>	<u>14</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities Food Serving Facilities		
• restaurant/deli seating capacity:	<u></u>	
• bar seating capacity:	<u></u>	
• public meeting room seating capacity:	<u></u>	
• assembly capacity:	<u></u>	
B. Residential Care Facilities (6 or more residents) Day Care Centers	Existing	Proposed
• type of care:	<u></u>	<u></u>
• total number of guests/children:	<u></u>	<u></u>
• total number of bedrooms:	<u></u>	<u></u>
• distance to nearest existing/approved facility/center:	<u></u>	<u></u>

\* I DO NOT HAVE THE ORIGINAL BEHRENS USE PERMIT APPLICATION TO ANSWER THIS.

JOHN WARD

## WINERY CALCULATION WORKSHEET

### 1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	± 19,500 SF
Outside work areas	± 8,750 SF
Tank areas	
Storage areas (excluding caves)	± 900 SF
All paved areas:	
Parking areas	3,800
Loading areas	4,000
Walkways	2,000
Access driveways to the public or private rd	± 12,000
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDS	
Spray disposal field	
Parcel size: <u>15.3</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>1.4</u> acres	<u>10</u> %

### 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	OUTSIDE
Fermenting	2,100
Bottling	OUTSIDE
Bulk & bottle storage	± 12,000
Shipping	1,200
Receiving	1,000
Laboratory	200
Equipment storage & maintenance facilities (excludes fire protection facilities)	500
Employee-designated restrooms	100
Total square footage of production facility: <u>± 16,900</u>	

### 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1,400
Lobbies/waiting rooms	100
Conference/meeting rooms	-
Non-production access hallways	-
Kitchens <del>EMPLOYEE BREAK</del>	150
Tasting rooms (private & public areas)	↓ 400
Retail space areas	-
Libraries	-
Visitor restrooms	150
Art display areas	-
Any other areas within the winery structure not directly related to production	1,980
Total square footage of accessory use space: <u>4,120</u>	
Percent of accessory use to production use: <u>20</u> %	

10/24/08

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)
021-410-019	15.3 A	0.5	7.65 AF

2492,530 GPM

**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 .5 af/yr  
Farm Labor Dwelling \_\_\_\_\_ af/yr  
Winery(LESS PW) .1 af/yr  
Commercial .01 af/yr  
Vineyard\* \_\_\_\_\_ af/yr  
Other Agriculture \_\_\_\_\_ af/yr  
Landscaping .01 af/yr  
Other Usage (List Separately):  
PW @ 20,000 GPM .43 af/yr  
\_\_\_\_\_  
\_\_\_\_\_

**PROPOSED USE:**

Residential \_\_\_\_\_ af/yr  
Farm Labor Dwelling \_\_\_\_\_ af/yr  
Winery(LESS PW) .3 af/yr  
Commercial .07 af/yr  
Vineyard\* \_\_\_\_\_ af/yr  
Other Agriculture \_\_\_\_\_ af/yr  
Landscaping .01 af/yr  
Other Usage (List Separately):  
PW @ 60,000 GPM 1.29 af/yr  
\_\_\_\_\_  
\_\_\_\_\_

TOTAL: 1.05 af/yr  
TOTAL: 342,112 gallons\*\*

TOTAL: 2.17 af/yr  
TOTAL: 705,621 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:**



## 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>EXIST</u> <u>WELL</u>	_____
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>100</u> <u>WELL</u>	_____ _____
D. Anticipated Future Water Demand (in gallons/day):	<u>3,000</u>	_____
E. Water Availability (in gallons/minute):	<u>35</u>	_____
F. Capacity of Water Storage System (gallons):	<u>T.B.D</u>	_____
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>TANK</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</u>	_____
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>270</u>	_____
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>414</u>	_____
E. Future Waste Disposal Capacity (in gallons/day):	<u>621</u>	_____

### III. SOLID WASTE DISPOSAL

A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>GARBAGE CO.</u>	_____
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>OFF SITE PUL</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>NONE</u>	_____
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>NONE</u>	_____

X

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: JOHN WARD Date: 7.6.09 Phone: 707.224.2005



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

Business Name: HUNNICUTT WINES

Business Address: 3524 SILVERADO TRAIL

Contact: JUSTIN HUNNICUTT STEPHENS Phone #: 707.963.2908

**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			
Maximum	Operations	Marketing Events		Operations	Marketing Events		
	Daily	Minimum	Maximum	Daily	Minimum		
	M - F	Weekends		M - F	Weekends		
Operating Hours	7-5	7-10	7-10				
Employees				Employee Trips			
Full-Time	3	1	3	Full-Time	3	1	3
Seasonal Peak	5	5	5	Seasonal Peak	3	1	3
Peak Hours				Peak Hours			
Total Employees	8	6	8	Total Employee Trips	6	2	6
Event Support Staff				Event Support Staff			
Full-Time	0	0	0	Full-Time	1	1	1
Seasonal Peak	2	2	2	Seasonal Peak	1	1	1
Total Support Staff	2	2	2	Total Support Staff Trips	2	2	2
Visitors	14	50	150	Visitor Trips	5	18	54
Peak Hours	18	-	-	Peak Hours	7	-	-
Total Visitors	32	50	150	Total Visitor Trips	12	18	54
				Total Trucks - Deliveries, Shipping, etc. Trips	.6	-	-
Grand Total	42	57	160		=4.2/1 WEEK		
				TOTAL	20.6	22	62

Provide supporting documentation for trip generation rates  
 Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total \*

\* SEE ATTACHED

Events	Number of People Onsite				
	Full-Time	Seasonal	Marketing Events	Marketing Events	Marketing
		Peak	MIN	MAX	
No. Employees	3	3	3	3	
Support Staff, caterers, clean-up, etc.	N/A	2	4	7	
Visitors	32	18	50	150	
Residents	0	0	0	0	
Grand Total	35	23	57	160	

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**Hunnicut Winery**

APN 021-410-019

3524 Silverado Trail

**Traffic Generation Calculations**

**Proposed Production Capacity:**

The applicant proposes an ultimate production capacity of 60,000 gallons/year.

Assume 2.38 gallons per case.

$(60,000 \text{ gallons/year}) \div (2.38 \text{ gallons/case}) = 25,210 \text{ cases}$

**Grapes Processed:**

Assume 165 gallons of wine per ton of grapes crushed.

$(60,000 \text{ gallons/year}) \div (165 \text{ gallons/ton}) = 364 \text{ tons of grapes}$

**Truck Traffic Characteristics during Crush:**

$(364 \text{ tons of grapes}) \div (20 \text{ tons/truckload}) = 18 \text{ trips}$

Assume that crush is a 6 week period, this equals 3 trips/week.

Total Crush Trips = .43 trips/day

**Truck Traffic Characteristics during Bottling:**

Assume 2,310 cases of bottles per truckload

$(25,210 \text{ cases}) \div (2,310 \text{ cases/truckload}) = 11 \text{ trips}$

Assume 3 deliveries of corks, labels, etc. equal to 3 trips

Assume 4 trips generated from the portable bottling truck.

Assume that bottling is a 2 week period, this equals 2 trips/week.

Total Bottling Trips = 0.3 trips/day

**Outbound Wine Deliveries:**

Total Cases Produced 25,210

On Site Consumption  $(168 \text{ persons/week}) \div (10 \text{ persons/bottle}) = 16.8 \text{ cases/week}$

On Site Sales Hauled off by Patron  $(168 \text{ persons/week}) \div (10 \text{ persons/case}) = 16.8 \text{ cases/week}$

Assume  $25,210 - (16.8 + 16.8) = 23,462 \text{ cases delivered off site by truck.}$

$(23,462 \text{ cases}) \div (1,232 \text{ cases/truckload}) = 19 \text{ trips}$

Assume deliveries occur over a 28 week period this equals .7 trips/week

Total Delivery Trips = .07 trips/day

**Hold and Haul Characteristics:**

Remove 150,000 gallons processed waste water by truck at 6,500 gallons per truck = 23 trips/year

Total Trip = .06 trips/day

**Employee Traffic Characteristics:**

The application proposes 3 full time employee and 2 part time employees + 3 seasonal employees

5 employees = 5 trips + 3 seasonal employees = 3 trips

Total employee trips = (5 full/part time) + (3 seasonal employee trips) = 8 total employee trips

**Visitor Traffic Characteristics:**

The application proposes a peak of 32 visitors per day.

Assume 2.6 visitors/vehicle

$(32 \text{ visitors}) \div (2.6 \text{ visitors/vehicle}) = 12 \text{ trips}$

Total Visitor Trips = 12 trips/day

## INDEMNIFICATION AGREEMENT

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs and defends the action in good faith. The Applicant shall not be required to pay or perform an settlement unless the settlement is approved by the Applicant.

Justin Hennrich Stephens  
Applicant

HUNNICKUTT WINE COMPANY, LLC  
Property Owner (if other than Applicant)

6/9/09  
Date

021-410-019  
Project Identification

**INITIAL STATEMENT OF GRAPE SOURCE**  
**(Napa County Zoning Ordinance Sections 12419(b) and (c))**

I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.

  
\_\_\_\_\_  
Signature

6/9/09  
\_\_\_\_\_  
Date

Letters of commitment from grape suppliers and supporting documents will be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

MAY

*COVER PAGE ONLY*

**RAM ENGINEERING**  
WASTEWATER & CIVIL ENGINEERING  
130 South Main St., Suite 201 Sebastopol, CA 95472  
p. 707-824-0266 f. 707-824-9707  
WWW.RAMENGINEERING.NET

October 20, 2009

County of Napa Conservation,  
Development, and Planning Department  
1195 Third Street, Suite 210  
Napa, CA 94559

**RECEIVED**

OCT 23 2009

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

Attention: Mary Doyle

Re: Hunnicutt Wines  
3524 Silverado Trail  
APN 021-410-019  
Use Permit Modification  
RAM Project No. 2008026  
Napa County File No. P09-00245

Dear Ms. Doyle,

At your request, we are providing further clarification regarding the dispersal of projected winery process wastewater (PW) flows for the proposed future Hunnicutt Wines facility at 3524 Silverado Trail in St. Helena, CA. The purpose of this letter is to discuss the related impact that the reclaimed PW will have on the 4.5 acres of grassy woodland on the subject property.

The original Use Permit for this property allowed for disposing of 100,000 gallons of PW annually (via above ground drip) on 3.58 acres of grassy woodland. This equated to applying 0.64 gallons of water per square foot over one year's time. The application rate and disposal area proposed for the original Use Permit was provided by Delta Consulting & Engineering in their September 25, 2006, Sewage Disposal Feasibility Report for the Drinkward Behrens Winery.

This office prepared a March 13, 2009 Wastewater Feasibility Study to address the increase in wastewater flows projected for Hunnicutt Wines. The primary source of PW disposal will be a Hold and Haul operation approved by the Napa County Environmental Management Department. The reserve PW treatment and disposal system includes the dispersal of 300,000 gallons of PW annually (via above ground drip) on 4.5 acres of grassy woodland. This corresponds to applying 1.5 gallons of water per square foot over one year's time. While this is not the appropriate way to look at effluent being applied to property (because it does not take into account evapotranspiration, percolation, etc.), it does offer a comparison between the two proposals.

Delta's engineering calculations are not substantiated with reference material and we cannot rationalize or clarify their calculations or proposal. However, we can comment that, in our estimation, one acre would have been sufficient area to dispose of the PW generated by 20,000 gallons of wine, and not the 3.58 acres Delta claims. Moreover, the 4.5 acres we are



# RAM ENGINEERING

## WASTEWATER & CIVIL ENGINEERING

130 South Main St., Suite 201 Sebastopol, CA 95472  
p. 707-824-0266 f. 707-824-9707  
WWW.RAMENGINEERING.NET

  
March 13, 2009

County of Napa Conservation,  
Development, and Planning Department  
1195 Third Street, Suite 210  
Napa, CA 94559

Attention: Project Planner

Re: Hunnicutt Wines  
3524 Silverado Trail  
APN 021-410-019  
Use Permit Modification Application –  
Wastewater Feasibility Study  
RAM Project No. 2008026  
Napa County File No. P09-00245

### To Whom It May Concern:

The purpose of this letter is to supplement the Hunnicutt Wines Use Permit Modification Application, which is requesting an increase in wine production to 25,000 cases (60,000 gallons) annually. RAM Engineering has prepared this Wastewater Feasibility Study for the purpose of assessing the onsite sanitary and process wastewater system treatment and disposal capacity necessary for the proposed use.

The sanitary wastewater (SW) consists of wastewater from the laboratory and restroom facilities. The process wastewater (PW) consists of winery wastewater generated from producing 25,000 cases (or 60,000 gallons) of wine on site. The proposed new SW wastewater management system will consist of a SW septic tank, a SW sump tank with approved pre-treatment and a subsurface drip dispersal system with a designated 200% expansion/reserve area. The primary PW wastewater disposal system will be an approved "Hold and Haul" operation. The reserve PW system will include a rotary screen for solids filtration, septic/settling tanks, an aerated textile pre-treatment unit, an above ground aerated storage tank, and an above ground drip irrigation system.

The proposed new wastewater management systems described above and herein will be adequate to treat and dispose of the projected SW and PW flows generated from the new winery facility. To assist you in the evaluation of the above conclusions, the following information is enclosed:

Attachment I: Wastewater System Flow Diagram

Attachment II: Wastewater System Design Criteria, Evaluation, & Calculations

In addition, please refer to sheets W1 and W2 for the locations of the proposed SW subsurface drip dispersal wastewater system and the proposed PW irrigation area. The plans indicate the relative locations of buildings, roads, wastewater primary and expansion leachfields, and other site features that would be required for this project.

3-13-09  
Revised 10-20-09

**RAM ENGINEERING**  
WASTEWATER & CIVIL ENGINEERING  
130 South Main St., Suite 201 Sebastopol, CA 95472  
p. 707-824-0266 f. 707-824-9707  
WWW.RAMENGINEERING.NET

COPY PAGE ONLY

**Water System Feasibility Report  
for  
Hunnicutt Wine Company  
Use Permit Modification Application P09-00245**

3524 Silverado Trail  
St. Helena, California  
APN 021-410-019

August 6, 2009

COPY PAGE ONLY

**HUNNICUTT WINERY**

**DRAINAGE REPORT**



**triad/holmes associates**

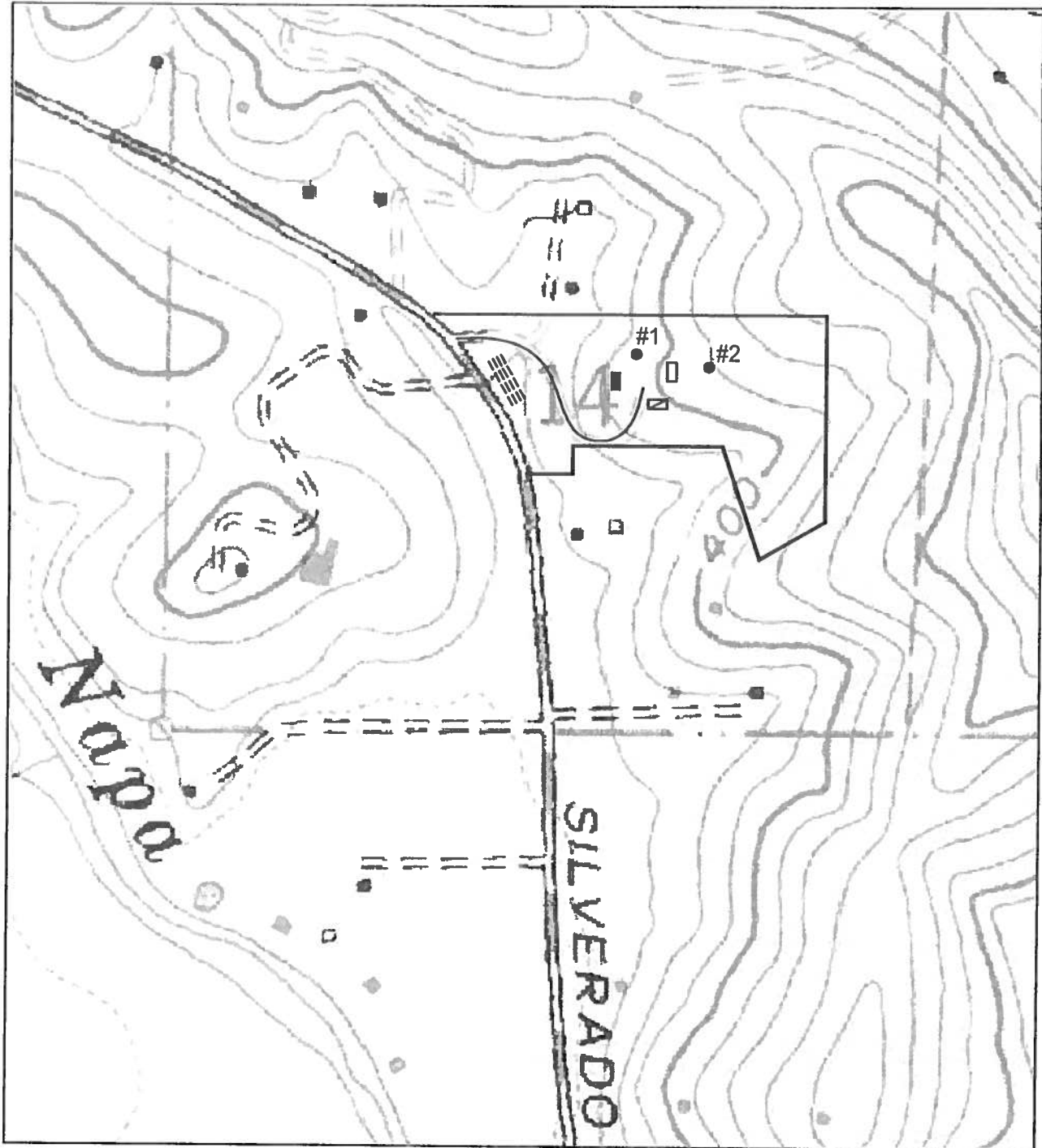
civil engineering  
land surveying

mammoth lakes • bishop • redwood city • napa  
san luis obispo • pleasanton

513 Lincoln Ave. #C  
NAPA, CA 94558  
Phone (707) 251-9170  
Fax (707) 251-9108  
Email [napa@thainc.com](mailto:napa@thainc.com)

***August 26, 2009***

***Job# 07-00336***



**LEGEND:**

Parcel Boundary

Structure

Septic System

Well

Road

Parking Lot

Existing

Proposed



LANDS OF HUNNICUTT

A.P.N. 021-410-019



COVER PAGE ONLY



2008-0016565

**RECORDING REQUESTED BY  
AND WHEN RECORDED RETURN TO:**

PAUL J. DOHRING, Esquire  
THE LAW OFFICES OF PAUL J. DOHRING  
1220 Washington Street  
Calistoga, California 94515

Recorded	REC FEE	41.00
Official Records		
County of		
Napa		
JOHN TUTEUR		
Assessor-Recorder-Cou		
01:19PM 27-Jun-2008	EV	Page 1 of 12

**EASEMENT AGREEMENT**

THIS AGREEMENT is effective this 15th day of February 2007, by and among DAVID EHREN JORDAN and ANNE-MARIE FAILLA, Trustees of the Jordan and Failla Family Trust, Under Declaration of Trust dated June 23, 2004 (hereinafter collectively AJORDAN AND FAILLA FAMILY TRUST@), DAVID EHREN JORDAN (hereinafter AJORDAN@), and LESLIE ERNEST BEHRENS, a Married Man As His Sole and Separate Property (hereinafter ABEHRENS@).

**RECITALS**

A. WHEREAS, BEHRENS presently owns one parcel of real property commonly known as 3524 Silverado Trail, Napa County, California, identified as the LANDS OF BEHRENS which is now comprised of approximately 17 acres, Napa County Assessor=s Parcel Number 027-410-019, which property is more particularly described on Exhibit AA@ attached hereto and incorporated herein by reference.

B. WHEREAS, JORDAN AND FAILLA FAMILY TRUST presently owns one parcel of real property commonly known as 3530 Silverado Trail, Napa County, California, identified as the LANDS OF JORDAN which is now comprised of approximately 10.1 acres, Napa County

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship  
A Commitment to Service

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA

PROJECT NAME	HUNNICUTT WINERY	
PROJECT ADDRESS	3524 SILVERADO TRAIL	
APPLICANT	JUSTIN HUNNICUTT STEPHENS	
CONTACT INFO	email	phone
	JUSTIN@HUNNICUTTWINES.COM	903.2908

- 1 Have you designed to U.S.G.B.C.<sup>TM</sup> LEED<sup>TM</sup> or Build It Green<sup>TM</sup> standards?  
If yes, please include a copy of their required spreadsheets.
- 2 Do you have an integrated design team?  
If yes, please list:
- SEE SUPPLEMENTAL NARRATIVE

## 3 SITE DESIGN

- 3.1 Does your design encourage community gathering and is it pedestrian friendly?
- 3.2 Are you building on existing disturbed areas?
- 3.3 Landscape Design
- 3.31 native plants?
- 3.32 drought tolerant plants?
- 3.33 Pierce Disease resistant planting?
- 3.34 Fire resistant planting?
- 3.35 Are you restoring open space and/or habitat?
- 3.36 Are you harvesting rain water on site?
- 3.37 planting large trees to act as carbon sinks?
- 3.38 using permeable paving materials for drive access and walking surfaces?
- 3.4 Does your parking lot include bicycle parking?
- 3.5 Do you have on-site waste water disposal?
- 3.6 Do have post-construction stormwater on site detention/filtration methods designed?
- 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?
- 3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?
- 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?

## 4 ENERGY PRODUCTION & EFFICIENCY

- 4.1 Does your facility use energy produced on site?  
If yes, please explain the size, location, and percentage of off-set:
- 4.2 Does the design include thermal mass within the walls and/or floors?
- 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?
- 4.4 Will your plans for construction include:
- 4.41 High density insulation above Title 24 standards?
- 4.42 Zones for heating and cooling to provide for maximum efficiency?
- 4.43 Energy Star<sup>TM</sup> or ultra energy efficient appliances?
- 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?
- 4.45 Timers/time-outs installed on lights (such as the bathrooms)?
- If yes, please explain:

## 5 WATER CONSERVATION

- 5.1 Does your landscape include high-efficiency irrigation?
- 5.2 Does your landscape use zero potable water irrigation?
- 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?
- 5.4 Will your facility use recycled water?  
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?
- 5.5 Will your plans for construction include:
- 5.51 a meter to track your water usage?
- 5.52 ultra water efficient fixtures and appliances?
- 5.53 a continuous hot water distribution method, such as an on-demand pump?
- 5.54 a timer to insure that the systems are run only at night/early morning?

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials?

If yes, what and where: SEE SUPPLEMENTAL

X		
---	--	--

6.2 Are you using recycled construction materials-

6.21 finish materials?

6.22 aggregate/concrete road surfaces?

6.23 fly ash/slag in foundation?

X		
X		
X		

6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?

X		
---	--	--

6.4 Does your facility provide access to recycle-

6.41 Kitchen recycling center?

6.42 Recycling options at all trash cans?

6.43 Do you compost green waste?

6.44 Provide recycling options at special events?

X		
X		
X		
X		

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?

7.2 Will you be using regional (within 500 miles) building materials?

7.3 Will you be using rapidly renewable materials, such as bamboo?

7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?

7.5 Have you considered the life-cycle of the materials you chose?

X		
X		
X		
X		
X		

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors-

8.11 Paint?

8.12 Adhesives and Sealants?

8.13 Flooring?

8.14 Framing systems?

8.15 Insulation?

8.2 Does the design allow for maximum ventilation?

8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?

8.4 Does your design include dayliting, such as skylights?

X		
X		
X		
X		
X		
X		
X		
X		
X		
X		

9 TRANSPORTATION DEMAND MANAGEMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?

9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?

9.3 Does your project include design features that encourage alternative modes of transportation, such as

preferred parking for carpooling, ridesharing, electric vehicles?

secured bicycle parking, safe bicycle access?

loading zones for buses/large taxi services?

9.4 How close is your facility to public transportation?

		X
X		
	X	
	X	
X		

10 Are there any superior environmental/sustainable features of your project that should be noted?

SEE SUPPLEMENTAL NARRATIVE

11 What other studies or reports have you done as part of preparing this application?

1

2 SOILS REPORT

3

4 TREE REPORT, WATER QUALITY REPORT

12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?

If yes, please describe:

		X
--	--	---

13 Once your facility is in operation, will you:

13.1 calculate your greenhouse gas emissions?

13.2 Implement a GHG reduction plan?

13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

		X
		X
		X

14 Does your project provide for education of green/sustainable practices?

If yes, please describe:

		X
--	--	---

15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?

SEE SUPPLEMENTAL NARRATIVE

Form filed out by:

JOHN WARD

## **Hunnicuttt Winery – Green Measures Supplement to Checklist**

October 28, 2009

**Hunnicuttt Wine Company** has engaged in contract with Andrews and Thornley. Andrews and Thornley is assisting the design team with budgets and product selection. Each component or building material is being compared for sustainability and cost effectiveness prior to its incorporation into the design.

At the direction of the owner, the design team is working to select materials and products that are environmentally friendly. This includes the desire to utilize materials and products which are local in origin.

### **Site Preparation:**

During the site preparation cave spoils will be used where possible as fill, off haul of spoils will go to the nearest project that needs fill material, and cave spoils will not be dumped.

### **Site Design:**

The site is designed with generous outdoor patio and terrace spaces for the purpose of events and day to day tasting operations. These useable outdoor spaces allow for the reduction of building square footage which would otherwise require accommodations inside.

The terrace and loading areas which flank the building to the North and South also work to create a defensible space against fires. Thus, the removal and thinning of trees on both sides of the building is considered a protection measure. An added benefit is the creation of working and entertaining spaces. From these spaces, view corridors are created to harness the natural beauty of the surrounding hillsides.

### **Landscape:**

The methodology of plant selection for this project is that the chosen plants will be appropriate to the site with respect to environmental conditions such as microclimate, water use, and solar exposure.

We will also seek to source plants from local growers which will reduce energy consumed in the transportation of the plants to the site.

Most of the plants that will be used in the proposed new landscape areas will be trees, shrubs, groundcovers, and vines that are either native to the site's specific micro climate or are California native plants.



## Landscape Continued-

We will also be incorporating some fire resistant plants as well as plant species that are non-natives but are adapted / suitable to the site conditions.

The vast majority of the plants used will be drought tolerant/low water users.

### **Energy Production and Efficiency:**

The site has been evaluated for a solar installation. The results of the site survey were that the property, because of its high tree canopy, is not suitable for a solar installation. The project will be reevaluated upon its completion.

Both the storage of wine and making of wine take place in the cave. This reduces the building foot print from 18,000 SF to 4,000 SF. The building houses the offices and tasting operations.

The buildings will be designed to exceed all energy standards. Measures will include maximum insulation, insulated glass windows, and energy efficient coverings where possible. Mechanical air handling and water heating equipment are specified to be the best available on the market.

Although winery chillers are not regulated for energy efficiency, Hunnicutt Wine Company will be utilizing the most current technologies which consume the least energy.

### **Water Conservation:**

Winery operations utilizing water are to be monitored with the goal of reducing water consumption in the wine making process.

### **Natural Resources:**

Rocks and boulders will be harvested from operations such as the widening of roadways and cutting of the patio, building and loading pad areas. The rocks and boulders shall be incorporated into the landscape design as stone facing, seating, signage, and sculptural elements.

Some trees located within the excavation area are suitable for replanting. Those trees will be assessed and relocated on or off the property as may be appropriate.

**Indoor Air Quality:**

The building will be designed utilizing low VOC standards for all building components.

Windows will be operable to allow natural ventilation of the building without utilizing air conditioning equipment when possible.

**Transportation and Demand Management:**

Employee incentives are not likely conducive to this project in part because of its rural location, steep access, and the hands- on nature of wine making. However, as the Silverado Trail is frequently used for recreational cycling, the owner facility will be equipped with a bike rack.

**Facilities Maintenance:**

Project requirements include utilizing the Best Management Practices (BMP) as outlined by the Department of Public Works and State of California.

The owner will implement a BMP maintenance program as part of the winery and property maintenance operations.

- END -

Hunnicut Winery Tree Removal List																			
Diameter	Size																		
	6	8	10	12	14	16	18	20	24	30	36	Cluster	Unidentified	Total					
Pine	1			1		3	5	1	3										14
Fir		8	6	7	3	7	3	2	1	1	1								39
Live Oak	1	1	4	2		3	1			1		1							14
Madrone	2	3	2	1					1										9
BO		1							1										2
Unidentified													3						3
Sub Total by Size	4	13	12	11	3	13	9	3	6	2	1								80

Trees to be Saved that are X'd on Civil Plans