



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: 12.5.08

REQUEST: NEW WINERY USE PERMIT &
ROAD & STREET STANDARDS EXCEPTION
TO ALLOW A 20,000 GALLON PER
YEAR WINERY INCL. CONVERSION OF
AN EXISTING RESIDENCE & CONSTRUCTION
OF A NEW PRODUCTION BUILDING & A CAVE.

Date Complete: _____

Date Published: _____

ZA CDPC BS APPEAL

Hearing _____

Action _____

TO BE COMPLETED BY APPLICANT

(Please type or print legibly)

 Applicant's Name: Venge Vineyards, Inc; Kirk Venge

 Telephone #: (707) 942-9100

 Fax #: (707) 942-9121

 E-Mail: kirk@vengevineyards.com

 Cell: 337-8330

 Mailing Address: 4708 Silverado Trail
Calistoga, CA 94515

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

 Property Owner's Name: Erika Phillips, Diana Venge & Kirk Venge (Tennants in Common)

 Telephone #: (707) 942-9100

 Fax #: (707) 942-9121

 E-Mail: kirk@vengevineyards.com

 Mailing Address: Same as Above

 Site Address/Location: 4708 Silverado Trail
Calistoga, CA 94515

 Assessor's Parcel #: 020-350-038

 Existing Parcel Size: 12.6 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.

Kirk P. Venge 11/26/08
 Signature of Applicant Date

Kirk P. Venge
 Print Name

Kirk P. Venge 11/26/08
 Signature of Property Owner Date

Kirk P. Venge
 Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

 *Application Fee Deposit: \$ 8264

 Receipt No. 71710

 Received by: Chill

 Date: 12.5.08

*Total Fees will be based on actual time and materials

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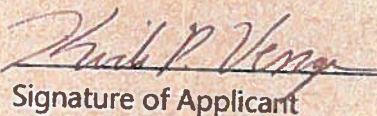
PROJECT REVISION STATEMENT

VENGE WINERY

File No. P08-00647

I hereby revise my request to the above referenced project to include the following provision:

In the event that the applicant is unable to resolve the issues related to the neighbor's septic system being located in close proximity to the proposed cave, to the satisfaction of the Department of Environmental Management, the proposed winery building will be expanded to the southeast to accommodate the project's wine storage needs in lieu of the cave. The expanded building will be approximately 10,000 sf in size.


Signature of Applicant

Date 11/5/09

Kirk P. Venge
Printed Name

Owner
Interest

4708 Silverado Trail
Calistoga, California 94515
Napa Valley

(P) 707.942.9100

(F) 707.942.9121

(E) info@vengevineyards.com

www.vengevineyards.com



Winery Use Permit Introduction

Venge Vineyards, Kirk and Sarah Venge, are applying to establish and operate a 20,000 gallon winery on 12.66 acres at 4708 Silverado Trail. We purchased the property in August of 2008 and have contracted with Applied Civil Engineering Incorporated and Matt Hollis Architect to creatively utilize existing structures and conservatively design new buildings for the property. There is a relatively newer, 2,800± square feet existing residential structure that will be occupied for the winery's admin offices and hospitality area. A 9,000± square feet cave will be created for subterranean barrel ageing and a small, 3,600± sqft "country barn style" wooden clad building will house fermentation tanks and all production activities. The design team has taken considerable care to situate the land conservatively and respectfully and believe this small, family winery will be a beneficial fit to the Napa Valley wine industry.

Sincerely,

A handwritten signature in black ink, appearing to read "Kirk Venge".

Kirk Venge

VENGE VINEYARDS

PO Box 457, Rutherford, Ca 94573 • 707-967-1008 • Fax 707-967-9726

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): To establish a 20,000 gal/year winery with retail sales by appointment only and limited private tours and tastings.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: Dec 2009 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: Convert existing residence into tasting room and office.
- 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): 41,744
Proposed total floor area on site: 6,395 sf
Total development area (building, impervious, leach field, driveway, etc.): 46,744
New construction: 3,600 sf

existing structures or portions thereof to be utilized: 2,795 sf existing structures or portions thereof to be moved: N/A
- B. Floor Area devoted to each separate use (in square ft):
living: N/A storage/warehouse: 876 offices: 567
sales: 701 caves: 9,000 other: _____
septic/leach field: 5,000 roads/driveways: 29,925
- C. Maximum Building Height: existing structures: 16' - 7" new construction: 31' - 0"
- D. Type of New Construction (e.g., wood-frame): Steel Frame, Wood Cladding
- 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 ☐
- 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>3</u>
C. Employee Parking Spaces:	<u>0</u>	<u>3</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>N/A</u>	<u>Mon - Sun</u>
B. Expected Hours of Operation:	<u>N/A</u>	<u>9a.m. - 5p.m.</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>2</u>
E. Expected Number of Part-Time Employees/Shift:	<u>N/A</u>	<u>2</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>N/A</u>	<u>20</u>
• average/week:	<u>N/A</u>	<u>40</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>N/A</u>	<u>3</u>
• average/week:	<u>N/A</u>	<u>8</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities	NONE REQUESTED	
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)	NONE REQUESTED	
Day Care Centers		
• type of care:	<u>Existing</u> <u>N/A</u>	<u>Proposed</u> <u>N/A</u>
• total number of guests/children:	<u>N/A</u>	<u>N/A</u>
• total number of bedrooms:	<u>N/A</u>	<u>N/A</u>
• distance to nearest existing/approved facility/center:	<u>N/A</u>	<u>N/A</u>

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

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>N</u> case goods storage | k. <u>N</u> daycare |
| f. <u>P</u> caves: | l. <u>P</u> tours/tastings: |
| <u>use:</u> | <u>N</u> public drop-in |
| <u>P</u> barrel storage | <u>P</u> public by appointment |
| <u>N</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> | <u>N</u> public drop-in |
| <u>N</u> none – no visitors/tours/events | <u>P</u> public by appointment |
| <u>P</u> guided tours only | n. <u>P</u> public display of art or wine-related items |
| <u>N</u> public access – no guides/unescorted | o. <u>N</u> food preparation |
| <u>P</u> 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. Public Tours & Tastings and Retail Sales by appointment only.
B. Private food and wine tastings for trade 3 per year, 10 people max.
C. Private Food and Wine Events 5 per year, 30 people max.
D. Philanthropy Wine Auction Event 2 per year, 30 people max.
Parking for all marketing will be onsite and if necessary, on nearby
properties utilizing shuttle vans.

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): Food service will be catered and brought to the site.
No public food will be available. Food is an adjunct to the winery and
not stand alone for profit service. Winery employees may prepare and eat
meals in the employee breakroom. No additional food events will occur.

4. **Production Capacity.**

a. existing capacity: N/A date authorized: N/A
b. current maximum actual production (year): N/A ()
c. proposed capacity: 20,000 gal/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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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: 0.96 acres
b. percent of total parcel: 7.6
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
a. square feet: 13,299
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
a. square feet: 2,129
b. percent of production facility: 16

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	6,395
Outside work areas	3,324
Tank areas	N/A
Storage areas (excluding caves)	N/A
All paved areas:	
Parking areas	2,100
Loading areas	N/A
Walkways	N/A
Access driveways to the public or private rd	29,925
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDS	N/A
Spray disposal field	N/A
Parcel size: <u>12.6</u> acres	Percent of winery coverage of parcel size: <u>7.6</u> %
Total winery coverage: <u>0.96</u> acres	

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	841
Fermenting	2,206
Bottling	N/A
Bulk & bottle storage	9,876 (includes caves)
Shipping	N/A
Receiving	N/A
Laboratory	166
Equipment storage & maintenance facilities (excludes fire protection facilities)	N/A
Employee-designated restrooms	210
Total square footage of production facility: <u>13,299</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	567
Lobbies/waiting rooms	N/A
Conference/meeting rooms	N/A
Non-production access hallways	152
Kitchens	220
Tasting rooms (private & public areas)	342
Retail space areas	701 (Hospitality Area)
Libraries	N/A
Visitor restrooms	77
Art display areas	N/A
Any other areas within the winery structure not directly related to production	70
Total square footage of accessory use space: <u>2,129</u>	
Percent of accessory use to production use: <u>16</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>Well/Storage Tank</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	N/A Yes___ No <u>X</u>	N/A Yes___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	0 <u>Well</u>	0 <u>Well/Tank</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>670</u>	_____
E. Water Availability (in gallons/minute):	<u>8.6</u>	_____
F. Capacity of Water Storage System (gallons):	<u>12,000</u>	<u>12,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	<u>Tank</u>
F. Completed Phase I Analysis Sheet (Attached):		

II. LIQUID WASTE

	<u>Domestic</u> (sewage)	<u>Other</u> (Winery PW) (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>On Site Septic System</u>	<u>On Site Septic System</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	N/A Yes___ No <u>X</u>	N/A Yes___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>450 (Residence)</u>	<u>N/A</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	0 (Residence) <u>270 (Winery)</u>	<u>667</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>270</u>	<u>667</u>

III. SOLID WASTE DISPOSAL

A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Up Valley</u>	_____
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>On Site</u>	_____

IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)

A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>N/A</u>	_____
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>N/A</u>	_____

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		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 (FT & PT)	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	20	10	30	Visitor Trips	6 . 6	7 . 1	21 . 4
Peak Hours	*	N/A	N/A	Peak Hours	8 . 8	N/A	N/A
Total Visitors	20	10	30	Total Visitor Trips	16	8	22
				Total Trucks - Deliveries, Shipping, etc. Trips	3	4	4
Grand Total	24	14	34		29	20	34
Provide supporting documentation for trip generation rates Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				*See supporting Calculations			

Number of People Onsite					
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	4 (2 PT, 2 FT)	See	2 Min.	2 Ave.	2 Max.
Support Staff, caterers, clean-up, etc.	N/A	Supporting Calcs	2 Min.	2 Ave.	2 Max.
Visitors	20		10 Min.	10 Ave.	30 Max.
Residents			N/A	N/A	N/A
Grand Total	24		14	14	34

APPS-Traffic Information

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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

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 (6 weeks)/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 VENGE WINERY

LOCATED AT:
4708 Silverado Trail
Calistoga, CA 94515
NAPA COUNTY APN 020-350-038

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

WEEKDAY AND AVERAGE WEEKEND TRAFFIC CHARACTERISTICS

Assumptions:

1. Per Napa County Winery Traffic Generation Characteristics, use 2.2 trips/day non-peak and 1.0 trip/day peak for full-time employees with an hour lunch (total 3.2 trips/day).
2. Per Napa County Winery Traffic Generation Characteristics, use 1.0 trips/day non-peak and 1.0 trip/day peak for part-time employees with a half hour lunch (total 2 trips/day).
3. Per Napa County Winery Traffic Generation Characteristics, use 1.05 employees per automobile.
4. Per Napa County Winery Traffic Generation Characteristics, use 2.6 visitors per automobile (for a purpose of this analysis, the use of 2.8 visitors per automobile on weekends was negligible and thus the more conservative number was used).
5. Per Napa County Winery Traffic Generation Characteristics, 57% of visitor traffic occurs during peak hours.
6. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.
7. For purposes of this analysis, "seasonal staff" row on the Napa County Traffic Information Form is used for part-time employee information.
8. Per Napa County Winery Traffic Generation Characteristics, assume crush is 36 days.
9. Per Napa County Winery Traffic Generation Characteristics for service vehicles, assume 1.52 trips/1,000 gallons/season for grape deliveries; 1.47 trips/1,000 gallons/year for material supplies and 0.8 trips/1,000 gallons/year for case goods. Assume 2 trips/day for non agricultural deliveries such as FedEx.

Grape Deliveries

Total gallons produced from onsite grapes:

$$(10.2 \text{ Acres of Vineyard}) * \frac{4 \text{ tons of grapes}}{\text{Acre of Vineyard}} * \frac{165 \text{ gallons of wine}}{\text{ton of grapes}} = 6,732 \text{ gallons}$$

Trips generated from offsite grapes:

$$(20,000 \text{ gallons} - 6,732 \text{ gallons}) * \frac{1.52 \text{ trips/1,000 gallons}}{\text{season}} * \frac{\text{season}}{36 \text{ days}} = 0.56 \text{ trips/day}$$

Materials/Supplies Deliveries

Trips generated:

$$\frac{1.47 \text{ trips/1,000 gallons}}{\text{year}} * (20,000 \text{ gallons}) * \frac{\text{year}}{250 \text{ days}} = 0.12 \text{ trips/day}$$

Case Goods Deliveries

Trips generated:

$$\frac{0.8 \text{ trips/1,000 gallons}}{\text{year}} * (20,000 \text{ gallons}) * \frac{\text{year}}{250 \text{ days}} = 0.06 \text{ trips/day}$$

Non Agricultural Related Deliveries

Assume 1 delivery per day totaling 2 trips/day

TOTAL DELIVERIES =

$$0.56 \text{ trips/day} + 0.12 \text{ trips/day} + 0.06 \text{ trips/day} + 2 \text{ trips/day} = 3 \text{ trips/day}$$

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
Total Employees					6.1	3.8
Visitors	20	2.6	2	See Note 5	6.6	8.8
Deliveries	N/A	N/A	SEE ABOVE	SEE ABOVE	3	N/A
TOTAL					16	13

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	30	2.8	2	7.1	21.4
Deliveries	2	2	N/A	2	4.0	4.0
TOTAL					20	34

CONCEPTUAL SITE PLAN



VENGE WINERY

4706 SILVERADO

(707) 942-9100

4708 SILVERADO TRAIL

CALL 1 800 667 7513

020-350-016
PARCEL 075

PROJECT SIZE

ZONING:

PRIVATE ONSITE WASTE

PRIVATE ON-SITE STORAGE

PRIVATE ON-SITE TREATMENT

THE FACED BACKGROUND SHOW

2. **IMPACT OF 6 BASED ON AN ASSUMPTION**

1. The company is a public company.

FOR INFORMATIONAL PURPOSES ONLY.

SHEET INDEX

C2 CONCEPTUAL SITE PLAN

11-11-11

—

⊗

C

1

101

1000

VENGE WINERY
OVERALL SITE PLAN
USE PERMIT SUBMITTAL



<p>CHURCH</p> <p>CLAY, DONALD 10000 1st St. NW Portland, OR 97227 Phone: 441-4400 Fax: 441-4400 Email: dclay@portland.com</p>	<p>CHURCH</p> <p>CHAMBERLAIN, DONALD 10000 1st St. NW Portland, OR 97227 Phone: 441-4400 Fax: 441-4400 Email: dchamberl@portland.com</p>	<p>CHURCH</p> <p>CHAMBERLAIN, DONALD 10000 1st St. NW Portland, OR 97227 Phone: 441-4400 Fax: 441-4400 Email: dchamberl@portland.com</p>	<p>CHURCH</p> <p>CHAMBERLAIN, DONALD 10000 1st St. NW Portland, OR 97227 Phone: 441-4400 Fax: 441-4400 Email: dchamberl@portland.com</p>
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See Information
San Antonio 4128 S. Alamo St. 1404
Cibola, CA 94815
Parrot # CTO-360 C20
Parrot Size 12 x 30 cm

Fire Resistance Notes

Fire Resistance Notes

PRODUCTION BUILDING

ENTJ

Year	Volume
1990	1
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ADMINISTRATION BUILDING

EXT/MT.

WINE STORAGE CAVES

EXT/MT.

Christian References
pertaining to Christ 87



Sectional Radiance
planning for about 3)

Verapamil

Outlets or Spigots Closed



Ord line

Circle numbers referring to sheet 67

Room Number
105
Ergonomics Number

Door Symbol

With Tag

1 Ingot Shavings

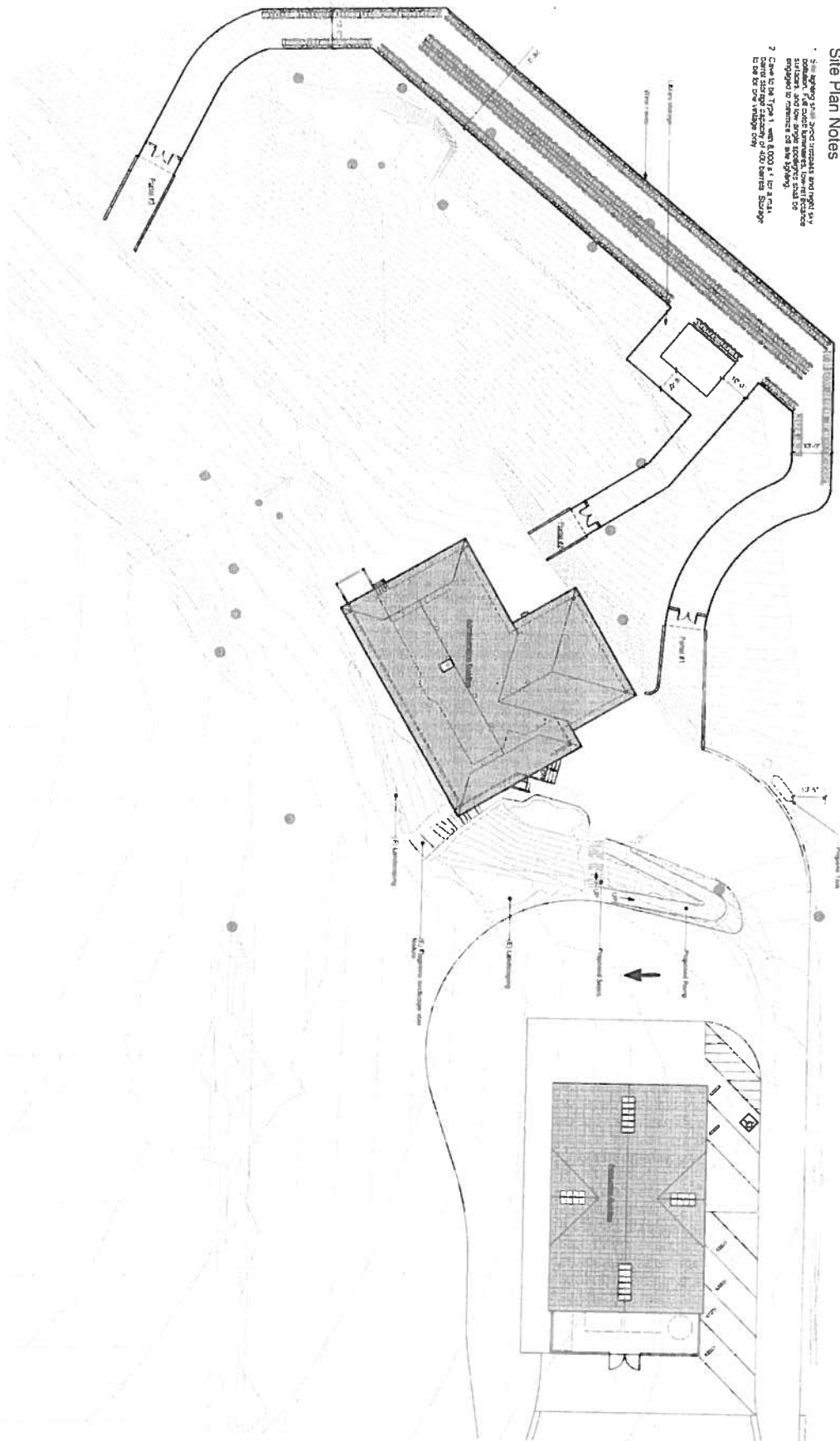
Direct Answer

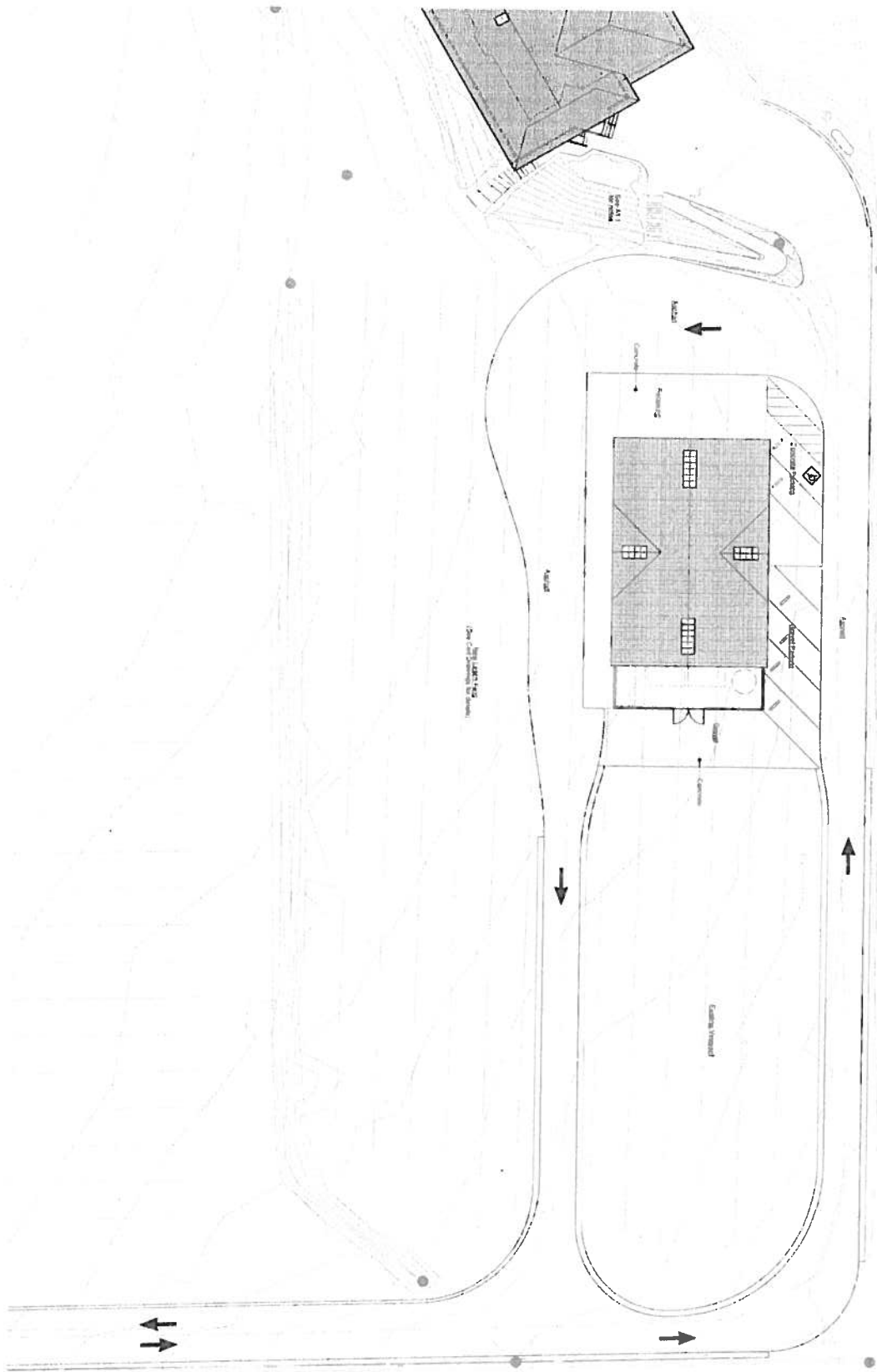
© 1999 Pearson Education, Inc.

DEC 04 2008

**NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.**

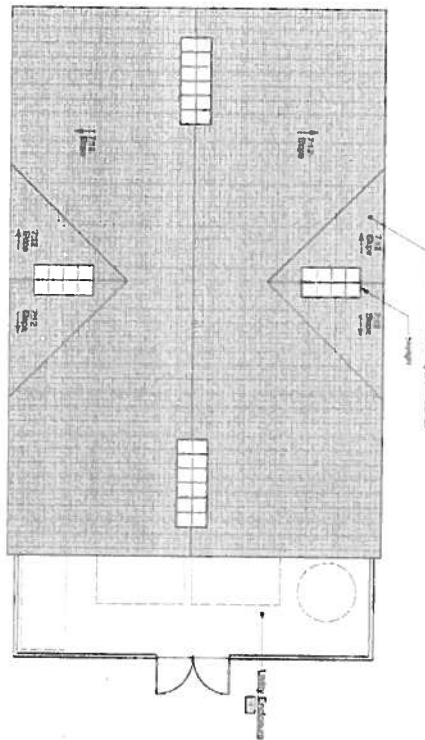
- **2** **Lighting** shall meet **100 foot candles** and **light** say **downward**. **Full** cast **luminaires**, **low-voltage** **surface**, and **low-angle** **footcandle** shall be **engaged** to **maintain** of **the** **lighting**.



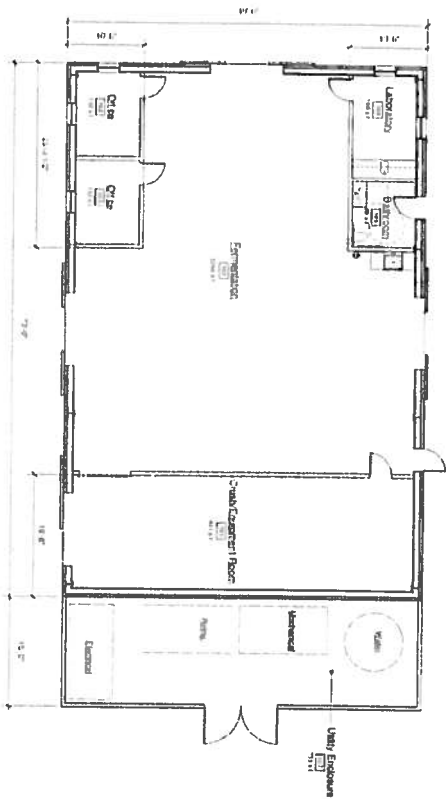


Scale: 1" = 40'

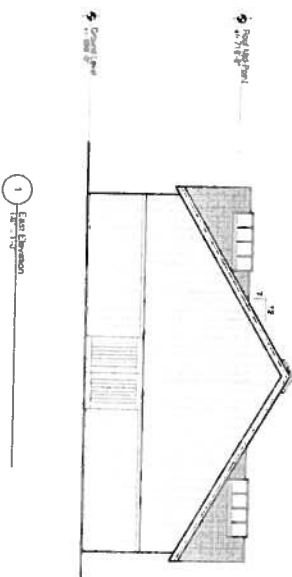
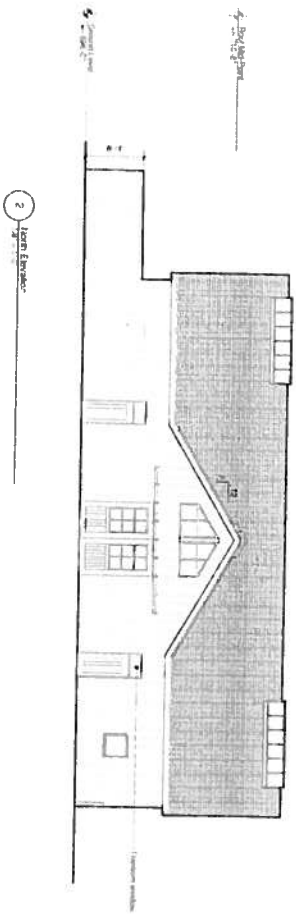
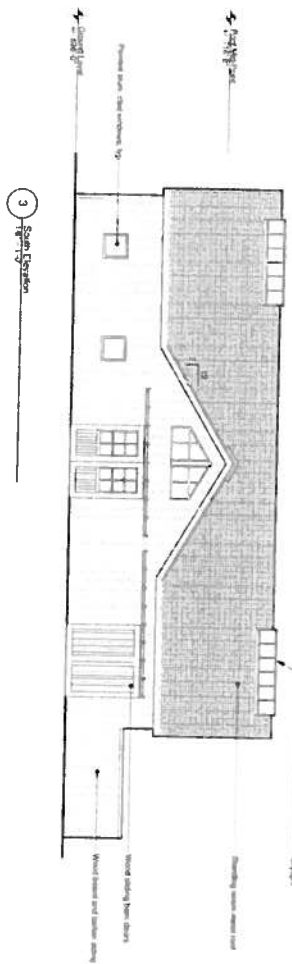
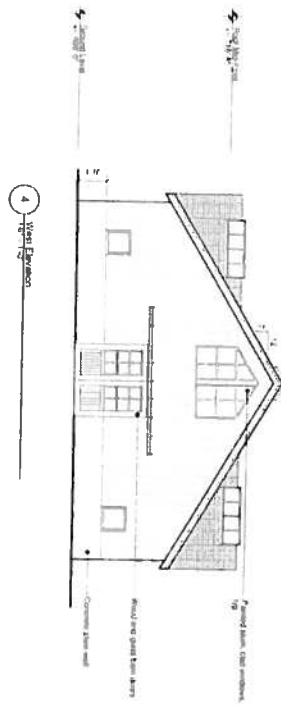
		VENGE VINEYARDS WINERY 4708 Silverado Trail Calistoga, CA 94515		Project No.: 17-02-00 Date: 02/14/17 Scale: 1" = 40' Sheet No.: A1.2
Title: Silt Plan East		Author: [Name] Designer: [Name] Checker: [Name]		Date: 02/14/17 Scale: 1" = 40' Sheet No.: A1.2

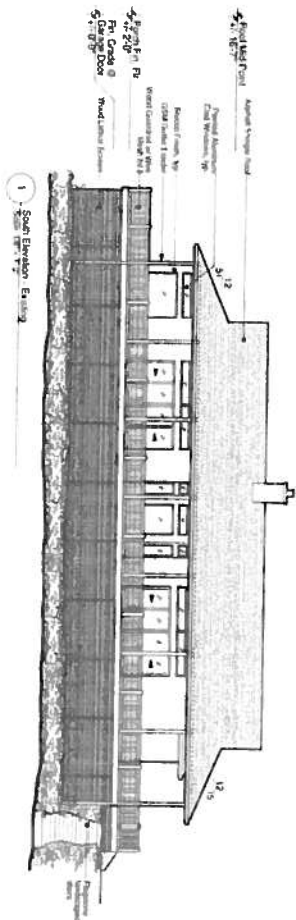
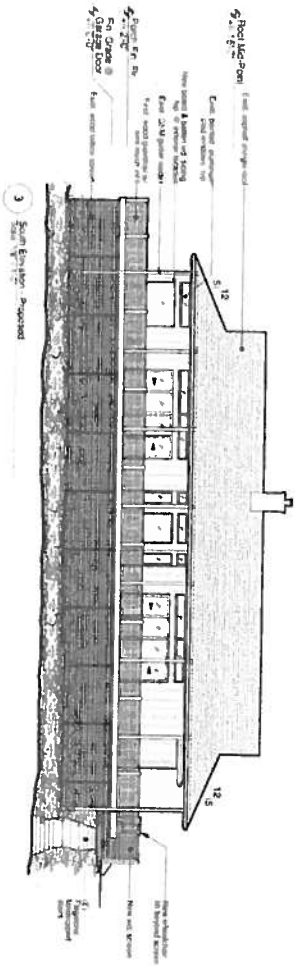
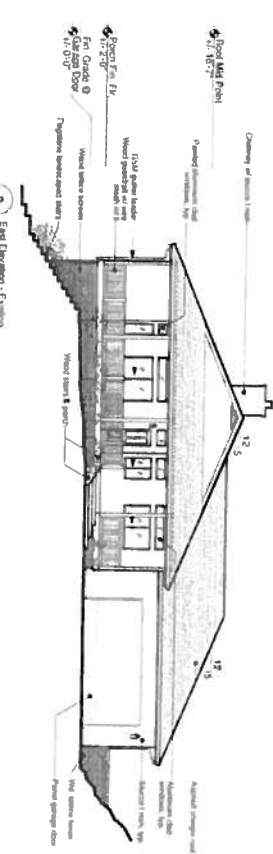
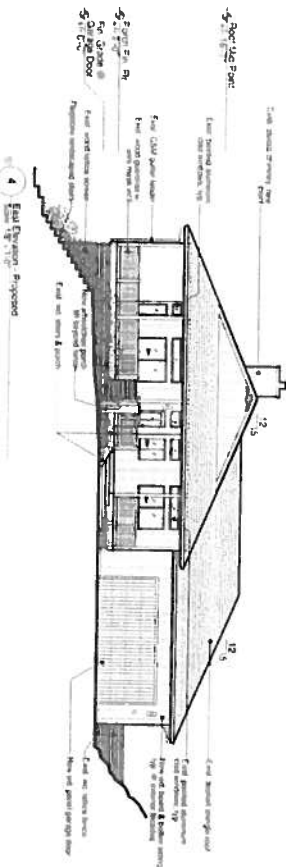


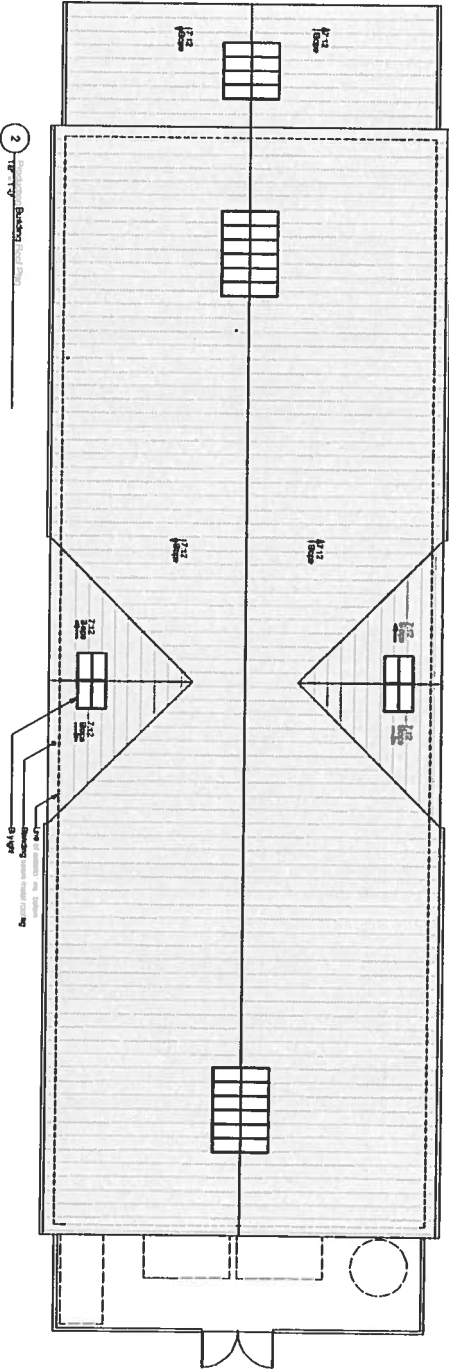
2. Fructose Baking Soda



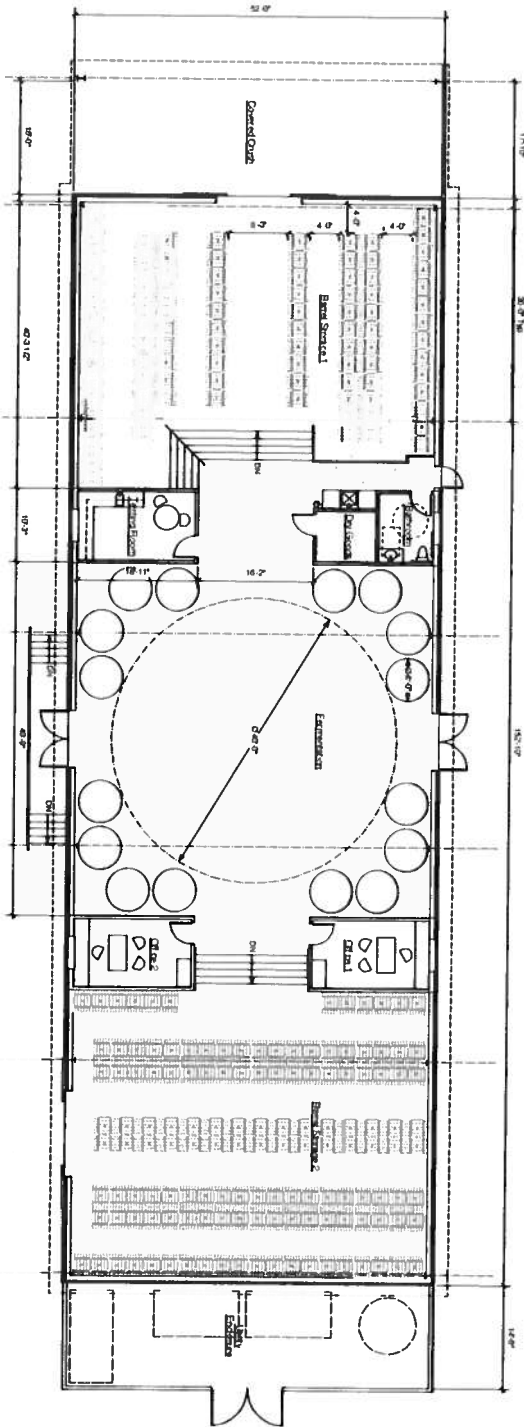
1. Precision Building Floor Plan







2 Production Building Roof Plan



1 Production Building Floor Plan



VENGE VINEYARDS WINERY
PRODUCTION BUILDING
 4708 Silverado Trail
 Calistoga, CA 94515

REV: 12/04/09
 User: Venge Winery

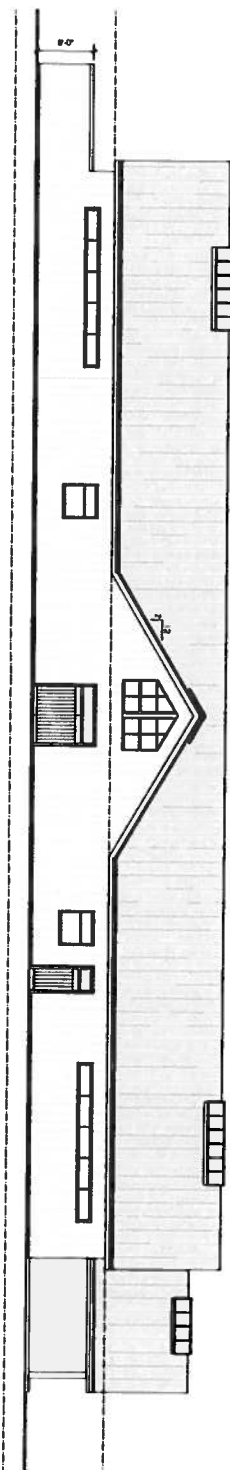
DATE: 11/13/09
 PROJECT: 0915
 SHEET: 10/10

Floor Plan

SHEET NO:
A1.2

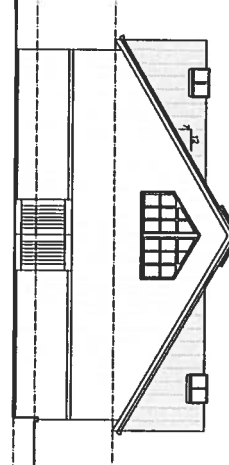
Second Floor @ Roof Line
Elevation
View 100°

4 North Elevation
View 100°



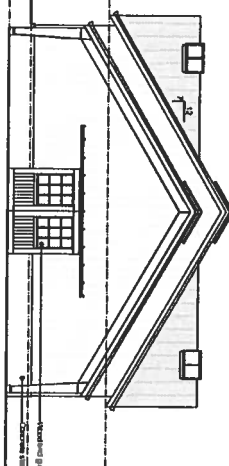
Second Floor @ Roof Line
Elevation
View 100°

5 East Elevation
View 100°



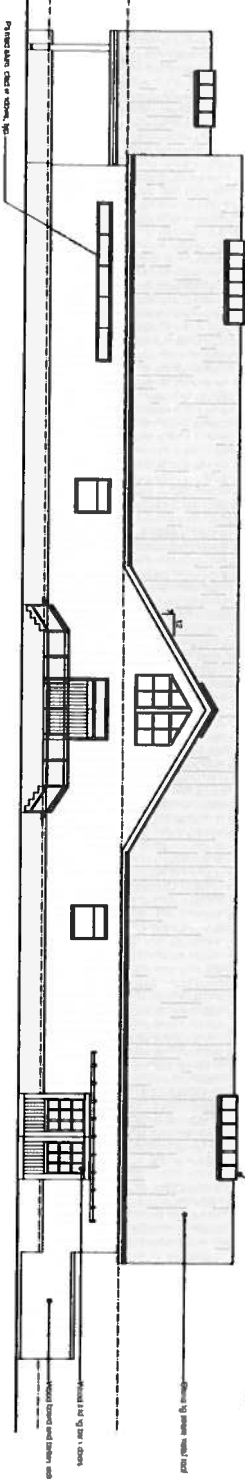
Second Floor @ Roof Line
Elevation
View 100°

2 West Elevation
View 100°



Second Floor @ Roof Line
Elevation
View 100°

1 South Elevation
View 100°



**VENGE VINEYARDS WINERY
PRODUCTION BUILDING**
4708 Silverado Trail
Calistoga, CA 94515

DATE
12.24.18

DATE
11.14.18
PROJECT
VENGE VINEYARDS
SHEET NO.
A2.1



1. Aerial View of Vineyard near Building
Proposed Production Building



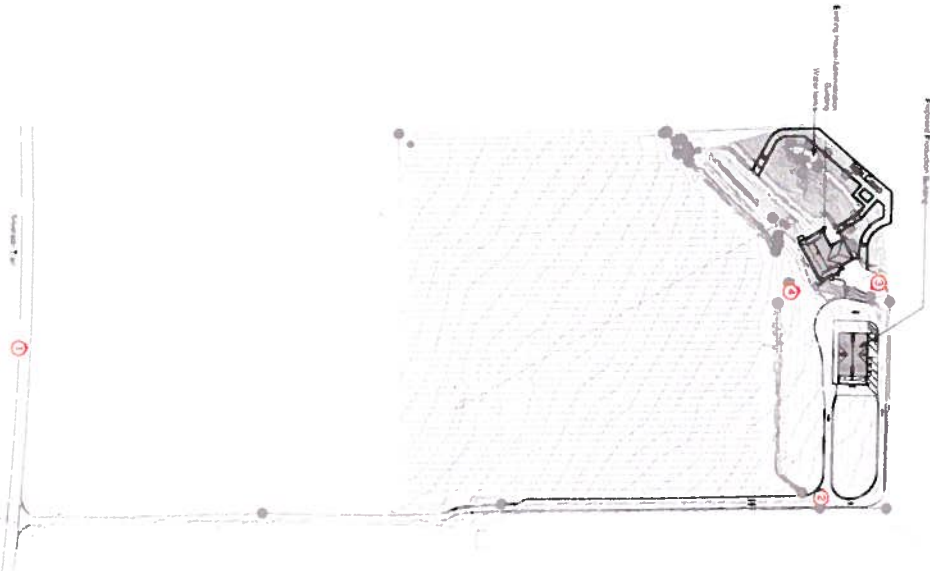
2. Aerial View of Vineyard near Building
Proposed Production Building



3. Aerial View of Vineyard near Building
Proposed Production Building



4. Aerial View of Vineyard near Building
Proposed Production Building



5. Site Plan
Proposed Production Building



VENGE VINEYARDS WINERY
4708 Silverado Trail
Calistoga, CA 94515

Site/View Study
A0.2

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.

Mark P. Venge
Signature

11/26/08
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.

RECEIVED

DEC 04 2008

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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, if 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 any settlement unless the settlement is approved by the Applicant.

Venge Vineyards, Inc.
Applicant

Kirk P. Venge
Property Owner (if other than Applicant)

11/26/08
Date

Venge Winery
Project Identification

RECEIVED

DEC 04 2008

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.
11/13/06

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	<u>Venge Winery</u>	
PROJECT ADDRESS		
APPLICANT		
CONTACT INFO	email	phone

- 1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards?
If yes, please include a copy of their required spreadsheets.
- | | | |
|-----|-------------------------------------|--------------|
| yes | no | I don't know |
| | <input checked="" type="checkbox"/> | |
- 2 Do you have an integrated design team?
If yes, please list: _____
- | | | |
|--|--|-------------------------------------|
| | | <input checked="" type="checkbox"/> |
|--|--|-------------------------------------|

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? | | <input checked="" type="checkbox"/> | |
| 3.33 Pierce Disease resistant planting? | <input checked="" type="checkbox"/> | | |
| 3.34 Fire resistant planting? | <input checked="" type="checkbox"/> | | |
| 3.35 Are you restoring open space and/or habitat? | | <input checked="" type="checkbox"/> | |
| 3.36 Are you harvesting rain water on site? | | <input checked="" type="checkbox"/> | |
| 3.37 planting large trees to act as carbon sinks? | | <input checked="" type="checkbox"/> | |
| 3.38 using permeable paving materials for drive access and walking surfaces? | | <input checked="" type="checkbox"/> | |
- 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? | <input checked="" type="checkbox"/> | | |
| 4.42 Zones for heating and cooling to provide for maximum efficiency? | <input checked="" type="checkbox"/> | | |
| 4.43 Energy Star™ or ultra energy efficient appliances? | <input checked="" type="checkbox"/> | | |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | | | <input checked="" type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)? | <input checked="" type="checkbox"/> | | |
- If yes, please explain: Time out switches in Restrooms

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? | <input checked="" type="checkbox"/> | | |
| 5.52 ultra water efficient fixtures and appliances? | <input checked="" type="checkbox"/> | | |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | <input checked="" type="checkbox"/> | | |
| 5.54 a timer to insure that the systems are run only at night/early morning? | <input checked="" type="checkbox"/> | | |

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials?

If yes, what and where:

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?

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

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?

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?

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?

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 alternatives 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?

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

Cave for Natural Cooling

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

1 Environmental Review w/ a Biologist

2

3

4

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: High standard of insulation, efficient windows, etc., Night cooling

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?

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

If yes, please describe: Conservation of Electrical + water resources.

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

Form filled out by:

Birk Venge

Please feel free to include additional sheets of paper as necessary.