

# RECEIVED

APR 15 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

file No P11-00138



A Tradition of Stewardship  
A Commitment to Service

Napa County

Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417

web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

## Use Permit Application

To be completed by Planning staff...

Application Type: USE PERMIT

Date Submitted: APRIL 15, 2011 Resubmittal(s): MAY 11, JUNE 27, JUNE 30, JULY 5 Date Complete: \_\_\_\_\_

Request: APPLICATION TO BRING PRE-1974 winery UNDER USE PERMIT, ADOPT A MARKETING PLAN, RECOGNIZE PRODUCTION VOLUME, MAKE WATER & SEPTIC SYSTEM IMPROVEMENTS, BUILD A NEW ~ 24,000 # BARREL STORAGE BUILDING, MAKE 4,431 # OF IMPROVEMENTS TO THE EXISTING WINERY, SUNDRY UTILITY

\*Application Fee Deposit: \$ 3500 - Receipt No. 84881 Received by: SA Date: 4-15-11

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

To be completed by applicant...

Project Name: Chappellet Winery

Assessor's Parcel No: 032-010-046 and 032-010-053 Existing Parcel Size: 10 + 293.74 = 313.74 ac.

Site Address/Location: 1581 Sage Canyon Road St. Helena CA 94574  
No. Street City State Zip

Primary Contact: ☐ Owner ☐ Applicant ☒ Representative (attorney, engineer, consulting planner, etc.)

Property Owner: Jon Mark Chappellet for Chappellet Winery, Inc.

Mailing Address: 1581 Sage Canyon Road St. Helena CA 94574  
No. Street City State Zip

Telephone No (707) 738 - 6291 E-Mail: jm@chappellet.com

Applicant (if other than property owner): Same as owner.

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No ( ) - - E-Mail: \_\_\_\_\_

Representative (if applicable): Donna B. Oldford, Plans4Wine Consulting

Mailing Address: 2620 Pinot Way St. Helena CA 94574  
No. Street City State Zip

Telephone No (707) 963 - 5832 E-Mail: DBOldford@aol.com

STRUCTURE IMPROVEMENTS.

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## Use Permit Information Sheet

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### Use

Narrative description of the proposed use (please attach additional sheets as necessary):

This is a pre-Winery Definition Ordinance and pre-winery use permit winery seeking approval for a new 23,974-sq. ft. barrel aging building; improvements for 4,764 sq. ft. of winery administrative offices and tasting areas with an existing 19,636-sq. ft. winery structure; recognition of an existing 150,000 gpy production level and an existing winery marketing level as outlined in the enclosed Winery Marketing Plan; approval for an updated and redesigned wastewater treatment system for the winery's process and sanitary wastewater facilities; and recognition of an existing Public Water System for the winery. Applicant seeks approval of a commercial kitchen. Applicant also requests approval of food service at the winery to include the serving of food in association with wine tasting and provisions of the new "picnic" allowance under Assembly Bill 2004 which allow visitors to the winery to bring picnic foods and wine on-site for consumption.

See attached Project Statement for details.

What, if any, additional licenses or approvals will be required to allow the use?

District	N/A	Regional	RWQCB
State	ABC	Federal	BAT

### Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

On-site improvements associated with a proposed new barrel storage structure; improvements for accessory space within an existing winery structure (to include a new commercial kitchen); improvements to the existing winery access road system and parking areas, including ADA accessibility provisions; upgraded wastewater treatment system. The new barrel aging structure will allow the winery to store wine on-site as opposed to trucking it to an off-site location. Thus, total production tripload will be lessened rather than increased as a result of the winery improvements. There is no increased intensity of use related to the accessory space improvements, since the winery does not intend to increase either their current employee level or the numbers of historic visitors to the winery.

No off-site improvements are proposed or indicated.

## Improvements, cont.

Total on-site parking spaces: 24 existing 26 proposed  
Loading areas: 1 existing 2 proposed

Fire Resistivity (check one; if not checked, Fire Marshal 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)  
(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area? ☒ Yes ☐ No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 152,129 sq. ft. or 3.5 acres acres

## Employment and Hours of Operation

Days of operation: 7 days per week existing No change proposed  
Hours of operation: 6:00 am - 6:00 pm existing No change proposed  
Anticipated number of employee shifts: 1 existing No change proposed  
Anticipated shift hours: 6:00 am - 6:00 pm existing No change proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☐ 25 or greater (specify number) \_\_\_\_\_

Alternately, you may identify a specific number of on-site employees:

☒ other (specify number) 24

## Supplemental Application for Winery Uses

### Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input checked="" type="checkbox"/> On-Site?	<input type="checkbox"/> Catered?	
Public display of art or wine-related items	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

\* For reference please see definition of "Marketing," at Napa County Code §18.08.370 - <http://library.municode.com/index.aspx?clientId=16513>

### Production Capacity \*

Please identify the winery's...

Existing production capacity: 150,000 gal/y Per permit No: Pre-use permit status Permit date: N/A  
 Current maximum actual production: 150,000 gal/y For what year? 2010  
 Proposed production capacity: 150,000 No change gal/y

\* For this section, please see "Winery Production Process," at page 11.

### Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>40 per day</u> existing	<u>No change</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>24 per day</u> existing	<u>No change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am - 5:00 pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>6:00 am - 6:00 pm</u> existing	<u>No change</u> proposed

<sup>1</sup> Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

<sup>2</sup> It is assumed that wineries will operate up to 24 hours per day during crush.

## Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

## Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

The winery predates the County's WDO and the requirement for a Winery Marketing Plan. The numbers below are reflective of a level of marketing currently engaged in by the winery and were used for purposes of the Wastewater Feasibility Report. Applicant requests recognition of this Winery Marketing Program for purposes of this use permit application, but points out that the visitation level at the winery is legal conforming in status. The winery is also legally entitled to public tours and tastings, although the applicants prefer privately scheduled T/T.

Private Tours & Tastings: A maximum of 40 persons per day and a maximum weekly of 280 persons for T/T.

Food & Wine Pairings: A maximum of 4 per month with a maximum of 40 persons in attendance at each. This includes hors d'ouvres served with wine tastings, multi-course luncheons and dinners served with wines.

Wine Club/Open House Events: A maximum of 4 events per year with a maximum of 75 persons in attendance at each event. No separate tours/tastings are envisioned on the same day these events are held.

Larger Auction-related Events: A maximum of two (2) such events per year, with up to 125 persons in attendance at each, portable facilities utilized. (One of these events is covered by the NVVA master use permit.

## Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

Existing food service at the winery is exclusively via caterers and consists of food served at wine pairing events.

Proposed food service will include both catered services and on-site food service via a proposed commercial kitchen.

The applicant proposes light food items to be served with the winery's tours and tastings; food served with wine tasting in the form of hors d'ouvres, multi-course luncheons or dinners; recognition of the serving of food in connection with wine tours/tastings; and recognition of the new "picnic" food service provisions as outlined in Assembly Bill 2004.

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**Winery Coverage and Accessory/Production Ratio**

**Winery Development Area.** Consistent with the definition at "a." at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>75,556</u>	sq. ft.	<u>1.73</u>	acres
Proposed	<u>56,887</u>	sq. ft.	<u>1.3</u>	acres

**Winery Coverage.** Consistent with the definition at "b." at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>126,769</u>	sq. ft.	<u>3.0</u>	acres	<u>19</u>	% of parcel
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**Production Facility.** Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>21,080</u>	sq. ft.	Proposed	<u>41,857</u>	sq. ft.
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**Accessory Use.** Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>1,420</u>	sq. ft.	<u>6.3</u>	% of production facility
Proposed	<u>4,431</u>	sq. ft.	<u>10.5</u>	% of production facility

**Caves and Crushpads**

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

- ☒ None - no visitors/tours/events (Class I)
 ☐ Guided Tours Only (Class II)
 ☐ Public Access (Class III)
   
☐ Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing:	<u>N/A</u>	sq. ft.	Proposed:	<u>N/A</u>	sq. ft.
Covered crush pad area	Existing:	<u>0</u>	sq. ft.	Proposed:	<u>5,400</u>	sq. ft.
Uncovered crush pad area	Existing:	<u>3,922</u>	sq. ft.	Proposed:	<u>0</u>	sq. ft.

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Wells (3)</u>	<u>Wells, reservoir</u>
Name of proposed water supplier (If water company, city, district):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>6,300</u> gallons per day (gal/d)	
Current water source:	<u>Wells (2)</u>	<u>Storage tank</u>
Anticipated future water demand:	<u>No change</u> gal/d	<u>Per CDF req.</u> gal/d
Water availability (in gallons/minute):	<u>45</u> gal/m	<u>N/A</u> gal/m
Capacity of water storage system:	<u>60,000+48,800</u> gal	<u>47,800</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Water storage tanks and reservoir</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-site septic</u>	<u>On-site septic</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>11,080</u> gal/d	<u>N/A</u> gal/d
Anticipated future waste flows (peak flow):	<u>11,080</u> gal/d	<u>N/A</u> gal/d
Future waste disposal design capacity:	<u>11,080</u> gal/d	<u>N/A</u> gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at [www.countyofnapa.org/dem](http://www.countyofnapa.org/dem).

### Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

### Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site utilization of spoils (no caves)

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: 24 x 3.05 one-way trips per employee = 73 daily trips.

Number of PT employees: 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of weekday visitors: 24 / 2.6 visitors per vehicle x 2 one-way trips = 18 daily trips.

Gallons of production: 150,000 / 1,000 x .009 truck trips daily<sup>3</sup> x 2 one-way trips = 3 daily trips.

**Total** = 100 daily trips.

Number of total weekday trips x .38 = 38 PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 2 x 3.05 one-way trips per employee = 6 daily trips.

Number of PT employees (on Saturdays): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of weekend visitors: 24 ~~48~~ / 2.8 visitors per vehicle x 2 one-way trips = 17 ~~34~~ daily trips.

**Total** = 29 ~~46~~ daily trips.

Number of total Saturday trips x .57 = 17 ~~26~~ PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): 24 x 3.05 one-way trips per employee = 73 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of weekend visitors: 24 ~~48~~ / 2.8 visitors per vehicle x 2 one-way trips = 17 ~~34~~ daily trips.

Gallons of production: 150,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 3 daily trips.

Avg. annual tons of grape on-haul: 450 tons x .11 truck trips daily<sup>4</sup> x 2 one-way trips = 60 ~~99~~ daily trips.

**Total** = 215 ~~105~~ daily trips.

Number of total Saturday trips x .57 = 60 ~~123~~ PM peak trips.

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 10 x 2 one-way trips per staff person = 20 trips.

Number of visitors (largest event): 125 / 2.8 visitors per vehicle x 2 one-way trips = 90 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

<sup>3</sup> Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see Traffic Information Sheet Addendum for reference).

<sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see Traffic Information Sheet Addendum for reference).

MCKRUP  
 BY C. CATHILL  
 JUNE 2011

# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A – APPLICABILITY CHECKLIST

### Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.)

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	21,028	23,788	0	23,788
Patio, Impervious Decking, Pavers and Impervious Liners	0	0	0	0
Sidewalks and paths	0	803	0	803
Parking Lots	4,973	1,012	0	1,012
Roadways and Driveways,	49,992	24,337	13,859	38,196
Off-site Impervious Improvements Road, Tank, WW System	7,360	4,791	0	4,791
<b>Total Area of Impervious Surface (Excluding Roadways and Driveways)</b>	26,001	25,603	0	25,603

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print): Chappellet Winery Inc. c/o Jon-Mark Chappellet	Title:  Managing Director of Operations
Signature of Owner or Agent:	Date:



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Department of Public Works

1195 Third Street, Suite 201  
Napa, CA 94559-3092  
www.co.napa.ca.us/publicworks

Main: (707) 253-4351  
Fax: (707) 253-4627

Donald G. Ridenhour, P.E.  
Director

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

**Introduction:** As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase I Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

### Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

**Step #2:** Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

### *Parcel Location Factors*

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline 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 Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-101-053 (Existing Vineyard Parcel )	293.74	0.5	146.9 acre-feet per year

**Step #3:**

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

**EXISTING USE:**

Residential	1.5	af/yr
Farm Labor Dwelling		af/yr
Winery	0	af/yr
Commercial		af/yr
Vineyard*	0	af/yr
Other Agriculture		af/yr
Landscaping		af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

**PROPOSED USE:**

Residential	1.5	af/yr
Farm Labor Dwelling		af/yr
Winery	0	af/yr
Commercial		af/yr
Vineyard*	0	af/yr
Other Agriculture		af/yr
Landscaping		af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

**TOTAL:** 1.5 af/yr  
488,777 gallons"

**TOTAL:** 1.5 af/yr **TOTAL:**  
**TOTAL:** 488,777 gallons"

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.

There are three existing single family residences on the property.

There are approximately 74.5 acres of existing vineyard on the parcel however the vineyard is irrigated via surface water in accordance with State of California Division of Water Rights Permits 14275 & 6960.

**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: Michael R. Mueller Date: 5/10/2011 Phone: 320-4968



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The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

### Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells.

**Step #2:** Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

### *Parcel Location Factors*

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline 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 Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-046 (Existing Winery Parcel)	10	0.5	5 acre-feet per year

**Step #3:**

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

**EXISTING USE:**

Residential	<u>0.5</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>4.0</u> af/yr
Commercial	_____ af/yr
Vineyard*	<u>0</u> af/yr
Other Agriculture	_____ af/yr
Landscaping	_____ af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

**PROPOSED USE:**

Residential	<u>0.5</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>4.0</u> af/yr
Commercial	_____ af/yr
Vineyard*	<u>0</u> af/yr
Other Agriculture	_____ af/yr
Landscaping	_____ af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

**TOTAL:** 4.5 af/yr  
1.47 M gallons"

**TOTAL:** 4.5 af/yr **TOTAL:**  
**TOTAL:** 1.47 M gallons"

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.

There is one existing residence on the property

The existing, pre-Winery Definition Ordinance winery produces approximately 150,000 gallons per year. The proposed project consists of a new barrel storage building on the subject parcel. The new building will be used to store wine onsite that is currently trucked offsite for storage. The annual production will not increase.

There are approximately 4.5 acres of existing vineyard on the property however the vineyard is irrigated via surface water in accordance with State of California Division of Water Rights Permits 14275 & 6960.

**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: Mukul R. Mulhalla Date: 5/10/2011 Phone: 320-4968



A Tradition of Stewardship  
A Commitment to Service

Department of Public Works

1195 Third Street, Suite 201  
Napa, CA 94559-3092  
[www.co.napa.ca.us/publicworks](http://www.co.napa.ca.us/publicworks)

Main: (707) 253-4351  
Fax: (707) 253-4627

Donald G. Ridenhour, P.E.  
Director

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

**Introduction:** As an applicant for a permit with Napa County, it has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

### Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells.

**Step #2:** Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

### *Parcel Location Factors*

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Cameros 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 underline 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 Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
Proposed Vineyard Parcel APN - TBD	288.74	0.5	144.4 acre-feet per year

**Step #3:**

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

EXISTING USE:		PROPOSED USE:	
Residential	<u>1.5</u> af/yr	Residential	<u>1.5</u> af/yr
Farm Labor Dwelling	_____ af/yr	Farm Labor Dwelling	_____ af/yr
Winery	<u>0</u> af/yr	Winery	<u>0</u> af/yr
Commercial	_____ af/yr	Commercial	_____ af/yr
Vineyard*	<u>0</u> af/yr	Vineyard*	<u>0</u> af/yr
Other Agriculture	_____ af/yr	Other Agriculture	_____ af/yr
Landscaping	_____ af/yr	Landscaping	_____ af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
<hr/>		<hr/>	
TOTAL:	<u>1.5</u> af/yr	TOTAL:	<u>1.5</u> af/yr
	<u>488,777</u> gallons"	TOTAL:	<u>488,777</u> gallons"

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.

There are three existing single family residences on the proposed parcel.

There are approximately 70.5 acres of existing vineyard on the proposed parcel however the vineyard is irrigated via surface water in accordance with State of California Division of Water Rights Permits 14275 & 6960.

**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: Michael R. Muehlbach Date: 5/10/2011 Phone: 320-4968



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The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

### Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells.

**Step #2:** Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

### *Parcel Location Factors*

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Please underline 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 Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
Proposed Winery Parcel APN - TBD	15	0.5	7.5 acre-feet per year

**Step #3:**

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

**EXISTING USE:**

Residential	0.5	af/yr
Farm Labor Dwelling		af/yr
Winery	4.0	af/yr
Commercial		af/yr
Vineyard*	0	af/yr
Other Agriculture		af/yr
Landscaping		af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

**PROPOSED USE:**

Residential	0.5	af/yr
Farm Labor Dwelling		af/yr
Winery	4.0	af/yr
Commercial		af/yr
Vineyard*	0	af/yr
Other Agriculture		af/yr
Landscaping		af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

TOTAL: 4.5 af/yr  
1.47 M gallons"

TOTAL: 4.5 af/yr  
TOTAL: 1.47 M gallons"

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.

There is one existing residence on the property.

The existing, pre-Winery Definition Ordinance winery produces approximately 150,000 gallons per year. The proposed project consists of a new barrel storage building on the subject parcel. The new building will be used to store wine onsite that is currently trucked offsite for storage. The annual production will not increase.

There are approximately 8.5 acres of existing vineyard on the proposed parcel however the vineyard is irrigated via surface water in accordance with State of California Division of Water Rights Permits 14275 & 6960.

**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: Michael R. Muehrhuth Date: 5/10/2011 Phone: 320-4968

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM  
FACILITY INFORMATION  
BUSINESS ACTIVITIES**

Page 1 of

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <b>Chappellet winery</b>			
BUSINESS SITE ADDRESS <b>1581 Sage Canyon Road</b>			
BUSINESS SITE CITY <b>St. Helena</b>	104	CA	ZIP CODE <b>94574</b>
CONTACT NAME <b>Jon Mark Chappellet</b>	106	PHONE <b>(707)738-6291</b>	107

**II. ACTIVITIES DECLARATION**

**NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.**

Does your facility...	If Yes, please complete these pages of the UPCF....	
<b>A. HAZARDOUS MATERIALS</b> Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO   4	<b>HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION</b>
<b>B. REGULATED SUBSTANCES</b> Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   4a	Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO   5	<b>UST FACILITY</b> (Formerly SWRCB Form A) <b>UST TANK</b> (one page per tank) (Formerly Form B)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO   8	<b>NO FORM REQUIRED TO CUPAs</b>
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> NO   9	<b>EPA ID NUMBER</b> – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   10	<b>RECYCLABLE MATERIALS REPORT</b> (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   11	<b>ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY</b> <b>ON-SITE HAZARDOUS WASTE TREATMENT – UNIT</b> (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   12	<b>CERTIFICATION OF FINANCIAL ASSURANCE</b>
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   13	<b>REMOTE WASTE/ CONSOLIDATION SITE ANNUAL NOTIFICATION</b>
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   14	<b>HAZARDOUS WASTE TANK CLOSURE CERTIFICATION</b>
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="radio"/> YES <input checked="" type="radio"/> NO   14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   14b	See CUPA for required forms.

**F. LOCAL REQUIREMENTS**

(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	<u>Chappellet Winery</u>		
PROJECT ADDRESS	<u>1581 Sage Canyon Road, St. Helena, CA 94574</u>		
APPLICANT	<u>Jon Mark Chappellet</u>		
CONTACT INFO	<u>jm@chappellet.com</u> email	<u>(707)286-4218</u> phone	

- |   | yes                                 | no | I don't know |
|---|-------------------------------------|----|--------------|
| 1 Have you designed to U.S.G.B.C.™LEED™ or Built It Green™ standards?<br>If yes, please include a copy of their required spreadsheets   | <input checked="" type="checkbox"/> |    |              |
| 2 Do you have an integrated design team?<br>If yes, please list: <u>LEED Checklist available; Mid-May, 2011; Healthy Buildings, Applied Civil Engineering, Rob Main, ZEA Structural</u> | <input checked="" type="checkbox"/> |    |              |

## 3 SITE DESIGN

- |   |                                     |  |                                     |
|---|-------------------------------------|--|-------------------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?   | <input checked="" type="checkbox"/> |  |                                     |
| 3.2 Are you building on existing disturbed areas?   | <input checked="" type="checkbox"/> |  |                                     |
| 3.3 Landscape Design  |                                     |  |                                     |
| 3.31 native plants?   | <input checked="" type="checkbox"/> |  |                                     |
| 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?  | <input checked="" type="checkbox"/> |  |                                     |
| 3.5 Do you have on-site waste water disposal?   | <input checked="" type="checkbox"/> |  |                                     |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed?   |                                     |  | <input checked="" type="checkbox"/> |
| 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?  | <input checked="" type="checkbox"/> |  |                                     |
| 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)? |                                     |  | <input checked="" type="checkbox"/> |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?   | <input checked="" type="checkbox"/> |  |                                     |

## 4 ENERGY PRODUCTION & EFFICIENCY

- |   |                                     |  |  |
|---|-------------------------------------|--|--|
| 4.1 Does your facility use energy produced on site?<br>If yes, please explain the size, location, and percentage of off-set: <u>Existing 200-KW solar array</u> | <input checked="" type="checkbox"/> |  |  |
| 4.2 Does the design include thermal mass within the walls and/or floors?  | <input checked="" type="checkbox"/> |  |  |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?  | <input checked="" type="checkbox"/> |  |  |
| 4.4 Will you 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)?<br>If yes, please explain: <u>LEED certification process being followed</u>                  | <input checked="" type="checkbox"/> |  |  |

## 5 WATER CONSERVATION

- |  |                                     |                                     |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|
| 5.1 Does your landscape include high-efficiency irrigation?                            | <input checked="" type="checkbox"/> |                                     |                                     |
| 5.2 Does your landscape use zero potable water irrigation?                             | <input checked="" type="checkbox"/> |                                     |                                     |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? |                                     | <input checked="" type="checkbox"/> |                                     |
| 5.4 Will your facility use recycled water?   |                                     | <input checked="" type="checkbox"/> |                                     |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?  |                                     | <input checked="" type="checkbox"/> |                                     |
| 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?			X
	If yes, what and where: _____			
6.2	Are you using recycled construction materials –			X
6.21	finish materials?			
6.22	aggregate/concrete road surfaces?	X		
6.23	fly ash/slag in foundation?	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?	X		
6.42	Recycling options at all trash cans?	X		
6.43	Do you compost green waste?	X		
6.44	Provide recycling options at special events?	X		

## 7 NATURAL RESOURCES

7.1	Will you be using certified wood that is sustainably harvested in construction?			X
7.2	Will you be using regional (within 500 miles) building materials?			X
7.3	Will you be using rapidly renewable materials, such as bamboo?			X
7.4	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	X		
7.5	Have you considered the life-cycle of the materials you chose?	X		

## 8 INDOOR AIR QUALITY

8.1	Will you be using low or no emitting finish and construction materials indoors –			
8.11	Paint?			X
8.12	Adhesives and Sealants?			X
8.13	Flooring?			X
8.14	Framing systems?			X
8.15	Insulation?			X
8.2	Does the design allow for maximum ventilation?			
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?		X	
8.4	Does your design include dayliting, such as skylights?		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?			X
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?			X
9.3	Does your project include design features that encourage alternative modes of transportation such as preferred parking for carpooling, ridesharing, electric vehicles?	X		
	secured bicycle parking, safe bicycle access?	X		
	loading zones for buses/large taxi services?		X	
9.4	How close is your facility to public transportation?	X		
	8 miles			
10	Are there any superior environmental/sustainable features of your project that should be noted?	Project pursuing LEED Gold standards or better		
11	What other studies or reports have you done as part of preparing this application?	1. <u>Soils geotechnical</u> 2. <u>Water Phase One Report</u> 3. <u>Wastewater Feasibility Report</u> 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: _____	X		
13	Once your facility is in operation, will you:			
13.1	calculate your greenhouse gas emissions?	X		
13.2	implement a GHG reduction plan?	X		
13.3	have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	X		
14	Does your project provide for education of green/sustainable practices?			X
	If yes, please describe: _____			
15	Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?	_____		

Form filled out by: Jon-Mark Chappellet

## CHAPPELLET WINERY USE PERMIT APPLICATION PROJECT STATEMENT

1581 Sage Canyon Road, St. Helena, CA  
APNs 032-010-046 and 032-010-053

RECEIVED  
JUL 05 2011

NAIPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

The Chappellet Winery is a family-owned and operated winery located on Pritchard Hill in Napa County. The founding family members, Donn and Molly Chappellet, started Chappellet Winery in 1967. The winery pre-dates the County's Winery Definition Ordinance (1990) and also pre-dates the County's winery use permit ordinance (1974). Consequently, the existing winery and associated activities are not provided for under a winery use permit. While the applicant wishes County recognition of its status relative to each of the above regulatory stipulations, it is also recognized that new winery facilities and improvements to existing ones, require approval via a winery use permit.

The winery currently has an annual production level of 150,000 gallons. There is no production increase proposed in this application. The applicant realizes that the upgrade to the winery domestic and process wastewater systems require target numbers related to both production of wine and employees/visitors (sanitary septic). Consequently, those numbers are included for purposes of the wastewater. The winery marketing at Chappellet Winery is a program focused on quality of the wine experience, as opposed to quantity of visitors. For this reason, the current framework of the use permit winery marketing plan is consistent with the family's practice over many years. Due to the winery's pre-WDO status, they are allowed public tours and tastings. However, the owners prefer privately scheduled tours and tastings. A commercial kitchen is proposed for on-site food service and caterers will continue to serve food for certain of the events.

In summary, this application seeks County recognition of the Chappellet Winery's status relative to the Napa County WDO and the 1974 ordinance requiring wineries to be governed by use permit. In addition, the applicant is filing a use permit application to have approved the following:

- (1) Approval of a new barrel aging and storage building of 23,788 square feet;
- (2) Approval of 4,431 sq. ft. of accessory improvements in the existing 19,636-sq. ft. winery structure, to include winery administrative offices, an expanded wine tasting and retail area, storage areas related to administrative use, and a new 425-sq. ft. commercial kitchen;
- (3) Approval of a 1,288-sq. ft. refuse area and mechanical equipment pad; 803 sq. ft. of sidewalks and other impervious paths; 1,012 sq. ft. of impervious surface parking areas; 24,337 sq. ft. of winery access road and driveways; 4,791 sq. ft. of other improvements areas such as water tank pad, wastewater system pad, etc. as indicated on enclosed site plans.

- (4) Approval of a redesigned sanitary and process wastewater system to update and accommodate the current production level, current employee and visitor levels, but which is more environmentally responsible;
- (5) Approval of a revised winery access road circulation to serve the new building;
- (6) Approval of new parking area improvements (but no expansion of parking other than two new ADA accessible spaces), for a total of 26 parking spaces as indicated on the site plan;
- (7) Approval of a new Winery Marketing Plan with provisions for a commercial kitchen; food to be served in association with wine tours and tastings; and food and wine provisions contained in the new "picnic" regulation as outlined in Assembly Bill 2004;
- (8) Approval of updates to an existing Public Water System for the property; and
- (9) Approval of a Phasing Plan for two phases of construction of winery improvements. Phase One will consist of construction of the proposed 23,788-sq. ft. barrel aging building; improvements to the winery wastewater system; and appropriate parking area improvement areas and winery access road segments. Phase Two will include remodel of the existing 19,636-sq. ft. winery building to convert 4,431 sq. ft. of area to winery accessory uses such as administrative offices and conference room, accessory storage, winery tasting room, and a 425-sq. ft. commercial kitchen. Phase Two will also include completion of all parking area improvements and appropriate segments of the winery access road.

#### **Relationship to Local Plans and Policies**

As stated above, the existing winery pre-dates County ordinances pertaining to winery use permits (1974) and the County Winery Definition Ordinance (1990). New winery improvements as outlined in this request for a use permit are consistent with all County regulations and policies related to wineries in the *Napa County General Plan*. In addition, the improvements proposed herein are consistent with the provisions of the *Napa County Winery Definition Ordinance*, the *Napa County Conservation Regulations*, and other County standards such as those of Napa County Public Works, and the Napa County Environmental Management Agency.

**Land Use and Zoning:** The subject property is zoned AW (Agricultural Watershed) and its *General Plan Land Use Element* designation is Agriculture. Lands designated Agriculture may have wineries as an allowed use, with an approved use permit since 1974. In addition to these regulatory documents, the subject property is located within the Planning Watershed of Lake Hennessey; therefore, construction periods during rainy

months of the year are somewhat lengthier than for lands not located within a designated watershed area.

**Winery Definition Ordinance (WDO):** The Chappellet Winery predates the County's 1974 requirement that wineries secure an approved use permit, and it also predates the 1991 Winery Definition Ordinance. The applicant wishes recognition in the use permit of the status in regards to both. For purposes of new winery facilities, parameters contained in the County's *WDO* have been adhered to, as follows.

The overall winery coverage factored on the basis of a 15-acre (lot line adjusted) parcel is 21 percent, below the County's maximum allowable overall coverage of 25 percent. Production-to-accessory uses factor at a ratio of 24 percent, considerably lower than the 40 percent threshold contained in the *WDO*.

Aside from the components of the winery associated with the winery's pre-use permit and pre-*WDO* status (production level and marketing), the improvements in this use permit application are consistent with all regulations contained in the *WDO*. The property is considerably more than 300 ft. from State Highway 128 and the winery access road on the property serves no other party than the Chappellet family.

**Environmental Background/GIS Analysis:** The subject property was evaluated according to the County's *Geographic Information Systems (GIS)* data base and has the following characteristics and designations, accordingly.

**Flood Zone:** The subject property is not within a FEMA Flood Zone.

**Groundwater Ordinance:** The subject property is not located within a designated Groundwater Deficient Area.

**CalWater Watershed:** As noted above, the subject property is located within the Lake Hennessey Planning Watershed and thus is subject to a different period for construction related to rainier months of the year.

**Local Drainage:** Drainage is to Sage Creek and Lake Hennessey.

**Soil Type:** Sobrante loam, 5 to 30 percent.

**CalVeg:** Ag and NX

**HazMat Releases:** No hazardous releases indicated within 1,500 linear feet of the subject property.

**Archaeology:** No archaeological sites found in proximity to the subject property.

**Faults:** Subject property is not located in proximity to known seismic faults.

**Spotted Owls:** The subject property is not indicated for spotted owl activity or habitat.

**Special Plants:** No special plants are indicated on the subject property.

**Landslides:** The County's GIS data base indicates landslides on portions or within proximity to the subject property. However, there are no landslide areas located in the portions of the property that are designated for winery improvements. A soils engineering report done for the property will confirm this.

**Alquist Priolo Faults:** No Alquist Priolo Faults found on the subject property.

**Fire Hazard Severity:** High fire hazard severity (SRA). Compliance with Chapter 7 of the California Building Code is required for new construction.

### **Proposed Winery Facilities and Improvements**

The existing winery structure will remain as the major winery production area, but all barrel aging and storage uses will be moved into the new proposed structure. Completion of the new barrel aging structure will allow the winery to retain all winery storage on-site, resulting in fewer traffic trips for transport of wine to off-site facilities.

**Existing Winery Improvements/Accessory Space:** Under the improvement plans, a total of 4,431 square feet of space currently in the 19,636-sq. ft. winery building will be designated as accessory space. This space provides a total of 1,319 sq. ft. of wine tasting and retail area; 3,263 sq. ft. of winery administrative offices to house the existing 24 full-time employees of the winery; a 425-sq. ft. conference room area; 318 sq. ft. of administrative storage area and 252 sq. ft. of production-related storage area; a 425-sq. ft. commercial kitchen; and 184 sq. ft. of visitor restrooms. There is also a 115-sq. ft. employee's restroom. The existing winery improvements include a 430-sq. ft. production lab space and a 49-sq. ft. mechanical room.

The proposed accessory space is located at the entry to the winery and administrative offices and the commercial kitchen are configured along the perimeter of two sides of the three-sided existing winery structure. The creation of defined office space and an expanded tasting/retail area will improve operations for the winery and hospitality staff.

**Commercial Kitchen:** The 425-sq. ft. commercial kitchen will allow the winery to have some of the food preparation associated with winery marketing done on-site, as opposed to having such service exclusively by caterers. However, some of the winery marketing events will continue to utilize catering services and the commercial kitchen will serve as a staging area for the caterers.

**New Barrel Aging and Storage Structure:** The new 23,788-sq. ft. barrel aging and storage building will be exclusively for production use, along with the covered crush pad adjacent to the building. Parking for employees will continue at the parking areas

currently designated for employee and visitor parking, but there will be one ADA accessible parking space located next to the new structure.

**Wastewater Treatment System:** Applied Civil Engineering conducted a Wastewater Feasibility Report and analysis of the capacity of the existing system to serve the winery. The results of this study concluded that upgrade of the more than 40-year old wastewater system was needed, but that it was capable of handling the 150,000-gpy production and the sanitary wastewater requirements with some refinement. The report is included with this use permit submittal but can be summarized as follows.

The winery's current process and domestic wastewater is disposed of in a standard septic tank and gravity leach field, which is located approximately 375 feet southwest of the existing winery building on an adjacent parcel also owned by the Chappellet family (APN 032-010-053). The existing septic system was installed in 1968 under County permit No. 3045. The disposal field consists of approximately 1,175 linear feet of leach line. Plans prepared by Farnum Kerr Associates indicated that wastewater from the winery is collected in a 5,000-gallon septic tank and 1,000-gallon sump tank, with the effluent pumped to the northern end of the disposal field.

For the winery's sanitary wastewater needs, the report recommends separation of the sanitary and process wastewater stream. This is in order to facilitate installation of a process wastewater treatment and re-use system.

In order to accommodate differences in the timing of wastewater generation at the winery and the irrigation demand, a storage component will be required. The applicant proposes using the existing 20-acre/ft. irrigation reservoir located on APN 032-010-053 to store the treated wastewater until it is applied to the vineyard.

In terms of the process wastewater, the engineering report finds that the existing irrigation reservoir has enough capacity to accept the treated winery process wastewater, rainfall and runoff, while maintaining the required two (2) feet of freeboard.

In summary, the engineering report finds that the process wastewater from the existing and proposed winery buildings can be treated, stored in the existing irrigation reservoir and be re-used to irrigate the existing vineyards. The sanitary wastewater from the winery buildings can be disposed of in the existing wastewater system as described in the *Wastewater Feasibility Report*. Full design calculations and construction plans for the wastewater system improvements will be prepared in accordance with Napa County Environmental Management Department standards. The permit application will be filed concurrently with this use permit application so that work can commence as soon as possible to update the aging system.

**Water Availability/Phase One Report:** Applied Civil Engineering prepared a Water Availability Analysis/Phase One Study. This report finds that the existing and proposed use is consistent with the County threshold for water use. The property uses will be

served by three groundwater wells, the newest of these wells having the required 50-ft. seal for potable water supply and per State regulations for a Public Water System.

**Non-Transient Non-Community Water System:** Due to the number of employees and visitors on-site during stipulated threshold periods, as well as the proposal for a new commercial kitchen, a Public Water System filing is required by the State of California and the NCEM. The feasibility summary for this system is included in the civil engineering reports prepared by Applied Civil Engineering. Although there is currently a public water system framework operating for this system, an update of the plans will be necessary and Applied Civil Engineering will prepare the required reports prior to issuance of building permits for the new structure or improvements within the existing winery structure.

**Winery Access Road:** Improvements to the winery access road will be required to serve the new barrel structure. A road exception approval will be necessary for some segments of this road, due to existing environmental constraints such as steepness of slope and mature tree removal that would otherwise be required. The exception letter will be prepared and submitted to Napa County Public Works immediately following submittal of this use permit application. The access road serves only this applicant and property owner.

The proposed new construction and improvements in this application do not represent an intensity of use on the subject property as relates to winery production, employees, or visitation. In fact, production-related trips will be reduced with the inclusion of the barrel building since wine now stored at off-site facilities will be retained on-site.

The subject property takes its primary access from State Highway 128/Sage Canyon Road, where road improvements were recently constructed in association with two other wineries on this road, the Bryant Winery (left-turn lane) and the Harrison Winery (extension of paving and guard rail), under the direction of Caltrans. A road exception was granted for the Harrison Winery approximately ten years ago and was subsequently amended under the winery use permit applied for by Continuum Winery. The latter exception request is pending approval at the time of this submittal.

Because the Chappellet Winery use permit application does not indicate any intensity of use, nor are there safety issues associated with the proposal, the applicant feels that the road exception request should consider the credit on reduced production-related trips, the fact of many of the winery employees residing on the property, and the construction of significant improvements at S.H. 128 and along the access road sufficient to provide for the trip generation associated with Prichard Hill.

**Parking:** Currently, there is space on-site in proximity to the existing winery building for 24 parking spaces utilized by winery employees and visitors. Since this application does not propose any increase in the intensity of use (employees or visitors), the applicant proposes to provide these 24 spaces in paved, striped form or as gravel areas. Two

additional spaces will be added for ADA accessibility, one near the entrance to the existing winery and the other located in proximity to the new proposed barrel building.

**ADA Accessibility:** As stated above, the applicant proposes to add two ADA compliant parking spaces, one at the existing and one at the proposed new building. These spaces will be of sufficient size to accommodate unloading of an ADA van and are located near the primary entrances of each building.

**Fire Protection:** Access roads will meet the standards of CDF for fire protection services and vehicles. Water storage capacity will be per CDF requirements in terms of quantity of water available and sufficient water pressure for firefighting. The project will have two water storage tanks, an existing 47,800-gallon tank and a new proposed 60,000-gallon tank. The latter of these, in combination with an existing reservoir, will serve for fire protection water. The 60,000-gallon tank will be located at a 150-ft. elevation in order to achieve the gravity feed necessary for 20 psi, in lieu of a fire pump. In recognition of the severe fire hazard characterizing this property's location, all CDF guidelines for fire protection will also be adhered to.

The new barrel building will feature sprinklers for fire suppressant protection throughout. Due to the status of the existing building, sprinklers will not be required, although emergency hardware on doorways will be incorporated into the design. These points have been confirmed in a meeting with the Napa County Building officials and representatives of CDF (pre-application meeting of November 17, 2010).

**Phasing Plan:** The winery improvements consist of two phases, for purposes of occupancy upon completion of buildings. These phases are as follows.

Phase One: Includes construction of the new wine barrel aging and storage building, as well as engineering/upgrades to the winery wastewater treatment facilities.

Phase Two: Includes construction of improvements to the existing winery structure, to include administrative winery offices and storage, as well as storage space related to accessory use. The commercial kitchen will also be part of Phase Two. Until such time as the commercial kitchen is completed and receives final inspection by the County, all food service associated with winery tastings and marketing events will be exclusively via catering services.

**Winery As Environmentally Responsible Development:** The winery improvements have been envisioned from the outset as a "green" project, one that incorporates the most environmentally sensitive buildings and operating system as possible. Some of the components of this "green" plan are reflected in the enclosed *Greenhouse Emissions Checklist Form*. The following details some specifics of the proposed plans and improvements, to augment that list.

Consolidation of Barrel Space On-site: The new barrel building will eliminate the necessity of storing aging barrels off-site, thus reducing energy demand associated with

trucking barrels from the winery to the current storage facility in Napa and back to the winery for bottling. In addition, many vehicle trips to Napa will be eliminated due to consolidation of all related winemaking activities on the same site as the winery.

Energy Efficiency of New Barrel Building: The new barrel building is sited at an average of eight feet below-grade, allowing for a significant amount of natural cooling. Highly insulated panel walls and roof structure further reduce cooling needs. The roof will be covered with solar panels, thereby shading most of the roof and increasing the building's energy efficiency.

Reduced Cooling Needs for Existing Winery Building: Removal of all barrels from the existing winery building (which is very energy efficient) will reduce the overall energy demands on this building.

Net Zero Electricity: Due to the higher efficiency of the operations equipment, the equipment's electrical load and consumption will be offset by the power generated by photovoltaic panels. Therefore, the winery's goal is to make the new facility a Net Zero Electricity building, characterized by a significantly lower carbon footprint than a typical building of its same size.

Reduced Evaporative Wine Loss: Raising the relative humidity levels beyond what is currently possible in the existing winery building when it operates as barrel storage will lower the amount of wine otherwise lost to evaporation. Current wine loss is approximately nine percent for a wine that stays in the barrel for two years. Estimates are that wine loss can be reduced by about one-third of what is currently evaporated. In other words, for the same amount of energy, resources, and cost the winery can produce five to seven percent more wine than would otherwise be possible.

Winery Wastewater System and Water Re-use: The new wastewater treatment system will treat winery process wastewater and re-use the water for irrigating vineyards. This will remove more than 90 percent of wastewater from the present septic leach field. A new and smaller sized leach field will be developed to accommodate sanitary wastewater only. The former leach field will be rehabilitated back into vineyard, allowing the winery to improve the quality and size of vineyard areas within the existing agricultural footprint.

### **Winery Marketing Plan**

The Winery Marketing Plan consists of several types of wine marketing events. Eventually, caterers who utilize the commercial kitchen as a catering staging area will provide food served in association with the marketing events on-site from the commercial kitchen and also. Until such time as the commercial kitchen is completed, all food preparation and service will continue to be via catering companies.

Wine Tours & Tastings: Tours and tastings will be daily, seven days per week. The maximum number of persons attending tours and tastings will be 40 daily and will average 24 persons per day.

Public tours and tastings will continue to be part of the winery's visitation program, as provided for by the Winery's pre-*Winery Definition Ordinance (WDO)* status. However, the Winery's primary focus will be on tours and tastings by appointment.

Food & Wine Pairings: These events include food served with wine pairings, ranging from hors d'ouvres to multi-course luncheons and dinners. The maximum number of such events will be four each month, with a total of 40 persons attending each event.

Wine Club/Open House Events: These events will be release parties for wine club members or other such events and may include food served with wine tasting. A maximum of four such events per year is proposed, with a maximum attendance of 75 persons at each event. On days these events are held, no additional wine tours and tastings are envisioned. Portable facilities will be used at these events.

Larger Wine Auction-related Events: Two such events per year are proposed, with a maximum of 125 persons in attendance at each event. (One of these two events is already permitted through the NVVA master permit associated with the Napa Valley Wine Auction.) The property is large enough to accommodate the parking requirements of these events, although shuttle buses may be utilized for some of the events. Portable facilities will be used at these events.

Wine marketing events will commence no earlier than 10:00 AM and will conclude by 5:00 PM in the evening, as is the current historic practice at Chappellet Winery. Evening events will commence no earlier than 6:00 PM and will be concluded by 10:00 PM. Amplified music will not be used unless specifically provided for in a Special Events Permit filed with the County a minimum of 90 days prior to such event.

DONNA B. OLDFORD  
PLANS4WINE  
2620 PINOT WAY  
ST. HELENA, CALIFORNIA 94574

TELEPHONE (707)963-5832  
E-MAIL: DBOldford@aol.com

June 27, 2011

Mr. Chris Cahill  
Planner III  
Dept. of Conservation, Development & Planning  
Napa County  
1195 Third Street, Room 210  
Napa, CA 94559

**RECEIVED**

JUN 30 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

SUBJECT: CHAPPELLET WINERY USE PERMIT APPLICATION

Dear Chris:

This is in response to your e-mail dated June 17, wherein you requested additional information and clarification relative to production level and the grape source rule, as well as evidence pertaining to the existing winery's status with public visitation.

- (1) What portion of the 150,000 gpy production is NOT subject to the 75 percent grape source rule in the County's Winery Definition Ordinance (WDO)?

Based on information provided earlier, from the years 1991 through 2010, the average production at Chappellet Winery has been around 150,000 gallons per year. The winery does not have production figures for the year 1974, the year that wineries were first required to have use permits. However, the winery facilities in 1974, including the winery structure itself and the wastewater treatment facilities, have remained the same as they are today and were since the Chappellet family first developed the winery in 1969. The acreage associated with the winery has also remained the same. The winery's current production level is 150,000 gallons per year.

If we refer to County Code Section 18.104.250 A-2 which speaks to winery production levels pre-dating the 1974 Ordinance year, we see that the 75 percent grape source rule applies in the following context.

*Wineries established prior to July 31, 1974 without obtaining a use permit because a use permit was not required and which have not subsequently been issued a use permit specifying maximum annual production capacity: the production capacity existing as of July 31, 1974. Any expansion of the production capacity shall be prohibited unless a use permit is obtained.*

We submit that since the winery facilities and vineyard land area associated with same have remained consistent since prior to 1974 and the winery development area has not been increased during that time period, that the 150,000 gpy production level is the defining factor as relates to application of the 75 percent grape source rule. It follows that any increase in production of more than the historic 150,000 gpy would be subject to the 75 percent grape source rule, per the second sentence in the above Ordinance language. This is notwithstanding the fact that this applicant is, indeed applying for a use permit for the approval of new facilities and that these facilities are not associated with an intensification of use beyond the historic use of the winery.

The basis for requiring that any production levels exceeding 150,000 gpy year as being subject to the 75 percent grape source requirement is further confirmed by Section 18.104.250 C as follows.

***All wineries which expand beyond their winery development area shall be subject to the following additional limitations: 1. At least 75 percent of the grapes used to make that portion of the winery's still wine which is produced as a result of the expansion shall be grown within the County of Napa.***

Accordingly, Chappellet Winery agrees that any and all production exceeding 150,000 gpy shall be subject to the 75 percent grape source requirement and they intend to sign a grape source agreement to that effect as part of their current winery use permit application.

- (2) Has Chappellet Winery historically done any open to the public visitation and, if so, does the winery plan on continuing that into the future?

Chappellet Winery has always accommodated a certain number of visitors that were not by appointment and so reserves their status as a pre-WDO winery as relates to their ability to legally be open to the public. While most winery tours/tastings are by appointment and this is the winery's preferred method of marketing, the Winery wishes to retain their ability to continue welcoming the occasional public visit from an individual or small groups without the necessity of private appointment in advance of the visit.

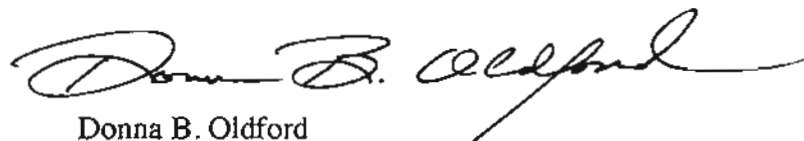
The occurrence of such visits is evidenced in a statement in a letter from Mr. Donn Chappellet, owner of the winery with his wife, Molly Chappellet since 1967. Their purchase of the property was in 1967 and the winery was developed in 1969. This letter will be forwarded to you tomorrow.

Given the Winery's history and limited occasions of public tours and tastings, we request that the County recognize public tours and tastings as a legally conforming use for the Chappellet Winery. We have also submitted a Winery Marketing Plan for marketing events other than public and/or private tours and tastings.

Hopefully, this adequately addresses the questions posed in your e-mail. It is unfortunate that records do not exist to show production specific to the year 1974. But I believe that the language contained in these two sections of the County Code that pertain specifically to production of pre-use permit wineries is supportive of the Chappellets' proposal in this regard.

Please let me know if we can answer any further questions that you or your Department may have relative to the pre-use permit or pre-use permit status of Chappellet Winery. It is worth noting that the Winery will be more clearly defined in regards to the current Ordinances with the approval of a winery use permit than it has in years predating same. We appreciate your acknowledgement of the Winery's desire to retain their public tours and tastings status, even though this is not necessarily a significant aspect of the winery's operations in wine marketing. A hard copy version of this letter, with a copy of Mr. Donn Chappellet's letter will follow in the mail.

Sincerely,

A handwritten signature in black ink, appearing to read "Donna B. Oldford". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Donna B. Oldford  
Plans4Wine

Attachment: Letter from Mr. Donn Chappellet of Chappellet Winery

cc: Mr. Jon-Mark Chappellet



**RECEIVED**

JUL 05 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

Napa County Planning Department  
1195 3<sup>rd</sup> St. #210  
Napa, CA 94559-3035  
Attn: Chris Cahill

June 28, 2011

Dear Chris,

Regarding the issue of public tours and tastings, Chappellet Winery has continued a practice that we believe keeps this right active. Although our general routine is to encourage people to have an appointment to visit the winery, we do not turn people away who show up without an appointment if we can accommodate them.

Over the past 42 years, since our founding in 1969, Chappellet Winery has regularly allowed visitors to tour the winery and taste wines regardless of whether or not they had an appointment. There has never been a period of over a month or so when this has not been the case.

Sincerely,

Donn Chappellet  
Owner and Founder, Chappellet Winery



June 24, 2011

Job No. 10-139

Mr. Don Ridenhour, P.E.  
Director  
Napa County Public Works Department  
1195 Third Street, Suite 201  
Napa, California 94559

RECEIVED  
JUN 27 2011  
NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

RECEIVED

JUN 27 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

Re: Request for Exception to the Napa County Road and Street Standards for the  
Chappellet Winery Use Permit Application for a New Barrel Storage Building  
1581 Sage Canyon Road, St. Helena, CA  
Napa County APNs 032-010-046 & -053, Application Number PI 11-00138

Dear Mr. Ridenhour:

This request for an exception to the Napa County Road and Street Standards is being filed concurrent with the above referenced use permit application for the Chappellet Winery New Barrel Storage Building. We are providing this information for your review and final decision by the Conservation, Development and Planning Commission pursuant to Section 3 of the Napa County Road and Street Standards as revised by Board of Supervisor's Resolution No. 06-198. Section 3 allows exceptions to the Standards provided that that the exception still provides the same overall practical effect as the Standards towards providing defensible space and consideration towards life, safety and public welfare and:

1. The exception will preserve unique features of the natural environment which includes, but is not limited to, natural watercourses, steep slopes, geological features, heritage oak trees, or other trees of at least 6" dbh and found by the decision maker to be of significant importance, but does not include man made environmental features such as vineyards, rock walls, ornamental or decorative landscaping, fences or the like;
2. The exception is necessary to accommodate physical site limitations such as grade differentials; and/or
3. The exception is necessary to accommodate other limiting factors such as recorded historical sites or legal constraints.

The remainder of this letter describes the proposed project, provides background information regarding existing access conditions, outlines the proposed driveway improvements, identifies specific areas where an exception to the Standards is being requested and provides justification for the requested exception.

## **Project Description**

Chappellet Winery is proposing to build a new barrel storage building at their existing winery facility located at 1581 Sage Canyon Road in St. Helena, California. The proposed project includes construction of a new 150' x 150' barrel storage building, a new mechanical equipment enclosure, minor alterations to the existing winery building, a new driveway off of the existing private driveway to access the new building, a new water storage tank, a new wastewater treatment system and two new parking stalls to accommodate ADA parking at the existing and proposed buildings.

Chappellet Winery is a pre-Winery Definition Ordinance and pre-Use Permit winery that has been in operation since 1969. The existing winery facility produces approximately 150,000 gallons of wine per year. No increase in wine production capacity is being proposed as part of this application. The new barrel storage building will provide additional storage space onsite to allow wine that is currently hauled off-site for storage and back to the winery for bottling to remain onsite for the duration of the aging process. This will reduce the number of truck trips generated by the winery facility by 75 trips per year relative to existing baseline levels.

The winery currently has 24 full time employees and a maximum of 40 daily visitors. The Use Permit Application under consideration does not propose an increase to employee or visitor numbers and therefore no additional vehicle trips will be generated due to the proposed project. In fact, vehicle trips due to employees travelling from the winery to the offsite storage location and back will be reduced by keeping wine storage onsite. The number of employee trips is expected to decrease by 100 trips per year.

## **Existing Access Road Conditions**

Access to the Chappellet Winery is via a shared private driveway off of State Route 128 (Sage Canyon Road) that we will refer to as Pritchard Hill Road and then via a secondary private driveway that provides access from Pritchard Hill Road to the Chappellet Winery and Vineyards which we will refer to as the Chappellet Winery Driveway. Please refer to the Chappellet Winery Use Permit Conceptual Site Plans for illustrations of the Pritchard Hill Road and Chappellet Winery Driveway descriptions that are outlined below.

### Pritchard Hill Road

Pritchard Hill Road is located off of the east side of State Route 128 (Sage Canyon Road) approximately 225 feet northeast of the Lake Hennessey boat ramp driveway. Pritchard Hill Road is shared by several properties on Pritchard Hill and traverses the steeply sloping hillsides

for approximately 2.4 miles from its commencement at Sage Canyon Road to its terminus at the Continuum Winery located at 1683 Sage Canyon Road.

Pritchard Hill Road was the subject of much recent review and analysis as part of the Continuum Winery Use Permit Major Modification (P10-00225). The Continuum Winery approval granted an exception to the Napa County Road and Street Standards to utilize the existing Pritchard Hill Road, with several improvements to serve the expanded uses at the Continuum Winery property. The Continuum Winery Conditions of Approval require that the existing road surface be improved to a grooved or stamped concrete pavement at the following locations where existing longitudinal slopes exceed 20%:

- STA 43+25 to 43+75
- STA 54+40 to 54+65
- STA 63+25 to 63+90

Furthermore, the Conditions of Approval require improvements along the existing road to create drivable shoulders to supplement the width of the existing paved road. Below is a summary of the resulting road widths that will exist upon completion of the required improvements starting at the intersection with State Route 128 (STA 10+00) and continuing to the Chappellet Winery Driveway (STA 73+00):

Location	Road Width
STA 10+00 to 38+50	19' drivable width (17' paved)
STA 38+50 to 57+50	20' drivable (12' to 15' paved)
STA 57+50 to 60+00	15' to 16' drivable (12' to 13' paved)
STA 60+00 to 61+50	20' drivable (18' paved)
STA 61+50 to 67+00	14' to 15' drivable (12' to 13' paved)
STA 67+00 to 70+00	20' drivable (16' to 20' paved)
STA 70+00 to 72+25	14' to 17' drivable (14' minimum paved, 20' turnouts at 125' intervals)
STA 72+25 to 88+00	18' to 20' drivable (11' to 14' paved)

Please refer to the "Continuum Winery Exception to Road and Street Standards for Existing Driveway" by Riechers, Spence & Associates, dated July 16, 2010 and revised February 8, 2011 and the "Continuum Winery Road Modification Memorandum" from Jeannette Doss, Napa County Public Works Department to Chris Cahill, Napa County Conservation, Development and Planning Department dated March 3, 2011 for additional details regarding Pritchard Hill Road.

It should also be noted that several improvements to Pritchard Hill Road were made in conjunction with the recent Harrison Winery (now Del Dotto Winery) Use Permit Major Modification (Permit Number 03383). These improvements included several turnouts and shoulder widening at State Route 128 to provide acceleration and deceleration tapers as well as installation of a new guard rail directly across State Route 128 from Pritchard Hill Road to increase safety for vehicles travelling westbound on State Route 128.

#### Chappellet Winery Driveway

The Chappellet Winery Driveway starts at the triangle intersection located at Pritchard Hill Road, approximately 1.2 miles east of the intersection of Pritchard Hill Road and State Route 128 (Pritchard Hill Road STA 73+00 +/-). The Chappellet Winery Driveway extends approximately 1,000 feet northeasterly from Pritchard Hill Road to the parking area at the existing winery facility. The driveway is paved with asphalt for its entire length. The paved width varies but generally averages 12 to 15 feet as shown on the topographic map prepared by Albion Surveys.

#### Request for Exception to Napa County Road and Street Standards

The Napa County Road and Street Standards require that a "Common Drive" (18 feet paved plus 2 feet of shoulder, for a total of 20 feet drivable) be installed to serve winery facilities. Furthermore, Section 3.D. of the Napa County Road and Street Standards, as revised by Board of Supervisors Resolution No. 06-198, states that an exception to the Road and Street Standards may be granted if the exception will preserve unique features of the natural environment (including native trees, watercourses, steep slopes and geologic features) and the proposed driveway provides the same overall practical effect as the Road and Street Standards towards providing defensible space, and consideration towards life, safety and public welfare.

Improving the existing Chappellet Winery Driveway to the full 20 foot width along its entire length would require substantial grading on steep slopes, modification of an existing drainage course and removal of numerous native trees. The Chappellet family is proposing several improvements to the existing Chappellet Winery Driveway to improve ingress and egress conditions however they would like to preserve the existing slopes, drainage course and natural vegetation to the greatest extent possible and thus are requesting an exception to the Road and Street Standards to allow portions of the existing driveway to have a drivable width of less than 20 feet.

#### **Proposed Driveway Improvements & Justification for Exception**

The following sections of this letter outline the driveway improvements that are proposed to provide the same overall practical effect as the Road and Standards as well as the features of the natural environment that will be preserved by allowing this exception to the Road and Street Standards:

### Pritchard Hill Road

As previously described, Pritchard Hill Road will be improved as part of the Continuum Winery Use Permit Major Modification project. The required findings of preserving unique features of the natural environment while providing the same overall practical effect as the Road and Street Standards were made as part of the Continuum Winery Use Permit Major Modification approval. The conditions contemplated in the exception request for Continuum Winery included consideration of traffic associated with the existing operations at the Chappellet Winery. Since the proposed Chappellet Winery Use Permit does not increase the intensity of use and actually reduces the volume of traffic on Pritchard Hill Road the same findings are applicable to this request and no additional improvements are warranted.

### Chappellet Winery Driveway

Several improvements will be made to the existing Chappellet Winery Driveway as part of the proposed project. Below is a summary of the proposed improvements as well as a description of the features of the natural environment that will be preserved by allowing a reduced road width. The analysis starts at the intersection with Pritchard Hill Road (STA 500+00) and continues to the existing Chappellet Winery parking area (STA 509+50):

STA 500+00 to 501+10	No exception requested. Existing 14' to 20' wide paved surface to be improved to provide a total of 20' drivable.
STA 501+10 to 502+40	Exception requested. Existing 12' wide paved surface to be improved to provide a minimum of 16' drivable. Reduced width will allow preservation of slopes on the left side of the driveway and preservation of four native trees located along both sides of the driveway.
STA 502+40 to 503+20	No exception requested. Existing 12' wide paved surface to be improved to provide a full 20' drivable.
STA 503+20 to 504+25	Exception requested. Transition from 20' drivable to existing 14' paved width that will be improved to provide 16' drivable. Reduced width will allow preservation of six native trees located along both sides of the driveway.
STA 504+25 to 504+60	No exception requested. Existing paved driveway provides turnout / passing area with more than 20' paved width.
STA 504+60 to 505+50	Exception requested. Existing 12' to 14' paved surface to be improved to provide 16' drivable except at existing drainage crossing and cattle guard where width will be reduced to 12' to 13'. Reduced width will allow preservation of an existing drainage course crossing and two native trees.

STA 505+50 to 506+00	No exception requested. New driveway to new barrel storage building provides turnout / passing area with more than 20' paved width.
STA 506+00 to 507+20	No exception requested. Existing 12' paved surface to be improved to provide 20' drivable.
STA 507+20 to 509+30	Exception requested. Existing 12' paved surface to be improved to provide 16' drivable. Reduced width will allow preservation of slopes adjacent to the driveway and fourteen native trees.

In addition to the driveway improvements outlined above, several other measures have been incorporated into the project design to provide the "same overall practical effect" as the Road and Standards towards providing defensible space and consideration towards life, safety and public welfare while allowing short sections of driveway to have a reduced width. Below is a summary of the proposed measures:

1. Horizontal and vertical vegetation management will be implemented along the entire length of Pritchard Hill Road and the Chappellet Winery Driveway and around the existing and proposed structures to create defensible space. This will include vegetation management and modification 10 feet horizontally and 15 feet vertically along all access roads and 100 feet around buildings in accordance with Napa County Fire Department requirements.
2. Additional vegetation management will be employed in the vicinity of STA 501+10 to 502+40, 503+20 to 504+25, 504+60 to 505+50 and 507+20 to 509+30 to ensure that the portions of driveway that are less than 20 feet wide will be intervisible from end to end thereby allowing cars to stop at either end of a reduced width segment if another vehicle is already in the reduced width area.
3. The existing vineyard access road around the back of the existing winery building will be improved to a full 20' drivable width to provide improved emergency vehicle access to both the existing and proposed winery buildings.

#### Conclusions & Findings In Support of Exception Request

It is our opinion that the proposed request to allow the existing Pritchard Hill Road, with the improvements required for the Continuum Winery, and the existing Chappellet Winery Driveway, with the improvements described in this letter, meets the criteria established in Section 3 of the Road and Street Standards. More specifically, the proposed driveway improvements preserve unique features of the natural environment and will provide the same overall practical effect as the Road and Street Standards towards providing defensible space and safe access conditions for the general public and emergency vehicles.

As previously described, there are a number of mature natural trees alongside the roadway. Individual trees are worthy of preservation in some instances, but so are certain unique stands of these trees in terms of how they define this part of Prichard Hill. The property is forested and very rural in character, as opposed to being entirely planted in winegrape vineyards. This is an increasingly seldom encountered condition in Napa County's woodlands and watershed areas. It is important to preserve the natural woodland character of this area by minimizing the amount of grading and tree removal necessary for providing safe access. Not only do the tree stands contribute to the rural character of the woodlands and watershed areas, they also provide shelter and habitat for a wide range of forest animals and birds.

Preservation of these features can be achieved by careful consideration of certain areas where the road width will be less than that of the County's standard, as identified in this request. The applicant is willing to provide the necessary clearing of trees and roadside vegetation (15 feet vertically and 10 feet horizontally on either side of the winery access road) in order to allow for passage of emergency vehicles and also to reduce the potential for fire hazard. With the proposed improvements, proper vegetation management and regular maintenance, there is no reason that these natural features cannot be preserved while still achieving the same overall practical effect as that reflected in the Road and Street Standards.

We look forward to hearing from a representative from your department to discuss any questions that may arise during review of this request. Please contact us at (707) 320-4968 if you have any questions.

Sincerely,

Applied Civil Engineering Incorporated

By:

*Michael R. Muelrath*

Michael R. Muelrath, R.C.E. 67435  
Principal



Enclosures:

Chappellet Winery Use Permit Conceptual Site Plans (Reduced to 8.5" x 11")  
Photographs of Existing Chappellet Winery Driveway



Photograph looking north from Chappellet Driveway connection to Pritchard Hill Road.  
This stretch of driveway will be improved to full Road and Street Standards



Photograph looking north along existing driveway alignment at STA 501+10  
Reduced width to allow preservation of steep slopes (left) and native trees



Photograph looking north along existing driveway from STA 503+00  
This stretch of driveway will be improved to full Road and Street Standards



Photograph looking northeasterly near STA 504+25  
Existing wide paved area provides turnout / passing area



Photograph looking north from STA 506+00  
This stretch of driveway will be improved to full Road and Street Standards



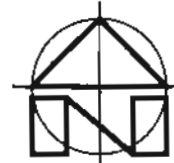
Photograph looking northeast from STA 507+50  
Reduced width will allow preservation of slopes (left) and native trees



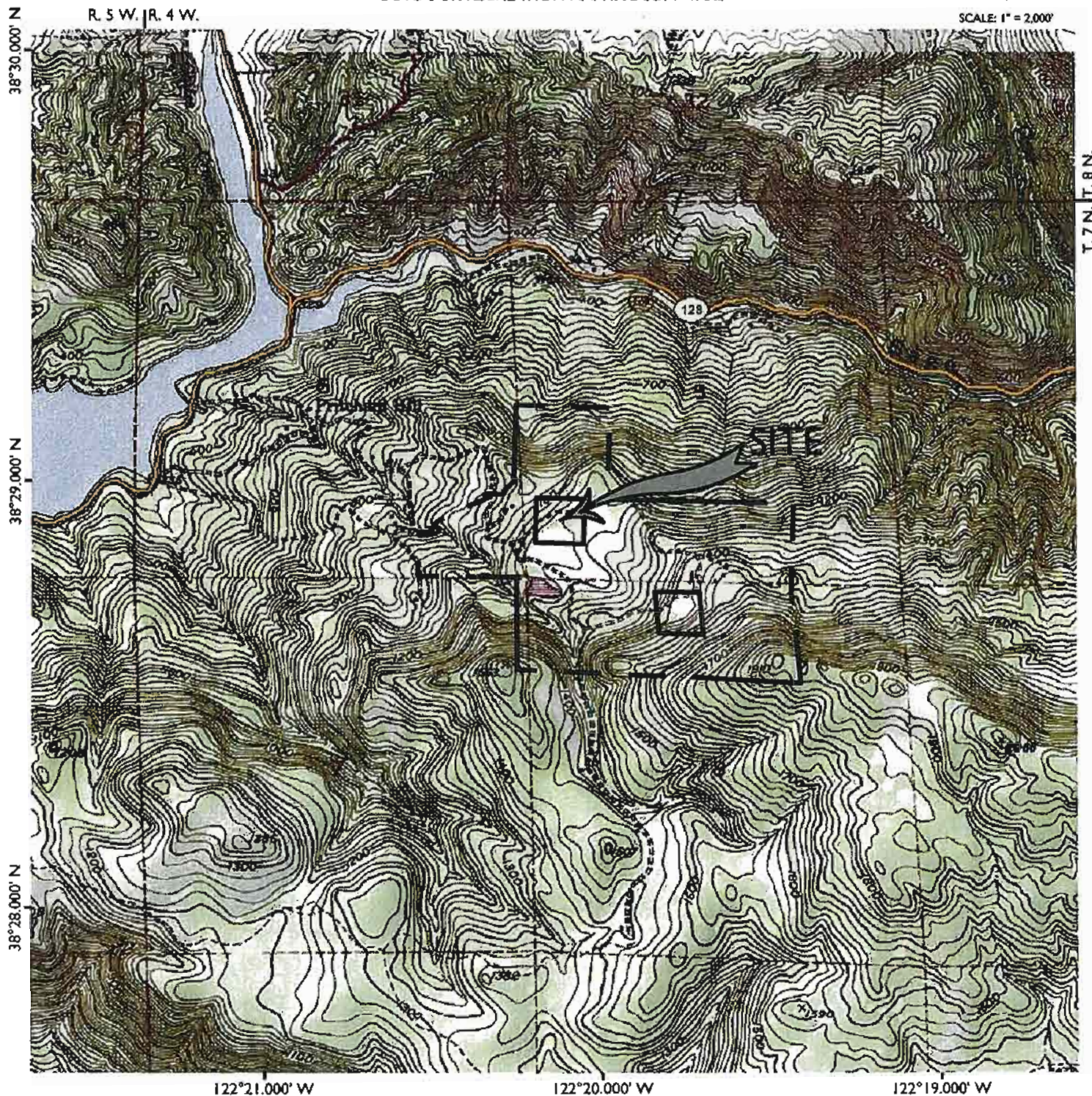
Photograph looking northeast from STA 508+50  
Reduced width will allow preservation of native trees

# SITE TOPOGRAPHY MAP

REPRESENTS A PORTION OF THE USGS 7.5 MINUTE QUADRANGLE "YOUNTVILLE"  
REPRODUCED FROM NATIONAL GEOGRAPHIC TOPO!  
OUTDOOR RECREATION MAPPING SOFTWARE



SCALE: 1" = 2,000'



INCORPORATED

2074 West Lincoln Avenue  
Napa, CA 94558  
(707) 320-4968 (707) 320-2395 Fax  
[www.appliedcivil.com](http://www.appliedcivil.com)

## CHAPPELLET WINERY

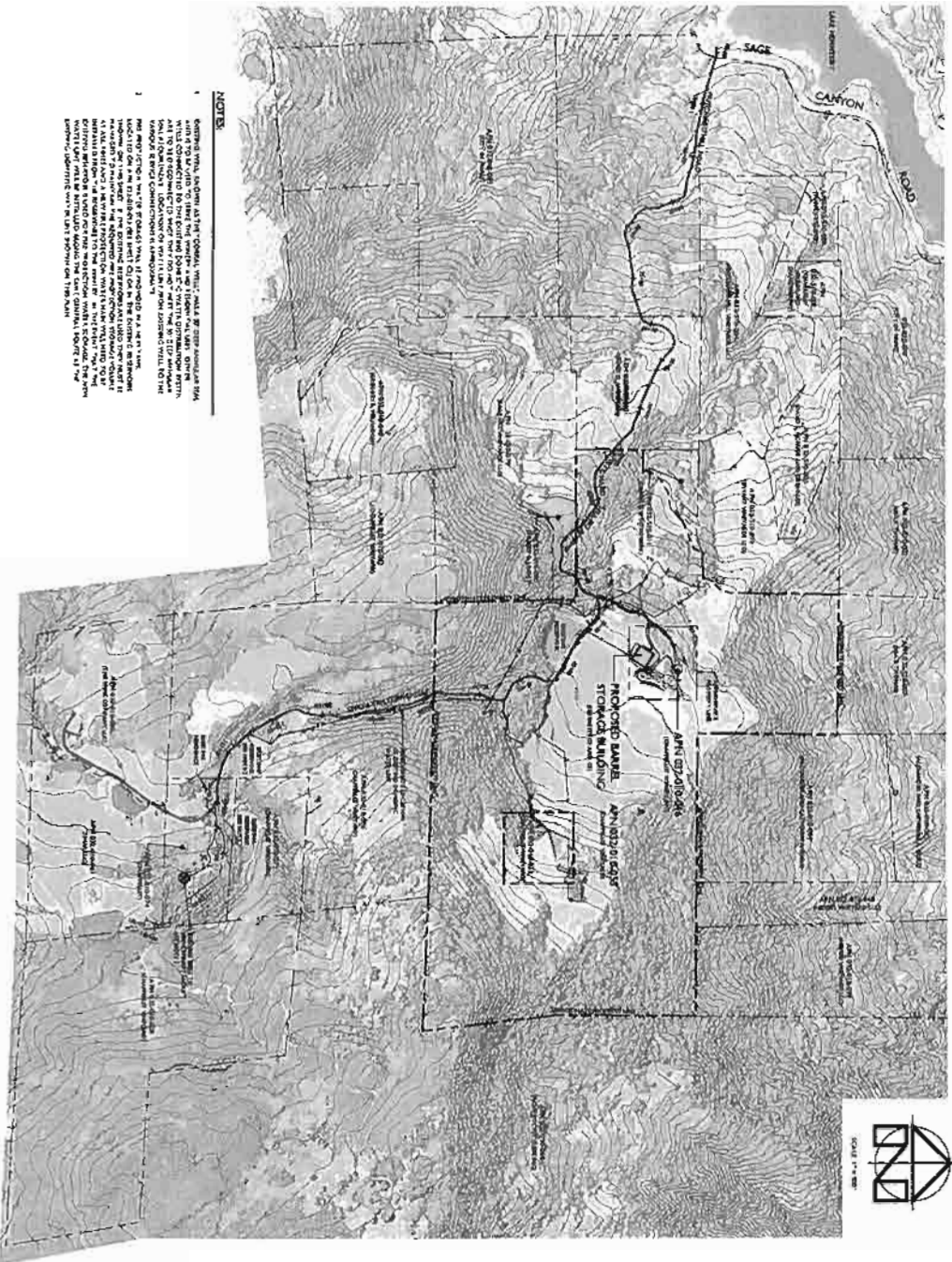
1581 SAGE CANYON ROAD  
ST. HELENA, CA 94574  
APN 032-010-053 & 032-010-046

JOB NO. 10-139

APRIL 2011

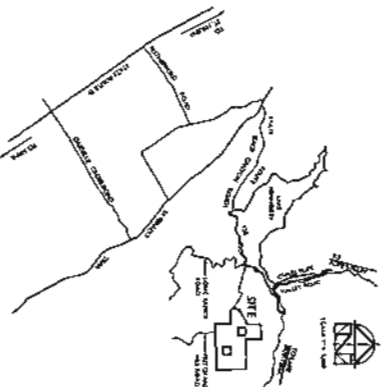
# CHAPPELLET WINERY

## USE PERMIT CONCEPTUAL SITE PLANS



VICINITY MAP

SCALE: 1" = 100'



LOCATION MAP

SCALE: 1" = 1000'

### PROJECT INFORMATION

#### PROPERTY OWNERS:

CHAPPELLET WINERY & CHAPPELLET WINEYARD  
60 JON-MARK CHAPPELLET  
1581 SAGE CANYON ROAD  
ST. HELENA, CA 94574  
(707) 943-7114

#### APPLICANT:

CHAPPELLET WINERY  
60 JON-MARK CHAPPELLET  
1581 SAGE CANYON ROAD  
ST. HELENA, CA 94574  
(707) 943-7114

#### SITE ADDRESS:

1581 SAGE CANYON ROAD  
ST. HELENA, CA 94574  
ASSASSIN'S PARCEL NUMBER:  
002-010-046 & 051  
PARCEL SIZE:  
PROJECT: 1000 ± ACRES  
ZONING:  
1 ± ACRES

#### AGRICULTURAL WATERFED (AWF)

DOMESTIC WATER SOURCE:  
PRIVATE WELL  
FIRE PROTECTION WATER SOURCE:  
PRIVATE WELL AND STORAGE  
WASTEWATER DISPOSAL:  
PRIVATE SEWAGE TREATMENT AND DISPOSAL

#### SHEET INDEX:

1 LOCATION MAP & VICINITY MAP  
2 OVERALL SITE PLAN  
3 WINERY SITE PLAN  
4 WATER TREATMENT & STORAGE  
5 WASTEWATER DISPOSAL

**RECEIVED**

JUN 27 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

**APPLIED**

2014 Virginia Avenue  
St. Helena, CA 94574  
(707) 943-7114  
www.appliedinc.com



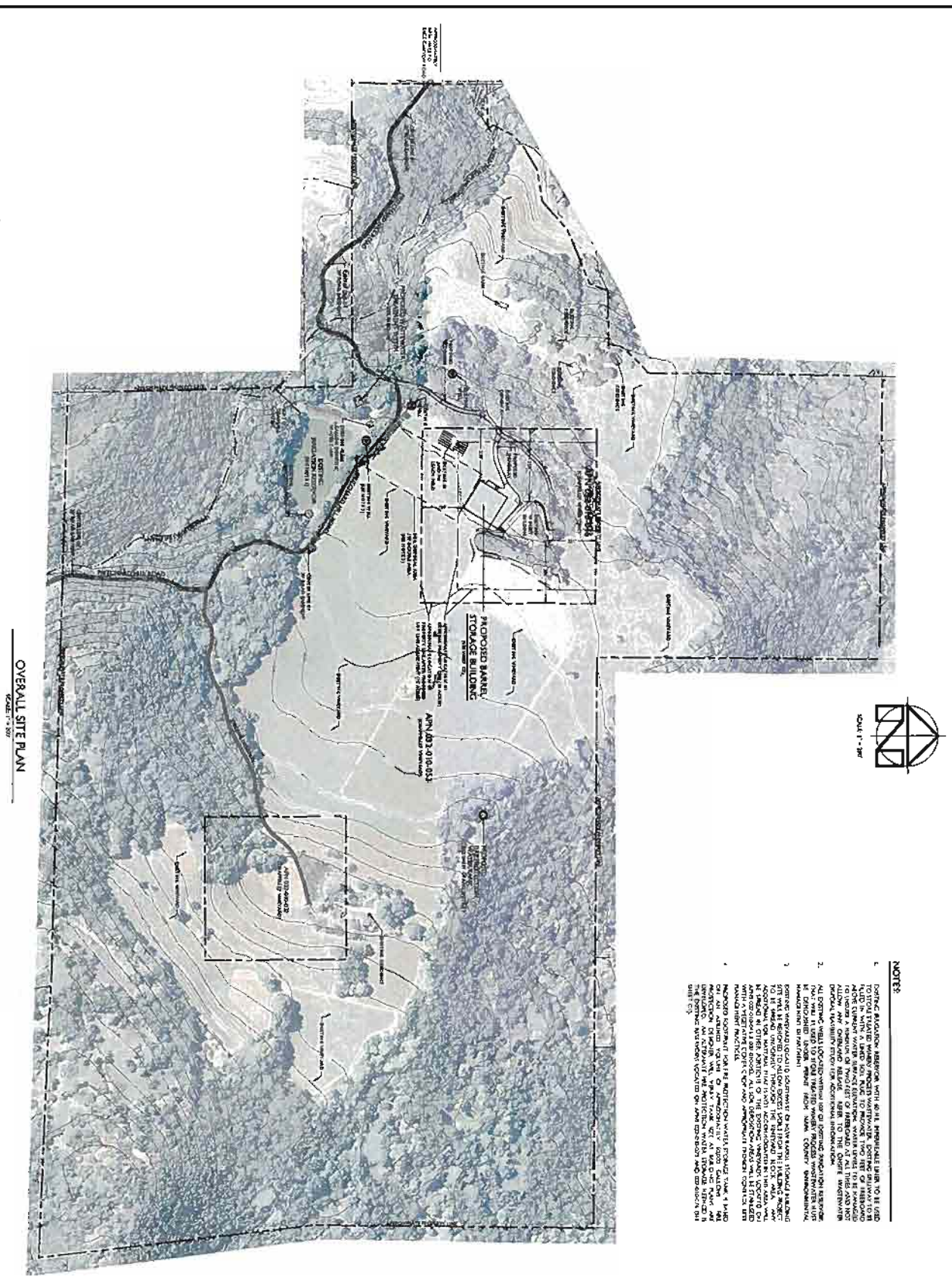
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### CHAPPELLET WINERY

USE PERMIT CONCEPTUAL SITE PLANS  
LOCATION MAP & VICINITY MAP

CHAPPELLET WINERY  
c/o JON-MARK CHAPPELLET  
1581 SAGE CANYON ROAD  
ST. HELENA, CA 94574  
NAPA COUNTY APN 032-010-046 & -053

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SCALE: 1" = 50'

**NOTES**

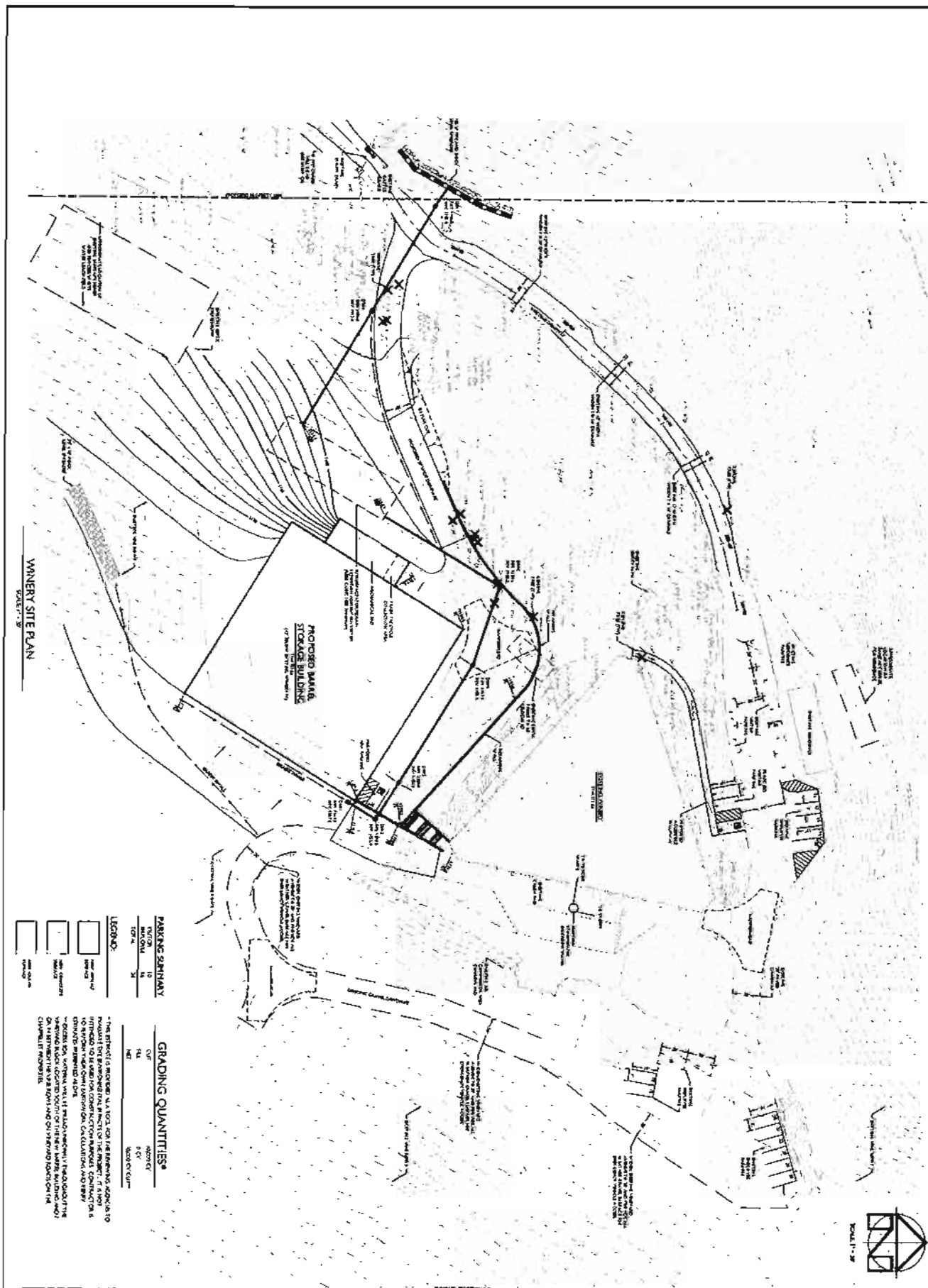
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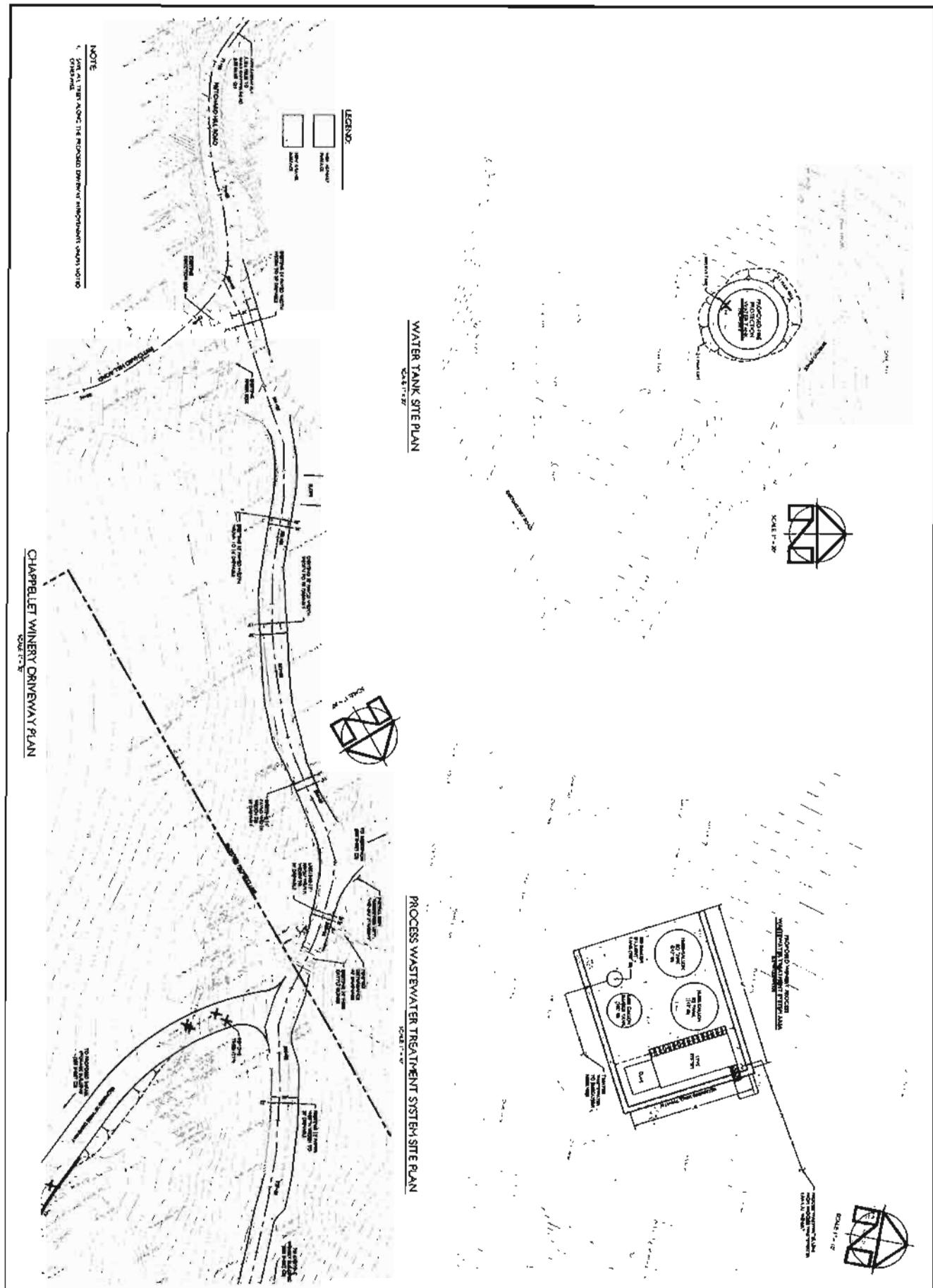
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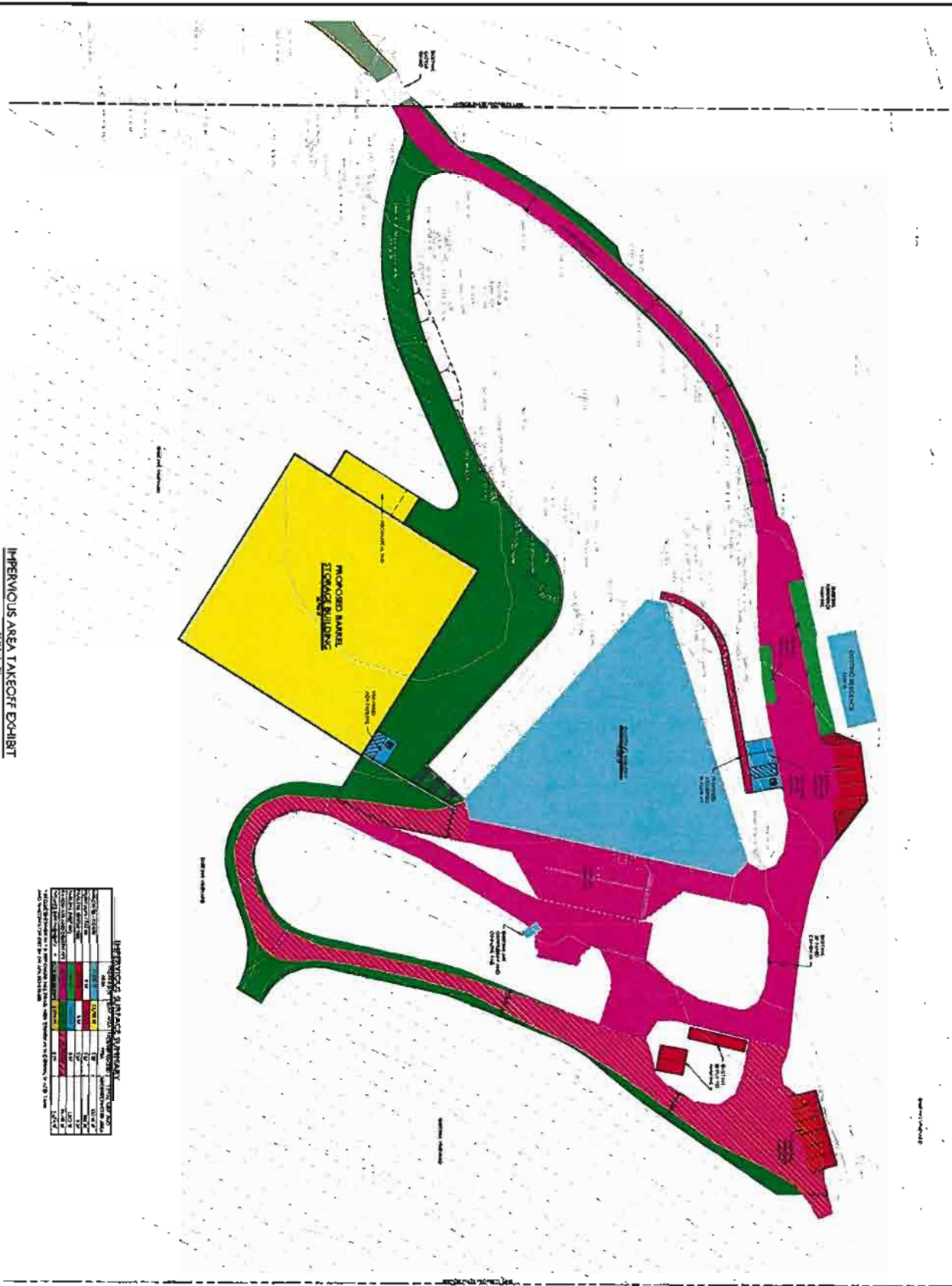
CHAPPELLET WINERY  
 c/o JON-MARK CHAPPELLET  
 1581 SAGE CANYON ROAD  
 ST. HELENA, CA 94574  
 NAPA COUNTY APN 032-010-046 & -053

CHAPPELLET WINERY  
 USE PERMIT CONCEPTUAL SITE PLANS  
 OVERALL SITE PLAN









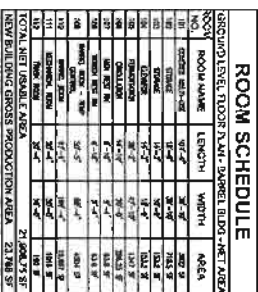
IMPERVIOUS AREA TAKEOFF EXHIBIT

Sheet 1-2

**IMPERVIOUS SURFACES BY MATERIAL**

Material	Area (sq. ft.)	Area (sq. yd.)	Area (sq. ft.)	Area (sq. yd.)
Asphalt	1,100	125	1,100	125
Concrete	1,100	125	1,100	125
Gravel	1,100	125	1,100	125
Impervious	1,100	125	1,100	125
Permeable	1,100	125	1,100	125
Roof	1,100	125	1,100	125
Soil	1,100	125	1,100	125
Water	1,100	125	1,100	125
Other	1,100	125	1,100	125
<b>Total</b>	<b>11,000</b>	<b>1,250</b>	<b>11,000</b>	<b>1,250</b>

18



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JUN 27 2014

1601 SAOPE CANYON RD.  
ST. MARYS, CA 95574

CURRENT ISSUE DATE: 03/25/11

**USE PERMIT DRAWINGS**

11/05/19	0
11/05/19	0

MICHAEL WILK  
ARCHITECTURE PA

San Francisco, CA 94102  
T: 415-239-9594  
F: 415-358-9801  
www.thickch.com

**CONSULTANT:**

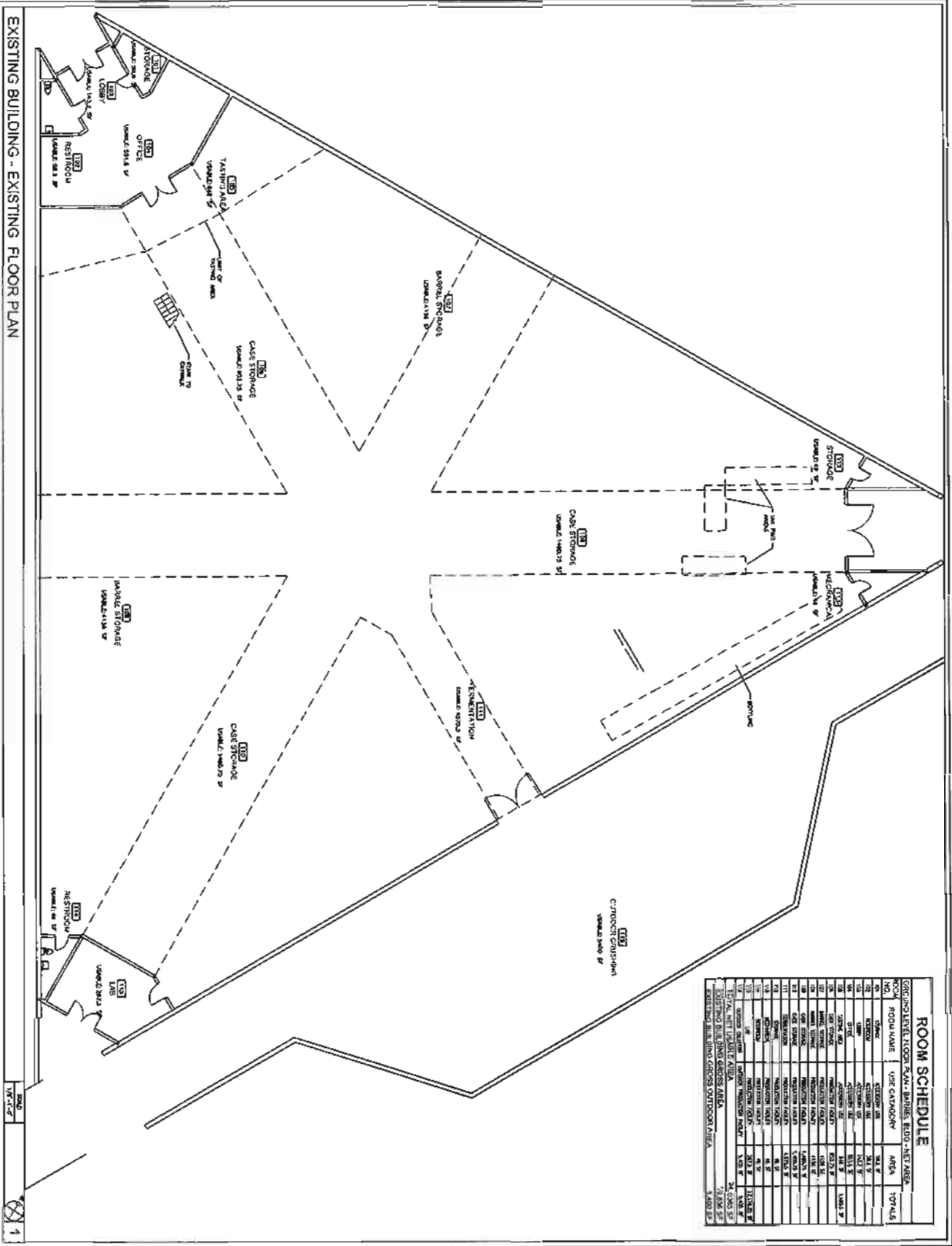
SEAL OF APPROVAL

STREET NAME

**NEW BUILDING  
FLOOR PLAN**

— **Смешанная мушкетёрская**

**A.**



**ROOM SCHEDULE**

NO.	ROOM NAME	USE CATEGORY	AREA	TOTALS
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200	STORAGE	STORAGE	200.0	200.0

**CHAPPELLET WINERY**

**NEW BUILDING**

100 SAGE COUNTRY RD.  
ST. HELENA, CALIFORNIA

**CONTRACTOR'S DATE:**

03/25/11

**USE PERMIT DRAWINGS**

DATE: 03/25/11

USE: PERMIT DRAWINGS

**PROJECT ARCHITECT/ENGINEER:**

**MICHAEL WILK M**

ARCHITECTURE

200 E. 9th St.  
San Francisco, CA 94102  
T: 415-399-9524  
F: 415-399-9901  
www.michaelwilk.com

**CONSULTANT:**

SEAL OF ARCHITECT

**SHEET NUMBER:**

**A-2**

**EXISTING BUILDING FLOOR PLAN**



1361 SAGE CANYON RD,  
ST. HELENA, CA 94574

### Computer Issue MATHE:

03/25/11

**USE PERMIT DRAWINGS**

USE POINT PAIROS	6/2/20/11	D
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PROJECT ARCHITECT/ENGINEERS

MICHAEL WILK  
ARCHITECTURE  
M

San Francisco, CA 94102

Fr. 415350-2861  
www.malkotchi.com

CC:450A TANT: \_\_\_\_\_

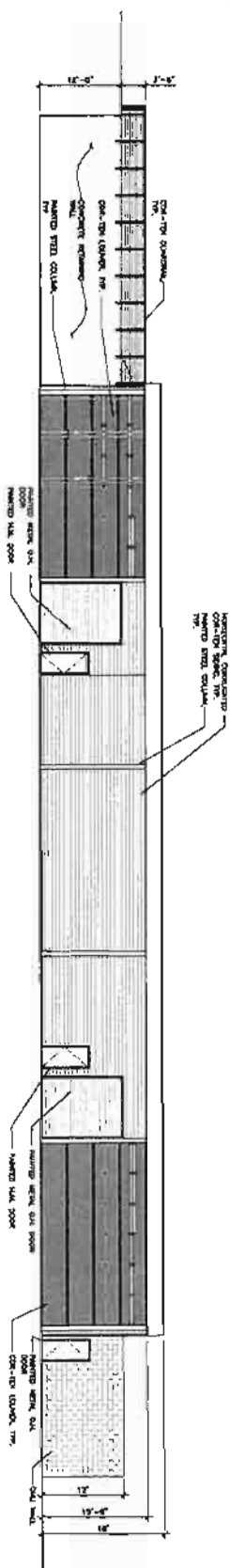
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SHEET TITLE:

### ELEVATIONS

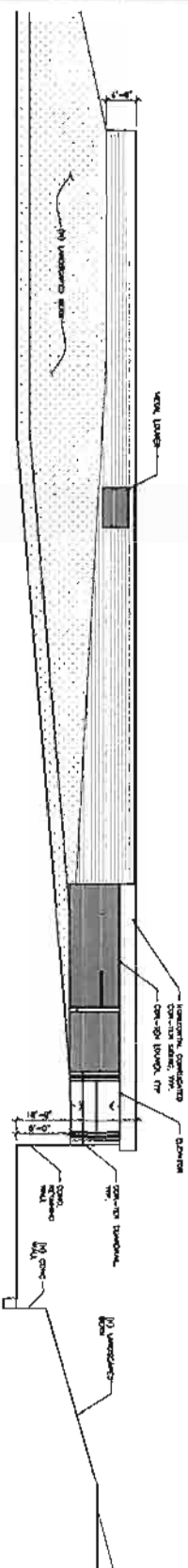
SHEET NUMBER

## A-4



NEW BUILDING NORTH ELEVATION

SCALE	1
$\sqrt{H^2 + F^2} = 0$	



## NEW BUILDING EAST ELEVATION

SCALE	1
UNIT OF MEASUREMENT	1

1541 BAGE CANYON RD  
ST. HELENA, CA 94574

03/25/11

REVISED DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_

D	02/20/99	USE POINT GRAPHS
---	----------	------------------

D	02/28/11	USE HIGHER OFFERS

PROJECT ARCHITECT/ENGINEER

MICHAEL WILK  
ARCHITECTURE  
M

22x9 E15 St

San Francisco, CA 94102

11. *Journal of the American Medical Association*, 2000; 284: 2689-2695.

[www.ashketch.com](http://www.ashketch.com)

## CONSULTANTS:

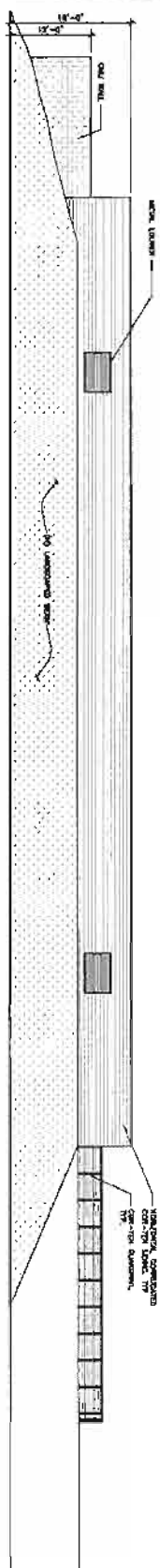
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**SECRET**

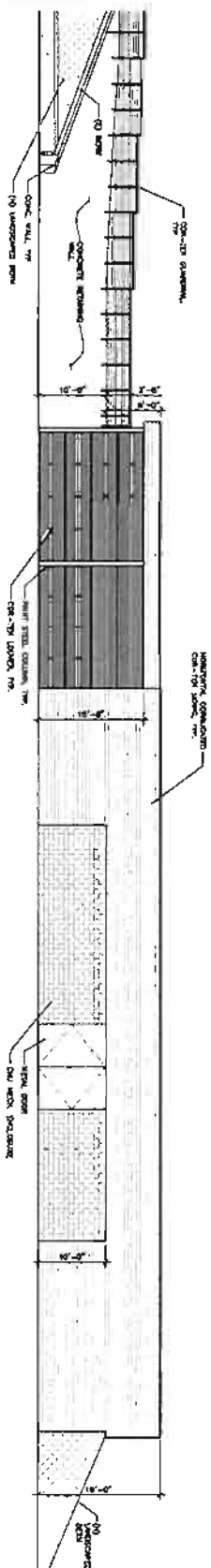
## ELEVATIONS

SHEET NUMBER

# A-5



Dr. V. A. S. S. S.	Dr. V. A. S. S. S.
--------------------	--------------------



23	$\frac{25.1 - 24.5}{25.1}$
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**CHAPPELLET WINERY  
NEW BUILDING**

1451 ROAD CANON AV.  
ST. HELENA, CA 94571

PROJECT INFORMATION:

03/25/11

USE PERMIT DRAWINGS

0 01/24/11 USE POWER DRAWINGS

REV.	DATE	DESCRIPTION
0	01/24/11	USE POWER DRAWINGS

PROJECT ARCHITECT/ENGINEER:

**MICHAEL WILK  
ARCHITECTURE**  
229 5th St  
San Francisco, CA 94102  
P: 415-399-0994  
F: 415-399-0994  
www.mwarch.com

CONSULTANT:

SEAL OF APPROVAL:

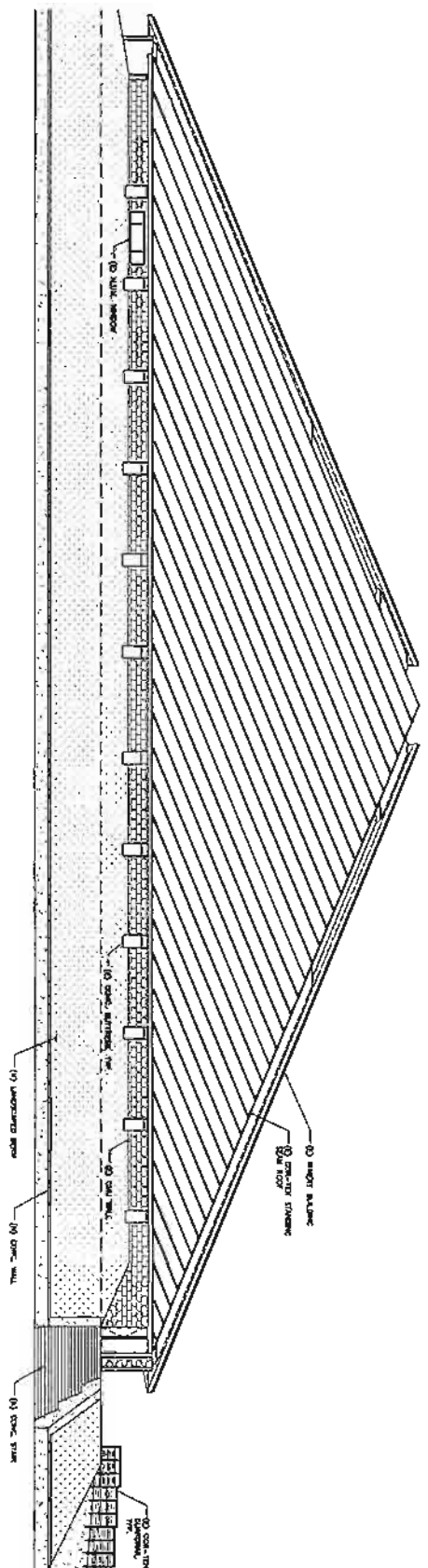
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**EXISTING  
ELEVATION**

SHEET NUMBER:

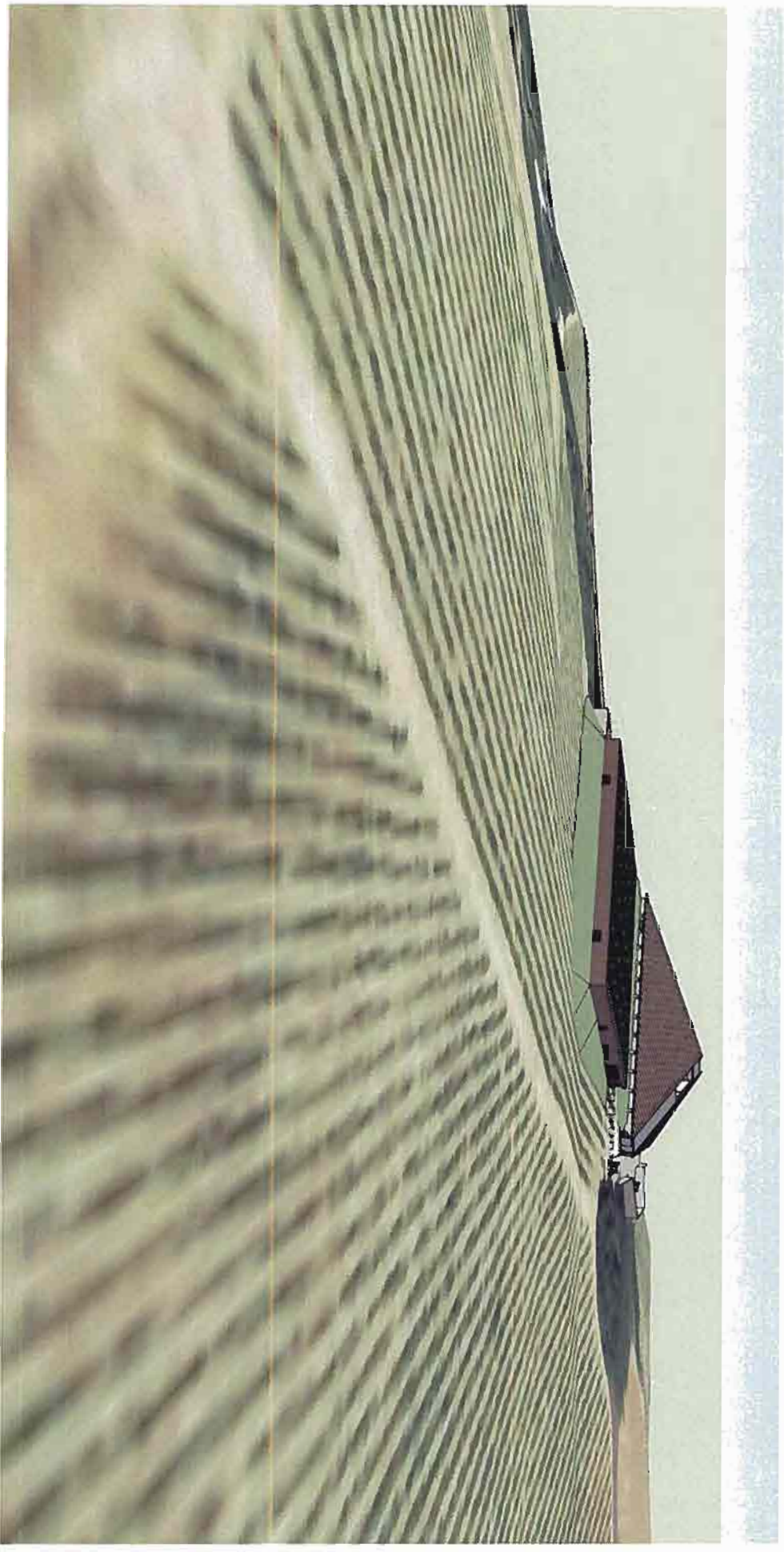
**A-6**

EXISTING BUILDING ELEVATION, TYP.



NOT USED

2



**RECEIVED**

APR 15 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

