



A Tradition of Stewardship
A Commitment to Service

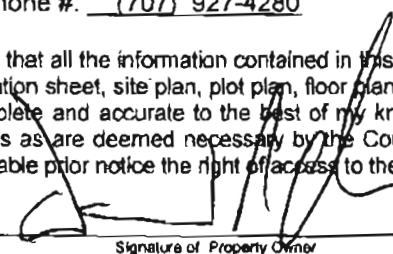
FILE# P10-00345

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

APPLICATION FORM

THIS IS AN APPLICATION FOR A DEVELOPMENT PERMIT

ZONING DISTRICT: <u>AP</u>	FOR OFFICE USE ONLY	Date Submitted: <u>Oct. 5, 2010</u>
TYPE OF APPLICATION: <u>V.P. MAJOR MOD.</u>		Date Published: _____
REQUEST: <u>INCREASE PRODUCTION TO 210,000gpy, INCREASE EMPLOYMENT TO 50, ADD 15 EMPLOYEE PARKING SPACES, GO FROM 6 to 7 OPEN DAYS/WEEK, & ADD EVANS 2004 ON-SITE CONSUMPTION.</u>		Date Complete: _____

TO BE COMPLETED BY APPLICANT <small>(please type or print legibly)</small>				
PROJECT NAME: <u>Silver Oak Wine Cellars</u>				
Assessor's Parcel #: <u>031-080-030</u>		Existing Parcel Size: <u>21.84 acres</u>		
Site Address/Location:	<u>915 Oakville Cross Road</u>	<u>Oakville</u>	<u>CA</u>	<u>94562</u>
	<small>No Street</small>	<small>City</small>	<small>State</small>	<small>Zip</small>
Property Owner's Name: <u>Silver Oak Wine Cellars</u>				
Mailing Address:	<u>P. O. Box 414</u>	<u>Oakville</u>	<u>CA</u>	<u>94562</u>
	<small>No Street</small>	<small>City</small>	<small>State</small>	<small>Zip</small>
Telephone #: <u>(707) 944-8808</u>	Fax#: <u>(707) 944-2817</u>	E-Mail: <u>tleblanc@silveroak.com</u>		
Applicant's Name: <u>Silver Oak Wine Cellars</u>				
Mailing Address:	<u>P. O. Box 414</u>	<u>Oakville</u>	<u>CA</u>	<u>94562</u>
	<small>No Street</small>	<small>City</small>	<small>State</small>	<small>Zip</small>
Telephone #: <u>(707) 944-8808</u>	Fax#: <u>(707) 944-2817</u>	E-Mail: <u>tleblanc@silveroak.com</u>		
Status of Applicant's Interest in Property: <u>Owner</u>				
Representative Name: <u>Rob Anglin - Holman Teague Roche Anglin LLP</u>				
Mailing Address:	<u>1455</u>	<u>First Street, Suite 217</u>	<u>Napa</u>	<u>CA 94559</u>
	<small>No Street</small>		<small>City State</small>	<small>Zip</small>
Telephone #: <u>(707) 927-4280</u>	Fax#: <u>(707) 676-4283</u>	E-Mail: <u>anglin@htralaw.com</u>		
<p>I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, plot plan, floor plan, building elevations, water supply/waste disposal system plot plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including with reasonable prior notice the right of access to the property involved.</p>				
				
Signature of Property Owner		Date		Date
		Signature of Applicant		
Print Name		Print Name		

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT			
*Application Fee Deposit: \$ <u>5150</u>	Receipt No. <u>043567</u> <u>043568</u>	Received by: <u>CAHILL</u>	Date: <u>Oct 5, 2010</u>
*Total Fees will be based on actual time and materials			

INFORMATION SHEET

- I. **USE**
- A. Description of Proposed Use (attached detailed description as necessary)(including where appropriate product/service provided): See attached project statement
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify) _____
- C. Estimated Completion Dated for Each Phase: Phase 1: 2010 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months **not applicable**
☐ More than 3 months
- E. Related Necessary On-And Off-Site Concurrent or Subsequent Projects: None
- F. Additional Licenses/Approval Required:
- District: none Regional: none
State: ABC (existing license) Federal: TTB (existing permit)

II. **BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC. *No Changes Proposed***

- A. Floor Area /Impervious area of Project (in square ft): _____
Proposed total floor area on site: _____
Total development area (building, impervious, leach field, driveway, etc.) _____
New Construction: _____
- existing structures or
portions thereof to be
utilized: _____
- existing structures or
portions thereof to be
moved: 0
- B. Floor Area Devoted to each separate use (in square ft):
- living: _____ storage/warehouse: _____ offices: _____
sales: _____ caves: _____
other (): _____ septic/leach field: _____
roads/driveways: _____
- C. Maximum building Height: existing structures: ± 36' new construction: n/a
- D. Type of New Construction (e.g., wood-frame): n/a
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: no change
- G. Viewshed Ordinance Applicable (See County Code Section 18.106) Yes _____ No X
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V- non rated)
☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☐ Type V (non-rated)
(Reference Table 6 A of the 2001 California Building Code)

III. PARKING	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>64</u>	<u>79</u>
B. Customer Parking Spaces:	<u>39</u>	<u>same</u>
C. Employee Parking Spaces:	<u>25</u>	<u>40</u>
D. Loading Areas:	<u>1</u>	<u>same</u>

IV.	TYPICAL OPERATION	<u>Existing</u>	<u>Proposed</u>
A.	Days of Operation:	<u>6</u>	<u>7</u>
B.	Expected Hours of Operation:	<u>7 a.m. - 6 p.m.</u>	<u>same</u>
C.	Anticipated Number of Shifts:	<u>1</u>	<u>same</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>22</u>	<u>50</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>3</u>	<u>0</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>500</u>	<u>same</u>
	• average/week:	<u>1000</u>	<u>same</u>
G.	Anticipated Number of Deliveries/Pickups		
	• busiest day:	<u>3</u>	<u>same</u>
	• average/week:	<u>9</u>	<u>same</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

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

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic (winery)</u>	<u>Emergency</u>
I. WATER SUPPLY		
A. Proposed source of Water (eg., spring, well mutual water company, city, district, etc.)	<u>well</u>	<u>tank & reservoir</u>
B. Name of Proposed Water Supplier (if water company, city, district):	<u>n/a</u>	<u>n/a</u>
annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Water Use (in gallons/day):	<u>5,467</u>	<u>n/a</u>
Current water source:	<u>well</u>	<u>n/a</u>
D. Anticipated Future Water Demand (in gallons/day)	<u>± 4,000</u>	<u>n/a</u>
E. Water Availability (in gallons/minute):	<u>150+</u>	<u>n/a</u>
F. Capacity of Water Storage System (gallons):	<u>110,000</u>	<u>± 0.5 ac/ft</u>
G. Nature of Storage Facility (eg tank, Reservoir, swimming pool, etc.):	<u>tank</u>	<u>tank & reservoir</u>
H. Completed Phase I Analysis Sheet (Attached)		
II. LIQUID WASTE	<u>Domestic (sewage)</u>	<u>Other (please specify) winery process</u>
A. Disposal Method (e.g., on-site septic system On-site ponds, community system, district, etc.)	<u>on-site septic</u>	<u>on-site pond</u>
B. Name of Disposal Agency (if sewage district, city, community system):	<u>n/a</u>	<u>n/a</u>
annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>see analysis</u>	<u>see analysis</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day)	<u>see analysis</u>	<u>see analysis</u>
E. Future Waste disposal Capacity (in gallons/day):	<u>see analysis</u>	<u>see analysis</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc)	<u>garbage co</u>	<u>garbage co</u>
B. Grading Spoils (on-site, landfill, construction, etc.)	<u>n/a</u>	<u>n/a</u>
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc)	<u>garbage co</u>	<u>garbage co</u>
B. Name of Disposal Agency (if landfill, garbage co private hauler, etc.):	<u>Napa</u>	<u>Napa</u>

SILVER OAK CELLARS
PROJECT STATEMENT
MODIFICATION OF USE PERMIT

Owner/Applicant: Silver Oak Cellars
PO Box 414
Oakville, California 94562

Representative: Rob Anglin
Holman Teague Roche Anglin LLP
1455 First Street, Suite 217
Napa, California 94559
707/927-4274

Project Location: 915 Oakville Cross Road, Oakville

APN: 031-080-030

Zoning: Agricultural Preserve (AP)

BACKGROUND

Silver Oak Cellars ("Silver Oak") was first established through a small winery use permit exemption in 1981. Over time, several use permits have followed, which have increased Silver Oak's physical facilities and operations. Most recently, Use Permit number PO6-1344-MOD-MAJOR was approved on February 31, 2007 allowing construction of new winery buildings to replace those damaged and destroyed by a fire. Construction of the new winery is complete, and a final certificate of occupancy has been issued. A permitting summary for Silver Oak is detailed below.

<u>Date</u>	<u>Permit</u>	<u>Description</u>
6/4/1981	n/a	Small Winery Use Permit Exemption approved for 18,000 gallon winery
9/3/1986	U-56856	Use Permit to allow an increase in production to 48,000 gallons, add an 8,600 square foot storage & processing building, add public tours & tastings

Silver Oak Cellars
Project Statement
Modification of Use Permit

<u>Date</u>	<u>Permit</u>	<u>Description</u>
3/18/1998	97195 MOD	Minor modification to allow a new parking lot, increase employees from 12 to 25, widen driveway
6/26/1998	97538 MOD	Minor Modification to allow a 720 square foot covered tank area, relocate outdoor tanks, add 128 square foot filter equipment pad
7/12/1999	98488-MOD	Conversion of 650 square foot mezzanine storage into offices and construction of 250 square foot walkway
2/16/2000	99115-MOD	Modification to allow an increase in production capacity to 132,500 gallons, including installation of 18 additional outdoor fermentation tanks
11/8/2006	P06-01048-MODVMIN	Temporary tasting/office/sales buildings
2/21/2007	P06-1344-MOD	Construct new 75,000 square foot winery building, import soil, expand parking lot to 64 spaces, new sanitary septic system

PROJECT DESCRIPTION

This application proposes: 1) a production increase from 132,500 gallons to 210,000 gallons annually; 2) an increase in employees from 25 to 50; 3) an increase in parking from 64 to 79 spaces; and 4) on premise wine consumption in designated areas.

Existing wastewater facilities will accommodate the increased production and employees as demonstrated in the Wastewater Feasibility Report and Sanitary Wastewater Feasibility Study prepared by Summit Engineering, which are enclosed with this application.

The enclosed site plan depicts existing structures and the existing and proposed parking. The property is located in the floodplain, but no structures are located in the floodway. Portions of the existing and proposed parking areas are located in the floodway.

Proposed on premise wine consumption would be consistent with Assembly Bill 2004 (Evans) and the Napa County Planning Director's July 17, 2008 memo, "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises." Wine consumption would be limited to wine purchased on-site and within the existing Hospitality Building and Courtyard area depicted on the Site Plan.

No new structures are proposed, and no construction is proposed other than the addition of 15 parking spaces described above. No change is proposed for visitation or the number and character of marketing events.

SILVER OAK TRAFFIC CHARACTERISTICS

EXISTING

PROPOSED

Production Capacity

132,500 gallons 55,672 cases

Production Capacity

210,000 gallons 88,235 cases

Truck Traffic Characteristics, Crush

165 gallons per ton crushed: 132,500/165 = 803 tons of grape deliveries

10 tons per delivery: 803 tons / 10 = 80.3 grape deliveries
4-6 week crush = 13 to 20 trips per week

Truck Traffic Characteristics, Crush

165 gallons per ton crushed: 210,000/165 = 1,272 tons of grape deliveries

10 tons per delivery: 1,272 tons / 10 = 127 grape deliveries
4-6 week crush = 21 to 32 trips per weekⁱⁱ

Truck Traffic Characteristics, Non-Crush

Glass deliveries

2,310 cases per truck

55,672 cases / 2,310 = 24 deliveries

Cork, labels, packing, etc.

3 deliveries per bottling cycle x 2 cycles = 6

Outbound wine deliveries

1,232 cases per truck

55,672 cases / 1,232 = 45 deliveries

Total Non-Crush deliveries = 75

Delivery Frequencyⁱ = 1.6 trips per week

Truck Traffic Characteristics, Non-Crush

Glass deliveries

2,310 cases per truck

88,235 cases / 2,310 = 38 deliveries

Cork, labels, packaging, etc.

3 deliveries per bottling cycle x 2 cycles = 6

Outbound wine deliveries

1,232 cases per truck

88,235 cases / 1,232 = 72 deliveries

Total Non-Crush deliveries = 116

Delivery Frequency: 2.4 to 2.5 trips per week

SILVER OAK TRAFFIC CHARACTERISTICS

EXISTING	PROPOSED
<u>Employee/Visitor Traffic</u>	<u>Employee/Visitor Traffic</u>
Average Daily Traffic	Average Daily Traffic
25 employees	50 employees
167 visitors / day	167 visitors /day
<i>Total Average Day:</i> 114 trips	<i>Total Average Day:</i> 164 trips
Peak Daily Traffic	Peak Daily Traffic
25 employees	50 employees
500 visitors / day	500 visitors
<i>Total Peak Day:</i> 242 trips	<i>Total Peak Day:</i> 292 trips

SILVER OAK TRAFFIC CHARACTERISTICS

EXISTING

PROPOSED

- i Frequency in a 46 to 48 week non-crush period.
- ii Figures are conservative in that grapes from __acre onsite vineyard are excluded.

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

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

- | | |
|--|---|
| a. <u>X</u> crushing | g. <u>E</u> underground waste disposal |
| b. <u>X</u> fermentation | h. <u>E</u> above-ground waste disposal |
| c. <u>X</u> barrel ageing | i. <u>E</u> administrative office |
| d. <u>X</u> bottling | j. <u>E</u> laboratories |
| e. <u>X</u> case goods storage | k. <u>N</u> day care |
| f. <u>N</u> caves: | l. <u>E</u> tours/tastings: |
| ___ barrel storage | <u>E</u> public drop-in |
| ___ case goods storage | <u>E</u> public by appointment |
| ___ other _____ | <u>E</u> wine trade |
| <i>accessibility to public:</i> | m. <u>E</u> retail wine sales |
| ___ none-no visitors/tours/events | <u>E</u> public drop-in |
| ___ guided tours only | <u>E</u> public by appointment |
| ___ public access-no guides/unescorted | n. <u>N</u> public display of art or |
| ___ marketing events and/or temporary events | wine-related items |
| | o. <u>E</u> food preparation |

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets of necessary): No change to approved Marketing

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): Kitchen available for employees and marketing

4. **Production Capacity**

- a. existing capacity: 132,500 date authorized: 1/19/2000
b. current maximum actual production (year): 132,500 (2001)
c. proposed capacity: 210,000

5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area.)

6. **Winery Development Area.** (see a below – for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? No
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 2.98 acres
b. percent of total parcel: 13.7%
8. **Production Facility.** (see c below – include the square footage of all each structure)
a. square feet: 54,343
9. **Accessory Use** (see d below – maximum permitted 40% of the production facility)
a. square feet: 20,587
b. percent of production facility coverage: 37.9%

Marketing Definition (paraphrased from County Code)

Marketing of Wine – Any activity conducted at the winery shall be limited to members of the wine trade, persons who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development, but shall not include cultural and social events unrelated to such education and development.

Coverage Definitions (paraphrased from County Code)

- a. **Winery Development Area** - All aggregate paved or impervious or semi-impervious ground surface areas of the production facility, storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved areas for the exclusive use of winery employees.
- b. **Winery Coverage** - The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems.
- c. **Production Facility** - (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities and employee-designated restrooms, but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes.
- d. **Accessory Use** – The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production.



ROBERT J. PETERSON, P.E.
Director of Public Works
County Surveyor-County-Engineer
Road Commissioner

COUNTY *of* NAPA

DONALD G. RIDENHOUR, P.E.
Assistant Director of Public Works

WATER AVAILABILITY ANALYSIS

PHASE 1 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 assessors 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. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor 1.0 acre feet per acre per year
 Mountain Areas 0.5 acre feet per acre per year
 MST Groundwater Deficient Area 0.3 acre feet per acre per year

Assessor Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
031-080-030	21.84 ac	Valley Floor (1)	21.84

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 _____ af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 2.8 af/yr
 Commercial _____ af/yr
 Vineyard* 7.0 af/yr
 Other Agriculture _____ af/yr
 Landscaping 0.7 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential _____ af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 4.5 af/yr
 Commercial _____ af/yr
 Vineyard* 7.0 af/yr
 Other Agriculture _____ af/yr
 Landscaping 0.7 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 10.5 af/yr
TOTAL: _____ gallons**

TOTAL: 12.2 af/yr
TOTAL: _____ gallons**

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

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

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


Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data,

visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

Recycled water from the winery process wastewater treatment system provides approximately 50% of the irrigation needs for the ± 13 acre vineyard.

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 areas, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature:  Date: 9-29-10 Phone: 707/927-4274

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

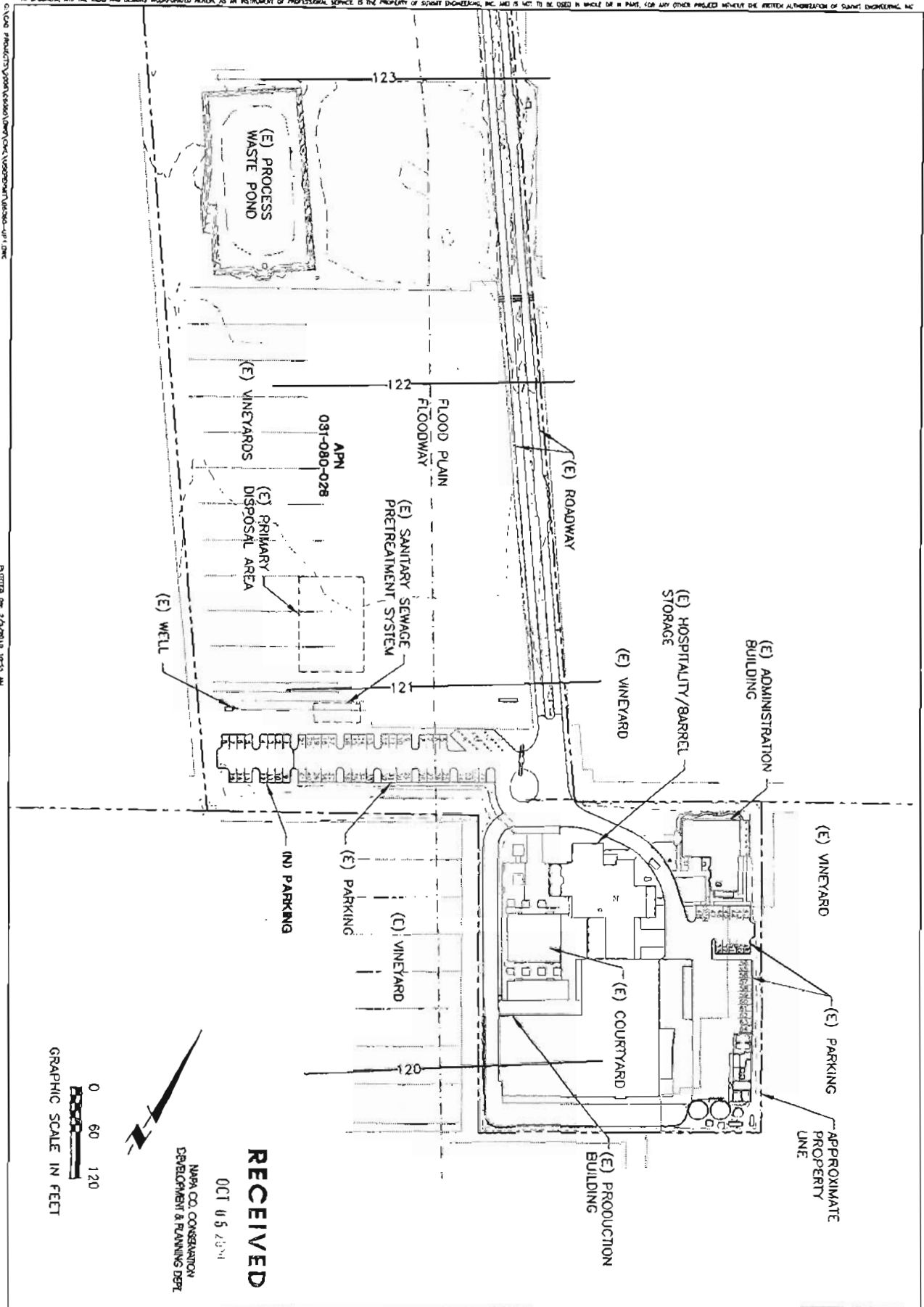
Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

C:\Users\summit\Documents\Projects\Silver Oak Cellars\Silver Oak Cellars.dwg

Plotted On 3/27/2013 10:55 AM



<p>SUMMIT ENGINEERING, INC.</p> <p>483 AVIATION BLVD. #200 SANTA ROSA, CA 95403 Phone 707.527.0774 Fax 707.527.0212</p>	<p>SILVER OAK CELLARS 916 OAKVILLE CROSSROAD OAKVILLE, CALIFORNIA 94558</p> <p>APN: 031-080-026</p>	<p>USE PERMIT</p> <p>OVERALL SITE PLAN</p>	<p>DATE: 03-04-2013 JOB NO: 2003420 SCALE: AS SHOWN DRAWN: JPM CHECKED: JPM</p> <p>UP1</p>
--	--	--	--