

NAPA COUNTY

Conservation, Development, and Planning Department



A Tradition of Stewardship
A Commitment to Service

USE PERMIT APPLICATION



A Tradition of Stewardship
A Commitment to Service

file No P11-00163-MOD

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification
Date Submitted: 5/18/2011 Resubmittal(s): _____ Date Complete: _____
Request: construction of a new 3,500 cf barrel storage room; increase the production from 20-50,000 g/yr;

*Application Fee Deposit: \$ 8,264.⁰⁰ Receipt No. 05359 Received by: K Shelton Date: 16 May 2011

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

To be completed by applicant...

Project Name: ENVY WINES LLC
Assessor's Parcel No: 017 - 210 - 027 Existing Parcel Size: 18.4 ac.
Site Address/Location: 1170 Tubbs Ln Calistoga Ca. 94515
No Street City State Zip

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

Property Owner: Mark Carter
Mailing Address: 1170 Tubbs Ln. Calistoga Ca. 94515
No Street City State Zip
Telephone No: (916) 730-4107 E-Mail: cartercellars@gmail.com

Applicant (if other than property owner): _____

Mailing Address: _____
No Street City State Zip
Telephone No: () E-Mail: _____

Representative (if applicable): Jerry Gregori
Mailing Address: 132 Mill St. Ste. 202 Healdsburg Ca. 95448
No Street City State Zip
Telephone No: (707) 433-8099 E-Mail: gregori@sonic.net

Use Permit Information Sheet

Use

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

Wine Barrel Storage

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

District _____ Regional _____

State _____ Federal _____

Improvements

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

Improvements, cont.

Total on-site parking spaces:

9 existing

0 proposed

Loading areas:

0 existing

0 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): _____ acres (?)

Employment and Hours of Operation

Days of operation:

7 existing

no change proposed

Hours of operation:

8-5 existing

" proposed

Anticipated number of employee shifts:

1 existing

" proposed

Anticipated shift hours:

_____ existing

_____ proposed

Maximum Number of on-site employees:

☒ 10 or fewer ☐ 11-25 ☐ greater than 25 (specify number) _____

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

☐ other (specify number) _____

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

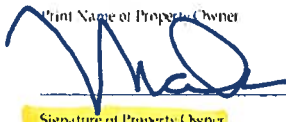
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and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

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

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

Mark Carter

Print Name of Property Owner



Signature of Property Owner

Print Name Signature of Applicant (if different)



Date

Signature of Applicant

Date

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 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 type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-Site?	<input type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" 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: 20,000 gal/y Per permit No: # 01074 Permit date: 5/7/02

Current maximum actual production: 15,000 gal/y For what year? 2010

Proposed production capacity: 50,000 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>8/day</u> existing	<u>no change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>4/day</u> existing	<u>"</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10-5/daily</u> existing	<u>"</u> proposed
Non-harvest Production hours ² :	<u>8-10</u> existing	<u>"</u> proposed

¹ 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.

² 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.)

No change in previously allowed marketing activities.

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.)

Not applicable

The below are paraphrased from County Code, please see referenced code sections for full text.

- # Conservation Development and Planning
- A Division of Sonoma County
A Department of Services
- County Code contains various references to winery production and refers to capacity as "the wine bottled or received" at a winery and refers to storage of bottled wine and shipping and receiving of bulk and bottled Section 18.16.030(G)(4).¹
- was developed by the County planning staff with the assistance of a local industry representatives to assist property owners and other interested interpreting Napa County Code references to winery production. It does not definition or regulation.
- total annual production equals either (1) the sum of all wine created in a given year, plus the net total of all fermented bulk wine shipped in the same year, including all bottled wine received on the same year; or (2) the amount of wine bottled on the premises in any year, whichever is greater
- gram on the right, this means the greater of A+(B-C), or D. If B-C is a number, total production is equal to either A or D, whichever is greater
- ation holds true for all physical winery facilities regardless of the business entities (e.g. Alternating Proprietors/Custom Crush) they own or the date that their production capacity was established or recognized. Wineries occupying multiple facilities are governed by the specific terms of their Certificate of Legal Non-conformity (CLN), which may vary.
-
- ```
graph LR
 subgraph Inflows ["Inflows (Receiving)"]
 Grapes
 Juice
 end
 subgraph ProcessingSteps ["Processing Steps"]
 Crush
 Fermentation["A Fermentation"]
 AgingFinishing["Aging & Finishing"]
 Bottling["D Bottling"]
 end
 subgraph Outflows ["Outflows (Shipping)"]
 Juice
 BottledWine["Bottled Wine"]
 end

 Grapes --> Crush
 Juice -.-> Fermentation
 Juice -.-> JuiceOut["Juice"]
 Fermentation -.-> AgingFinishing
 AgingFinishing -.-> Bottling
 Bottling --> BottledWine
```

### Figure 1. Winery Production Process

<sup>1</sup> The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.



## 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 10,962\* sq. ft. .25 acres  
Proposed 5,766\* sq. ft. .13 acres

**\* Build'g - Covered Crush Pad & Porches**

**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).

**(E&P)** 46,178 sq. ft. 1.06 acres .06 % of parcel

**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 7075 sq. ft. Proposed 4204 sq. ft.

**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 1575 sq. ft. 14 % of production facility  
Proposed \_\_\_\_\_ sq. ft. \_\_\_\_\_ % 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: \_\_\_\_\_ sq. ft. Proposed: \_\_\_\_\_ sq. ft.  
Covered crush pad area Existing: 2178 sq. ft. Proposed: 704 sq. ft.  
Uncovered crush pad area Existing: \_\_\_\_\_ sq. ft. Proposed: \_\_\_\_\_ sq. ft.

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## Initial Statement of Grape Source

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



Owner's Signature



Date

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

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

|                                                                                                         | Domestic                                                            | Emergency                                                           |
|---------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------|
| Proposed source of water<br>(e.g., spring, well, mutual water company, city, district, etc.):           | <u>Well</u>                                                         | <u>Tank</u>                                                         |
| Name of proposed water supplier<br>(if water company, city, district):                                  | _____                                                               | _____                                                               |
| 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>450</u> gallons per day (gal/d)                                  |                                                                     |
| Current water source:                                                                                   | <u>Well</u>                                                         | <u>Well</u>                                                         |
| Anticipated future water demand:                                                                        | _____ gal/d                                                         | _____ gal/d                                                         |
| Water availability (in gallons/minute):                                                                 | <u>18</u> gal/m                                                     | <u>18</u> gal/m                                                     |
| Capacity of water storage system:                                                                       | <u>5,000</u> gal                                                    | <u>16,000</u> gal                                                   |
| Type of emergency water storage facility if applicable<br>(e.g., tank, reservoir, swimming pool, etc.): | <u>2 storage tanks</u>                                              |                                                                     |

### Liquid Waste

Please attach Septic Feasibility Report

|                                                                                                 | Domestic                                                            | Other <u>Winery</u>                                                 |
|-------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------|
| Type of waste:                                                                                  | <u>sewage</u>                                                       | <u>Production Waste</u>                                             |
| Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.): | <u>(E) Septic</u>                                                   | <u>(E) Septic</u>                                                   |
| Name of disposal agency<br>(if sewage district, city, community system):                        | _____                                                               | _____                                                               |
| 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>55</u> gal/d                                                     | <u>667 max.</u> gal/d                                               |
| Anticipated future waste flows (peak flow):                                                     | <u>No Change</u> gal/d                                              | _____ gal/d                                                         |
| Future waste disposal design capacity:                                                          | _____ gal/d                                                         | _____ 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 attached guidelines.

### Hazardous and/or Toxic Materials N/A

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

# JERRY GREGORI ARCHITECT

□ □ □ □

ARCHITECTURE  
+  
INTERIOR DESIGN

June 22, 2011

Ms. Kirsty Shelton  
County of Napa Planning Department  
1195 Third Street, Ste. 210  
Napa CA 94559

Re: Envy Wine's Marking Proposal  
1170 Tubbs Lane  
Calistoga CA

Dear Ms. Shelton,

As requested we are sending you our proposed enhancement to the existing Marketing program for Envy Wines, it is as follows:

Marketing activities will take place between the hours of 11:00 a.m. and 10:00 p.m., no longer than 4 hour duration, within the winery and covered porch areas, are limited to:

- Food and wine pairing
  - Frequency: on a daily basis
- Private promotional tastings and meals (small events)
  - Frequency: one time per month
  - Maximum attendance: 30 persons
- Private promotional tastings and meals (medium events)
  - Frequency: one time per month
  - Maximum attendance: 75 persons
- Release events
  - Frequency: two times per year
  - Maximum attendance: 100 persons (no change)
- Allow for visitors on site bottle consumption
  - See floor plan for designated area

Marketing activities are limited to winery visitors, members of the wine trade, persons who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a pre-arranged basis.

Please contact me if you have any additional questions.

Sincerely

132 MILL STREET STE. 202  
HEALDSBURG CA 95448  
TEL 707 433 8099  
FAX 707 433 8098  
gregori@sonic.net

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: 2 x 3.05 one-way trips per employee = 6.1 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 3.8 daily trips.

Average number of weekday visitors: 8 / 2.6 visitors per vehicle x 2 one-way trips = 6.15 daily trips.

Gallons of production: 15,000 / 1,000 x .009 truck trips daily<sup>3</sup> x 2 one-way trips = .27<sup>3</sup> .27 daily trips<sup>(?)</sup>

Total = 16.32 daily trips.

Number of total weekday trips x .38 = 6.20 PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 1 x 3.05 one-way trips per employee = 3.05 daily trips.

Number of PT employees (on Saturdays): 1 x 1.90 one-way trips per employee = 1.90 daily trips.

Average number of weekend visitors: 8 / 2.8 visitors per vehicle x 2 one-way trips = 5.70 daily trips.

Total = 10.65 daily trips.

Number of total Saturday trips x .57 = 6.07 PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): 2 x 3.05 one-way trips per employee = 6.1 daily trips.

Number of PT employees (during crush): 2 x 1.90 one-way trips per employee = 3.8 daily trips.

Average number of weekend visitors: 8 / 2.8 visitors per vehicle x 2 one-way trips = 5.7 daily trips.

Gallons of production: 15,000 / 1,000 x .009 truck trips daily x 2 one-way trips = .27 daily trips.

Avg. annual tons of grape on-haul: 2.5 x .11 truck trips daily<sup>4</sup> x 2 one-way trips = .55 daily trips.

Total = 16.42 daily trips.

Number of total Saturday trips x .57 = 9.36 PM peak trips.

### Largest Marketing Event- Additional Traffic (N/A)

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

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

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

## Traffic Information Sheet Addendum

### Information for Caltrans Review

Application should include:

#### **Project Location**

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

#### **Trip Generation Estimate**

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

### Napa County Winery Traffic Generation Characteristics

#### **Employees**

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)  
Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)  
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)  
Seasonal: 2 trips/day (0 during weekday PM peak)—crush  
see full time above—bottling  
Auto Occupancy: 1.05 employees/auto

#### **Visitors**

Auto occupancy:  
Weekday = 2.6 visitors/auto  
Weekend = 2.8 visitors/auto

#### **Peaking Factors:**

Peak Month: 1.65 x average month  
Average Weekend: 0.22 x average month  
Average Saturday: 0.53 x average weekend  
Peak Saturday: 1.65 x average Saturday  
Average Sunday: 0.8 x average Saturday  
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

#### **Service Vehicles**

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship  
A Commitment to Service

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

|                 |                                              |
|-----------------|----------------------------------------------|
| PROJECT NAME    | <u>Barrel Storage Building</u>               |
| PROJECT ADDRESS | <u>1170 Tubbs Ln. Calistoga</u>              |
| APPLICANT       | <u>ENVY WINES</u>                            |
| CONTACT INFO    | <u>cartercellar@gmail.com (916) 730-4107</u> |
|                 | email phone                                  |

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

- 3 SITE DESIGN** Build it Green Rating
- |                                                                                                                                                                                 |                                     |                                     |                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?                                                                                               | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.2 Are you building on existing disturbed areas?                                                                                                                               | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.3 Landscape Design                                                                                                                                                            |                                     |                                     |                                     |
| 3.31 native plants?                                                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.32 drought tolerant plants?                                                                                                                                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.33 Pierce Disease resistant planting?                                                                                                                                         | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.34 Fire resistant planting?                                                                                                                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.35 Are you restoring open space and/or habitat?                                                                                                                               | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.36 Are you harvesting rain water on site?                                                                                                                                     | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.37 planting large trees to act as carbon sinks?                                                                                                                               | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.38 using permeable paving materials for drive access and walking surfaces?                                                                                                    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.4 Does your parking lot include bicycle parking?                                                                                                                              | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.5 Do you have on-site waste water disposal?                                                                                                                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.6 Do have post-construction stormwater on site detention/filtration methods designed?                                                                                         | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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"/> | <input type="checkbox"/>            | <input 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"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?                                                                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.2 Does the design include thermal mass within the walls and/or floors?                                                    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.4 Will your plans for construction include                                                                                |                                     |                                     |                          |
| 4.41 High density insulation above Title 24 standards?                                                                      | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?                                                       | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 4.43 Energy Star™ or ultra energy efficient appliances?                                                                     | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?                                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?                                                          | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| If yes, please explain <u>Light Sensors / Timers</u>                                                                        |                                     |                                     |                          |

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

GHG emission reduction spreadsheet, page two of two

Page 17 of 25

Ronald.Gee@CountyofNapa.org

|                                                                                                                                                                                                   | yes                                 | no                                  | I don't know                        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| <b>6 MATERIAL RECYCLING</b>                                                                                                                                                                       |                                     |                                     |                                     |
| 6.1 Are you using reclaimed materials?                                                                                                                                                            |                                     | <input checked="" type="checkbox"/> |                                     |
| If yes, what and where: _____                                                                                                                                                                     |                                     |                                     |                                     |
| 6.2 Are you using recycled construction materials-                                                                                                                                                |                                     |                                     |                                     |
| 6.21 finish materials?                                                                                                                                                                            |                                     | <input checked="" type="checkbox"/> |                                     |
| 6.22 aggregate/concrete road surfaces?                                                                                                                                                            |                                     | <input checked="" type="checkbox"/> |                                     |
| 6.23 fly ash/slag in foundation?                                                                                                                                                                  | <input checked="" type="checkbox"/> |                                     |                                     |
| 6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?                                                                                        | <input checked="" type="checkbox"/> |                                     |                                     |
| 6.4 Does your facility provide access to recycle-                                                                                                                                                 |                                     |                                     |                                     |
| 6.41 Kitchen recycling center?                                                                                                                                                                    |                                     | <input checked="" type="checkbox"/> |                                     |
| 6.42 Recycling options at all trash cans?                                                                                                                                                         | <input checked="" type="checkbox"/> |                                     |                                     |
| 6.43 Do you compost green waste?                                                                                                                                                                  |                                     | <input checked="" type="checkbox"/> |                                     |
| 6.44 Provide recycling options at special events?                                                                                                                                                 | <input checked="" type="checkbox"/> |                                     |                                     |
| <b>7 NATURAL RESOURCES</b>                                                                                                                                                                        |                                     |                                     |                                     |
| 7.1 Will you be using certified wood that is sustainably harvested in construction?                                                                                                               | <input checked="" type="checkbox"/> |                                     |                                     |
| 7.2 Will you be using regional (within 500 miles) building materials?                                                                                                                             | <input checked="" type="checkbox"/> |                                     |                                     |
| 7.3 Will you be using rapidly renewable materials, such as bamboo?                                                                                                                                |                                     | <input checked="" type="checkbox"/> |                                     |
| 7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?                                                                                                          | <input checked="" type="checkbox"/> |                                     |                                     |
| 7.5 Have you considered the life-cycle of the materials you chose?                                                                                                                                |                                     | <input checked="" type="checkbox"/> |                                     |
| <b>8 INDOOR AIR QUALITY</b>                                                                                                                                                                       |                                     |                                     |                                     |
| 8.1 Will you be using low or no emitting finish and construction materials indoors-                                                                                                               |                                     |                                     |                                     |
| 8.11 Paint?                                                                                                                                                                                       | <input checked="" type="checkbox"/> |                                     |                                     |
| 8.12 Adhesives and Sealants?                                                                                                                                                                      |                                     |                                     | <input checked="" type="checkbox"/> |
| 8.13 Flooring?                                                                                                                                                                                    | <input checked="" type="checkbox"/> |                                     |                                     |
| 8.14 Framing systems?                                                                                                                                                                             | <input checked="" type="checkbox"/> |                                     |                                     |
| 8.15 Insulation?                                                                                                                                                                                  | <input checked="" type="checkbox"/> |                                     |                                     |
| 8.2 Does the design allow for maximum ventilation?                                                                                                                                                | <input checked="" type="checkbox"/> |                                     |                                     |
| 8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?                                                                                                                         |                                     | <input checked="" type="checkbox"/> |                                     |
| 8.4 Does your design include daylight, such as skylights?                                                                                                                                         | <input checked="" type="checkbox"/> |                                     |                                     |
| <b>9 TRANSPORTATION DEMAND MANAGEMENT</b>                                                                                                                                                         |                                     |                                     |                                     |
| 9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?                                                                                    |                                     | <input checked="" type="checkbox"/> |                                     |
| 9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?                                                                              | <input checked="" type="checkbox"/> |                                     |                                     |
| 9.3 Does your project include design features that encourage alternative modes of transportation, such as                                                                                         |                                     |                                     |                                     |
| preferred parking for carpooling, ridesharing, electric vehicles?                                                                                                                                 |                                     | <input checked="" type="checkbox"/> |                                     |
| secured bicycle parking, safe bicycle access?                                                                                                                                                     | <input checked="" type="checkbox"/> |                                     |                                     |
| loading zones for buses/large taxi services?                                                                                                                                                      |                                     | <input checked="" type="checkbox"/> |                                     |
| 9.4 How close is your facility to public transportation?                                                                                                                                          |                                     |                                     |                                     |
| <u>Not close</u>                                                                                                                                                                                  |                                     |                                     |                                     |
| 10 Are there any superior environmental/sustainable features of your project that should be noted?                                                                                                |                                     |                                     |                                     |
| _____                                                                                                                                                                                             |                                     |                                     |                                     |
| 11 What other studies or reports have you done as part of preparing this application?                                                                                                             |                                     |                                     |                                     |
| 1 _____                                                                                                                                                                                           |                                     |                                     |                                     |
| 2 _____                                                                                                                                                                                           |                                     |                                     |                                     |
| 3 _____                                                                                                                                                                                           |                                     |                                     |                                     |
| 4 _____                                                                                                                                                                                           |                                     |                                     |                                     |
| 12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)? |                                     |                                     |                                     |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>                                                                                                                        |                                     |                                     |                                     |
| If yes, please describe _____                                                                                                                                                                     |                                     |                                     |                                     |
| 13 Once your facility is in operation, will you:                                                                                                                                                  |                                     |                                     |                                     |
| 13.1 calculate your greenhouse gas emissions?                                                                                                                                                     |                                     | <input checked="" type="checkbox"/> |                                     |
| 13.2 implement a GHG reduction plan?                                                                                                                                                              |                                     | <input checked="" type="checkbox"/> |                                     |
| 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?                                                                                         |                                     | <input checked="" type="checkbox"/> |                                     |
| 14 Does your project provide for education of green/sustainable practices?                                                                                                                        |                                     |                                     |                                     |
| <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>                                                                                                             |                                     |                                     |                                     |
| If yes, please describe: _____                                                                                                                                                                    |                                     |                                     |                                     |
| 15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?                                                                                         |                                     |                                     |                                     |
| _____                                                                                                                                                                                             |                                     |                                     |                                     |
| _____                                                                                                                                                                                             |                                     |                                     |                                     |

Form filed out by Jerry Gregori Architect

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





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A Commitment to Service

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 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 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<br>(A) | Parcel Location Factor<br>(B) | Allowable Water Allotment<br>(A) X (B) |
|-----------------------------|--------------------|-------------------------------|----------------------------------------|
| 017-210-027                 | 18.4               | Valley Floor                  | 18.4 x 1.0 a/f = 18.4 a/f              |

JERRY  
GREGORI  
ARCHITECT

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+  
INTERIOR DESIGN

MEMORANDUM

To: Ron Gee

Date: February 10, 2012

Project: Envy Wines Barrel Storage

Project No: 11013

Regarding: Correspondence with Ms. Martinez

From: Jerry Gregori Architect [gregori@sonic.net]

Sent: Wednesday, July 06, 2011 12:12 PM

To: 'Martinez, Anna Maria'

Cc: 'info@envywines.com'; 'mark carter'

Subject: RE: Envy Wines Use Permit Application

July 6, 2011

Anna,

Your instincts and experience were right, although after reviewing the new information below you will see that the Winery's actual and proposed water usage is significantly less than what the county guidelines would be.

After I spoke with you I called the winery to once again discuss the water usage. Apparently there was a communication breakdown in my previous discussion with the winery manager but hopefully I have the correct information now.

The 500 gals. / day current water usage is for domestic, landscape and winery production (this is off of a monitored well for 20,000 gals. of wine). The 750 gals. / day is an estimate, again for domestic, landscape and winery production (increase to 50,000 gals).

The second well which is not monitored, is for vineyard use only. Apparently because of the high water table on the property the Winery practices dry farming and the only time they use the well is for heat protection. The Winery uses fans for frost protection.

With that said, using the county's guidelines, and figuring 11 acres of vineyards, proposed water usage would be calculated as follows:

Vineyard

\* Irrigation 0.2 to 0.5 acre-feet per 11 acres per year = 2.2 to 5.5 acre feet per year;

\* Heat Protection 0.25 acre-feet per 11 acres per year = 2.75 acre feet per year;

\* Frost Protection Fan use only;

Winery

\* Process Water 2.15 acre-feet per 100,000 gal. of wine = 1.075

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acre-feet (50,000 gal. of wine);

\* Domestic and Landscaping 0.5 acre-feet per 100,000 gal. of wine  
= 0.25 acre-feet (50,000 gal. of wine);

Proposed Water Use 6.275 acre-feet to 9.575 acre-feet (50,000 gal. of wine).

Anna, hopefully these numbers will work but if further clarification is required please don't hesitate to contact me.

Thanks for your help,

Jerry

Jerry Gregori Architect  
C24032  
132 Mill Street Ste. 202  
Healdsburg CA 95448  
(707) 433 8099

From: Martinez, Anna Maria [mailto:Annamaria.Martinez@countyofnapa.org]  
Sent: Wednesday, July 06, 2011 9:34 AM  
To: Jerry Gregori Architect  
Cc: mark carter; info@envywines.com; Shelton, Kirsty; Berryhill, Kevin  
Subject: RE: Envy Wines Use Permit Application

Good Morning Mr. Gregory

Thank you for responding to my questions about the existing and proposed water use for the Envy Wines Use Permit application.

Unfortunately, for the use proposed, I am having a difficult time reconciling the demand written in your explanation below, and the guidelines that the County uses for estimating water use. If there were meter readings that could substantiate the volume of water used each day, I would accept it, but based on the estimates provided below, I do not believe that the amount of water use estimated for the project would sustain the project as a whole.

If you review the county guidelines for water use for vineyards that was included in the use permit application, typical uses for irrigation alone run between 0.2 0.5 acre-feet per acre per year depending on vine spacing, soil condition, climate, etc. For the 11 acres on the Envy Wines property, even at the bottom of the range listed above, the volume of water required for the vineyard irrigation alone (no heat or frost protection) would be closer to 2.2 Acre-feet per year, which

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according to the analysis provided below, is 1.39 acre-feet greater than the total use estimated for the project (based off of 262,500 gallons from below). If winery water use is then added onto the vineyard water use, then according to the typical estimates provided in the County water use guidelines, an additional 1.32 acre-feet would be required for the winery production, domestic and landscaping. This would bring the total volume for the project at 50,000 gallons produced per year to 3.52 acre-feet per year. If heat or frost protection is required for the vines, additional water would also be required.

I have attached the Guidelines that were included in the use permit application. I do realize that these are guidelines and actual use may vary, however, the discrepancy between the estimates obtained using the guidelines, is large enough that it is of concern to me.

If you would like to meet to discuss this in person, or if you would like to discuss this on the phone, please contact me at the number listed below.

Thank you for your time.

Anna Maria Martinez

\* \_ \* \_ \* \_ \* \_ \*

Assistant Engineer  
Napa County Department of Public Works  
1195 Third Street, Room 201  
Napa, CA 94559  
PHONE: (707) 259-8378  
EMAIL: [annamaria.martinez@countyofnapa.org](mailto:annamaria.martinez@countyofnapa.org)

From: Jerry Gregori Architect [<mailto:gregori@sonic.net>]  
Sent: Tuesday, July 05, 2011 11:59 AM  
To: Martinez, Anna Maria  
Cc: 'mark carter'; [info@envywines.com](mailto:info@envywines.com)  
Subject: RE: Envy Wines Use Permit Application

July 5, 2011

Ms. Anna Maria Martinez  
Assistant Engineer  
County of Napa

Dear Ms. Martinez,

132 MILL STREET STE. 202  
HEALDSBURG CA 95448  
TEL 707 433 8099  
FAX 707 433 8098  
[gregori@sonic.net](mailto:gregori@sonic.net)

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Mr. Carter requested that I respond to your e-mail below addressing water consumption for the winery.

Currently there are two wells servicing the Winery, one dedicated for domestic use and one for winery and vineyard use.

In a conversation with the Winery Manager, Richard Carter, who did a little further research into the question of water usage and based on records of past years, the daily water usage for domestic, vineyard and the Winery is 500 gals. per day (not 450 gals. as listed on the Use Permit Application Water Supply Information sheet). This number is based off of generating between 15,000 gals. to 20,000 gals. of wine per year.

Since we do not believe domestic or vineyard (11 acres of grapes) will increase, the Winery anticipates using an additional 250 gals. per day for increase of wine production.

Based on these numbers the Water Supply Information sheet should read as follows:

Current water use (20,000 gals. of wine production), (domestic, vineyard and winery): 500 gals./day or 175,000 gals per year.

Proposed water use (50,000 gals. of wine production), (domestic, vineyard and winery): 750 gals./day or 262,500 gals per year.

Ms. Martinez, I hope this information clears up your question on the Winery's water consumption.

If I can be of further assistance, please do not hesitate to call.

Sincerely,

Jerry Gregori

Jerry Gregori Architect  
C24032  
132 Mill Street Ste. 202  
Healdsburg CA 95448  
(707) 433 8099

From: mark carter [mailto:cartercellars@gmail.com]  
Sent: Tuesday, June 28, 2011 5:45 PM  
To: gregori@sonic.net  
Subject: Fwd: Envy Wines Use Permit Application

----- Forwarded message -----

From: Martinez, Anna Maria <Annamaria.Martinez@countyofnapa.org>  
Date: Tue, Jun 28, 2011 at 4:51 PM

132 MILL STREET STE. 202  
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TEL 707 433 8099  
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gregori@sonic.net

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Subject: Envy Wines Use Permit Application  
To: cartercellars@gmail.com  
Mr Carter

Thank you for speaking with me earlier.

AS we discussed, I have a few concerns about the water analysis submitted with your application.

For a parcel with 11 acres, and a 15,000 gpy winery (existing), the water use should be a lot higher than what was estimated. Additionally, if the vineyard size will be staying the same, and the winery production will increase, I would also expect higher water use estimates.

I am available tomorrow afternoon and Thursday morning and afternoon, if you would like to meet and discuss.

My office is a few blocks away from the administration building at 804 First Street in Napa.

Thank you again, for your time.  
Annamaria Martinez  
Assistant Engineer  
707-259-8378

cc: File

132 MILL STREET STE. 202  
HEALDSBURG CA 95448  
TEL 707 433 8099  
FAX 707 433 8098  
gregori@sonic.net

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

### 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 1.0 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 |

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## Additional Environmental Management Information

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A Commitment to Service

### Environmental Management

1195 Third Street, Suite 101  
Napa, CA 94559  
[www.co.napa.ca.us](http://www.co.napa.ca.us)

Main: (707) 253-4471  
Fax: (707) 253-4545

Steven Lederer  
Director

### Memorandum

**DATE:** January 5, 2005  
**TO:** All interested parties  
**FROM:** Department of Environmental Management  
**SUBJECT:** Use Permits and Regulated Water Systems

The purpose of this memo is to provide information regarding the current requirements for regulated water system permitting. The Department of Environmental Management has a contract with the State to administer the small water system program. County Code Chapter 13.08 addresses the requirements for local public water systems and includes the definition of a "public water system". This definition states that a public water system is one that is required to be permitted or approved by the Department of Health Services (DHS) Office of Drinking Water or the environmental management director pursuant to the California Safe Drinking Water Act and related laws (which contain selected portions of the Health and Safety Code, Water Code, Business and Professions Code and the California Code of Regulations, Titles 17 and 22). The State regulates the large public water systems and as stated above, this department regulates the small water systems.

The most common new small water system is that serving a winery. During the use permit process, this department reviews the numbers of anticipated visitors and employees and makes a determination if the proposed winery will meet the threshold for a regulated water system. In general, we are looking for either (1) a combined number of peak users (visitors and employees) greater than 25 on a daily basis or (2) the total number of employees equal to or greater than 25. If either of these thresholds is met, the water system will be regulated. If you have questions on whether your proposed project will be regulated as a small water system, you may contact this department as discuss this with the district inspector. If you do not meet these thresholds, but will have a regulated kitchen used for food service for marketing events, you will be regulated as a different type of water system. You will need to submit bacteriological quality sample results from your source(s) with your use permit application, but not the full feasibility report as discussed below.

If your project will be regulated as a small water system, a water system feasibility report will be required as a completeness item at the time of a Use Permit application. This report will ensure that the proposed project can satisfy the technical, managerial and financial requirements of this department and DHS and must include the information listed on the attached worksheet. There is a good chance that existing wells will not meet the construction requirements for a regulated water system. As such, a new supply will have to be developed. If this is the case, the information provided in the feasibility report must reflect this fact. Prior to issuance of a building permit the new water supply must be developed and full plans for the water system must be submitted to and approved by this department.



## **New Community and Non-Community Water Systems**

### **Technical, Managerial and Financial Capacity Worksheet** (Use Permit Applications and Water System Feasibility Reports)

1. **Water system name**
2. **Name of person who prepared the report**
3. **Technical Capacity:**
  - System description-from source to point of use-what is expected (including treatment, etc).
  - One year projection for water demand and an analysis of the water system to meet the projected demand (project expansion and improvements for a ten year period).
  - Source adequacy:
    - Groundwater: Does the well have a 50-foot seal with a 3-inch annular space? Is a well log available?
    - Surface water treatment: Can the water system comply with the Surface Water Treatment Rule?
  - Water supply capacity. Can the water system (including all sources and storage facilities) supply a minimum of three gallons per minute for at least 24 hours for each service connection served?
  - Provide a characterization of the water quality (or expected water quality if a new source is required), including a comparison with established or proposed drinking water standards and the feasibility of meeting these standards.
  - An evaluation of the feasibility of consolidation with other (existing) water systems.
4. **Managerial:**
  - Description of the organization's ability to manage a water system (personnel to be hired and/or job descriptions for water system maintenance responsibilities). For systems that use land that is not owned by the water system, the terms for a long-term agreement for use of the land/facilities must be disclosed.
  - Document the system's water rights.
5. **Financial:**
  - Budget projection and description of system's financial capacity (your ability to financially support the operation of a water system).

*Please address and questions on this worksheet or the information required to the water specialist in the Department of Environmental Management.*

**A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM  
THE COUNTY AGRICULTURAL COMMISSIONER**

*Please notify our office of all impending deliveries of live plants with points of origin outside Napa County.*

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. *We are asking for your cooperation to purchase plant materials locally when possible and notify our office of all impending deliveries of live plants with points of origin outside Napa County.* An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year 'round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

*David R. Whitmer*

Napa County Agricultural Commissioner



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September 9, 2011

Ms. Kim Withrow, Senior Environmental Health Specialist  
COUNTY OF NAPA ENVIRONMENTAL MANAGEMENT  
1195 Third Street, Suite 101  
Napa, CA 94559

**RE: FOOD AND WINE PAIRING  
ENVY WINES USE PERMIT MODIFICATION  
1170 TUBBS LANE, CALISTOGA APN 017-210-027  
REi PROJECT NO. 11027**

Dear Ms. Withrow,

When we last spoke and per your email message to me, you indicated that you had not heard back from the applicants about onsite food preparation for the food and wine pairing. I have spoken with Mark Carter of Envy Wines, and with Jerry Gregori, Architect, and have confirmed with them that there is no plan at this time to prepare food onsite. If there is any food pairing or food service associated with events, it will be prepared offsite and catered. It is expected that the facility will have a refrigerator that would be supplied with pre-packaged foods. There is no plan at this time to include a kitchen area for food preparation. Hopefully this answers your question regarding your memorandum to Kristy Shelton, County Planner dated July 11, 2011, and confirms that our Septic System Feasibility Report dated September 1, 2011 does not need to include food preparation in the calculations.

If you have any questions, please do not hesitate to contact me at 707.523.7490.

Sincerely,  
**ROBERTSON ENGINEERING, inc.**

Mike Robertson  
MBR/kebr  
c: Mark Carter, Envy Wines  
Jerry Gregori, Architect