

NAPA COUNTY  
CONSERVATION, DEVELOPMENT & PLANNING COMMISSION  
1195 Third Street, Room 210, Napa, California, 94559 (707) 253-4416

*Revised*  
*10/21/11*  
*R 1/21/12*

**APPLICATION FOR USE PERMIT**

FOR OFFICE USE ONLY

ZONING DISTRICT: AP

Date Submitted: 12-18-08

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

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

\_\_\_\_\_

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

\_\_\_\_\_

ZA    CDPC    BS APPEAL

Hearing    \_\_\_\_\_

Action    \_\_\_\_\_

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

Applicant's Name: Duckhorn Wine Company

Telephone #: (707) 967-2025      Fax #: (707) 963-7595      E-mail: courtney@duckhorn.com

Mailing Address: 1000 Lodi Lane      St. Helena      CA      94574  
No      Street      City      State      Zip

Status of Applicant's Interest in Property: Applicant and Owner

Property Owner's Name: Duckhorn Wine Company

Telephone #: (707) 967-2025      Fax #: (707) 963-7595      E-mail: courtney@duckhorn.com

Mailing Address: 1000 Lodi Lane      St. Helena      CA      94574  
No      Street      City      State      Zip

Site Address/Location: 7257 Silverado Trail      Napa      CA      94558  
No      Street      City      State      Zip

Assessor's Parcel #: 031-170-019      Existing Parcel Size: 45.5 ac.

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

Signature of Applicant      Date

Signature of Property Owner      Date

Alex Ryan  
Print Name

Alex Ryan  
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$ 8264.00      Receipt Nos. 71875      Received by: [Signature]      Date: 12/18/08

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

NAPA COUNTY  
 CONSERVATION, DEVELOPMENT & PLANNING COMMISSION  
 1195 Third Street, Room 210, Napa, California, 94559 (707) 253-4416

FILE # 08-00671

*Reviewed*  
*10/21/11*

**APPLICATION FOR USE PERMIT**

FOR OFFICE USE ONLY

ZONING DISTRICT: AP

Date Submitted: \_\_\_\_\_

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

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

\_\_\_\_\_

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

\_\_\_\_\_

ZA    CDPC    BS APPEAL

\_\_\_\_\_

Hearing \_\_\_\_\_

\_\_\_\_\_

Action \_\_\_\_\_

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

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Alex Ryan 10/15/11  
 Signature of Applicant Date

Duckhorn Wine Company 10/15/11  
 Signature of Property Owner Date

Alex Ryan  
 Print Name

Alex Ryan - President  
 Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$ \_\_\_\_\_ Receipt Nos. \_\_\_\_\_ Received by: DZ Date: 10/21/11

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

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

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

October 18, 2011

Mr. John McDowell  
Zoning Administrator  
and Mary Doyle, Project Planner  
Napa County Dept. of Conservation, Development & Planning  
1195 Third Street, Room 210  
Napa, CA 94559

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OCT 21 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

SUBJECT: PARADUXX WINERY MAJOR MOD (APN 031-170-019)

Dear John and Mary:

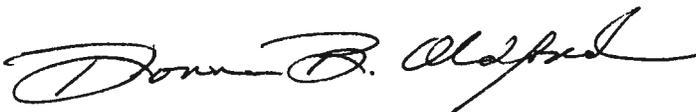
Enclosed is a revised winery use permit major mod application that supersedes the application for major mod currently on file with the County. The applicant has spent a lot of time determining what is needed for Paraduxx Winery at this point in time. The information in the enclosed application form and the revised Project Statement articulate the revised request.

Given the time that has elapsed and the nature of these changes, it might be good to have a meeting with the two of you to discuss the present request and how you need to proceed with processing it. If there are additional items needed, we'd like to get started on generating those bits of information or reports sooner rather than later.

I would hope we could schedule this meeting for the week of October 31, which will give you time to consider the enclosed information and be ready to provide us with feedback. I will suggest a meeting for Thursday, November 3 at 2:00 PM. That will give you time to review the revised application and also get past your big Planning Commission hearing on new winery use permit standard conditions now scheduled for November 2. Alternatively, we could meet in the mid to late afternoon of November 2, since I plan on attending that hearing in any event.

Thank you for your patience on this application. We feel it is a more constructive approach for the winery than the original application was, and it will serve the winery's future interests as well as current demands.

Sincerely,



Donna B. Oldford  
Plans4Wine

# PROJECT STATEMENT

## PARADUXX WINERY USE PERMIT MODIFICATION

**APN 031-170-019**

Paraduxx Winery is an existing winery located at 7257 Silverado Trail and was originally approved on August 15, 2001 per Use Permit # 00164-UP and Variance #00165. The winery was approved as a 156,000-gallon per year production facility including new winery structures, a wastewater treatment system, and a winery marketing plan. Subsequent to the initial approval, the winery use permit was modified and approved on July 30, 2004 via Use Permit Modification #P04-0279-MOD for the additional of winery production space at slightly more than 10 percent of the total. No changes were requested to either the production level or winery marketing plan at that time. Paraduxx Winery has not had any neighborhood opposition from its original approval to the present time.

Paraduxx Winery has been very successful in its wine sales and is quite popular for private tours and tastings, as well as specialized wine marketing events. The enormous success of the winery over the past seven years has resulted in the need for some changes in winery production and facilities, winery administrative facilities, and an update and minor revision to the approved marketing plan.

The requests in this Use Permit Modification are as follows:

- (1) Request for a production increase, from the current 156,000 gallons per year to 200,000 gallons per year. This represents an increase of 28 percent.
- (2) Conversion of the second story of an existing winery structure, from production to 3,384 sq. ft. of winery administrative offices. No new building is proposed to accommodate this change, which will be interior improvements in an existing building. The new number of winery employees will be 36 full-time personnel, which allows the winery some room for future expansion of administrative personnel, along with 5 part-time persons during the harvest period.
- (3) Revision of the currently approved winery marketing plan to decrease the numbers of visitors in the private tours and tastings and to increase the frequency of the specialized food and wine pairing marketing events. The overall increase in marketing frequency and types of events translates into an annual increase of 17 percent overall. See subsequent description in this Project Statement for details.

This 17 percent increase is consistent with the requested production level increase of 28 percent above the present production level.

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- (4) Improvements to the existing wastewater treatment system consistent with the request for production increase and the slight increase in the marketing numbers.
- (5) Addition of an existing commercial kitchen in the winery hospitality building as part of the winery use permit. This kitchen was updated as a commercial kitchen consistent with the requirements of the Napa County Environmental Management agency for the preparation and serving of food to the public, when served in conjunction with the marketing of wine. As a "low risk" commercial kitchen, the applicant understands that the use of the kitchen is for minimal service (such as bread or crackers served with cheese) and that no food preparation other than the minimal service can be done with the "low-risk" status.

In addition to floor plans developed for the proposed second-floor administrative (accessory) winery space, this application includes an updated Phase One Water Report and an updated Wastewater Feasibility Report prepared by Bartelt Engineering.

The Phase One Report as updated indicates there is no constraints to the improvements proposed in this Use Permit Modification request, per the County standards. The winery site includes an 220-gallon per minute groundwater well that provides water for vineyard irrigation and fire suppression purposes. Potable water is provided via an agreement with the California Veterans Home Water Company, which has a water line located on the Paraduxx Winery site. Because potable water from this provider is used for all service to employees and the public, there is no requirement for the winery to establish a Public Water System.

Improvements to the existing wastewater treatment facilities on the site are described in the report by Bartelt Engineering. These include improvements to the process wastewater treatment facilities consistent with the 44,000-gallon per year production increase requested, improvements to the sanitary wastewater system consistent with the revised winery personnel and marketing plan numbers, and consideration of the existing commercial kitchen as part of the winery hospitality facilities.

#### Winery Marketing Plan

The existing winery marketing plan is as follows.

Private Tours & Tastings: 2 per day with a maximum of 15 persons each  
Food and Wine Pairings: 2 per week with a maximum of 20 persons each  
Industry/Open House Events: None indicated currently.  
Auction-related Events: 2 per year with a maximum of 500 persons each.

This Use Permit Modification request represents a minor modification of the existing marketing program, reducing the numbers associated with tours and tastings and increasing the frequency of some of the more specialized marketing events, as follows.

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DEVELOPMENT & PLANNING DEPT.

Private Tours & Tastings: 4 per day with a maximum of 6 persons each  
Food and Wine Pairings: 3 per week with a maximum of 20 persons each  
Industry/Open House Events: 2 per year with a maximum of 125 persons each  
Auction-related Events: 2 per year with a maximum of 500 persons each (No change.)

Essentially, the applicant is proposing the addition of one specialized marketing event each week, which will be a food and wine pairing associated with a cultural subject. Examples might be wine tastings with music on the outdoor terrace, or an event called "Dinner and a Movie." Neither of these events would involve amplifiers for sound, as the 20-person maximum translates into a relatively intimate setting. All such events would be scheduled at times other than peak-hour traffic periods.

The applicant also proposes two additional medium-sized events, often referred to as "Industry/Open House/Wine Release" events and the maximum number of persons attending such events would be 125. These events will also be held at times other than peak-hour commute times.

The applicant requests approval to serve food with wine tours/tastings per the new County Ordinance pertaining to same.

Also, the applicant wishes to have recognized the "Picnic" Ordinance (Assembly Bill 2004) allowing the consumption of wine on the grounds of the winery. The "picnic" area is defined as the outdoor terrace on the west side of the existing winery hospitality building.

In summary, the requested production increase represents a 28 percent increase of the presently approved production level. The corresponding increase in marketing events frequency and numbers is 17 percent over the currently approved marketing plan.

#### Administrative Office Space

The winery current has very little space allocated for winery administrative offices. The request in this Use Permit Modification will allow the winery to improve an existing building to provide for a total of 36 winery employees, providing space for current employees and some for future expansion of the winery.

The administrative space will be housed in a second-floor area of an existing winery building, so no changes in building elevations are incurred. The total amount of additional square footage associated with accessory use at the winery will be 3,384 sq. ft. and this results in a revised production/accessory ratio to 26 percent, well below the County's threshold of 40 percent. Overall coverage does not change, since the office space will be accommodated within the footprint of an existing winery structure.

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**INFORMATION SHEET**

**I. USE**

A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product /service provided: Expansion of production from 156,000 gpy to 200,000 gpy; expansion of wastewater treatment facilities; ~~remove 5,000 sq. ft. barn from winery use permit~~; expand employees to ~~40~~ total; add 3,250 sq. ft. adm. Office space in the second floor of an existing building; expand marketing plan as indicated herein; add low-risk commercial kitchen (existing) to winery use permit. 338

B. Project Phases:  one  two  more than two (please specify) \_\_\_\_\_

C. Estimated Completion Date for Each Phase: Phase 1: 2012 Phase 2: \_\_\_\_\_

D. Actual Construction Time Required for Each Phase:  Less than 3 months  
 More than 3 months

E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: N/A

F. Additional Licenses/Approval Required:

District: N/A Regional: N/A

State: N/A Federal: N/A

**II. BUILDINGS**

A. Floor Area/Impervious area of Project (in square ft): 124,435 sq. ft.  
 Proposed total floor area on site: 35,382 sq. ft.  
 Total Development area (building, impervious, leach field, driveway, etc.): 150,355 sq. ft.  
 New construction: ~~6,847~~ 3,384  
 existing structures or portions thereof to be utilized: 6,847 existing structures or portions thereof to be moved: None

B. Floor Area Devoted to each separate use (in square feet):  
 living: 0 storage/warehouse: 23,051 offices: 8,310  
 sales: 4,772 caves: 0 other: 12,196  
 septic/leachfield: 25,920 roads/driveways: 74,660

C. Maximum Building Height: existing structures: 24 ft. new construction: No Change

D. Type of New Construction (e.g., wood-frame): Interior space only.

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)

**III. PARKING**

	<u>Existing</u>	<u>Proposed</u>
A. Total On-Site Parking Spaces:	<u>22</u>	<u>40</u>
B. Customer Parking Spaces:	<u>15</u>	<u>40</u>
C. Employee Parking Spaces:	<u>7</u>	<u>22</u>
D. Loading Areas:	<u>1</u>	<u>No Change</u>

**IV. TYPICAL OPERATION**

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>7/week</u>	<u>No Change</u>
B. Expected Hours of Operation:	<u>7:00 a.m. – 6:00 p.m.</u>	<u>No Change</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>No Change</u>
D. Expected Number of Full-Time Employees/Shift:	<u>5</u>	<u>40</u>
E. Expected Number of Part-Time Employees/Shift:	<u>4</u>	<u>6</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>140</u>	<u>150</u>
• largest event:	<u>500</u>	<u>No Change</u>
• average/week:	<u>340</u>	<u>840</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>4</u>	<u>No Change</u>
• average/week:	<u>12</u>	<u>No Change</u>

**V. SUPPLEMENTAL INFORMATION FOR SELECTED USES – N/A**

<b>A. Commercial Meeting Facilities</b>		
<b>Food Serving Facilities</b>		
• restaurant/deli seating capacity:	<u>                    </u>	
• bar seating capacity:	<u>                    </u>	
• public meeting room seating capacity:	<u>                    </u>	
• assembly capacity:	<u>                    </u>	
<b>B. Residential Care Facilities (6 or more residents)</b>		
<b>Day Care Centers</b>	<u>Existing</u>	<u>Proposed</u>
• 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

<b>I. WATER SUPPLY</b>	<b><u>Domestic</u></b>	<b><u>Emergency</u></b>
A. Proposed source of Water (e.g., spring, well, mutual water company, city, district, etc)	<u>Veterans Home</u>	<u>Veterans Home</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>23,702 gpd</u> <u>Vetans Home/Well</u>	<u>Per CDF rqmt.</u> <u>Vets Home/Well</u>
D. Anticipated Future Water Demand (in gallons/day)	<u>24,818 gpd</u>	<u>No change</u>
E. Water Availability (in gallons/minute):	<u>80 gpm</u>	<u>No Change</u>
F. Capacity of Water Storage System (gallons):	<u>40,000 gal.</u>	<u>No change</u>
G. Nature of Storage Facility (e.g., tank, reservoir, swimming pool, etc.):	<u>Tanks</u>	<u>Tanks</u>
<b>II. LIQUID WASTE</b>	<b><u>Domestic</u></b> (sewage)	<b><u>Other</u></b> (please specify)
A. Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>Septic</u>	<u>N/A</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>3,710 gpd</u>	<u>N/A</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>3,953 gpd</u>	<u>N/A</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>3,963 gpd</u>	<u>N/A</u>
<b>III. SOLID WASTE DISPOSAL</b>		
A. Operational Wastes (on-site, landfill, garbage co., etc.)	<u>Private company</u>	<u>N/A</u>
B. Grading Spoils (on-site, landfill, construction, etc.)	<u>N/A</u>	<u>N/A</u>
<b>IV. HAZARDOUS/TOXIC MATERIALS</b>		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Private company</u>	<u>Same</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley Disposal</u>	<u>Private</u>

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

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

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

Private Tours/Tastings: 6 per day, 8 persons each tour SEE PIZZA REC ST  
Food & Wine Pairings: 5 per week, 24 persons each event DATES 2/21/12  
Industry/Open House: 5 per year, 125 persons each event (portable restrooms)  
Cultural Wine-oriented: 10 per year, 24 persons each (average)  
~~Auction-related: 2 per year, 500 persons each event (portable restrooms)~~  
Request "Picnic" Ordinance (A.B. 2004) and serving of food with wine tastings

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): Food served with wine pairings involves catering for some events and use of an on-site commercial kitchen for other events. The existing approved low-risk commercial kitchen will be utilized for preparing cheese and crackers for serving with wine tastings and will also be used as a caterer's staging kitchen for food and wine pairings. Full-course meals will be prepared exclusively by licensed caterers, however. The outdoor grill area will be utilized only for outdoor grilling of specific foods as allowed by NCEM regulations. It will not be used as a food prep facility. The applicant is proceeding with compliance related to both the low-risk commercial kitchen in the winery and the outdoor grill area.

4. **Production Capacity. No Change**

- a. existing capacity: 156,000 gpy date authorized: August 15, 2001  
b. current maximum actual production (year): 153,000 gpy (November 15, 2008)  
c. proposed capacity: 200,000 gpy

**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                      124,435                      sq. ft.                      2.8                      acres  
 Proposed                      No change                      sq. ft.                      No change                      acres

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

124,435                      sq. ft.                      2.8                      acres                      6.27                      % 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                      43,466                      sq. ft.                      Proposed                      No change                      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                      11,406                      sq. ft.                      26                      % of production facility  
 Proposed                      14,790                      sq. ft.                      34                      % 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: None                      sq. ft.                      Proposed: None                      sq. ft.  
 Covered crush pad area                      Existing: 7,010                      sq. ft.                      Proposed: No change                      sq. ft.  
 Uncovered crush pad area                      Existing: N/A                      sq. ft.                      Proposed: N/A                      sq. ft.

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## Paraduxx Winery Barrel Building 2 - Floor Area Summary

10/19/2011

<u>Area</u>	<u>Accessory</u>	<u>Production</u>	<u>Totals</u>
First Floor			
Shipping / Dry Goods Storage	-	1,481	
Shipping Office	-	145	
Stair	164	-	
Barrel Room	-	5,364	
Toilet Rooms - production	-	142	
Lab/Office	-	211	
<i>First Floor Totals:</i>	164	7,343	7,507
Second Floor			
Shipping / Dry Goods Storage	-	1,127	
Stair	180	-	
Hall	88	-	
Conference Room	359	-	
Work Area	153	-	
Manager's Office	190	-	
Open Office (8 Stations)	1,198	-	
Pipe Chase	-	232	
Shipping Office (5 Stations)	435	-	
Open Office (4 Stations)	474	-	
Shower/Toilet	125	-	
Hall	128	-	
Admin. Storage	234	-	
Open to Below/chase	-	138	
Open to Below/chase	-	212	
Hall	240	-	
Break Room	370	-	
Wine Library	-	656	
Winemaker's Office	-	308	
<i>Second Floor Totals:</i>	4,174	2,673	6,847
			14,354
Accessory Total:	4,338		
Production Total:		10,016	
Building Total:			14,354

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>40</u> x 3.05 one-way trips per employee	=	<u>122</u> daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of weekday visitors: <u>120</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>92</u> daily trips.
Gallons of production: <u>200,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>4</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>229</u> daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>167</u> PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>25</u> x 3.05 one-way trips per employee	=	<u>76</u> daily trips.
Number of PT employees (on Saturdays): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>120</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>86</u> daily trips.
<b>Total</b>	<b>=</b>	<b>daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>93</u> PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>25</u> x 3.05 one-way trips per employee	=	<u>76</u> daily trips.
Number of PT employees (during crush): <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of Saturday visitors: <u>120</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>86</u> daily trips.
Gallons of production: <u>200,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>4</u> daily trips.
Avg. annual tons of grape on-haul: <u>1290</u> / 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>18</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>195</u> daily trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>20</u> x 2 one-way trips per staff person	=	<u>40</u> trips.
Number of visitors (largest event): <u>500</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>358</u> trips.
Number of special event truck trips (largest event): <u>8</u> x 2 one-way trips	=	<u>16</u> 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).

708-00671

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

**Business Name:** Duckhorn Wine Company

**Business Address:** 1000 Lodi Lane, St. Helena, CA 94574

**Contact:** Courtney Dyar **Phone #:** (415) 902-7241

**A. HAZARDOUS MATERIALS**

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

YES  NO

**B. UNDERGROUND STORAGE TANKS (UST'S)**

1. Own or operate underground storage tanks?

YES  NO

2. Intend to upgrade existing or install new UST's?

YES  NO

**C. ABOVE GROUND STORAGE TANKS (AST'S)**

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

YES  NO

**D. HAZARDOUS WASTE**

1. Generate hazardous waste?

YES  NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

YES  NO

3. Treat hazardous waste on site?

YES  NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

YES  NO

5. Consolidate hazardous waste generated at a remote site?

YES  NO

**E. OTHER**

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

YES  NO

2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia – 500 lbs, Sulfur Dioxide – 500 lbs, Chlorine – 500 lbs.

## INDEMNIFICATION AGREEMENT

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

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

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

Alex R.  
Applicant

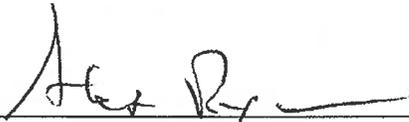
Duckhorn Wine Company  
Property Owner (if other than Applicant)

12/17/08  
Date

APN 031-170-019  
Project Identification

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

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



\_\_\_\_\_  
Signature

12/17/08

\_\_\_\_\_  
Date

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

# 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	Paraduxx Winery		
PROJECT ADDRESS	Napa, CA		
APPLICANT	Courtney Dyar		
CONTACT INFO	courtney@duckhorn.com	phone	(707) 967-2025
	email		

7257  
Silverado  
Trail  
Napa, CA

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

### 3 SITE DESIGN

- |  |                                     |                                     |  |
|--|-------------------------------------|-------------------------------------|--|
| 3.1 Does your design encourage community gathering, pedestrian friendly?   | <input checked="" type="checkbox"/> |                                     |  |
| 3.2 Are you building on existing disturbed areas, or preserving high quality ag land?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.3 Landscape Design   |                                     |                                     |  |
| 3.31 native plants?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.32 drought tolerant plants?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.33 Pierce Disease resistant planting?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.34 Fire resistant planting?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.35 Are you restoring open space and/or habitat?  |                                     | <input checked="" type="checkbox"/> |  |
| 3.36 Are you harvesting rain water on site?  |                                     | <input checked="" type="checkbox"/> |  |
| 3.37 large trees to act as carbon sinks?   | <input checked="" type="checkbox"/> |                                     |  |
| 3.38 using permeable paving materials for drive access and walking surfaces?   |                                     | <input checked="" type="checkbox"/> |  |
| 3.4 Does your site provide access to alternative transportation?<br>If yes, what kind:   | <input checked="" type="checkbox"/> |                                     |  |
| 3.5 Does your parking lot include bicycle parking?   | <input checked="" type="checkbox"/> |                                     |  |
| 3.6 Do you have on-site waste water disposal?  | <input checked="" type="checkbox"/> |                                     |  |
| 3.7 Do have post-construction stormwater on site detention/filtration methods designed?  |                                     | <input checked="" type="checkbox"/> |  |
| 3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?   | <input checked="" type="checkbox"/> |                                     |  |
| 3.9 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"/> |                                     |  |
| 4 Is the structure designed to take advantage of natural cooling and passive solar aspects?  | <input checked="" type="checkbox"/> |                                     |  |

### 4 ENERGY PRODUCTION & EFFICIENCY

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

### 5 WATER CONSERVATION

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

POB-00671

		yes	no	I don't know
<b>6 MATERIAL RECYCLING</b>				
6.1	Are you using reclaimed materials? If yes, what and where: _____			X
6.2	Are you using recycled construction materials-			
	6.21 finish materials?	X		
	6.22 aggregate/concrete road surfaces?	X		
	6.23 fly ash/slag in foundation?	X		
6.3	Will your contractor be required to recycle and reuse construction materials as part of your contract?		X	
6.4	Does your facility provide access to recycle-			
	6.41 Kitchen recycling center?	X		
	6.42 Recycling options at all trash cans?	X		
	6.43 Do you compost green waste?	X		
	6.44 Provide recycling options at special events?	X		

<b>7 NATURAL RESOURCES</b>				
7.1	Will you be using certified wood that is sustainably harvested in construction?		X	
7.2	Will you be using regional (within 500 miles) building materials?		X	
7.3	Will you be using rapidly renewable materials, such as bamboo?		X	
7.4	Applying optimal value engineering (studs & rafters at 24" on center framing)?		X	
7.5	Have you considered the life-cycle of the materials you chose?		X	

<b>8 INDOOR AIR QUALITY</b>				
8.1	Will you be using low or no emitting finish and construction materials indoors-			
	Paint?			X
	Adhesives and Sealants?			X
	Flooring?			X
	Framing systems?			X
	Insulation?			X
8.2	Does the design allow for maximum ventilation?	X		
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?		X	
8.4	Does your design include dayling, such as skylights?	X		

9 Are there any superior environmental/sustainable features of your project that should be noted?  
None

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

1 None

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

11 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?  
 If yes, please describe: \_\_\_\_\_

X		
---	--	--

12 Once your facility is in operation, will you:

12.1 calculate your greenhouse gas emissions? \_\_\_\_\_

12.2 implement a GHG reduction plan? \_\_\_\_\_

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

X		
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13 Does your project provide for education of green/sustainable practices?  
 If yes, please describe: \_\_\_\_\_

	X	
--	---	--

14 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?  
This is an existing winery, with the only proposed new construction creating winery admin. offices in the second story space of an existing structure (2005).

Form filed out by: \_\_\_\_\_

Donna Oldford