

MONTEVERDI CONSULTING, LLC
PLANNING + PERMITTING + PROJECT MANAGEMENT
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NOV 08 2011

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

November 8, 2011

VIA HAND DELIVERY

Mr. John McDowell, Deputy Planning Director
Napa County Department of Conservation, Development and Planning
1195 Third Street, Room 210
Napa, CA 94559

Re: Cliff Lede Vineyards Use Permit Modification Application; Use
Permit #03496-UP; 1473 Yountville Crossroad (APN 031-220-023)

Dear John:

Please accept this application for a Modification to the above referenced use permit for Cliff Lede Vineyards (CLV). The attached Application provides details of existing winery functions, as well as analyses of how the proposed changes will affect operational elements such as traffic, visitation and wastewater generation. This Application requests approval of the following two modifications to winery operations. No other modifications to Use Permit #03496-UP are being requested at this time.

First, CLV would like to expand its permitted production capacity from the existing 60,000 gallons per year (gpy) to 80,000 gpy. This production will include the importation of grapes to the winery from both Napa County and non-Napa County vineyards. The winery will, however, remain in compliance with Napa County Zoning Ordinance Sections 12419(b) and (c) which requires that at least 75% of grapes used to make wine at CLV comes from Napa County sources. The truck traffic associated with the requested increase has been included in the Traffic Analysis sheets of the attached Application. No changes are proposed to the winery production structures and caves as the existing facilities can accommodate the increased production. Likewise, the existing process water ponds have been designed to accommodate wine production up to 80,000 gpy (see P06-01059-MODMINOR). Therefore, modifications to the ponds are neither needed nor proposed. Water supplied through agreement with the Town of Yountville is also adequate to support the increased wine production activities.

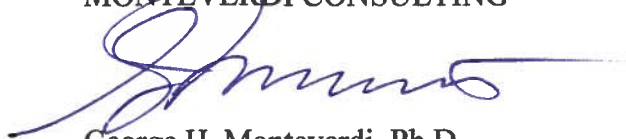
CLV also seeks approval of establishing a new "by-appointment" tasting room in a $\pm 1,102$ square foot portion of the existing winery hospitality facilities. Permitted tours and tasting at CLV were established prior to the Winery Definition Ordinance (WDO) by

the winery's previous owner (S. Anderson), and are conducted in a manner consistent with "pre-WDO" regulations (i.e., tours and tasting open to the public without prior appointment). The proposed tasting room will offer special tasting experiences to persons making prior appointments with the winery, and will be operated in compliance with WDO guidelines for "by-appointment" wine tasting. The new tasting room will be staffed by existing CLV staff (i.e., no changes to existing staff levels are proposed). CLV proposes no changes to their existing pre-WDO tours and tasting entitlements, and will continue conducting those activities in compliance with their existing permits and pre-WDO winery guidelines.

Please contact me directly with any questions regarding this application.

Sincerely,

MONTEVERDI CONSULTING

A handwritten signature in blue ink, appearing to read "G. Monteverdi", with a long horizontal flourish extending to the right.

George H. Monteverdi, Ph.D.
Principal

Enclosures

cc: Mr. Cliff Lede, Applicant



A Tradition of Stewardship
A Commitment to Service

file No P11-00438-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: Use Permit Major Modification

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

To Modify Use Permit #03496-UP to allow:

- 1) Increase production from 60,000 gals/yr to 80,000 gals/yr
- 2) Allow use of 1,102 sq.ft room for "by appointment" wine tasting

*Application Fee Deposit: \$ 5000.00 Receipt No. 88058 Received by: TA Date: 11/8/11

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

To be completed by applicant...

Project Name: Cliff Lede Vineyards Major Modification to Use Permit

Assessor's Parcel No: 031-220-023 Existing Parcel Size: +/-25.52 ac.

Site Address/Location: 1473 Yountville Cross Road Yountville CA 94599
No. Street City State Zip

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

Property Owner: Cliff Lede Vineyards

Mailing Address: 1473 Yountville Cross Road Yountville CA 94599
No. Street City State Zip

Telephone No: (707) 754-4218 E-Mail: richard@cliffledevineyards.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): George H Monteverdi, Ph.D.

Mailing Address: PO Box 6079 Napa CA 94581
No. Street City State Zip

Telephone No: (707) 761-2516 E-Mail: GEORGE@MONTEVERDICONSULTING.COM

Use Permit Information Sheet

Use

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

The Applicant proposes the following changes to Use Permit #03496-UP:

1. An increase in permitted annual wine production from 60,000 gallons per year (gpy) to 80,000 gpy.
2. Use of an ~1,102 s.f. room for "by-appointment" wine tasting (see Attachment A)

No other changes to Use Permit #03496 are being proposed at this time.

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

District None

Regional None

State None

Federal None

Improvements

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

The only improvements required to implement the proposed changes are renovations to the proposed wine tasting room. Increased wine production may require the acquisition of a limited amount of new wine production equipment such as tanks. The existing winery wastewater ponds are already capable of accommodating the process wastewater associated with a proposed annual production of 80,000 gpy (see Attachment B)

Improvements, cont.

Total on-site parking spaces: 42 existing No change proposed

Loading areas: 2 existing No change 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): None acres

Employment and Hours of Operation

Days of operation: Mon-Sun existing No change proposed

Hours of operation: 8:00am to 5:00pm existing No change proposed

Anticipated number of employee shifts: 1 existing No change proposed

Anticipated shift hours: 8:00am to 5:00pm existing No change proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☒ 11-24 ☐ 25 or greater (specify number) _____

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

☐ other (specify number) _____

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.

Same

Print Name of Property Owner

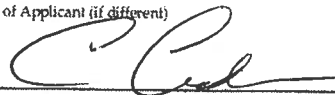
Cliff Lede

Print Name Signature of Applicant (if different)

Same

Signature of Property Owner

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 checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 60,000 gal/y Per permit No: #03496-MOD Permit date: Mar 17, 2004
 Current maximum actual production: 60,000 gal/y For what year? 2010
 Proposed production capacity: 80,000 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>125</u> existing	<u>Add 20 by appt</u> proposed
Average daily tours and tastings visitation ¹ :	<u>100</u> existing	<u>Add 10 by appt</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Sa, 10am-4pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours ² :	<u>M-Sa, 8am-5pm</u> existing	<u>No change</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.)

The winery is currently permitted up to 18 Marketing Events per year with the maximum attendance per event not to exceed 350 persons (Use Permit #02606-UP).

No new Marketing Events are proposed as part of this Application.

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.)

Food service associated with the existing, permitted Marketing Events will continue to be prepared primarily by a professional caterer at an offsite location. The existing winery kitchen will continue to be used for warming and plating catered food. The type of food served at Marketing Events will be selected to pair with the wines being served at the event.

No new Food Service proposed as part of this Application.

Winery Coverage and Accessory/Production Ratio

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

Existing	<u>+/-26,430</u> sq. ft.	<u>+/-0.61</u> acres
Proposed	<u>No change</u> sq. ft.	<u>No change</u> acres

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

<u>+/- 57,730</u> sq. ft.	<u>+/- 1.3</u> acres	<u>+/-0.05</u> % of parcel
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Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>+/-15,900</u> sq. ft.	Proposed	<u>No change</u> sq. ft.
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Accessory Use. Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>+/- 1,840</u> sq. ft.	<u>1.2%</u> % of production facility
Proposed	<u>No change</u> sq. ft.	<u>No change</u> % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u>+/- 31,300</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Uncovered crush pad area	Existing: <u>+/- 1,200</u> sq. ft.	Proposed: <u>No change</u> sq. ft.

Initial Statement of Grape Source

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 (e.g., spring, well, mutual water company, city, district, etc.):	<u>Yountville</u>	<u>Same</u>
Name of proposed water supplier (if water company, city, district):	<u>Yountville</u>	<u>Same</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>1,440</u> gallons per day (gal/d)	
Current water source:	<u>Yountville</u>	<u>Same</u>
Anticipated future water demand:	<u>1,440</u> gal/d	<u>Same</u> gal/d
Water availability (in gallons/minute):	<u>N/A</u> gal/m	<u>Same</u> gal/m
Capacity of water storage system:	<u>N/A</u> gal	<u>Same</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>N/A</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>septic</u>	<u>onsite ponds</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>+/-860</u> gal/d	<u>+/- 1,500</u> gal/d
Anticipated future waste flows (peak flow):	<u>No change</u> gal/d	<u>No change</u> gal/d
Future waste disposal design capacity:	<u>+/- 860</u> gal/d	<u>+/- 1,500</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): N/A

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees: 0 x 1.90 one-way trips per employee = 0 daily trips.

Average number of weekday visitors: 105 / 2.6 visitors per vehicle x 2 one-way trips = 81 daily trips.

Gallons of production: 80,000 / 1,000 x .009 truck trips daily³ x 2 one-way trips = 1.4 daily trips.

Total = 116.4 daily trips.

Number of total weekday trips x .38 = 44 PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees (on Saturdays): 0 x 1.90 one-way trips per employee = 0 daily trips.

Average number of weekend visitors: 135 / 2.8 visitors per vehicle x 2 one-way trips = 96 daily trips.

Total = 130 daily trips.

Number of total Saturday trips x .57 = 74 PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees (during crush): 0 x 1.90 one-way trips per employee = 0 daily trips.

Average number of weekend visitors: 135 / 2.8 visitors per vehicle x 2 one-way trips = 96 daily trips.

Gallons of production: 80,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1.4 daily trips.

Avg. annual tons of grape on-haul: 153 x .11 truck trips daily⁴ x 2 one-way trips = 34 daily trips.

Total = 165 daily trips.

Number of total Saturday trips x .57 = 94 PM peak trips.

Largest Marketing Event- Additional Traffic

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

Number of visitors (largest event): 350 / 2.8 visitors per vehicle x 2 one-way trips = 125 trips.

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

³ 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).

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

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	Cliff Lede Vineyards Major Mod
PROJECT ADDRESS	1473 Yountville Cross Road
APPLICANT	George Monteverdi
CONTACT INFO	George Monteverdi on george@monteverdiwinery.com 707-761-2516
	email phone

	yes	no	I don't know
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.		X	
2 Do you have an integrated design team? if yes, please list: _____		X	

3 SITE DESIGN

3.1 Does your design encourage community gathering and is it pedestrian friendly?	X		
3.2 Are you building on existing disturbed areas?	X		
3.3 Landscape Design			
3.31 native plants?	X		
3.32 drought tolerant plants?	X		
3.33 Pierce Disease resistant planting?	X		
3.34 Fire resistant planting?	X		
3.35 Are you restoring open space and/or habitat?		X	
3.36 Are you harvesting rain water on site?		X	
3.37 planting large trees to act as carbon sinks?		X	
3.38 using permeable paving materials for drive access and walking surfaces?	X		
3.4 Does your parking lot include bicycle parking?	X		
3.5 Do you have on-site waste water disposal?	X		
3.6 Do have post-construction stormwater on site detention/filtration methods designed?			X
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	X		
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)?	X		
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	X		

4 ENERGY PRODUCTION & EFFICIENCY

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

5 WATER CONSERVATION

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

	yes	no	I don't know
6 MATERIAL RECYCLING			
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"/>		
7 NATURAL RESOURCES			
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"/>
8 INDOOR AIR QUALITY			
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"/>		
9 TRANSPORTATION DEMAND MANAGEMENT			
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 alternatives 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?			<input checked="" type="checkbox"/>
<i>NO</i>			
10 Are there any superior environmental/sustainable features of your project that should be noted?	<i>No structural changes are proposed</i>		
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 checked="" 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 checked="" type="checkbox"/>		
If yes, please describe: <i>use of solar energy to offset demands</i>			
15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?	_____		

Form filed out by: *George Montevedi*

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

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Cliff Leede vineyards			
BUSINESS SITE ADDRESS 1473 Yountville Cross Road			
BUSINESS SITE CITY Yountville	104	CA	ZIP CODE 94599
CONTACT NAME Richard Hall	106	PHONE 707-754-4218	107

II. ACTIVITIES DECLARATION

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

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

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)