

A Commitment to Service

Napa County Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 *phone* (707) 253-4417 *web* www.countyofnapa.org/cdp/ *email* cdp@countyofnapa.org

Use Permit Application
To be completed by Planning staff Application Type:
Date Submitted: Date Complete:
Request: New 50 K gallon Winery W/ 13 K of Caul on
5Daores. Three residential structures to be
removed a replaced by a new I acre Vineyard.
*Application Fee Deposit: \$ 8,000. **OReceipt No. 86739 Received by: Terri Abrahamete: 8/17/11 *Total Fees will be based on actual time and materia.**
To be completed by applicant
Project Name: Cairdean Winery
Assessor's Parcel Nº: 022-070-028 Existing Parcel Size: 50.31 +/- ac.
Site Address/Location: 3125 St. Helena Highway St. Helena, California 94574
Primary Contact: City State Zip Representative (attorney, engineer, consulting planner, etc.)
Property Owner: Edwin and Stacia Williams
Mailing Address: 818 Chiles Avenue St. Helena, California 94574
Felephone № (707) 200 - 1243 E-Mail: stacia@cairdeanvineyards.com
Applicant (if other than property owner): Same as above
Mailing Address: Same as above
No. Street City State Zip "elephone №() E-Mail:
Representative (if applicable): Juancarlos Fernandez
Mailing Address: 1104 Adams Street Suite 203b St. Helena, California 94574
No. Street City State Zip Steelephone № (707) 963 - 8831 E-Mail: iuancarlos@signumarchitecture.com

ι	Jse	Permit	Inform	ation	Sheet

Use

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

Establishment of 50,000 gpy, 19,770 s.f. cut and cover winery building with 13,000 s.f. of caves on a 50 + acre parcel located on the west side of St. Helena Highway north of the City of St. Helena. The proposed winery is housed in two modules, a 17,240 +/- s.f. production area and a 2,500 s.f. administration building connected by a roofed work area where crush activity will take place. The winery complex is designed to be low profile and curvilinear so as to blend with the adjacent hillside. The circular roof elements allow natural light to penetrate into the interior of the production building. Barrels would be stored in the proposed caves which are constructed within the hillside area immediately west of the winery complex. Access to the new winery driveway and parking area would be via a 50 foot easement that also provides access to the adjacent Vintners Village retail complex from St. Helena Highway. Three existing residential structures would be removed and replaced by a new acre vineyard. The parcel contains several mature oak trees in proximity to the new winery. These will be preserved and incorporated into the final landscape plan. The remainder of the parcel outside of the winery development area would remain undisturbed.

The project requires a variance to the setbacks from St. Helena Highway and the southern driveway that provides access to both the Vintners Village retail complex and the subject parcel.

What, if any, additional licenses or approvals will be required to allow the use?						
District	Regional					
State ABC	Federal TTB					

Improvements

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

On-site improvements include a new access driveway and parking area; wastewater treatment and disposal areas, a new water system for the winery and | acre of new vineyard. Off-site improvements include construction of an accel-decel lane on southbound St. Helena Highway

Total on-site parking spaces:	NT/	` A	1 5	
or and partially appeared.	N/		proposed	
Loading areas:	N/	A existing	1 proposed	
			6	
Fire Resistivity (check one; if not checked, Fire I	Marshal will assume Ty	pe V – non rated):		
Type FR Type 1 Hr	Type II N (non-r	ated) Type III 1	Hr Type III N	
Type IV H.T. (Heav	ry Timber)	Type V 1 Hr.	✓ Type V (non-rated)	
(for r	eference, please see th	e latest version of the C	alifornia Building Code)	
3			•	
Is the project located in an Urban/Wildland Inte	rface area?	Yes	No	
	-	Carries Carries	•	
Employment and Hours of Ope	eration N/A	existing	SunSat	proposed
Days of operation:			·	proposed
Days of operation:	N/A	existing existing existing	SunSat 7:30 a.m6:00	p.m. proposed
Days of operation: Hours of operation: Anticipated number of employee shifts:	N/A N/A	existing	·	p.m. proposed
•	N/A N/A N/A	existing existing	·	p.m. proposed
Days of operation: Hours of operation: Anticipated number of employee shifts: Anticipated shift hours:	N/A N/A N/A	existing existing	·	p.m. proposed
Days of operation: Hours of operation: Anticipated number of employee shifts: Anticipated shift hours: Maximum Number of on-site employees:	N/A N/A N/A	existing existing existing	·	
Days of operation: Hours of operation: Anticipated number of employee shifts: Anticipated shift hours: Maximum Number of on-site employees:	N/A N/A N/A N/A Ster than 25 (specify nu	existing existing existing	·	p.m. proposed

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.

X Stacia Williams		Edwin Williams	
Print Name of Property Owner		Print Name Signature of Applicant (if different)	
y Stac nulli	8.16.11	Ena Notist	8-16-11
Signature of Property Owner	Date	Signature of Applicant	Date

Supplemental Application for Winery Uses						
	20					
Operations						
Please indicate whether the activity or uses below are application, whether they are <u>NEWLY PROPOSED</u> as pa	already legally <u>EXIST</u> rt of this application	ING, whether they example, or whether they are	xist and are proposed to be e neither existing nor propo	EXPANDED as part of thiosed (NONE).		
Retail Wine Sales	Existing	Expanded	✓ Newly Proposed	None		
Tours and Tasting-Open to the Public	Existing		+ 5/2			
Tours and Tasting- By Appointment	Existing	Expanded	✓ Newly Proposed	None		
Food at Tours and Tastings	Existing	Expanded	✓ Newly Proposed	None		
Marketing Events*	Existing	Expanded	Newly Proposed	None		
Food at Marketing Events	Existing	Expanded	Newly Proposed	None		
Will food be prepared		On-Site?	atered?			
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	None		
* For reference please see definition of "Marketing," at	Napa County Code §	518.08.370 - <u>http://lil</u>	brary.municode.com/index	c.aspx?clientId=16513		
Production Capacity *						
Please identify the winery's				150		
Existing production capacity: N/A	gal/y Per pen	mit N2:	Permit o	late:		
Current maximum actual production: N/A		gal/y For what ye	ear?			
Proposed production capacity: 50,000	gal/	'y ×				
* For this section, please see "Winery Production Proces	ss," at page 11.					
Visitation and Hours of Operation						
Please identify the winery's						
Maximum daily tours and tastings visitation:	N/A	existing	25	proposed		
Average daily tours and tastings visitation ¹ :	N/A	existing	25	proposed		
Visitation hours (e.g. M-Sa, 10am-4pm):	N/A	existing	Sun-Sat	10:00-6:00 proposed		

N/A

_ existing

Non-harvest Production hours²:

Sun-Sat 7:30-6:00 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.

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.)

Marketing:

2 events/month at 25 persons maximum

2 events/month at 50 persons maximum

2 release events per year at 100 maximum

Wine auction:

25 persons

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 at marketing events will be catered. Wine tasting will include food pairings as permitted by the county ordinance

Winery Coverage and Accessory/Production Ratio

Winerv Telephoment Aveal Gool size extracte the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate And Proposed with the facility already exists, please differentiate between existing and proposed. N/A N/A ExistingSTACK: 13,400 0.31 Proposedsavelevel-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). 30,600 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 Proposed 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) N/A **Existing** % of production facility 2,500 Proposed ______% 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: Guided Tours Only (Class II) None - no visitors/tours/events (Class I) Public Access (Class III) Marketing Events and/or Temporary Events (Class III) Please identify the winery's... Existing: N/A Proposed: 13,000 Cave area Existing: N/A Proposed: 2,000 Covered crush pad area Existing: N/A ______ sq. ft. Proposed: 2,000 Uncovered crush pad area

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.

X Stain nulli.

Owner's Signature

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.

Date

- The state of the	Disposal Information S	
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.):	well	well
Name of proposed water supplier (if water company, city, district):	ıı/a	n/a
Is annexation needed?	Yes No	Yes 🗸 No
Current water use:	300 gallo	ons per day (gal/d)
Cürrent water source:	well	well
Anticipated future water demand:	3,500 gal/o	TBD gal/d
Water availability (in gallons/minute):	20 gal/r	m 20 gal/m
Capacity of water storage system:	10,500 gal	<u>TBD</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	tank	
Liquid Waste Please attach Septic Feasibility Report	Domestic	Other
Type of waste:	sewage	winery process
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	on-site septic	adv treatmt drip
Name of disposal agency (if sewage district, city, community system):	n/a	n/a
Is annexation needed?	Yes No	Yes 🗸 No
Current waste flows (peak flow):	450gal/d	<u>n/a</u> gal/d
Anticipated future waste flows (peak flow):	900 gal/d	1,250 gal/d
Future waste disposal design capacity:	1,000 gal/d	1,250 gal/d
Solid Waste and Recycling Storage and Disposal Please include location and size of solid waste and recycling storage and www.countyofnapa.org/dem.	rea on site plans in accordance with t	the guidelines available at
Hezardous and/or Toxic Materials f your facility generates hazardous waste or stores hazardous materia 200 cubic feet of compressed gas) then a hazardous materials business		
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	

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday			
Number of FT employees: 4 x 3.05 one-way trips per employee	=	12	daily trips.
Number of PT employees: 6 x 1.90 one-way trips per employee		11	daily trips.
Average number of weekday visitors: 20 / 2.6 visitors per vehicle x 2 one-way trips	=	15	daily trips.
Gallons of production: $50,000$ / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	1	daily trips
Total	=	39	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	15	PM peak trips.
Traffic during a Typical Saturday			
Number of FT employees (on Saturdays): 3 x 3.05 one-way trips per employee	=	9	daily trips.
Number of PT employees (on Saturdays): 2 x 1.90 one-way trips per employee	=	4	daily trips.
Average number of weekend visitors: 100 / 2.8 visitors per vehicle x 2 one-way trips	=	71	daily trips.
Total	=	84	daily trips.
(№ of FT employees) + (№ of PT employees/2) + (visitor <u>trips</u> x .57)	*	48	PM peak trips.
Traffic during a Crush Saturday			
Number of FT employees (during crush): 8 x 3.05 one-way trips per employee	=	24	daily trips.
Number of PT employees (during crush): 4 x 1.90 one-way trips per employee	=	8	daily trips.
Average number of weekend visitors: 100 / 2.8 visitors per vehicle x 2 one-way trips	=	71	daily trips.
Gallons of production: $50,000$ / 1,000 x .009 truck trips daily x 2 one-way trips	=	1	daily trips.
Avg. annual tons of grape on-haul: 200 / 144 truck trips daily 4 x 2 one-way trips	=	44	daily trips.
Total	=	148	daily trips.
Largest Marketing Event- Additional Traffic			
Number of event staff (largest event): 6 x 2 one-way trips per staff person	=	12	trips.
Number of visitors (largest event): 100 / 2.8 visitors per vehicle x 2 one-way trips	= 1	71	trips,
Number of special event truck trips (largest event): 6 x 2 one-way trips	=	12	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	NA COU		An addendum to the Entit	mement Application and a supplemen	nt for Initial S	tudies as requ	ired by CEQA
				PROJECT NAME	Carrdenn Win	ern		
	C			PROJECT ADDRESS	3125 St. He	Kin	Hwy	Sti Helens
		FOR		APPLICANT	Stran Edw	n Wi	Mary	\$
		dition of Stew mmitment to S		CONTACT INFO	JUAN CAY US @ SIG	gin Wind phone	ranke	hyl. low
1	Uma			, a		yes	no	I don't know
	nave	you design		B.C.™ LEED™ or Build It is se include a copy of their r		<u> </u>		
2	Do y	ou have an	integrated dea if yes, pleas				IX	
•	0.75	252011						
3		DESIGN Does you	ır desion enco	urage community gatherin	g and is it pedestrian friendly?	-	2.72	7 × 1
	3.2	Are you b	building on exi	isting disturbed areas?	g and is it pedestrian mendly?		1 🗷	
	3.3	Landscap	-					
		3.31 3.32	native plant drought tole	ts? erant plants?		X	-	
		3.33	_	ase resistant planting?		2	+	+
		3.34	Fire resistar	nt planting?				
		3.35 3.36		toring open space and/or h			X	
		3.37		vesting rain water on site? ge trees to act as carbon si		-	1 &	
		3.38			drive access and walking surface	s? 7	+~	
	3.4			nclude bicycle parking?		X		
	3.5 3.6			aste water disposal?	antion/filestion matheds desired	X		
	3.7	Have you	designed in h	narmony with existing natu	ention/filration methods designed ral features, such as preserving	existing tree	es or rock ou	teroppings?
			• • • • • • • • • • • • • • • • • • • •		g		JO OF TOOK OU	ioroppingo:
	3.8				urbance, such as minimizing grad	ling and/or	using the exi	sting
	30			all site design (such as cav	e design)? tural cooling and passive solar as	<u></u>		
	0.0	10 010 0110	otal C designe	to take acvantage of flat	urai cooling and passive solar as	Decis?		
1	ENER	RGY PRODU	JCTION & EF	FICIENCY				
	4.1			energy produced on site?		X	I	
			PV 5		c iff-sel			
				thermal mass within the	walls and/or floors? the building after it is built to ensi]	
	4.5	Do you ni	iend to comin	ission the performance of	trie building after it is built to ensi	ure it perion	ms as design	nea?
	4.4		plans for cons	truction include:				
		4.41		insulation above Title 24		X		
		4.42 4.43		eating and cooling to provide the control of the co	de for maximum efficiency?	 		
		4.44		ntly colored or reflective) o		1 3	-	
		4.45		outs installed on lights (su		X		
		If yes, plea	ase explain:					
;		R CONSE		alada bilab abb i a a	r. •			,
	5.1 5.2			clude high-efficiency irriga se zero potable water irriga		- \S	+	
	5.3				a Sanitation reclaimed water?	-	1 1	
	5.4	Will your f	acility use rec	cycled water?				1
	5.5	5.41 Will your n			alling dual pipes and/or purple line	es?		
	5.5	5.51		truction include: ack your water usage?			Т	1 1/2
		5.52		fficient fixtures and appliar	nces?	1	 	-
		5.53			hod, such as an on-demand pum	p?		

5.54 a timer to insure that the systems are run only at night/early morning?

		yes	no	I don't know
	ERIAL RECYCLING Are you using reclaimed materials?			T
Ų. I	If yes, what and where:			
6.2	Are you using recycled construction materials-	•		
	6.21 finish materials?			IX_
	6.22 aggregate/concrete road surfaces?			/
	6.23 fly ash/slag in foundation?	ブニ		
6.3	Will your contractor be required to recycle and reuse construction materials as part of	of your cont	ract?	
	0		L	<u> </u>
6.4		_		1
	6.41 Kitchen recycling center? 6.42 Recycling options at all trash cans?	 _		
	6.43 Do you compost green waste?	<u> </u>		文
	6.44 Provide recycling options at special events?			
	5. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.		<u> </u>	
NATI	JRAL RESOURCES			
7.1	Will you be using certified wood that is sustainably harvested in construction?	X		
	Will you be using regional (within 500 miles) building materials?			X
	Will you be using rapidly renewable materials, such as bamboo?			X
	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			<u> </u>
7.5	Have you considered the life-cycle of the materials you chose?		X	
	OR AIR QUALITY			
8.1	Will you be using low or no emitting finish and construction materials indoors- 8.11 Paint?		r	T
	8.12 Adhesives and Sealants?	 		
	8.13 Flooring?	-2-		
	8.14 Framing systems?	\(\text{\text{C}} \)		
	8.15 Insulation?	×		
8.2	Does the design allow for maximum ventilation?	7		
8.3			X	
8.4		7		
	0 42 U a 10 U			
	ISPORTATION DEMAND MANAGMENTMENT	I By Fall Co.	tal ETS	
9.1	After your project is complete, will you offer your employees incentives to carpool, bi	ke, or use t	ransit?	
	0.0 0		_X_	<u> </u>
9.2	After your project is complete, will you allow your employees to telecommute or have	allemative	work sche	dules?
		A-0		
9.3	Does your project include design features that encourage alternatives modes of trans	sportation, s	uch as	
	preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access?		- \$	
	loading zones for buses/large taxi services?			
9.4			_/>	
• • • • • • • • • • • • • • • • • • • •	How close is your facility to public transportation?			
Are th	ere any superior environmental/sustainable features of your project that should be not	ed?	1501	2/
		<u></u>	/ / 4	.47
What	other studies or reports have you done as part of preparing this application?			
******	1 archesiegy yelon			
	2 historiel EVAL			
	3			
	4			
	r project involves an addition or modification to an existing building, are you planning to	o improve e	nergy con	servation of
	ng space (such as insulation, new windows, HVAC, etc.)?			<u> </u>
ii yes,	please describe:			
Once	your facility is in operation, will you:			
0.100	13.1 calculate your greenhouse gas emissions?		7	
	13.2 implement a GHG reduction plan?			
	13.3 have a written plan to reduce your vehicle miles traveled of your operatio	ns and emp	loyee's co	mmule?
			*	
	. N			
Does	your project provide for education of green/sustainable practices?		ム	
	please describe:			
			_	
Any co	omments, suggestions, or questions in regards to the County's efforts to reduce greent	ouse gases	i?	
	270			
	Form filed out by:			
	1			
	- i /			

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM FACILITY INFORMATION

BUSINESS ACTIVITIES

			Page 1 of					
I. FACILITY IDENTIFICATION								
FACILITY ID # (Agency Use Only)	1 EP/	A ID # (Hazaı	rdous Waste Only) 2					
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)	An Winery		3					
BUSINESS SITE ADDRESS 3125 St. Helena Highway	· ·		103					
BUSINESS SITE CITY St. Helena			CA ZIP CODE 94574 105					
CONTACT NAME Hugh LIMM, RSA		106	PHONE 252-3301 107					
II. ACTIVITIES DEC								
NOTE: If you check YES to any part of this list, please subm								
Does your facility	If Yes, please	e complete t	hese pages of the UPCF					
A. HAZARDOUS MATERIALS	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	☐ YES ☑ NO	4 INV	ZARDOUS MATERIALS ENTORY – CHEMICAL ECRIPTION					
emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70? B. REGULATED SUBSTANCES								
Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	O'ES ONO		rdinate with your local agency onsible for CalARP.					
C. UNDERGROUND STORAGE TANKS (USTs)	~ ~	UST	FACILITY (Formerly SWRCB Form A)					
Own or operate underground storage tanks?	YES (YNO 5	UST	TANK (une 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.	O'ES ONO	8 NO	FORM REQUIRED TO CUPAs					
E. HAZARDOUS WASTE								
Generate hazardous waste?	YES (NO	0	. ID NUMBER – provide at the top of page					
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	O'ES ONO	n REC	CYCLABLE MATERIALS REPORT					
Treat hazardous waste on-site?	Oves Ono	TRE	SITE HAZARDOUS WASTE ATMENT – FACILITY SITE HAZARDOUS WASTE ATMENT – UNIT (one page per unit)					
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	OYES ONO	13	TIFICATION OF FINANCIAL URANCE					
Consolidate hazardous waste generated at a remote site?	Oyes Ono		MOTE WASTE / CONSOLIDATION E ANNUAL NOTIFICATION					
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	OYES ONO		ZARDOUS WASTE TANK DSURE 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.	O'ES ONO	14a Bies 13A	ain federal EPA ID Number, file nnial Report (EPA Form 8700- VB), and satisfy requirements for RA Large Quantity Generator.					
Household Hazardous Waste (HHW) Collection site?	O'ES ()40 14	ь See	CUPA for required forms.					
F. LOCAL REQUIREMENTS (You may also be required to provide additional information by your CUPA of								

Attachment D

PHASE I WATER AVAILABILITY ANALYSIS

Λ.	4	Edwin and Stacia Williams	
File #: P()	MY 108- Owner	Edwin and Stacia Williams	Parcel #: 022-070-028
1 110 11.5	- UDA-GO OWITEI.	EUWIII anu Stacia VVIIIIams	Paicei #. <u>022-070-020</u>

This form is intended to help those who must prepare a Phase I Water Availability Analysis. The Department will not accept an analysis that is not on this form.

BACKGROUND: A Phase I Water Availability Analysis is done in order to determine what changes in water use will occur on a property as a result of the a conversion. Staff uses this information to determine whether the project may have a detrimental effect on groundwater levels. If it may, additional information will be required. You will be advised if additional information is needed.

PERSONS QUALIFIED TO PREPARE: Any person that can provide the needed information

STEP 2: Determine the allowable groundwater use allotment for your parcel(s).

PROCEDURE:	OCEDUR	E:	
------------	--------	----	--

Step 1: Prepare and attach to this form 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 shown

	Total size of parcel(s)	50.31 acre(s)
	Multiply by parcel location factor	x <u>1.0</u> acre-foot per acre per year (see back)
	Allowable groundwater allotment	= <u>50.31</u> acre-foot per year
•	STEP 3: Determine the estimated wa	ter use for all vineyards on your parcel(s) currently and after the
	planned conversion; actual water	isage figures may be substituted for the current usage estimate
	(please indicate if this is done). E	timate future use for both the vineyard establishment period and

Current Usage:

thereafter

Number of <i>planted</i> acres	<u>0</u> acres
Multiply by number of vines/acre Multiply by gallons/vine/year Divide by 325,821 gallons/af	x <u>0</u> vines per acre xgallons of water per vine per year = <u>0</u> af of water per yr used for vineyard irrigation
Future Usage:	*
Number of <i>planted</i> acres	1.0 acres
Multiply by number of vines/acre	x 1000 vines per acre
Multiply by gallons/vine/year	x 0 gallons of water per vine per year (long-term)
Divide by 325,821 gallons/af	gallons of water per vine per year (establish) = 0 af of water per yr used (vineyard long-term)
	0.55 af of water per yr used (vineyard establish)

STEP 4: Using the guidelines on the next page, actual water usage figures, and/or detailed water use projections, tabulate the existing and projected future water usage on the parcel(s) in acre-foot per year (af/yr) {1 af = 325,821 gallons}.

Existing Usage:			Future Usage:		
Residential	0.75	af/yr	Residential	0	_af/yr
Farm Labor Dwelling	0	_af/yr	Farm Labor Dwelling	0	af/yr
Winery	0	_af/yr	Winery	1.33	_af/yr
Commercial	0	_af/yr	Commercial	0.5	_af/yr
Vineyard(long-term)	0	_af/yr	Vineyard(long-term)	0	af/yr
" (establish)	0	_af/yr	" (establish)	1.00	af/yr

Other Agriculture		af/yr	Other Agriculture		af/yr
Landscaping	0	af/yr	Landscaping	1.05	af/yr
Other Usage		af/yr	Other Usage		af/yr
TOTAL	0.75	af/yr	TOTAL	3.88	af/yr

<u>Step 5:</u> Attach all supporting information that may be significant to this analysis including but not limited to all water use calculations for the various uses listed

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. Valley floor areas include all locations on the floor of the Napa Valley and Carneros Basin except for groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the Department of Public Works as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Public Works can assist you in determining your classification.

Parcel Location Factors

Valley Floor

Mountain Areas

Groundwater Deficient Area (MST)

1.0 acre foot per acre per year
0.5 acre foot per acre per year
0.3 acre foot per acre per year

Guidelines For Estimating Water Usage:

Residential:

Single Family Residence 0.5 acre-foot per year

Farm Labor Dwelling 1.0 acre-foot per year (6 people)

Second Unit 0.4 acre-foot per year Guest Cottage 0.1 acre-foot per year

Winery:

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

Commercial:

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

Agricultural:

Vineyards

Irrigation only
Heat Protection
Frost Protection
O.25 acre foot per acre per year
Orchards
O.25 acre foot per acre per year
4.0 acre-foot per acre per year
4.0 acre-foot per acre per year
0.01 acre-foot per acre per year

Landscaping:

Landscaping 1.5 acre-foot per acre per year

Phase I Water Study

Total

Assessor Barcel Number	022-070-028		
Parcel Size	50.31		
Parcel Location Factor	1		
Allowable Water Allotment	50.3		
Valley Floor	1	ac-ft/acre/yr	
Mountain Area	0.5	ac-ft/acre/yr	
MST Groundwater Deficient		ac-ft/acre/yr	
		·	
Primary Residence	0.5	0.75 ac-ft/yr	
Secondary Residence	0.2	0.3 ac-ft/yr	
Farm Labor Dwelling	0.06	0.1 ac-ft/person/yr	
· ·			
Vineyards			
Irrication Only		0.5 ac-ft/yr	
Heat Protection		0.25 ac-ft/yr	
Frost Protection	0.25	0.25 ac-ft/yr	
Irrigated Pasture	4	4 ac-ft/yr	
Orchard	4	4 ac-ft/yr	
Livestock	0.01	0.01 ac-ft/yr	
		ac-ft/yr	
Process Water	2.65	ac-ft/100kgal of wine	
Domestic & Lndscp	1.5	ac-ft/yr	
	Existing Use	Proposed Use	
Residential	1	0.75	0
Farm Labor Dwelling	ó	0 0	Ö
Winery	ŏ	0 50000	1.33
Commercial	o o	0 10	0.5
Vineyard	Ö	0.0	1.0
Other Agriculture	Ö	0 0	0
landscaping	ő	0 . 0.7	1.05
·	•	0.1	

0.75 ac-ft/yr 244,366 gal/yr

3.88 ac-ft/yr 1,262,556 gal/yr

NAPA COUNTY

CONSERVATION, DEVELOPMENT AND PLANNING COMMISSION 1195 Third Street, Rm 210 Napa, California 94559 (707) 253-4416

APPLICATION FOR A VARIANCE

FOR OFFICE USE ONLY				
zoning district: Aw REQUEST: Dareance to Setback from State Rocele 29/128 and a provale road used but the publicto construct a new winery	File No: PII-00299-VAC Date Filed: 8/17/11 Date Published: Date Posted: ZA CDPC BS Hearing:			
TO BE COMPLETED BY APPL	ICANT			
Applicant's Name: Edwin and Stacia Williams	Telephone #: 707-200-1244			
Address: 3125 St. Helena Highway St. Helena number street city	California 94574 state zip			
Status of Applicant's Interest in Property: owners				
Property Owner's Name: Edwin and Stacia Williams	Assessor's # <u>022-070-028</u>			
Address: 3125 St. Helena Highway	Telephone #: same as above			
REQUEST: Variance to section 18.104.230 (setback from private road construct a new winery on 50 acres of land	used by the public, St. Helena Highway) to			
PLEASE EXPLAIN ON THE REVERSE SIDE OF THIS F THE VARIANCE REQUEST SHOULD BE				
I certify that all the information contained in this application is complete and accumulation access to County Assessor's Records as Planning Division for preparation of reports related to this application, including t	are deemed necessary by the County			
X San MARO 8-16-11 X S.	ben meth 8.16.11			
A:	ture of Property Owner Date			
Submit with a check or money order payable to the County of Napa. The fu	all application fee for a variance is \$1120.00			
TO BE COMPLETED BY CONSERVATION, DEVELOPMENT	AND PLANNING DEPARTMENT			
\$10,000 86739 Received By Terry Altonomous Receipt Number Conservation Development Included in UP #P(1-60298)	velopment & Planning Department Date			
Pre-application Receipt No Date:				

ERROR: invalidrestore REASONS FOR GRANTING A VARIANCE CAIRDEAN WINERY

STACK:

3125 ST. HELENA HIGHWAY

-savelevel-

 Please describe what exceptional or extraordinary circumstances or conditions apply to your property (including the size shape, topography, location of surroundings) which do not apply generally to other land, buildings, or use and because of which, the strict application of the zoning district regulations deprives your property of the privileges enjoyed by other property in the vicinity and under identical zoning classification.

The subject property is subject to a number of physical and regulatory constraints that when the two road setbacks are applied in combination deprives the application of privileges enjoyed by other properties in the vicinity. These regulatory constraints include a requirement to setback 300 feet from the southern driveway that also provides access to the adjacent Factory Outlets and the 600-foot setback from St. Helena Highway. Physical constraints include steep topographic conditions that impact the majority of the property; the numerous mature trees and vegetation; the numerous watercourses located on the southern portions of the property and the inordinate width to depth ratio present on the property.

The subject property has limited areas of flat ground all of which are located within 600 feet of St. Helena Highway where the winery is currently proposed. Utilizing this flatter area minimizes grading and earthmoving and preserve large specimen trees that would be removed if the winery were setback 600 feet as required. In addition, the flatter more developable portion of the site is located within the 300-foot setback from the private driveway that provides access to both the subject property and the adjacent Factory Outlets. Locating the winery where proposed also allows for good visibility from St. Helena Highway an important attribute for new wineries.

Strict application of the required setbacks would pose a severe hardship to the applicants and their ability to construct the proposed project while minimizing impacts on existing landforms, vegetation and watercourses. In addition, the proposed location will provide visibility for the new winery an important attribute for a success winery project. Although located within the 300-foot setback, the winery would not adversely affect the circulation or functioning of the adjacent Factory Outlets. Although located within the 600-foot setback, the proposed winery is still setback over 200 feet from St. Helena Highway allowing for the planting of 1.5 acres of new vineyard. The proposed winery design is a low profile design with green roof, clerestory windows and complements the hillside

backdrop. The combination of the new vineyards and low-profile winery building greatly reduces the potential visual impact of the new winery.

2. Please state why the granting of your variance request is necessary for the preservation and enjoyment of your substantial property rights.

Approval of the variance request will allow the applicants to realize their long-standing goal of developing a state of the art winery that respects the landscape, is well integrated with the existing natural environment and allows them to preserve the substantial open space resources presence on the balance of the property. Denial of the variance will significantly impact site topography and vegetation and will result in greater impacts to the environment that if the setback variances are granted

Granting the requested variances will allow the applicant to preserve and enjoy these substantial property right, to construct a state of the art winemaking facility that otherwise complies with all county and requirements relative to siting and design. Finally, granting this variance would not confer a special privilege to this applicant as the subject parcel contains a unique combination of regulatory constraints and structural and use conditions that meet the required findings to grant this variance.

3. Please state why the granting of a variance request will not adversely affect the health or safety of persons residing or working in the neighborhood of your property, and will not be materially detrimental to the public welfare or injurious to property or improvements in your neighborhood.

Granting the applicant the right to be within the required road setbacks will not adversely affect the public health safety or welfare of the County. Rather it will increase the welfare of the county by facilitating the long-term preservation of this parcel in agricultural use. The tax base of the county will be expanded and its agricultural economy strengthened as the new winery will use 75% Napa County-grown fruit in its authorized production. Further, the new winery will further buttress the long-standing reputation of the county as the premier wine growing and wine making region in the world.

The proposed project has been designed to meet all non-winery setbacks and is setback from the neighboring property to the north as required. The applicants own the adjacent property to the south (Factory Outlets) and the siting and design respect that current use. Finally, the project has been designed to comply will all applicable building codes, environmental health and fire safety codes and requirement.

Cairdean Winery 3125 St. Helena Highway St. Helena, California 94574

RECEIVED

November 30, 2011

DEC 0 6 2011

Mary Doyle, Project Planner
Department of Conservation, Development and Planning
County of Napa
1195 Third Street
Napa, California 94559

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Re: Cairdean Winery Applications #P11-00298 UP and #P11-00299 VAR

3125 St. Helena Highway St. Helena, California

APN 022-070-028

Dear Ms. Doyle:

This letter responds to your October 4, 2011 request for additional information and comments from Kim Withrow, of the Department of Environmental Management.

Planning Department Comments

Disposal of Cave Spoil. Use permit application page 14 states the grading spoils will be disposed [sic] on site however, the plan sheet page UP2 indicated the excess spoils will be hauled off site. Please clarify if the spoils will be disposed on site, if so how and where. Additionally, where will the spoils be stock piled if hauled off site? The environmental impacts of the on-site location or amount of construction truck trips necessary to haul the spoils off site are required to be analyzed, if any.

Response. We are currently evaluating both options you reference in your letter: off site haul and on-site disposal. We would like your environmental review and analysis to include both options. Regarding the on-site disposal option, the two areas where we propose on-site disposal are shown on the attached sheet UP 2. These areas can accommodate up to 14,000 +/- cubic yards of excess spoil. You will note that some of the spoil will be used to fill in an existing reservoir area at the direction of the state water quality control board. We will be seeking any required state permits following county action on our application and approval of the environmental documents.

If a county-approved off-site soil placement option is available at the time of cave construction, we will provide you with its location. A temporary

stockpile will be located at the proposed building footprint in front of the cave.

Improvements to St. Highway 29. In the description of the site improvements, the off-site improvements include construction of acceldecel lanes on southbound St. Helena Highway (Highway 29). However, no details of these lanes were provided. Are these actual lanes? As Highway 29 is a state highway under CalTrans jurisdiction, please provide the documentation or correspondence with CalTrans regarding an encroachment permit and the design or dimensions of the lanes.

Response. The entrance is currently provided with a left turn, acceleration and deceleration lanes. No off site or frontage improvements are proposed. Attached sheet UP 2 has been updated to show the location of existing highway improvements.

Existing Driveway Easement. The proposed improvements to the existing access driveway and the proposed parking location will eliminate two areas of existing parking spaces associated with Vintner's Village (formally St. Helena Outlets) on APN 022-070-025. The existing parking spaces are within the 50 foot wide by 170 foot in length easement that provides access to/from Highway 29 for APN 022-070-025 and APN 022-070-028 (proposed winery). Are these parking spaces being relocated or accommodated elsewhere? It appears there will be a net loss of parking spaces for the Village. Are there any provisions to modify the easement should the parcels ownership change?

Response. Attached please find a copy of the easement as requested. This easement provides access over the subject parcel to the former St. Helena Outlets property. Please note on Exhibit A that the easement is/was granted to the St. Helena Outlets property strictly for ingress and egress, not for parking use. Any use of the easement for parking for the former St. Helena Outlets was not in accord with the provisions of this in easement. Use of the area for parking terminated with the sale of the Outlets. Parking requirements for any current or future use of the former St. Helena Outlets property must be independent of the parking that formerly occurred on the easement. There are no plans to modify the easement language at this time.

4. <u>Project Landscaping</u>. Approximately 27 trees (oak, fir and others) will be removed (page UP2, NOTE: 1 of the application submittal). Will the oak trees be replace and if so, where?

Response. We have provided a schematic landscape plan as part of the application packet. While final plan will be developed following project approval, we are currently anticipating the planting of olives trees to

replace the trees removed from the building footprint. We would point out that several large heritage oak trees are being retained and incorporated into the landscape design. Further, the winery has been designed and scaled to complement but not compete with the heavily wooded hillside area that forms the backdrop for the project.

5. <u>Irrigation Regime</u>. On UP3 of the submittal, there is a 1-acre area labeled "irrigated native landscape". There is no description of the native landscape. What is the existing native landscape? And what is the irrigation? In the Phase 1 water analysis, there is no irrigation currently. The future use is indicated for the 1-acre of new vineyard.

Response. This native vegetation area shown originally on sheet UP 3 was to be irrigated by recycled process water. The area that we propose to irrigate with process wastewater has been relocated in response to comments by Napa County Department of Environmental Management. The relocated area is shown on revised sheets UP 2 and UP 3. As the groundwater intended for use in the winery has been accounted for in the Phase 1 water study, the process wastewater need not be accounted for in that study.

6. Erosion Control Plan (ECP). Please provide an erosion control plan and/or details for the new 1-acre vineyard.

Response. An ECP has been prepared for the proposed 1-acre vineyard. The plan is shown on revised sheet UP2. Since the remainder of the grading for the cave, winery footprint and related on-site improvements will disturb an area greater than one (1) acre, a Storm Water Pollution Prevention Plan (SWPPP) will be submitted following project approval.

7. Winery Setbacks. The proposed project includes a variance for relief from winery setbacks. Regarding the variance application #P11-00299, the application does not indicate the amount of relief you are requesting from the required winery setbacks. Please provide the distance or the amount of relief.

Response. Sheet UP 1 dated July 24, 2011 and submitted with our original application indicates the distance from the proposed winery to St. Helena Highway is approximately 239' from the east property line approximately 289' from the centerline of the state highway. A 600' setback is required. The southern portion of the proposed winery is located approximately 100' from the centerline of the private driveway. According to section 108.104.235 a 300' setback is required from this private driveway. Hence we are seeking relief of approximately 300' from the state highway setback and approximately 200' from the private driveway setback.

Department of Environmental Management Comments

1. Winery Employees. The use permit application proposes 10 or fewer employees (4 full time and 6 part time) where the septic feasibility report uses 4 full time, 6 part time and 6 harvest employees as a basis to determine domestic septic flows. The applicant shall clarify the number of employees so the two documents are equivalent.

Response. We have corrected the inconsistency between the application and the septic feasibility report. The total number of employees shown on revised attached page 7 of 25 is 14: 4 FT, 6 PT & 4 harvest employees.

2. Water System Feasibility. Because the total number of proposed uses (14 employees and 25 visitors) exceeds 25 for at least 6 months of the year, the water supply and related components serving this facility will have to comply with the California Safe Drinking Water Act and Related Laws.

Response. We have attached the completed water system feasibility reports, prepared by Riechers Spence Associates as requested.

3. Separation Between Storm water Detention and Wastewater Disposal.

Sheet UP 3 included with the use permit application includes a Stormtech Infiltration Chamber system for storm water retention to be constructed adjacent to the subsurface drip system. Napa County Sewage Ordinance, Section 13.28.040 specifies separation distance of 50' between underground drainage system with non water tight piping and the proposed waste water dispersal field. The plans must be modified to provide the minimum separation distance required by the Napa County Code

Response. We have revised UP 3 to conform to the separation requirements of Section 13.28.040 of the Napa County Code.

4. Commercial Kitchen. The architectural plans do not show an area for the preparation and/or storage of food proposed for service to daily tasting visitors. The applicant must clarify where and by whom the proposed food will be prepared and stored for daily tasting visitors. The proposed commercial kitchen must be shown on the architectural plan.

Response. No on-site commercial kitchen is proposed.

5. <u>Location of Off-Site Septic Systems</u>. Documentation must be submitted locating all septic systems within 1500' upgradient of the proposed cave.

<u>Response.</u> Appendix 5 of the septic feasibility report includes an exhibit showing setbacks from any upgradient septic systems to the proposed cave.

6. Solid Waste/Recycling Storage. Adequate area must be provided for solid waste and recycling storage prior to pickup by the local solid waster hauler. The applicant must refer to the solid water enclosure document for guidance on determining area required and submit a revised site plan showing the size and construction of the solid waste and recycling area. The applicant may want to consult with the local solid waste hauler for aid in designing and locating the enclosure.

Response. We have revised the architectural plans (sheets A1.2.1 & A1.2.2) to show the location of the solid waste/recycling enclosure and the pick up area. We have confirmed these specifications with Upper Valley Disposal Service (UVDS). Please see attached letter from UVDS.

We believe that with this letter, revised plans, application and the water feasibility report our application is now complete for further processing and the completion of environmental review.

We look forward to working with you throughout the remainder of the application process.

Star null.

Sincerely,

Edwin and Stacia Williams

Ger Monto

CC: Juancarlos Fernandez, Signum Architecture
Hugh Linn, Riechers Spence Associates
Jeffrey Redding AICP

Improvements, cont.			
Total on-site parking spaces:	N/A existing	15proposed	
Loading areas:	N/A existing	1proposed	
Fire Resistivity (check one; if not checked, Fire M Type I FR Type II 1 Hr Type IV H.T. (Heavy	Type II N (non-rated) Type III 1	✓ Type V (non-rated)	
Is the project located in an Urban/Wildland Inter	face area? Yes	No	
Total land area to be disturbed by project (includ	e structures, roads, septic areas, landscaping,	etc): 1 acre (42,400 s.f.) nic sp	oils acre
Employment and Hours of Oper	ration	6	
Days of operation:	N/A existing	SunSat.	proposed
Hours of operation:	N/A existing	7:30 a.m6:00 p.r	n. proposed
Anticipated number of employee shifts:	N/A existing	1	proposed
Anticipated shift hours:	N/A existing	same as above	proposed
	ter than 25 (specify number)		
Alternately, you may identify a specific number of	r on-site employees:		
other (specify number) 14 per septic		IENT & PLANNING DEPT.	DEVELOPM

DEC 0 8 2011

BECEINED





November 4, 2011

Cairdean Vineyards 3125 N St. Helena Hwy St Helena, Ca 94575 Facsimile 707-963-8528

Re: Cairdean Vineyards Solid Waste Enclosure

Dear Juan Carlos,

Upper Valley Disposal Service has received the proposed Cairdean Vineyards solid waste enclosure and access plan. We have reviewed the enclosure location and approve. It is understood that on scheduled pick-ups, the owner of Cairdean Vineyards will forklift the container to the agreed upon area outside the enclosure for our front load trucks to service.

Please let us know if you have any questions or concerns, we would be happy to go over them with you.

Sincerely,

David Woods

Upper Valley Disposal Service

and work

cc:Cairdean Vineyards/Williams Facsimile 707-968-5483

DW/zn

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DEC 0 6 2011

NAPA 66: CONSERVATION BEVELOPMENT & PLANNING DEPT.

Commercial • Residential • Industrial • Composting P.O. Box 382, 1285 Whitehall Ln.

Received Time Nov. 4. 2011 11:17AM No. 4248-Helena, CA 94574

J. REDDING AICP

2423 RENFREW ST. NAPA, CA 94558 PHONE (707) 255-7375 • FAX (707) 255-7275 • JREDDINGAICP@COMCAST.NET

February 20, 2012

Mary Doyle, Project Planner Department of Conservation, Development and Planning County of Napa 1195 Third Street, room 210 Napa, California 94559

Re:

Cairdean Winery Application #P11-00298-UP and P-11-00299-VAR 3125 St. Helena Highway St. Helena, California

APN 022-070-028

Dear Ms. Doyle:

I am enclosing copies of a revised site plan that addresses parking and circulation issues relative to the proposed Cairdean Winery, the existing easement and the former Vintners Village outlets which is adjacent to the proposed winery. We very much appreciate the direction that you provided in December as a possible solution to the issues that you raised with the clients. In addition to the proposed site plan, we are enclosing a revised landscaping plan as well as additional copies of the architectural drawings prepared by Signum Architecture. These updated drawings should replace the drawings that are currently on file. Please note for your files that the number of parking spaces shown in our original application has changed from 15 to 14, including one (1) accessible van space. Winery coverage is 61,221 s.f., or 2.8% of the parcel.

We believe with this letter and the revised plans together with the wastewater feasibility report we provide to you on December 6, 2011 that our application is now complete.

Please let us know when any project revision statement is ready for review and when you anticipate our project will be calendared for public hearing.

Thanks for all your assistance.

Sincerely,

Ed and Stacia Williams CC:

Hugh Linn Riechers Spence Associates Juancarlos Fernandez, Signum Architecture RECEIVED

DEVELOPMENT & PLANNING DEPEL



J. REDDING AICP

2423 RENFREW ST. NAPA, CA 94558 PHONE (707) 255-7375 • FAX (707) 255-7275 • JREDDINGAICP@COMCAST.NET

April 4, 2012

Kim Withrow, Environmental Health Specialist Department of Environmental Management County of Napa 1195 Third Street, room 101 Napa, California 94559

Re:

Application # P11-00298-UP Cairdean Vineyards, 3125 St. Helena Highway St.

Helena, California APN 022-070-028

Dear Ms. Withrow:

This letter is in response to your March 28, 2012 memorandum and your recent phone with Hugh Linn in which you clarified your department's requirements relating to the proposed food service for the Cairdean Winery. Food service at approved marketing events will be catered using an off-site catering service. This service will provide full responsibility for food preparation and storage. Any food served as part of the approved tours and tasting program will only be pre-prepared foods. The area within the winery currently designated as the employee break room will be fitted with approved, commercial-grade appliances, including a refrigerator, ice maker, hand sink and three compartment sink; no actual food preparation will take place within the winery unless and until approval is received from your office.

If this clarification is sufficient would you please advise Mary Doyle, our project planner that the information that you requested on March 28, 2012 has been received and that our application is now complete as far as your department is concerned.

As always, we appreciate your assistance on our behalf.

Sincerely,

leffrey Redding for

Cairdean Winery

Mary Doyle, project planner
Ed and Stacia Williams

Hugh Linn, Riechers Spence Associates
Juancarlos Fernandez, Signum Architecture

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APR 04 2012

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DEVELOPMENT & PLANNING DEPT.



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APR 0 4 2012

NAPA CO. CONSERVATION

DEVELOPMENT & PLANNING DEPT.

#4111016.0 April 4, 2012

Mary Doyle Napa County Planning Department 1195 Third Street, Suite 210 Napa, CA 94559

RE:

Cairdean Winery (#P11-00298 UP and #P11-00299 VAR)

Excavation Truck Trip Generation

In response to your request, RSA has calculated the trip generation for off hauling spoils proposed under the Cairdean Winery Use Permit.

Based on our experience with winery construction, we anticipate the earthwork will occur in two phases. The first phase will be to complete mass grading for the winery structures and cave portals over approximately two months. During this excavation phase, materials will be generated quickly and off hauled as it is generated.

The cave and portal construction will generate approximately 7,400 cubic yards (CY.) Based on 20 working days per month and a haul load of 12 CY, there will be 16 loads per day resulting in 32 vehicle trips. Over an eight hour day, this yields four trips per hour.

The second phase will be to drill the winery caves, over approximately nine months. During this phase material will be generated slowly and will require stockpiling for off haul. We have assumed one hauling day for each five days of cave drilling.

The drilling of the wine cave will generate approximately 6,100 CY. Spoils excavated from the wine cave will be stockpiled until sufficient quantity is available for efficient transport. Assuming that hauling occurs one day per week for nine months, there will be approximately 14 loads or 28 trips per day. Similar to the winery, there would be approximately four trips per hour.

Please find attached supporting calculations and designated areas available on site for temporary stockpiling.

rsacivil.com

1515 Fourth Street, Napa, CA 94559 Tel: 707.252.3301 Fax: 707.2524966



If you have any questions or need additional information, please do not hesitate to contact me.

Sincerely,

Bruce Fenton, PE, MBA Project Engineer

cc: Edwin & Stacia Williams

#4111016.0 CAIRDEAN WINERY - Off Site Spoils 4/2/2012

	Cut	Fill	Spoil
Cave	6,122		
Winery	7,734		
Parking		348	
Total	13.856	348	13,508

Assuming that the fill for Parking is from the winery the spoils generated are:

WINERY

7,386

CAVE

6,122

WINERY excavation duration:	2 months
Truck load capacity:	12 cubic yards
Loads per working day:	16
Trips per working day:	32
Trips per hour (8 hour day):	4
Total number of trips:	1,231

CAVE excavation duration:	9 months
Truck load capacity:	12 cubic yards
Haul days per week:	1
Loads per haul day:	14
Trips per haul day:	28
Trips per hour (8 hour day):	4
Total number of trips:	1,020









