

# H&L Winery Project Statement

**Owner/Applicant:** Trefethen Family Vineyards, Ltd.  
John Trefethen  
1160 Oak Knoll  
Napa, California 94558

**Representative:** Rob Anglin  
1455 First Street, Suite 217  
Napa, California 94559  
707/927-4274

**Property Location:** 1216 Oak Knoll Avenue (APN 036-150-054)<sup>1</sup>

**Zoning:** AP (Agricultural Preserve)

**General Plan:** AR (Agricultural Resource)

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**CEQA:** The Applicant has designed the project to qualify for Napa County's categorical exemption from CEQA for small wineries.<sup>2</sup> The project site is not on any of the lists of hazardous waste sites enumerated under Government Code §65962.5.

**REQUEST:** This application seeks use permit approval to: 1) establish a 30,000 gallon per year winery; 2) construct a 4,496 square foot winery building; 3) establish 4 employees; 4) construct 14 parking spaces; 5) establish by-appointment tours and tastings with a maximum of 20 persons per day; 6) establish an annual marketing plan with 10 events for a maximum of 30 guests per event and one event with a maximum of 100 guests; 7) install a new wastewater treatment system for domestic wastewater; 8) connect to an existing wastewater treatment system on an adjacent parcel for process wastewater; 9) construct a left turn lane improvement from the winery's access onto Oak Knoll Avenue; and 10) improve existing vineyard roads to meet Napa County Road and Street Standards for wineries.

**Setting:** The project site is a 41.15 acre parcel located on the north side of Oak Knoll Road near that road's intersection with Big Ranch Road. The site has frontage on Big Ranch Road and deeded access to Oak Knoll Avenue through other parcels. The project site's topography is flat, and the parcel has been previously developed with vineyard. The approved Christina Vineyards winery is located on an adjacent parcel. Trefethen Vineyards, Manterra Winery, and Monticello Vineyards also are in the project's vicinity.

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<sup>1</sup> A recently approved lot line adjustment (W11-00218) resulted in the project site's current configuration and will necessitate a new APN in the near future.

<sup>2</sup> Napa County's Local Procedures for Implementing the California Environmental Quality Act, Appendix B, #10.

## H&L Winery Project Statement

**Winery Square Footage:** 5,000 square feet (+/- 4,496 square foot building and +/- 504 square foot crush pad)

**Production Capacity:** 30,000 gallons

**Visitation:** Tours and tastings by prior appointment for up to 20 persons per day for an average of 120 persons per week. The proposed winery includes on-premise wine consumption consistent with Assembly Bill 2004 (Evans) and the Napa County Planning Director's July 17, 2008 memo, "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises." All wine consumption would be limited to wine purchased on-site.

**Marketing:** The following includes all marketing events proposed for the H&L Winery:

- a. Private Promotional tastings and meals  
Frequency: 10  
Attendees: 30 maximum  
Time of day: 11:00 a.m. to 11:00 p.m.\*
- b. Auction Napa Valley, Premier Napa Valley, or similar event  
Frequency: 1 per year  
Attendees: 100 maximum  
Time of day: 11:00 a.m. to 11:00 p.m.\*

\*Approximately four hours per event depending on morning or evening schedule.

**Number of Employees:** 4

**Days and Hours of Operation:** 6:00 a.m. to 6:00 p.m. daily (excluding marketing events)

**Parking:** 14 spaces. Parking for 30-person marketing events will occur in event parking area shown on the enclosed site plan. Parking for the 100-person marketing event will occur in the event parking area and in vineyard rows with no blockage of the access road.

**Parcel Size:** 41.15 acres

**Accessory/Production Ratio:** 35%

**Winery Coverage:** 2.2 acres (95,832 square feet)

## H&L Winery Project Statement

**Winery Road Setbacks:** The winery structure is approximately 1,250 feet from the centerline of Oak Knoll Avenue and approximately 1,350 feet from Big Ranch Road (300 feet is required).

### **Adjacent Zoning/Land Use**

North:

AR General Plan designation, AP zoning – Vineyard.

South:

AR General Plan designation, AP zoning – Vineyard, residential, and permitted winery

East:

AR General Plan designation, AP zoning – Vineyard and residential.

West:

AR General Plan designation, AP zoning – Vineyard and residential.

### **Nearby Permitted Wineries (within 2 miles of project site)**

Christina Vineyards  
Oak Knoll Avenue

Trefethen Vineyards  
Oak Knoll Avenue

Manterra Vineyards  
Big Ranch Road

**Fire Protection and Access:** Driveway and turnaround areas meet or exceed the Napa County Road and Streets Standards and Fire Department standards. The building will be provided with automatic fire suppression sprinklers. Water will be available from on-site tanks.

**Traffic:** As shown on the traffic information / trip generation sheet, the project would generate an average of only 24.2 daily weekday trips with up to 27.8 trips on a typical Saturday during crush. In addition to the Winery Traffic Information / Trip Generation Sheet enclosed as part of this application, the applicant has provided supplemental traffic information regarding existing winery and farming traffic on the project's access road. Lastly, the applicant has included a preliminary design for a left turn lane improvement from the project's access onto Oak Knoll Avenue.

**Landscaping/Lighting:** Landscaping will be minimal and in substantial conformance with the landscaping plan included with this application. Lighting will be directed downward, shielded, and only to the extent necessary for safety.

**Signs:** No winery signs are included with this application.



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file No P12-00272

## Napa County Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417

web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

### Use Permit Application

*To be completed by Planning staff...*

Application Type: Minor Modification Use Permit

Date Submitted: 8-16-12 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: Use permit for a new winery 1) 30,000 gal/yr ; 4,496 sq. ft. building;  
4 employees; 14 parking spaces; tours/tastings by appt for 20 persons/day;  
marketing plan; new domestic wastewater; connect to existing off-site  
ponds for process waste; new left-turn lane on Oak Knoll

\*Application Fee Deposit: \$5000.00 Receipt No. 92294 Received by: ST Date: 8.16.12

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

*To be completed by applicant...*

Project Name: H&L Winery

Assessor's Parcel No: Parcel 4 W11-00218 36-150-054 Existing Parcel Size: 41.15 ac.

Site Address/Location: Oak Knoll Avenue Napa CA 94558  
No. Street City State Zip

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

Property Owner: Trefethen Family Vineyards, Ltd. (John Trefethen)

Mailing Address: 1160 Oak Knoll Avenue Napa CA 94558  
No. Street City State Zip

Telephone No(\_\_\_\_) \_\_\_\_\_ E-Mail: \_\_\_\_\_

Applicant (if other than property owner): \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No(\_\_\_\_) \_\_\_\_\_ E-Mail: \_\_\_\_\_

Representative (if applicable): Rob Anglin

Mailing Address: 1455 First Street, Suite 217 Napa CA 94559  
No. Street City State Zip

Telephone No(707) 927 4280 E-Mail: anglin@htralaw.com

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## Use Permit Information Sheet

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### Use

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

See Enclosed Project Statement

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

District \_\_\_\_\_

Regional \_\_\_\_\_

State CA ABC

Federal TTB

### Improvements

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

See Enclosed Project Statement

Improvements, cont.

Total on-site parking spaces: 

N/Aexisting14proposed

Loading areas: 

N/Aexistingproposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

☐ Type I FR

☐ Type II 1 Hr

☐ Type II N (non-rated)

☐ Type III 1 Hr

☐ Type III N

☐ Type IV H.T. (Heavy Timber)

☐ Type V 1 Hr.

☐ Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area?

☐ Yes

☒ No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): \_\_\_\_\_ acres

Employment and Hours of Operation

Days of operation: 

N/Aexisting7proposed

Hours of operation: 

N/Aexisting6 am-6 pmproposed

Anticipated number of employee shifts: 

N/Aexisting1proposed

Anticipated shift hours: 

N/Aexisting8proposed

Maximum Number of on-site employees:

☐ 10 or fewer

☐ 11-25

☐ greater than 25 (specify number) \_\_\_\_\_

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

☒ other (specify number) 4\_\_\_\_\_

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## Certification and Indemnification

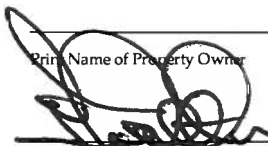
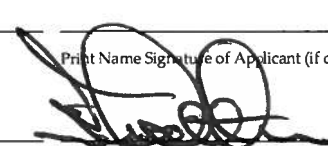
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Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information 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.

 Print Name of Property Owner	 Print Name Signature of Applicant (if different)	
Signature of Property Owner	Date	Signature of Applicant
		Date

8-14-12

## 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" 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: N/A gal/y Per permit No: N/A Permit date: N/A

Current maximum actual production: N/A gal/y For what year? N/A

Proposed production capacity: 30,000 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>N/A</u> existing	<u>20</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>N/A</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>M-Sun, 10 am-6 pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>N/A</u> existing	<u>6 am-6 pm</u> proposed

<sup>1</sup> 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.

<sup>2</sup> 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.)

See Enclosed Project Statement

## **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 for marketing events. All proposed food service will be provided by licensed caterers.

## 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>N/A</u> sq. ft.	<u>N/A</u> acres
Proposed	<u>95,832</u> sq. ft.	<u>2.2</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>95,832</u> sq. ft.	<u>2.2</u> acres	<u>5.3</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>N/A</u> sq. ft.	Proposed	<u>3,693</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>N/A</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>1,207</u> sq. ft.	<u>35.4</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>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>504</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.

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## Initial Statement of Grape Source

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



Owner's Signature

8-14-12

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.

Proposed source of water  
(e.g., spring, well, mutual water company, city, district, etc.):

Name of proposed water supplier  
(if water company, city, district):

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system:

Type of emergency water storage facility if applicable  
(e.g., tank, reservoir, swimming pool, etc.):

Domestic

well

N/A

☐ Yes ☒ No

N/A gallons per day (gal/d)

well

120 gal/d

150 gal/m

30,000-50,000 gal

Emergency

well

N/A

☐ Yes ☒ No

well

1000 gal/d

150 gal/m

30,000-50,000 gal

### Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

Name of disposal agency  
(if sewage district, city, community system):

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:

Domestic

sewage

leachfield

N/A

☐ Yes ☒ No

N/A gal/d

270 gal/d

270 gal/d

Other

process

ponds

N/A

☐ Yes ☒ No

N/A gal/d

1,500 gal/d

16,000 gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the attached guidelines.

### Hazardous and/or Toxic Materials

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):

Any spoils will be disposed on site

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>4</u>	x 3.05 one-way trips per employee	=	<u>12.2</u>	daily trips.
Number of PT employees: <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of weekday visitors: <u>15</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>11.5</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>0.5</u>	daily trips.
<b>Total</b>		=	<u>24.2</u>	<b>daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>8.6</u>	<b>PM peak trips.</b>

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u>	x 3.05 one-way trips per employee	=	<u>12.2</u>	daily trips.
Number of PT employees (on Saturdays): <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14.3</u>	daily trips.
<b>Total</b>		=	<u>26.5</u>	<b>daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>12.2</u>	<b>PM peak trips.</b>

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u>	x 3.05 one-way trips per employee	=	<u>12.2</u>	daily trips.
Number of PT employees (during crush): <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14.3</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>.5</u>	daily trips.
Avg. annual tons of grape on-haul: <u>60</u>	/ 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>0.8</u>	daily trips.
<b>Total</b>		=	<u>27.8</u>	<b>daily trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>4</u>	x 2 one-way trips per staff person	=	<u>8</u>	trips.
Number of visitors (largest event): <u>30</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>21.4</u>	trips.
Number of special event truck trips (largest event): <u>4</u>	x 2 one-way trips	=	<u>8</u>	trips.

<sup>3</sup> Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

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

Note: This trip generation estimate is for the proposed H & L Winery only. See attached spreadsheet for additional information related to other users of the existing driveway.

## Supplemental Traffic Information for Existing Driveway

### Average Weekday During Crush

Category	People per Day	People per Vehicle	Vehicles per Day	Trips per Vehicle	Peak Rate	Peak Trips	Non-Peak Rate	Non-Peak Trips	Total Daily Trips
Winery FT Employees	39	1.05	37.1	3.2	31%	37.1	69%	81.7	118.9
Winery PT Employees	7	1.05	6.7	2	50%	6.7	50%	6.7	13.3
Vineyard Employees	60	3	20	2	50%	20.0	50%	20.0	40.0
Event Staff	0	1.05	0	2	50%	0.0	50%	0.0	0.0
Tours and Tastings	250	2.6	96.2	2	38%	73.1	62%	119.2	192.3
Marketing Events	0	2.6	0	2	0%	0.0	100%	0.0	0.0
Residence	n/a	n/a	5	2	10%	1.0	90%	9.0	10.0
Grape Deliveries In / Out	n/a	n/a	n/a	2	0%	0.0	100%	12.2	12.2
Winery Deliveries	n/a	n/a	4.5	2	38%	3.4	62%	5.6	9.0
Grand Total	356					142		255	396

This supplemental information about the existing users and estimated traffic trips associated with the existing driveway that will be utilized by the proposed H & L Winery is being provided for general reference. See Winery Traffic Information / Trip Generation Sheet for additional trips that will be associated with the proposed H & L Winery.

## Weekday Traffic Trip Generation Assumptions

Number of People per Vehicle:		
Winery Employees	1.05 persons per vehicle	Napa County Winery Traffic Generation Characteristics
Vineyard Employees	3 persons per vehicle	Per Applicant
Event Staff	1.05 persons per vehicle	Napa County Winery Traffic Generation Characteristics
Tours and Tastings	2.6 persons per vehicle	Napa County Winery Traffic Generation Characteristics
Marketing Events	2.6 persons per vehicle	Napa County Winery Traffic Generation Characteristics
Trips per Vehicle & Peak vs Non-Peak:		
FT Employees	3.2 trips per vehicle, 1 peak	Napa County Winery Traffic Generation Characteristics
PT Employees & Event Staff	2 trips per vehicle, 1 peak	Napa County Winery Traffic Generation Characteristics
Tours and Tastings	2 trips per vehicle, 38% peak	Napa County Winery Traffic Generation Characteristics
Marketing Events	2 trips per vehicle, 0% peak	Per use permit events scheduled during non-peak hours
Residence	10 trips per day, 10% peak	Institute of Traffic Engineers - Trip Generation, 8th Edition
Deliveries:		
Grape Offhaul Deliveries	600 tons, 12 ton avg load, 36 days	Per Applicant
Grape Import Deliveries	2025 tons, 12 ton avg load, 36 days	Per Applicant
General Deliveries	2.27 trips per year per 1,000 gallons	Napa County Winery Traffic Generation Characteristics
Visitor Counts and Marketing Event Characteristics:		
Tours and Tastings	250 per day	Per Applicant



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A Commitment to Service

**Department of Public Works**

1195 Third Street, Suite 201  
Napa, CA 94559-3092  
[www.co.napa.ca.us/publicworks](http://www.co.napa.ca.us/publicworks)

Main: (707) 253-4351  
Fax: (707) 253-4627

**Donald G. Ridenhour, P.E.**  
Director

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

**Introduction:** As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

### **Step #1:**

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

**Step #2:** Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

### ***Parcel Location Factors***

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

<u>Valley Floor</u>	<u>1.0 acre feet per acre per year</u>
Mountain Areas	0.5 acre feet per acre per year
MST Groundwater Deficient Area	0.3 acre feet per acre per year

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
036-150-054 (New APN pending)	41.15	1.0	41.15 acre-feet per year



**Step #3:**

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

**EXISTING USE:****PROPOSED USE:**

Residential	<u>0</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>0</u> af/yr
Commercial	<u>0</u> af/yr
Vineyard*	<u>0</u> af/yr
Other Agriculture	<u>0</u> af/yr
Landscaping	<u>0</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

Residential	<u>0</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>0.8</u> af/yr
Commercial	<u>0</u> f/yr
Vineyard*	<u>0</u> af/yr
Other Agriculture	<u>0</u> af/yr
Landscaping	<u>0</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

**TOTAL:** 0 af/yr  
0 gallons\*\*

**TOTAL:** 0.8 af/yr **TOTAL:**  
**TOTAL:** 261,000 gallons\*\*

Is the proposed use less than the existing usage? ☒ Yes ☐ No ☐ Equal

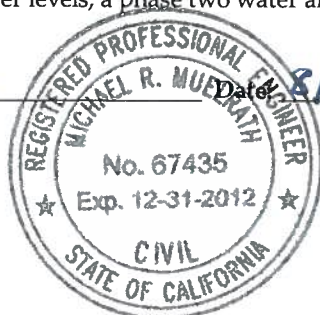
**Step #4:**

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage if other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

According to the property owner all vineyard irrigation comes from the existing irrigation reservoirs located on APN 036-140-056 and Parcel 2 per LLA W11-00218. The reservoir is filled from a pumping station in Dry Creek that is operated under State Water Resources Control Board Application 24693A (License 13040).

**Conclusion:** Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: Michael R. Muehlath



Date: 8/3/2012

Phone: (707) 320-4968

## 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) <b>H&amp;L Winery</b>																																		
BUSINESS SITE ADDRESS <b>1216 Oak Knoll Avenue</b>																																		
BUSINESS SITE CITY <b>Napa</b>																				104					CA					ZIP CODE <b>94558</b>				
CONTACT NAME <b>John Trefethen</b>																				106					PHONE <b>866/895-7696</b>					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....	
<b>A. HAZARDOUS MATERIALS</b> 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>B. REGULATED SUBSTANCES</b> 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.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> 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)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> 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
<b>E. HAZARDOUS WASTE</b> 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)