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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:*

Remodel of existing 20,000 gpy winery and add new tasting room structure with commercial kitchen; expand Winery Marketing Plan; approve expanded sanitary wastewater system; recognize municipal portable water source purveyor; approve landscape plan for 5.98 ac. parcel; merge existing 62.35 ac. winery parcel with smaller 5.98 ac. parcel.

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

District N/A Regional RWQCB  
State ABC; CA Fish & Game Federal BATE

### IMPROVEMENTS

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

See attached Project Statement for details.

## Improvements, cont.

Total on-site parking spaces: 8 existing 25 proposed

Loading areas: 1 existing 1 proposed

Fire Resistivity (check one, if not checked, Fire Marshall 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.) 154,398 acres

## Employment and Hours of Operation

Days of operation: 7 / week existing No Change proposed

Hours of operation: 7 am – 6 pm existing No Change proposed

Anticipated number of employee shifts: 2 full & 3 part existing (1) 8 full & 2 part proposed

Anticipated shift hours: 7 am – 6 pm existing No Change proposed

Maximum Number of on-site employees:

☒ 10 or fewer ☐ 11 – 24 ☐ 25 or greater (specify number) \_\_\_\_\_

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

☐ other (specify number) \_\_\_\_\_

## Supplemental Application for Winery Uses

### Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting – Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting – By Appointment	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

### Production Capacity\*

Please Identify the winery's...

Existing production capacity: 20,000 gal/y Per Permit No: 021130-UP Permit Date: 03-19-2003

Current maximum actual production: <20,000 gal/y For what year? 2011

Proposed production capacity: No Change 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>50/wk</u> existing	<u>32/day</u> proposed	<i>SHE SEEMS TO BE INCLUDING MARKETING #S HERE. SEE APPROVED SCOPE FOR ALLOWED TEXT &amp; MARKETING</i>
Average daily tours and tastings visitation <sup>1</sup> :	<u>40/wk</u> existing	<u>40/day</u> proposed	
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10am - 4:30pm</u> existing	<u>10am - 6pm</u> proposed	
Non-harvest Production hours <sup>2</sup> :	<u>7am - 6pm</u> existing	<u>No Change</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.)*

Private tours and tastings: 4 per day with maximum 32 persons.

Food and Wine Parings: 4 per month with maximum 24 persons.

Wine Club Events: 4 per year with maximum 50 persons.

Larger Auction related events: 3 per year with maximum 75 persons.

Wine tastings will be held primarily in the new wine tasting structure, with a smaller area for industry tastings in the existing remodeled winery. Hours for events are 10:00 a.m. until 10:00 p.m., with tours/tastings held between 10:00 a.m. and 6:00 p.m.

## **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 served with wine will be provided by both catered services (licensed in Napa County) or from the proposed commercial kitchen in the proposed new tasting structure. A maximum of 4 food and wine paring events will be held each month, with a maximum of 24 persons attending any single event.

The Applicant requests the ability to serve food with wine tastings, per the Napa County Ordinance.

Applicant also requests approval for on-site wine consumption (the "Picnic" Ordinance) as provided for in Assembly Bill 2004 Evans Bill.

## Winery Coverage and Accessory/Production Ratio

**Winery Development Area.** Consistent with the definition at "a." at page 11, and with the marked-up side 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>45,000</u> sq. ft.	<u>1.03</u> acres
Proposed	<u>44,304</u> sq. ft.	<u>1.2</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>44,304</u> sq. ft.	<u>1.2</u> Acres	<u>1.5</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

Existing	<u>14,002</u> sq. ft.	Proposed	<u>14,214</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>750</u> sq. ft.	<u>10</u> % of production facility
Proposed	<u>2,214</u> sq. ft.	<u>15.6</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)    **Caves not yet built.**

Please identify the winery's...

Cave area	Existing: <u>6,000</u> sq. ft.	Proposed: <u>No Change</u> sq. ft.
Covered crush pad area	Existing: <u>3,012</u> sq. ft.	Proposed: <u>1,584</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>0</u> sq. ft.

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## Water Supply/Waste Disposal Information Sheet

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### Water Supply

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

#### Domestic

Wells and Mutual  
Water Co.

#### Emergency

Wells and Mutual  
Water Co.

Name of Proposed Water Supplier  
(if water company, city, district):

Howell Mountain

Howell Mountain

Is annexation needed?

Yes ☐ No ☐

Yes ☐ No ☐

Current Water Use:

25,441 gallons per day (gal/d)

Current water source:

Municipal Co.

Municipal Co.

Anticipated future water demand

26,512 gal/d

Municipal Co.

Water availability (in gallons/minute):  
gal/m

unlimited gal/m

Per CDF

Capacity of water storage system:

60,000 gal

60,000 gal

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

N/A

### Liquid Waste

#### Domestic

#### Other

Type of Waste:

Sewage

N/A

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

On-Site  
Septic

N/A

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):

1,449 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):

1,590 gal/d

N/A gal/d

Future waste disposal capacity:

1,590 gal/d

N/A gal/d

### Solid Waste and Recycling Storage and Disposal

*Please include location and size of solid waste and recycling storage on site plans in accordance with the guidelines available at [www.countyofnapa.org/dem](http://www.countyofnapa.org/dem).*

### Hazardous and/or Toxic Materials

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

### Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>8</u>	x 3.05 one-way trips per employee	=	<u>24</u>	daily trips.
Number of PT employees: <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>40<sup>31</sup></u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>31</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily <sup>3</sup>	x 2 one-way trips	=	<u>1</u>	daily trips.
Total		=	<u>60</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck trips x .38)		=	<u>19</u>	PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>8</u>	x 3.05 one-way trips per employee	=	<u>24</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>40<sup>31</sup></u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>31</u>	daily trips.
Total		=	<u>57</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor trips x .57)		=	<u>63</u>	PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>8</u>	x 3.05 one-way trips per employee	=	<u>24</u>	daily trips.
Number of PT employees (during crush): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>40</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>31</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily	x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>0</u>	/ 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>0</u>	daily trips
Total		=	<u>60</u>	daily trips.

### Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>10</u>	x 2 one-way trips per staff person	=	<u>20</u>	trips.
Number of visitors (largest event): <u>75</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>54</u>	trips.
Number of special event truck trips (largest event): <u>3</u>	x 2 one-way trips	=	<u>6</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> Assume 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).



## **REVISION OF SEPTEMBER 12, 2012**

### **PROJECT STATEMENT FOR WHITE COTTAGE RANCH WINERY CUP MAJOR MOD**

**APN 018-120-033 and APN 024-111-009  
Use Permit # 021130-UP**

This is a project revision statement request for a Major Modification to the use permit for an existing winery, White Cottage Ranch Winery, located at 501 White Cottage Road North, Angwin, CA. The existing winery consists of a single winery structure on a 62.35-acre parcel, which was approved on March 19, 2003. In addition to the existing winery structure, there are just under 30 acres of vineyards. The previous owners, Dennis and Adele Johns, sold the winery to Mr. and Mrs. Stephen Adams and the Adams are the owner/applicant for this winery use permit modification request.

The approved winery is a 20,000-gallon per year facility and there is no request for expansion of the production level at this time. In addition, the project approved a 4,992-sq. ft. winery building; a 3,012-sq. ft. covered work area; and 6,000 sq. ft. of winery caves for barrel storage. The winery is an existing structure, as is the crush pad; however, the wine caves have not yet been constructed. The winery access road is a paved over road that had existed within the creek setback, prior to the adoption of the *Napa County Conservation Regulations* and which existed prior to the Stream Setback Ordinance Initiatives of 2002/2003. A road exception request was approved by Napa County Public Works to utilize the existing road for winery access, especially since the access was via a small parcel which was not owned by the previous applicant and was not part of the lands devoted to the winery use permit. This smaller adjacent parcel has since been acquired by the present owners, who propose to merge it with the larger parcel containing the winery.

The original marketing plan for this winery was extremely limited because the previous owners preferred to sell their wines direct to consumers and wine club members, as opposed to focusing on direct marketing at the winery. Changes in the economics of the wine industry, as well as the preferences of a new owner, have translated into the new owners wishing to establish a reasonable level of marketing for the promotion of their wines. Thus, the proposal as follows is for a new tasting room with commercial kitchen and a somewhat expanded marketing plan.

The existing marketing plan is as follows:

Tours & Tastings: Average of 40 persons per week, maximum of 10 persons per tour  
Food & Wine Pairing Events: 12 events per year with a maximum of 24 persons at each  
Larger auction-related Events: 2 per year with a maximum of 100 persons at each

The present owners have recently acquired the smaller 5.98-acre parcel that otherwise separated the 62.35-acre winery parcel from the intersection of White Cottage Road North and College Avenue. They wish to landscape this area as an enhanced entry to the winery. To that end, the application requests a merger of the two parcels for one parcel of 68.33 acres. The access for the winery does not change, but the winery access road does.

#### The Proposal and Requests of the Application

The request is to provide the facilities for an enhanced winery visit and wine marketing experience for White Cottage Ranch Winery. This involves the following:

- (1) Request approval for a new 2,171-sq. ft. wine tasting structure
- (2) Request approval for an expanded sanitary wastewater system for same
- (3) Request approval for a realignment of the winery access road, as depicted, to be located completely outside the creek setback
- (4) Request approval of a condition of approval for merging the two parcels into one
- (5) Request approval of improvements to the existing Production Winery, including reconfigured access; enclosure of an existing covered crush pad area to become an interior barrel storage area; the addition of a new 1,584-sq. ft. outdoor work area and covered crush pad area on the west side of the existing winery building
- (6) Request approval for the addition of 17 new parking spaces, two of those spaces to be ADA-accessible, for a new total of 25 parking spaces on-site.
- (7) Request approval of a new landscape plan for the smaller 5.98-acre parcel
- (8) Request approval of an expanded Winery Marketing Plan (see description herein)
- (9) Request approval of a commercial kitchen in the new wine tasting structure✓
- (10) Request recognition of Howell Mountain Municipal Water District as provider of the potable water for tasting room and for fire protection (only)
- (11) Approval of revised hours of operation for winery, tours/tastings, marketing events
- (12) Recognition of changes to employee numbers, from an existing 6 full-time and 3 part-time in approved use permit, to 8 full-time and 2 part-time employees
- (13) Request approval of the ability to serve light fare food at wine tastings

- (14) Request approval of the Evans A.B. 2004 Bill ("Picnic" Ordinance) for on-site consumption of alcohol.

The application does not require a road exception, since the two portions of the road that do not meet the standard were already approved as part of the 2003 winery use permit. An exception to the *Napa County Conservation Regulations* is not required because the new winery access road meets all the road standards of Napa County.

#### Existing Conditions

The winery is an existing production facility approved by Use Permit #2130-UP on March 19, 2003. It is located on a 62.35-acre parcel in the Howell Mountain/Angwin Area. In addition to the existing winery structure, the parcel has slightly less than 48 acres of producing vineyards, which are utilized to make estate-grown wines for the White Cottage Ranch Winery brand. The parcel has an approved Timber Harvest Plan.

The General Plan Land Use Element designation for these parcels is AWOS (Agriculture, Watershed and Open Space). The zoning is AW (Agricultural Watershed).

Previously, the 5.98-acre parcel proposed for merging with the 62.35-acre winery parcel had six (6) small rental homes located on the parcel. These residences had a number of compliance issues that had long been unresolved prior to the present owner's acquisition of the parcel. After conducting a historic survey (residences were more than 50 years old) prepared by historic architect Paul Kelley, the applicant applied for a demolition permit and removed the structures. This area is proposed for an enhanced landscape plan that will provide a more aesthetic entry for the winery.

In addition, nearby land uses include other wineries and rural residential uses, and the Howell Mountain School, which is located approximately 2,500 feet from the winery.

#### Environmental Conditions per County's Geographic Information Systems (GIS)

The parcels have been evaluated according to the current Napa County GIS data base, as follows.

Flood Zone: Parcel not in a FEMA Flood Zone.

Groundwater Ordinance: Parcel not in a Groundwater Deficient Area.

Cal Water Watershed: Super-Planning Watershed is Greeg Mountain and the Planning Watershed is Conn Creek.

Local Drainage: Conn Creek Upper Reach.

Soil Type: Boomer-Forward-Felta complex, 5 to 30 percent slopes; Boomer gravelly loam, 30 to 50 percent slopes.

Cal/Veg: NX, HG, CQ. Biologists Dr. Kris Kjeldsen and Dr. Daniel Kjeldsen have done an updated site evaluation and seasonal reconnaissance and prepared a biological report that has been submitted to the County with this major mod revised request.

HazMat Releases: Tompkins: Manzanita Drive; Lukens Property; Gordon Elliot Property. There are no hazmat release sites on the subject parcels.

Archaeology: Archaeological sites found and documented in an earlier report prepared by Origer & Associates for purposes of the earlier winery use permit. Prior to excavation and demolition of the existing rental residences on the smaller parcel, Origer & Associates did a records search related to that parcel. This records search found significance represented on the site, other than the possibility of historic significant associated with the 50+ year old residences. This was the reason for retaining historic architect Paul Kelley to prepare that report, which is on file with the County.

Faults: No faults evidenced on-site.

Spotted Owls: No spotted owls or spotted owl habitat areas indicated.

Special Plants: No special plants found

Landslides: No landslides evidenced.

Alquist Priolo Faults: No Alquist Priolo faults evidenced.

Fire Hazard Severity: Very high fire hazard severity (SRA). Compliance with Chapter 7 A of the *California Unified Building Code* is required for new construction.

County Zoning: AW (Agricultural Watershed)

#### Consistency with Local Plans, Ordinances and Regulations

The project is compatible with the land use designation in the County's *General Plan* in that it promotes agriculture. It is otherwise compatible with *General Plan* policies related to circulation and other infrastructure requirements, as well as being compatible with the regulations contained in the *Napa County Conservation Regulations* and various Napa County Initiatives associated with the protection of agriculture.

The project is consistent with the provisions of the *Napa County Winery Definition Ordinance* in every respect. The overall coverage of winery facilities at 1.5 percent of the parcel falls well below the 25 percent threshold of allowable coverage. The production-to-accessory uses associated with the winery also fall well below the thresholds established in the *WDO*, with accessory uses making up only 15.6 percent of the production facilities as compared to a maximum of 40 percent allowed under the *WDO*.

A *Phase One Water Report Update* was prepared by Bartelt Engineering, showing that the project falls within acceptable thresholds for water use, per the County's groundwater formula for water use.

The *Wastewater Feasibility Report Update* considered the new sanitary wastewater treatment requirements related to increased employees and the increase in the proposed Winery Marketing Plan, and finds that the system can be expanded somewhat to provide for adequate treatment of the sanitary wastewater. Since there is no request to increase the wine production from the currently approved 20,000 gallons per year, there is no need for improvements to the existing process wastewater system. See report update from Bartelt Engineering for details on the wastewater treatment system.

#### Winery Facilities and Improvements as Proposed

At completion, the winery will consist of the existing and remodeled Wine Production structure and a new winery tasting room. The total square footage associated with winery improvements coverage area will be 44,263 square feet. Approximately 12,614 sq. ft. of winery structures (footprint) are proposed for purposes of coverage.

**Winery Production Structure:** The current winery structure is undergoing interior remodel under a recently issued building permit. This permit reflects the existing footprint of the winery and did not propose any expansion of space or intensification of the production uses therein. That remodel will provide for more efficient use of interior space for purposes of the 2012 harvest. For purposes of the major mod proposal, the existing winery will be remodeled by enclosing the existing covered crush pad, converting it to an interior wine storage area. A 1,584-sq. ft. outdoor work area (crush pad area covered) will be constructed, and the entry to the building redesigned for its western end.

Currently, there are eight parking spaces approved in the winery's use permit, and no ADA-accessible space exists. The parking area in proximity to the Production Winery will add spaces for a total of 17 parking spaces above and one (1) ADA-accessible parking space, for a total of 25 spaces at the winery. (See subsequent section on new tasting room for additional parking details.)

**Winery Tasting Room:** Two new one-story wine tasting structures, with adjacent restrooms for a total of 2,171 sq. ft., are proposed for the lower (southern) portion of the property. The purpose of these structures is to provide a quality tasting experience for winery visitors, to provide administrative offices for winery personnel and a wine library, and to build a small commercial kitchen for the caterer's staging area for some of the foods envisioned as part of the Winery Marketing Plan events.

The new tasting room structures reflect an imaginative and unique design, reflecting the natural elements of the site (woodlands and vineyards), as well as the agricultural

vernacular of barn buildings and wine production facilities. The maximum height achieved in this building is just less than 28 ft. measured from the hip of the roof, which is below the 35 feet of allowance for occupied space. The roof is cantilevered and consists of cedar board skip sheathing. Building materials used in the structure include wood, concrete, steel, and art-form elements of various materials. The new tasting room reflects a decidedly artistic application of the vernacular as exhibited in naturally occurring elements on-site.

In addition to floor plans and elevations for this building, Melander Architects, Inc from San Francisco has included a series of renderings that reflect various exterior and interior views of the structure.

New parking is proposed in proximity to the new tasting structure. This involves a total of 12 new parking spaces, including one ADA-accessible space suitably sized for accommodating a handicapped van. The total combined parking for the tasting room and the production winery building will be 25 spaces.

**Wine Caves:** The original winery use permit included approval of 6,000 sq. ft. of wine caves for wine storage. The wine caves have yet to be constructed.

**Winery Access Roads:** The existing winery access road will provide access to the production winery. However, the lower portion of this road which enters the smaller parcel from the intersection of White Cottage Road North and College Avenue will be redirected to a location outside the creek setback. The road meets the County Road Standard of a 20-ft. width, with 18-ft. of paving and 2-foot shoulders. The entry to the winery and one small section of the existing winery access road were part of the road exception granted in the original winery use permit. In order to maintain the existing alignment of that intersection and avoid an offset circumstance, the applicant proposes to maintain the entry as it exists rather than moving the road as would be required to provide a 20-ft. width.

The winery access road as depicted in the enclosed site plan represents an improvement in moving the road further away from the existing creek. It also manages to retain most of the mature trees along its alignment and will be part of the overall landscape concept for the lower property.

**Water Facilities:** The property currently has a water storage tank of approximately 60,000 gallons that will have continued use for irrigation and general water storage. At present, this water supply also serves as water for emergency fire protection. The Howell Mountain Municipal Water District has provided a "will serve" letter (see enclosed) stating that they agree to provide treated water to the tasting room for potable uses. In addition, the Municipal Water District is willing to provide water for emergency fire protection if the applicant provides adequate connection to their facilities. The applicant does wish to take advantage of this opportunity provided by Howell Mountain Municipal Water District. The connection facilities will have to be provided across the creek.

See enclosed survey and civil information reconfirming the location of the water storage tank on the parcel containing the winery and referenced in the winery use permit.

**Wastewater Treatment Facilities:** An updated *Wastewater Feasibility Report* was prepared by Bartelt Engineering, the civil engineer for the original winery use permit and related facilities. Since there is no increase in wine production proposed, the existing process wastewater facilities are adequate. The expansion of employees and the Winery Marketing Plan (and commercial kitchen) require improvements to the existing sanitary septic system and these improvements are articulated in the updated report submitted with this use permit major mod.

### Landscape Concept

One of the major reasons for this Major Mod to the winery use permit is the enhancement of the property for purposes of the visitor experience and wine marketing. The applicants have purchased the small parcel and proposed merging the two parcels in order to create a more aesthetic entry statement for the winery. In envisioning this, they retained the services of notable Seattle-based landscape designer, Patrick Brennan. The vision statement of the landscape designer is as follows.

*At White Cottage Ranch Winery, we plan to promote the beauty and riches of California flora. Our intention is to augment the existing native landscape with a restoration landscape. The goal is to help the native flora find its way back into the land surrounding the winery. The vision is to celebrate all that is native. We want the visitors to the winery to be as impressed with the bunchgrass, the wildflowers, and the mosaic of the native forest as they are with the wine, made from the grapes grown on its soil.*

*The site boasts an abundance of mature trees, oaks, Douglas firs, walnut, gray pine, Ponderosa pine and more. The presence of the mature native trees provides an essential support structure for the restoration of areas that have been previously disturbed. There also remain a few trees from early 20<sup>th</sup> century pioneers that are not natives, including a Magnolia Grandiflora and California Coast Redwoods. These will remain as reminders of White Cottage Ranch's history. New additions will be exclusively Napa County native species, appropriate to the mixed forest setting. One unique feature will be a grove of approximately 45 black walnut trees obtained from seedlings associated with the Clark Swanson Winery modification.*

*The overall goal is to provide the environment for a self-sustaining, climate-strong, restored native landscape.*

All landscape elements will be compatible with requirements of the County relating to the avoidance of wine grape pests.

The landscape concept is depicted in exhibits submitted with this application.

## Winery Marketing Plan

The overall vision of this Major Mod to the White Cottage Ranch Winery use permit is for the enhancement of the property and its environment, and also to enhance the visitor experience so that the estate-grown wines are suitable showcased for customers. The proposed new Winery Marketing Plan is in keeping with the applicants' objectives for creating this experience and for acquainting customers with the estate and the environment in which the grapes are grown. In addition, the Marketing Plan includes an enhancement of the food-and-wine pairing experience and events, which most wine customers demand in this new and challenging competitive world market for wine.

The proposed Winery Marketing Plan is consistent with marketing plans for similarly sized wineries in the Napa Valley and consists of the following elements.

**Private Tours & Tastings:** 4 per day with a maximum of 32 persons daily.

**Food & Wine Pairings:** A maximum of 4 per month, with a maximum of 24 persons in attendance at any single event. These may consist of hors d'ouvres served with wine, or multi-course luncheons or dinners. Caters will be used for some of the events, with the commercial kitchen serving as a caterers' staging areas. All caters contracted will be duly licensed Napa County purveyors of catering services.

**Wine Club Events:** A maximum of 4 per year, with a maximum of 50 persons in attendance at any single event.

**Larger Auction-related Events:** A maximum of 3 per year (including the Napa Valley Vintners' auction event associated with Napa Valley Wine Auction), with a maximum of 75 persons in attendance at any single event. Portable restroom facilities will be utilized for these events.

In addition to the above level of marketing, the applicant requests:

**Food Served with Wine Tastings,** as provided for by Napa County Ordinance.

**"Picnic" Ordinance or A.B. 2004,** which allows for on-site consumption of alcoholic beverages.

Tastings will be held primarily in the proposed new tasting structure, although the wine tour will take visitors through the Production Winery, where there is also a small area designated for wine tastings.

The applicant requests revised hours for wine tastings, with the new hours to be from 10:00 A.M. until 6:00 P.M.



Evening events will commence no earlier than 6:00 P.M. in order to avoid the peak hour commute and school commute hours. Such events will be concluded by no later than 10:00 P.M.

No outdoor amplified music will be part of winery marketing events, unless provided for in a Special Events Permit that expressly allows for the music.

**NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS  
APPENDIX B – APPLICATION FOR SRMP REVIEW**

**FOR OFFICE USE ONLY**

SUBMITTAL DATE: \_\_\_\_\_ FILE #: \_\_\_\_\_ APN #: \_\_\_\_\_

USGS QUAD: \_\_\_\_\_ CalWatershed: \_\_\_\_\_

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

USE PERMIT CATEGORY: ☐ Hillside Residence ☐ Subdivision ☐ Commercial Facility TYPE: ☐ Private ☐ Public

BUILDING AND/OR GRADING PERMIT: ☐ Structure ☐ Driveway ☐ Road ☐ Reservoir ☐ Cave ☐ Other

FINAL APPROVAL: Date: \_\_\_\_\_

Deposit: \$ \_\_\_\_\_  
                                     Deposit                                      Receipt Number                                      Received By                                      Date

**TO BE COMPLETED BY APPLICANT**

(Please type or print legibly)

Applicant's Name: \_\_\_\_\_ Company: \_\_\_\_\_

Telephone #: ( \_\_\_\_\_ ) \_\_\_\_\_ Fax #: ( \_\_\_\_\_ ) \_\_\_\_\_ E-Mail: \_\_\_\_\_

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

Status of Applicant's Interest in Property: \_\_\_\_\_

Property Owner's Name: \_\_\_\_\_

Telephone #: ( \_\_\_\_\_ ) \_\_\_\_\_ Fax #: ( \_\_\_\_\_ ) \_\_\_\_\_ E-Mail: \_\_\_\_\_

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

Site Address/Location: \_\_\_\_\_  
                                     No                                      Street                                      City

Assessor's Parcel #(s): \_\_\_\_\_

**SIGNATURE:** I hereby certify that all the information contained in this application, including but not limited to, this application form, the Stormwater Runoff Management Plan (SRMP), the supplemental information sheets, site plan, plot plan, cross sections/elevations, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the Department of Public Works for evaluation of this application and preparation of reports related thereto, including the right of access to the property involved.

Same                                      \_\_\_\_\_                                      SA                                      5/9/12  
 Signature of Applicant                                      Date                                      Signature of Property Owner                                      Date

**NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS  
APPENDIX B – APPLICATION FOR SRMP REVIEW**

<b>FOR OFFICE USE ONLY</b>			
SUBMITTAL DATE: _____		FILE #: _____	APN #: _____
USGS QUAD: _____		CalWatershed: _____	
REQUEST: _____			
USE PERMIT CATEGORY:   Hillside Residence   Subdivision   Commercial Facility   TYPE:   Private   Public			
BUILDING AND/OR GRADING PERMIT:   Structure   Driveway   Road   Reservoir   Cave   Other			
FINAL APPROVAL: Date: _____			
Deposit: \$ _____			
Deposit	Receipt Number	Received By	Date
<b>TO BE COMPLETED BY APPLICANT</b>			
(Please type or print legibly)			
Applicant's Name: _____		Company: _____	
Telephone #: (    ) _____	Fax #: (    ) _____	E-Mail: _____	
Mailing Address: _____			
No	Street	City	State      Zip
Status of Applicant's Interest in Property: _____			
Property Owner's Name: _____			
Telephone #: (    ) _____	Fax #: (    ) _____	E-Mail: _____	
Mailing Address: _____			
No	Street	City	State      Zip
Site Address/Location: _____			
No	Street	City	
Assessor's Parcel #(s): _____			
<p><b>SIGNATURE:</b> I hereby certify that all the information contained in this application, including but not limited to, this application form, the Stormwater Runoff Management Plan (SRMP), the supplemental information sheets, site plan, plot plan, cross sections/elevations, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the Department of Public Works for evaluation of this application and preparation of reports related thereto, including the right of access to the property involved.</p>			
Signature of Applicant _____		Signature of Property Owner _____	
Date _____		Date _____	

**NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS**  
**APPENDIX A – APPLICABILITY CHECKLIST**

**Impervious Surface Worksheet**

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	12,699	4,029	2,248	6,287
Patio, Impervious Decking, Pavers and Impervious Liners	3,056	—	—	—
Sidewalks and paths	—	1,860	—	1,860
Parking Lots	606	2,902	542	4,050
Roadways and Driveways,	41,172	24,503	7,187	31,690
Off-site Impervious Improvements	—	145	272	417
<b>Total Area of Impervious Surface (Excluding Roadways and Driveways)</b>	16,361	8,946	3,062	12,614

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).


I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print):	Title:
Signature of Owner or Agent:	Date:

# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A – APPLICABILITY CHECKLIST

<b>Post-Construction Runoff Management Applicability Checklist</b>	County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information
--	---



Project Address: <b>501 &amp; 555 COLLEGE AVE</b>	Assessor Parcel Number(s): <b>018-120-033 &amp; 024-111-009</b>	Project Number: <i>(for County use Only)</i>
--	--	---

**Instructions:**

Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.

**POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B)**

- ✓ If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
- ✓ If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
- ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.

**Part A: Priority Project Categories**

Does the project meet the definition of one or more of the priority project categories?

1. Residential with 10 or more units .....	Yes <input checked="" type="radio"/> No
2. Commercial development greater than 100,000 square feet.....	Yes <input checked="" type="radio"/> No
3. Automotive repair shop.....	Yes <input checked="" type="radio"/> No
4. Retail Gasoline Outlet.....	Yes <input checked="" type="radio"/> No
5. Restaurant.....	Yes <input checked="" type="radio"/> No
6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	Yes <input checked="" type="radio"/> No

*\*Refer to the definitions section for expanded definitions of the priority project categories.*

**Part B: Standard Project Categories**

Does the project propose:

1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....	Yes <input checked="" type="radio"/> No
2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....	Yes <input checked="" type="radio"/> No
3. Hillside residential greater than 30% slope.....	Yes <input checked="" type="radio"/> No
4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....	<input checked="" type="radio"/> Yes No
5. Installation of new storm drains or alteration to existing storm drains?.....	<input checked="" type="radio"/> Yes No
6. Liquid or solid material loading and/or unloading areas?.....	Yes <input checked="" type="radio"/> No
7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....	Yes <input checked="" type="radio"/> No
8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....	Yes <input checked="" type="radio"/> No

Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, [www.swrcb.ca.gov/stormwtr/industrial.html](http://www.swrcb.ca.gov/stormwtr/industrial.html)

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship  
A Commitment to Service

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

PROJECT NAME	White Cottage Tasting Room & Production Facility	
PROJECT ADDRESS	501 & 555 College Avenue, Angwin, CA	
APPLICANT	lfairchild@whitecottageranch.com	
CONTACT INFO	Larry Fairchild	(707)299-8725
	email	phone

	yes	no	I don't know
1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards? If yes, please include a copy of their required spreadsheets.		X	
2 Do you have an integrated design team? if yes, please list: _____		X	
<b>3 SITE DESIGN</b>			
3.1 Does you design encourage community gathering, pedestrian friendly?	X		
3.2 Are you building on existing disturbed areas, or preserving high quality ag land?	X		
3.3 Landscape Design			
3.31 native plants?	X		
3.32 drought tolerant plants?	X		
3.33 Pierce Disease resistant planting?	X		
3.34 Fire resistant planting?			X
3.35 Are you restoring open space and/or habitat?	X		
3.36 Are you harvesting rain water on site?	X		
3.37 large trees to act as carbon sinks?	X		
3.38 using permeable paving materials for drive access and walking surfaces?		X	
3.4 Does your site provide access to alternative transportation? If yes, what kind: _____		X	
3.5 Does your parking lot include bicycle parking?			X
3.6 Do you have on-site waste water disposal?	X		
3.7 Do have post-construction stormwater on site detention/filtration methods designed?		X	
3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	X		
3.9 Does the project minimize the amount of site disturbance, such as minimizing grading and or using the existing topography in the overall site design, such as cave design?	X		
4 Is the structure designed to take advantage of natural cooling and passive solar aspects?	X		
<b>4 ENERGY PRODUCTION &amp; EFFICIENCY</b>			
4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: _____		X	
4.2 Does the design include thermal mass within the walls and/or floors?		X	
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?		X	
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	X		
4.42 Zone your heating and cooling to provide for maximum efficiency?	X		
4.43 Energy Star™ or ultra energy efficient appliances?	X		
4.44 A "cool" (tightly colored or reflective) or a permeable/living roof?	X		
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	X		
If yes, please explain: _____			
<b>5 WATER CONSERVATION</b>			
5.1 Does your landscape include high-efficiency irrigation?		X	
5.2 Does your landscape use zero potable water irrigation?	X		
5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?		X	
5.4 Will your facility use recycled water?		X	
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?		X	
5.5 Will your plans for construction include:			
5.51 a meter to track your water usage?	X		
5.52 ultra water efficient fixtures and appliances?	X		
5.53 a continuous hot water distribution method, such as an on-demand pump?			
5.54 a timer to insurer that the systems are run only at night/early morning?	X		

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials?	X		
If yes, what and where: _____			
6.2 Are you using recycled construction materials-			
6.21 finish materials?			X
6.22 aggregate/concrete road surfaces?			X
6.23 fly ash/slag in foundation?			X
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?			X
6.4 Does your facility provide access to recycle-			
6.41 Kitchen recycling center?	X		
6.42 Recycling options at all trash cans?	X		
6.43 Do you compost green waste?	X		
6.44 Provide recycling options at special events?	X		

7 NATURAL RESOURCES

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

8 INDOOR AIR QUALITY

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

9 Are there any superior environmental/sustainable features of your project that should be noted?

Heavy shading of the Tasting Room by overhead and exterior wall  
shading devices, to reduce heat gain. Retracting skylights and roofs  
can be opened for evening/night air cooling.

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

1	None
2	
3	
4	

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

If yes, please describe: New exterior wall insulation, greatly reducing number of  
window openings

12 Once your facility is in operation, will you:

12.1 calculate your greenhouse gas emissions?		X	
12.2 implement a GHG reduction plan?		X	
12.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?		X	

13 Does your project provide for education of green/sustainable practices?

If yes, please describe: \_\_\_\_\_

14 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?




## Data Requisition of Operational Characteristics for Residential, Commercial, or Industrial Projects

The Napa County Climate Action Plan requires that staff calculate the GHG emissions of all discretionary projects assuming "business as usual" (BAU), and that applicants reduce those emissions by 38%. This checklist identifies the data needed to complete the required calculations and allows applicants to select the emissions reduction measures they wish to use. Applicants may retain consultants to prepare their own calculations if desired. Default calculations will be based on the URBEMIS and Bay Area Air Quality Management District's BGM model, as well as standard factors for vegetation removal and retention /replacement.

### Contact Information:

Name of Project:	White Cottage Ranch Winery (Major Mod to CUP)
Project Address & APN:	501 White Cottage Ranch Rd. North, Angwin, CA APN 018-120-033 & 024-111-009
Project contact name:	Larry Fairchild
Project contact e/mail:	lfairchild@whitecottage ranch.com
Project contact phone:	(707) 963-9955

### Part A: Business as Usual (BAU)

#### 1. New construction or operations (or change in land use type)

Land Use Type	# of units	Square Footage Removed	Square Footage Added	Total Daily Vehicle Trips		Population	
				Mon-Fri	Sat & Sun	# of Visitors	# of Employees
Dwelling Unit							
Warehouse							
Light Industrial (winery production)							
High quality restaurant (tasting room)			2,171				8 + 2
Retail							
Office							
Other (please explain)							
<i>Total</i>			2,171	60	63	40	8 + 2

Refer to Table 3-1 of the BAAQMD CEQA Guidelines (2011) for other precursor screening levels)

#### 2. Site Development

	Acres Removed	Acres Planted
<b>Vegetation type</b>		
Coniferous Forest		
Oak Woodland		
Riparian Woodland		
Shrub	6	J - landscaping
Vineyard		
Other (please explain)		
Already Developed area (i.e. asphalt)	<1 acre	
<i>Total acres of land</i>	<1 acre	

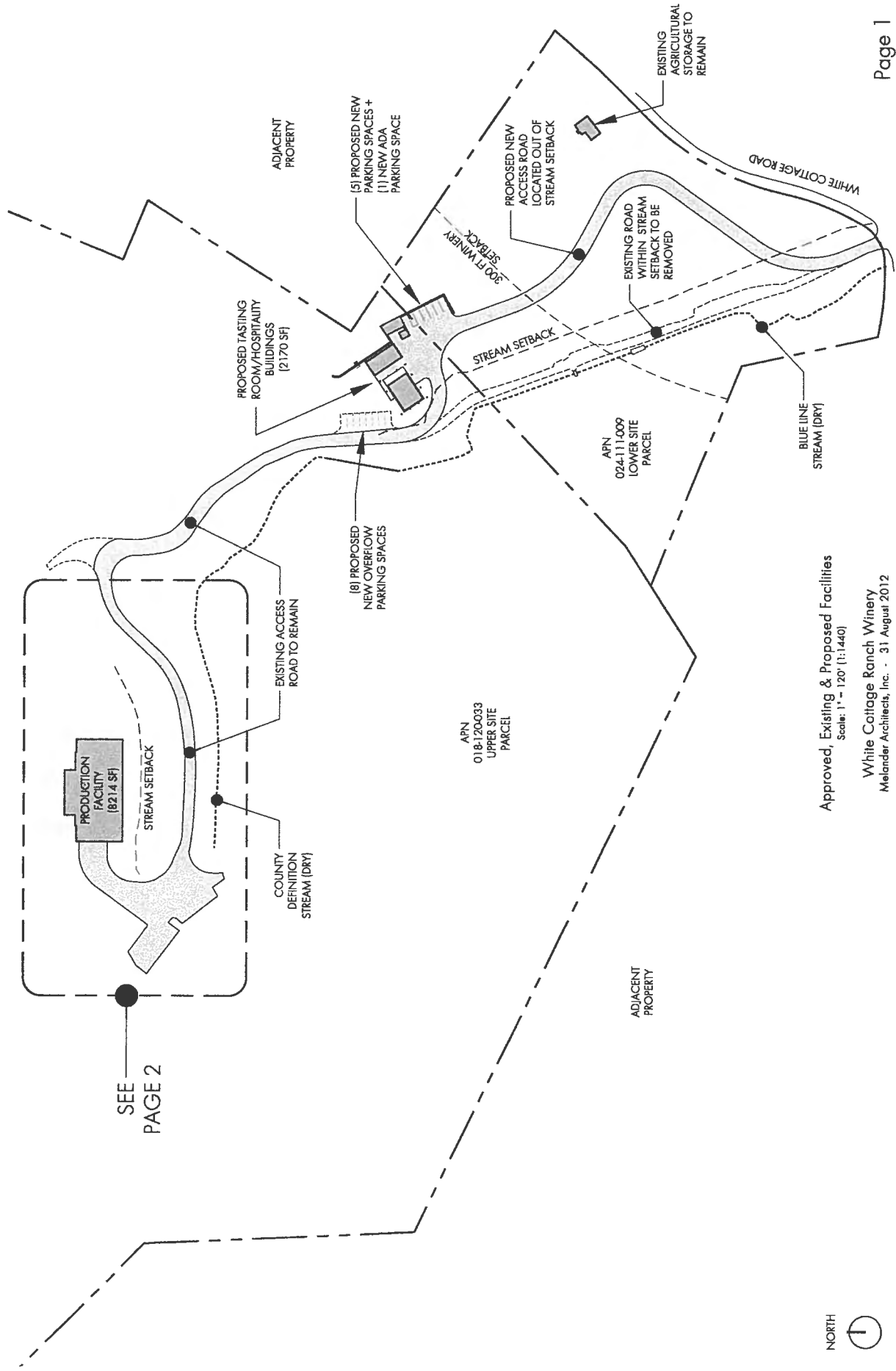


New Site Improvements	Amount	Unit
Caves (approved earlier)	6,000	Square feet
Grading	58,139	Square feet
Roads	41,172	Square feet
Parking	606	Square feet
Hardscape (anything paved)	Inclusive	Square feet
Landscape	174,240	Square feet
<i>Total square footage of site improvements</i>		
Size of new or expanded wastewater lagoons	N/A	Square feet
Amount of new or increased use of groundwater	0	Gallons per day

**Part B: Emission Reduction Measures**

		amount	unit	yes	no
<b>Operations</b>					
1	If the project is a winery is your existing winery a Napa Certified Winery?				X
2	If you are a new winery, have you applied to be a Napa Certified Green Winery?				X
3	Do you intend to recycle more than what the local landfill provides, if so what percentage of reduction explain:		%		X
<b>Mobile Vehicle Trips</b>					
4	Does the facility have alternative fuel vehicles in fleet? If yes, what percentage of fleet?		%		X
5	Does your project have bicycle access and parking?				X
6	Does the employer have a employee transportation		%	X	
7	Does the employer sponsor a van/pool shuttle for		%		X
<b>Energy Use and Generation</b>					
1	Does the parking lot provide a charging station for				X
2	Has the facility already installed renewable energy on-site since 2005?				X
	If yes, how much?		KW hrs.		
3	Does the proposal include installation of renewable				X
	If yes, how much?				
<b>Building and Construction</b>					
4	Do you intend to build to Cal Green* Tier 2 Standards?				X
5	Do you intend to build to Cal Green*& Tier 3 standards?				X
6	Do you have areas such as a cave, or natural cooling, passive solar that will exceed 2005 Title 24 Standards?			X	
	If so, how many square feet	5,000	Sq. Ft.		
	What is the percent reduction of 2005 Title 24 standards for that portion? N/A				
7	If the project is a winery, does it propose any energy				
	If so, how many annual kilowatt hours saved?		KW hrs.		

		amount	unit	yes	no
<b>Site Development</b>					
8	Does the project intend to restore degraded habitat?			X	
	If so, how many acres?	4	Acres		
9	Does the landscape plan include the planting of more than 6 shade trees within 40 feet of the southside or			X	
	If so, how many trees		Trees		
10	Will the project replace more than a 2:1 ratio of trees on site, and if so how many additional?	5 acres	Trees		
	What specie?	Black Walnut			
<b>Water &amp; Wastewater</b>					
11	Does the project connect to a municipal water source?				X
12	Will the project relay on an onsite well?			X	
13	How many gallons of water per day is dedicated to	600	g/day		
14	How many gallons of water per day is dedicated to landscape?	600	g/day		
15	Will the project connect to municipal sanitary sewer system? (Municipal Water Company)			X	
16	Will the project connect to municipal reclaimed water?				X
17	Will the project have an on-site septic system?			X	
18	Will the project have it's own treatment system? If so, explain:			X	
	Other please explain: Project is one new tasting room structure and remodel of an existing (2003) winery.				

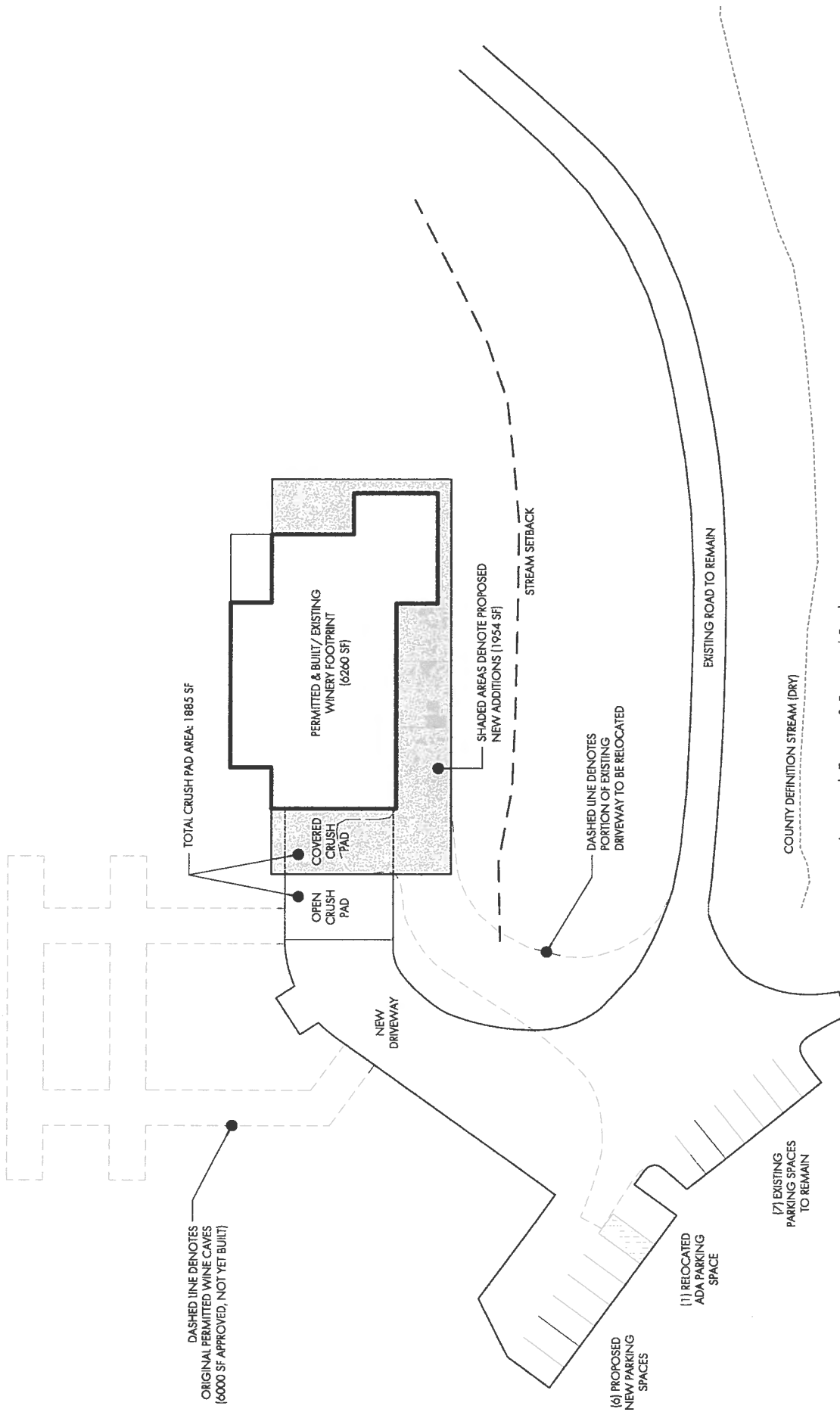


SEE  
PAGE 2



Approved, Existing & Proposed Facilities  
Scale: 1" = 120' (1:1440)

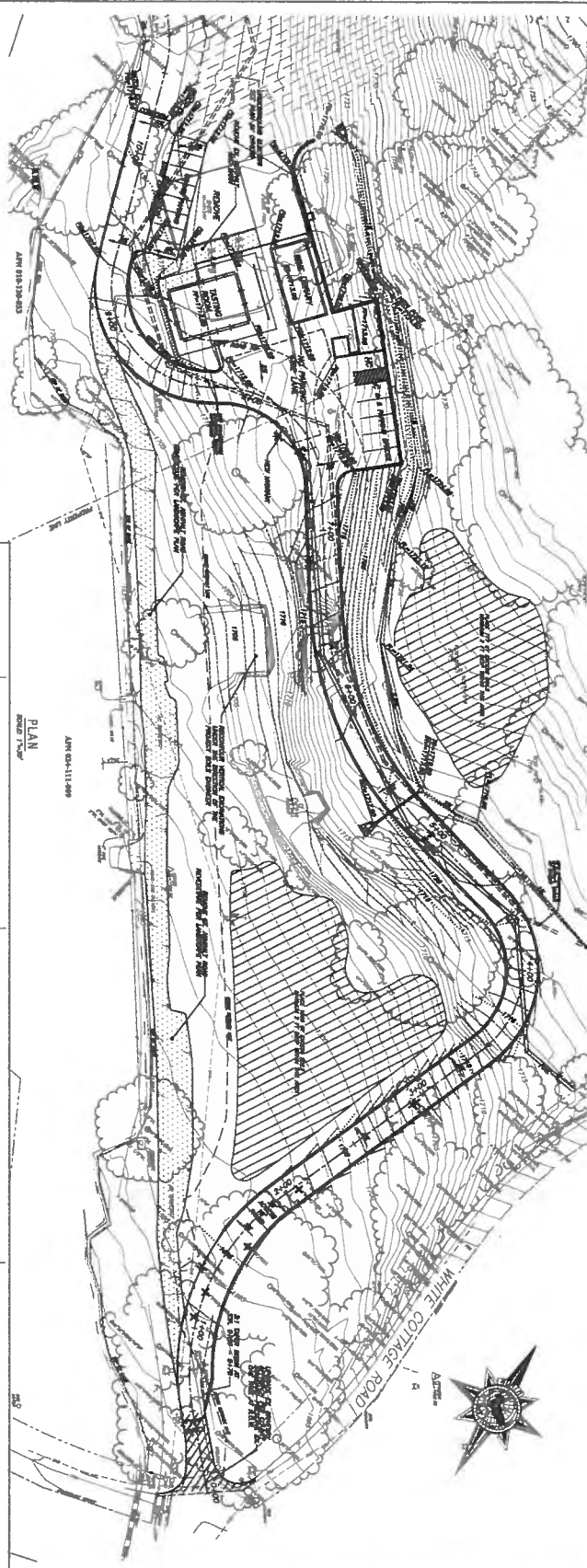
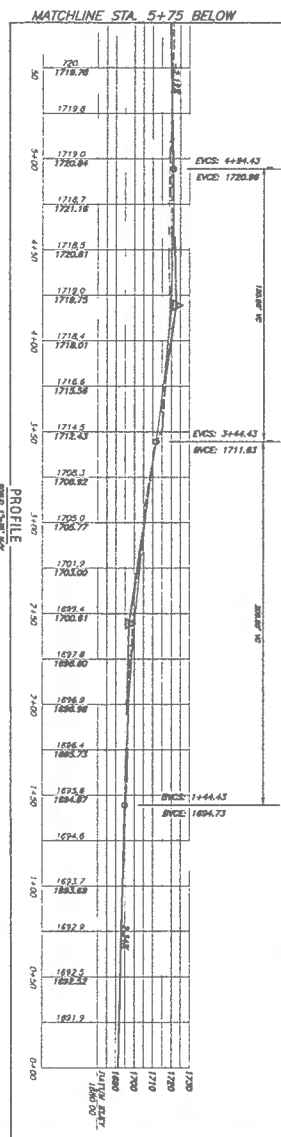
White Cottage Ranch Winery  
Melandar Architects, Inc. - 31 August 2012



Approved, Existing & Proposed Facilities  
 Scale: 1/32" = 1'-0" (1:384)

White Cottage Ranch Winery  
 Melander Architects, Inc. - 31 August 2012



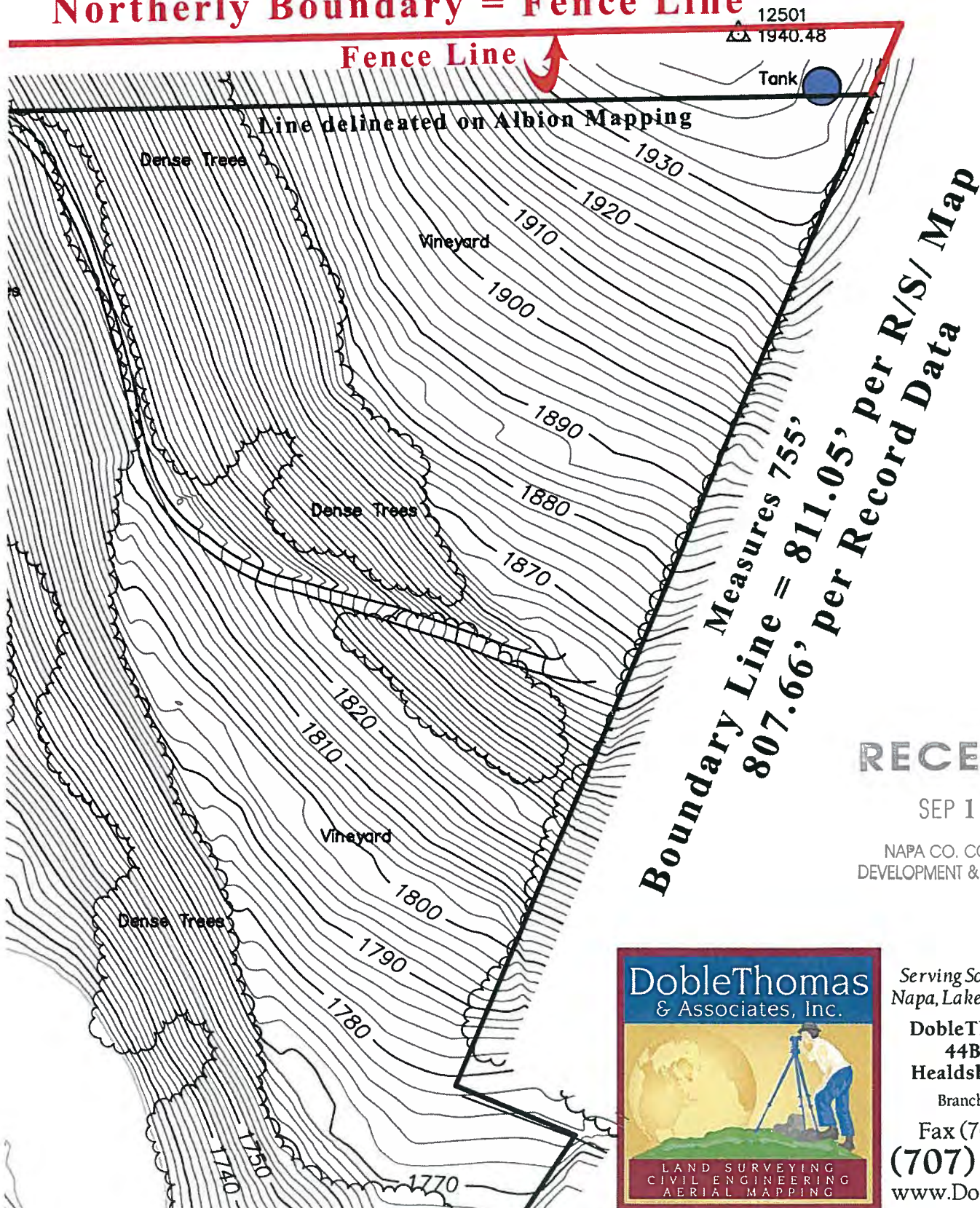


		Prepared under the supervision of: <b>James R. Hill, RCE 23599</b>		PROJECT DESCRIPTION: <b>SQ1 &amp; 555 COLLEGE AVENUE          AWIN, CA. 94508          APN 024-111-009 &amp; 018-120-033</b>		PREPARED FOR: <b>WHITE COTTAGE RANCH, LLC          LAWRENCE FARCHILD          555 COLLEGE AVENUE          AWIN, CA. 94508          707 299 8725</b>		INITIAL DRAWING DATE: <b>JULY 5, 2012</b>																													
		Doddle Thomas & Associates, Inc. 4415 16th Street HEALAND CITY, CA 95948 PH: (707) 496-4798 Fax: (707) 497-4728 <a href="http://www.doddlethomas.com">www.doddlethomas.com</a> Branch office located in Ukiah		SHEET DESCRIPTION: <b>TASTING ROOM          GRADING PLAN &amp;          ROAD IMPROVEMENTS</b>		<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>NO.</th> <th>DATE</th> <th>DESCRIPTION</th> <th>BY</th> <th>APPROVED</th> </tr> </thead> <tbody> <tr> <td>01</td> <td>07-05-12</td> <td>INITIAL PLOT</td> <td>JRH</td> <td>JRH</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>				NO.	DATE	DESCRIPTION	BY	APPROVED	01	07-05-12	INITIAL PLOT	JRH	JRH																		
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01	07-05-12	INITIAL PLOT	JRH	JRH																																	
TITLE: <b>010</b>		SCALE: <b>1"=30'</b>		DRAWN: <b>JD</b>		CHECKED: <b>JD</b>		GRAPHIC SCALE:  (IN FEET) 1 inch = 30 ft.																													



# White Cottage Ranch Winery Water Tank Location

**Northerly Boundary = Fence Line**





# White Cottage Ranch Winery Water Tank Location

**Northerly Boundary = Fence Line**

**Fence Line**

12501  
1940.48

Tank

Line delineated on Albion Mapping

Dense Trees

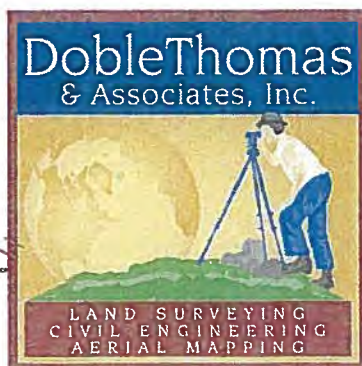
Vineyard

Dense Trees

Vineyard

Dense Trees

*Measures 755'  
Boundary Line = 811.05' per R/S/ Map  
807.66' per Record Data*



Serving Sonoma, Mendocino,  
Napa, Lake, & Marin Counties

**DobleThomas & Assoc.**  
44B Mill Street  
Healdsburg, CA 95448

Branch Office in Ukiah

Fax (707) 433-6752  
**(707) 433-6792**  
[www.DobleThomas.com](http://www.DobleThomas.com)

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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.

*SA [Signature]*

*5/9/12*

Owner's Signature

Date

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



## 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.

<u>Stephen Adams</u>	<u>Stephen Adams</u>
Print Name of Property Owner	Print Name Signature of Applicant (if different)
<u>S Adams</u>	<u>S Adams</u>
Signature of Property Owner	Signature of Applicant
	<u>5/9/12</u>
	Date

	<u>5/9/12</u>
	Date