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PLANNING + PERMITTING + PROJECT MANAGEMENT

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APR 3 2013

Napa County Planning, Building
& Environmental Services

April 3, 2013

VIA HAND DELIVERY

Mr. Sean Trippi
Napa County Planning, Building and Environmental Services
1195 Third Street, Suite 210
Napa, CA 94559

Re: Application for Modification of Winery Use Permit for Cliff Lede Vineyards
(#3496-UP) 1473 Yountville Crossroad (APN 031-220-021)

Dear Sean:

Please accept this application for Modifications to the above referenced winery use permit. This proposal is for an increase in permitted wine production at the Cliff Lede Vineyards (CLV) winery, conversion of a portion of a mechanical/storage building to wine production, and authorization to operate in accordance with AB 2004 in the vicinity of the CLV tasting room.

CLV is currently permitted to produce up to 80,000 gallons per year (gpy) of wine. This application requests an increase in that permitted production to 120,000 gpy. The existing winery buildings, caves and infrastructure, including water service and the existing process water (PW) treatment pond system, can accommodate the demands associated by the increase in production. As stated in the attached application, it is anticipated that annual water demand for the 120,000 gpy winery (including demand associated with production and domestic use) will be approximately 1.0 million gpy. This is approximately 225,000 gpy less than what CLV is entitled to under their water service agreement with the Town of Yountville (see Attachment A: Water Demand Estimate and Water Use Agreement). A Wastewater Feasibility Study prepared by Summit Engineering, Inc., also attached to this application verifies that the existing PW treatment pond system can accommodate the anticipated PW flows (Attachment B).

CLV also requests approval for conversion of +/-1,086 s.f. of an existing +/-1,900 square foot mechanical/storage building to wine production (Attachment C). This building is located proximate to the winery and caves, and will require a minimal amount of interior improvements in order to accommodate the proposed function. Finally, CLV requests authorization to operate in accordance with AB 2004 (the so-called "picnic bill") in the vicinity of the CLV tasting room.

No other modifications to Use Permit #02606-UP are being requested at this time.

Please contact me directly with any questions regarding this application.

Regards,

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

George H. Monteverdi, Ph.D.
Monteverdi Consulting, LLC

Attachments

cc: Remi Cohen, Cliff Lede Vineyards



A Tradition of Stewardship
A Commitment to Service

file No P13-00116

Napa County

Conservation, Development, and Planning Department

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

web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: _____

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

Request: _____

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: _____ Date: _____

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

To be completed by applicant...

Project Name: Cliff Lede Vineyards Winery Production Increase Request

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

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

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

Property Owner: Cliff Lede Vineyards

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

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

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): George H. Monteverdi

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

Telephone No: (707) 761 - 2516 E-Mail: George@MonteverdiConsulting.com

Use Permit Information Sheet

Use

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

This application seeks approval of the following modifications to Use Permit #3496-UP:

- a. Increase in permitted wine production from 80,000 gallons per year (gpy) to 120,000 gpy.
- b. Conversion of +/-1,086 s.f. of a +/-1,900 square foot mechanical/storage building to wine production (See Attached Site Plan and Floor Plan).
- c. Authorization to operate in accordance with AB 2004 in the vicinity of the CLV tasting room.

No other changes to Use Permit #3496-UP are being proposed at this time.

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

District None

Regional None

State None; ABC Notification of use change only

Federal None; TTB Notification of use change only

Improvements

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

No improvements are planned as part of this Application.

- a. The existing Cliff Lede Vineyards (CLV) winery and supporting facilities and infrastructure can accommodate the water, wastewater, production space and other demands associated with the proposed increase in production from 80,000 gpy to 120,000 gpy. See Wastewater Feasibility Study (WWFS) report prepared by Summit Engineering and submitted with this application.
- b. Approximately 1,086 s.f. of an existing +/-1,900 square foot mechanical/storage building will be converted to wine production. No changes to the existing building will be required, and the areas currently used for mechanical hardware will continue to be used for those purposes.
- c. No property improvements will be required to accommodate the AB 2004-related operations.

Improvements, cont.

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

Loading areas: 2 existing No Change proposed

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

☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☒ Type V (non-rated)
(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area? ☐ Yes ☒ No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): None acres

Employment and Hours of Operation

Days of operation: Mon-Sun existing No Change proposed

Hours of operation: 8:00am - 5:00pm existing No Change proposed

Anticipated number of employee shifts: 1 existing No Change proposed

Anticipated shift hours: 8:00am - 5:00pm existing No Change proposed

Maximum Number of on-site employees:

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

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

☐ other (specify number) _____

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

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

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

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

CLIFF LEDE

Print Name of Property Owner



Signature of Property Owner

Date

Cliff Lede

Print Name Signature of Applicant (if different)

 1/29/13

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

Will food be prepared...

☐ On-Site? ☒ Catered?

Public display of art or wine-related items	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
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* 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: 80,000 gal/y Per permit No: P11-0438-MOD Permit date: 03/21/2012

Current maximum actual production: 67,000 gal/y For what year? 2012

Proposed production capacity: 120,000 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>145</u> existing	<u>No Change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>110</u> existing	<u>No Change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Su; 10am-4pm</u> existing	<u>No Change</u> proposed
Non-harvest Production hours ² :	<u>M-Su; 8am-5pm</u> existing	<u>No Change</u> proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

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

This application proposes no changes to the existing, approved Marketing Program for Cliff Lede Vineyards.

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.)

No new Food Service is proposed as part of this application.

Winery Coverage and Accessory/Production Ratio

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

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

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

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

Existing	<u>+/-47,200 incl. cave</u> sq. ft.	Proposed	<u>No Change</u> sq. ft.
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Accessory Use. Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>+/-1,840</u> sq. ft.	<u>3.9</u> % of production facility
Proposed	<u>No Change</u> sq. ft.	<u>No Change</u> % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

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

Initial Statement of Grape Source

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



1/29/13

Owner's Signature

Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Yountville</u>	<u>Yountville</u>
Name of proposed water supplier (if water company, city, district):	<u>Yountville</u>	<u>Yountville</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>+/-1,893</u> gallons per day (gal/d)	
Current water source:	<u>Yountville</u>	<u>Same</u>
Anticipated future water demand:	<u>+/-2,839</u> gal/d	<u>Same</u> gal/d
Water availability (in gallons/minute):	<u>N/A</u> gal/m	<u>Same</u> gal/m
Capacity of water storage system:	<u>N/A</u> gal	<u>Same</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>N/A</u>	

Liquid Waste

Please attach Septic Feasibility Report

NOTE: All New Phase #1 flow to Ponds; All New Phase #2 flow to Onsite Septic

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>Onsite ponds</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>+/-860</u> gal/d	<u>+/-3,236</u> gal/d
Anticipated future waste flows (peak flow):	<u>No change</u> gal/d	<u>+/-4,276</u> gal/d
Future waste disposal design capacity:	<u>+/-860</u> gal/d	<u>+/-4,300</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

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

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of 4

I. FACILITY IDENTIFICATION

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

II. ACTIVITIES DECLARATION

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

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

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>11</u>	x 3.05 one-way trips per employee	=	<u>34</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>105</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>81</u>	daily trips.
Gallons of production: <u>120,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>2</u>	daily trips.
Total		=	<u>117</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>43</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>11</u>	x 3.05 one-way trips per employee	=	<u>34</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>135</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>96</u>	daily trips.
Total		=	<u>130</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>66</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>11</u>	x 3.05 one-way trips per employee	=	<u>34</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>135</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>96</u>	daily trips.
Gallons of production: <u>120,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u>	daily trips.
Avg. annual tons of grape on-haul: <u>306</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>4</u>	daily trips.
Total		=	<u>136</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>350</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>250</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</u>	trips.

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

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