

Black Cat Vineyard Winery P13 -00248
Attachments to Napa County Use Permit Application
Dated 8/2/13

USE

We are in escrow to purchase an existing 3350 sq. ft. warehouse condominium unit located at 194 Camino Oruga, Suites 17-20, Napa, CA (Subject Property). The Subject Property is part of an existing approximately 12,000 sq. ft. building which is partitioned into several other condominiums and owned by various unrelated interests. We are proposing to establish a 12,500 gallon per year wine production facility with custom producers and alternating proprietors within the Subject Property. In addition to wine production, we propose to operate a "by appointment only" tasting room with an average of 60-70 guests per week. We also propose to store bulk wine in wine barrels and bottled case goods. The space will be allocated with 2974 sq. ft. dedicated to the production facility including barrel and case goods storage and 376 sq. ft. dedicated to the tasting room area.

Improvements

We propose to convert an existing 3350 sq. ft. warehouse space to a wine production facility as follows.

- 1) A floor drain system will be installed and connected to a "Hold and Haul" wastewater collection system. The Hold and Haul system will be designed by Bartelt Engineering, a licensed civil engineer, in accordance with the "Hold and Haul for Winery Process Wastewater Management" guidelines provided by the Napa County Planning Department.
- 2) Electrical upgrades will be installed to allow for operation of winery equipment.
- 3) Plumbing upgrades will be made to add a hot water heater and hose bibs for use in cleaning and wine production.
- 4) Possible future insulation upgrade.
- 5) Possible future HVAC installation.

Marketing Program

We propose to hold a maximum of 4 marketing events per year at the Subject Property. These events would host 25-30 customers and would be catered by an outside catering company.

Food Service

All food served at marketing events will be provided by an outside catering company. Any food served at tasting appointments would consist of prepackaged foods such as cheese and crackers. These foods will be stored in a refrigerator, if required.



A Tradition of Stewardship
A Commitment to Service

file No P13-00254

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: Use Permit Major Mod.

Date Submitted: 8.2.13 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 7166.79 Receipt No. 97454 Received by: [Signature] Date: 8.2.13

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

To be completed by applicant...

Project Name: BLACK CAT VINEYARD WINERY

Assessor's Parcel No: 057-270-008 Existing Parcel Size: _____ ac.

Site Address/Location: 194 CAMINO ORUGA, SUITES 17-20, NAPA, CA 94558
No. Street City State Zip

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

Property Owner: BERNADETTE MEYER

Mailing Address: 194 CAMINO ORUGA, SUITE 17 NAPA CA 94558
No. Street City State Zip

Telephone No: (707) 258-8220 E-Mail: _____

Applicant (if other than property owner): RICHARD AND TRACEY REICHOW

Mailing Address: 1352 FOURTH AVENUE NAPA CA 94559
No. Street City State Zip

Telephone No: (707) 321-4403 E-Mail: rickreichow@gmail.com

Representative (if applicable): N/A

Mailing Address: _____
No. Street City State Zip

Telephone No: (____) _____ E-Mail: _____

Use Permit Information Sheet

Use

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

SEE ATTACHED

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

District _____

Regional _____

State DEPT OF ALCOHOLIC BEV. CONTROL
02 WINEGROWERS LICENSE

Federal DEPT OF TREASURY (TTB)
BONDED WINERY LICENSE

Improvements

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

SEE ATTACHED

Improvements, cont.

Total on-site parking spaces:

49 SHARED existing

0 proposed

Loading areas:

0 existing

0 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) (SPRINKLERED)
(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): 0 acres

Employment and Hours of Operation

Days of operation:

N/A existing

7 proposed

Hours of operation:

/ existing

7:30AM-7:30PM proposed

Anticipated number of employee shifts:

/ existing

2 proposed

Anticipated shift hours:

/ existing

8/shift 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.

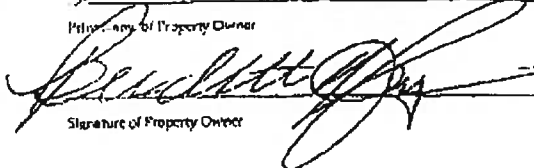
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employers, departments, boards and 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.

BERNADETTE MEYER

Print Name of Property Owner

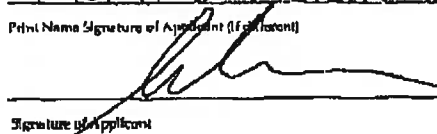
 8/2/13

Signature of Property Owner

Date

RICHARD BEICHEN

Print Name Signature of Applicant (if different)

 8/1/13

Signature of Applicant

Date

faxed 8/2 224-8989

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 checked="" type="checkbox"/> Newly Proposed	<input 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 type="checkbox"/> Newly Proposed	<input checked="" 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: 0 gal/y Per permit No: N/A Permit date: N/A

Current maximum actual production: 0 gal/y For what year? N/A

Proposed production capacity: 12,500 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 persons/day</u> proposed
Average daily tours and tastings visitation ¹ :	<u>1</u> existing	<u>10 persons/day</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>1</u> existing	<u>10 AM - 6 PM</u> proposed
Non-harvest Production hours ² :	<u>1</u> existing	<u>7:30 AM - 7:30 PM</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.)

SEE ATTACHED

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.)

SEE ATTACHED

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 WAREHOUSE 3350 sq. ft. _____ acres
Proposed WINERY 3,350 sq. ft. _____ 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).

_____ sq. ft. _____ acres _____ % of parcel

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 0 sq. ft. Proposed 2,974 sq. ft.

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 0 sq. ft. _____ % of production facility
Proposed 376 sq. ft. 13 % 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: _____ sq. ft. Proposed: _____ sq. ft.
Covered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.
Uncovered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.

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 PER GREG BAER
(if water company, city, district): AM. CAN. PUBLIC WORKS

Is annexation needed? NO NEW "WILL SERVE"
LETTER IS REQUIRED
(SEE EXISTING LETTER

Current water use:

Current water source: PAYED 7/2/09

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

Emergency

CITY

CITY

AMERICAN

CANYON

☐ Yes ☒ No

☐ Yes ☒ No

N/A gallons per day (gal/d)

N/A

206 gal/d

_____ gal/m

_____ gal

_____ gal/d

_____ gal/m

_____ 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:

} SEE LETTER
DATED 7/30/13
FROM BARTELT
ENGINEERING

Domestic

Other

sewage

WINERY

NAPA SANITATION
DISTRICT
SEWER SYSTEM

HOLD AND HALL

DEPENDABLE SEPTIC

☐ Yes ☒ No

☐ Yes ☐ No

_____ gal/d

_____ gal/d

_____ gal/d

_____ gal/d

_____ gal/d

_____ gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

N/A

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 3 x 3.05 one-way trips per employee = 9.15 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 3.80 daily trips.

Average number of weekday visitors: 12 / 2.6 visitors per vehicle x 2 one-way trips = 9.23 daily trips.

Gallons of production: 12,500 / 1,000 x .009 truck trips daily³ x 2 one-way trips = .25 daily trips.

$$\left(\begin{matrix} 2.5 \\ 3 \end{matrix} + \begin{matrix} 2 \\ 2 \end{matrix} / 2 \right) \left(\begin{matrix} 3.6 \\ 9.48 \times .38 \end{matrix} \right) \text{ Total} = \underline{22.43} \text{ daily trips.}$$

$$(\text{No of FT employees}) + (\text{No of PT employees}/2) + (\text{sum of visitor and truck trips} \times .38) = \underline{6.1} \text{ PM peak trips.}$$

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 2 x 3.05 one-way trips per employee = 6.10 daily trips.

Number of PT employees (on Saturdays): 2 x 1.90 one-way trips per employee = 3.80 daily trips.

Average number of Saturday visitors: 20 / 2.8 visitors per vehicle x 2 one-way trips = 14.29 daily trips.

$$\left(\begin{matrix} 2 \\ 2 \end{matrix} + \begin{matrix} 2 \\ 2 \end{matrix} / 2 \right) \text{ Total} = \underline{24.19} \text{ daily trips.}$$

$$(\text{No of FT employees}) + (\text{No of PT employees}/2) + (\text{visitor trips} \times .57) = \underline{10.14} \text{ PM peak trips.}$$

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12.20 daily trips.

Number of PT employees (during crush): 2 x 1.90 one-way trips per employee = 3.80 daily trips.

Average number of Saturday visitors: 20 / 2.8 visitors per vehicle x 2 one-way trips = 14.29 daily trips.

Gallons of production: 12,500 / 1,000 x .009 truck trips daily x 2 one-way trips = .25 daily trips.

Avg. annual tons of grape on-haul: 100 / 144 truck trips daily⁴ x 2 one-way trips = 1.39 daily trips.

Total = 31.93 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 10 x 2 one-way trips per staff person = 20.00 trips.

Number of visitors (largest event): 40 ^{30 ST} / 2.8 visitors per vehicle x 2 one-way trips = 28.57 ^{21.4 ST} trips.

Number of special event truck trips (largest event): 3 x 2 one-way trips = 6.00 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).

Black Cat Vineyard Winery P13 -00248
Attachments to Napa County Use Permit Application
Voluntary Best Management Practices Checklist
Dated 9/12/13

Voluntary Best Management Practices

The Black Cat Vineyard winery project is proposed to be developed in an existing 3,350 sq. ft. warehouse condominium space. The space is a portion of an existing 12,000 sq. ft. warehouse building. As a condominium owner, we are purchasing the interior walls of the space and share joint ownership of the exterior shell of the building as well as the common parking lot and landscaping with the other existing owners. This type of ownership limits our ability to alter the exterior of the facility. The following is a discussion of our intentions as it relates to the project.

BMP-1 Generation of on-site renewable energy – We currently use a 44 panel solar power system at our home / vineyard location at 1352 4th Avenue, Napa, CA . We are considering adding an air conditioning system to the proposed winery facility at some point in the future and will consider solar power at that time. As we do not own the exterior of the building, including the roof, we will need to investigate the engineering feasibility as well as the approval of the other owners when making this decision.

We are an extremely small business with only three employees which makes many of the potential items difficult, if not impossible to implement. We do not have a fleet, we have one truck and a forklift which is powered by propane. Our employees are Richard and Tracey Reichow, the applicants and one employee who rents an apartment near our home. We carpool whenever possible to save fuel . The distance from our home to the winery location makes it impractical to use bicycles to commute.

The project is almost entirely an interior remodel and we will use energy efficient products where ever it is possible, however, we are limited as to what we can do to the exterior of the existing structure as we do not control the entire building.

We intend to use single stream recycling at the facility and to bring all solid winery wastes to the Napa County recycling center.



A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services - Hillary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: BLACK CAT VINEYARD WINERY. APN 057-270-004
Project number if known: P13-00254
Contact person: RICHARD REICHOW
Contact email & phone number: RICKREICHOW@GMAIL.COM
Today's date: 9/1/13 (707) 321-4403

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Plan
Doing To Do

ID # BMP Name

☐
☐

BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.

SEE ATTACHED

☐
☐

BMP-2 Preservation of developable open space in a conservation easement

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

N/A
NO LAND IS BEING DEVELOPED

As approved by the Planning Commission
07/03/2013

Already Plan
Doing To Do

☐ ☐ **BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.

N/A WE DO NOT CONTROL COMMISSION
ADGHA

☐ ☐ **BMP-4 Alternative fuel and electrical vehicles in fleet**

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles

SEE ATTACHMENT

Typical annual fuel consumption or VMT

Number of alternative fuel vehicles

Type of fuel/vehicle(s)

Potential annual fuel or VMT savings

☐ ☐ **BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

1

☐ ☐ **BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- ☐ employee incentives
- ☐ employee carpool or vanpool
- ☐ priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- ☐ bike riding incentives
- ☐ bus transportation for large marketing events
- ☐ Other:

SEE ATTACHMENT

Estimated annual VMT

Potential annual VMT saved

% Change

Already Plan
Doing To Do

☐☐

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1

See description below under BMP-5.

☐☐

BMP-8 Solar hot water heating

Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

☐☒

BMP-9 Energy conserving lighting

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

☐☐

BMP-10 Energy Star Roof/Living Roof/Cool Roof

Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

SEE ATTACHMENT

☐☐

BMP-11 Bicycle Incentives

Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!

☐☐

BMP-12 Bicycle route improvements

Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Plan
Doing To Do

☐ ☐ **BMP-13 Connection to recycled water**

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

☐ ☐ **BMP-14 Install Water Efficient fixtures**

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

☐ ☐ **BMP-15 Low-impact development (LID)**

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

☐ ☐ **BMP-16 Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

☐ ☒ **BMP-17 Recycle 75% of all waste**

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Plan
Doing To Do

☐ ☒ **BMP-18 Compost 75% food and garden material**

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

ALL SOLID WINERY WASTE IS HAULLED TO NAPA COUNTY
RECYCLING CENTER

☐ ☐ **BMP-19 Implement a sustainable purchasing and shipping programs**

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

☐ ☐ **BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation**

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

☐ ☐ **BMP-21 Electrical Vehicle Charging Station(s)**

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

☐ ☐ **BMP-22 Public Transit Accessibility**

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Already Plan
Doing To Do

☐ ☐ **BMP-23**

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.
The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

☐ ☐ **BMP-24 Limit the amount of grading and tree removal**

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

☐ ☐ **BMP-25 Will this project be designed and built so that it could qualify for LEED?**

BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

☐ ☐ **BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?**

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

☐ ☐ **BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?**

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Plan
Doing To Do

- ☐ ☐ **BMP-28 Use of recycled materials**

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

- ☐ ☐ **BMP-29 Local food production**

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

- ☐ ☐ **BMP-30 Education to staff and visitors on sustainable practices**

This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

- ☐ ☐ **BMP-31 Use 70-80% cover crop**

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

- ☐ ☐ **BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**

By selecting this BMP, you agree not to burn the material pruned on site.

- ☐ ☐ **BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?**

- ☐ ☐ **BMP-34 Are you doing anything that deserves acknowledgement that isn't listed above?**

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan*, NCTPA, December 2011
2. *California Air Pollution Control Officers Associate (CAPCOA)*. January 2008. *CEQA and Climate Change*
3. *Napa County General Plan*, June 2008.
4. *California Office of the Attorney General*. 2010. *Addressing Climate Change at the Project Level* available at http://ag.ca.gov/globalwarming/pdf/GW_mitigation_measures.pdf
5. *U.S. Green Building Council (2009)*. *LEED 2009 for New Construction and Major Renovations Rating System*. Washington, DC: United States Green Building Council, Inc.
6. *California Energy Commission (2008)*. Title 24, Part 6, of the *California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings*. Sacramento, CA: California Energy Commission.
7. *U.S. Department of Energy (2010)*. Cool roof fact sheet.
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs*". *Energy Star*. Retrieved 2013-05-01.
10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departementcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>