

# monteverdi<sup>i</sup> CONSULTING

PLANNING + PERMITTING + PROJECT MANAGEMENT

October 1, 2013

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OCT - 8 2013

VIA HAND DELIVERY

Napa County Planning, Building  
& Environmental Services

Mr. Sean Trippi, Planner  
Napa County Department of Conservation, Development and Planning  
1195 Third Street, Room 210  
Napa, CA 94559

Re: Farm Collective Winery Use Permit Application 394 & 396 Devlin  
Way, Napa (APNs 057-300-001, 057-300-003 & 057-300-004)

Dear Sean:

On behalf of the J3 Wine Partners (the Applicants), please accept the attached winery Use Permit Application and supporting documentation for the Farm Collective Winery.

As stated in the Project Description, the Applicants request approval of an 80,000 gallons per year (gpy) winery located in two commercial condominiums located at 394 & 396 Devlin Road (APNs 057-300-003 & 057-300-004). The condominiums are under common ownership, are configured as a single space and will operate as a single, +/- 13,865 s.f. winery facility (Facility). The Facility will also include office, storage and laboratory space. Tasting and retail wine sales will occur at the facility in accordance with the Marketing Plan described below. The total Production space is +/- 11,050 s.f. and the total Accessory space is +/- 2,815 s.f. The accessory-to-production square foot ratio is  $\pm 14\%$ .

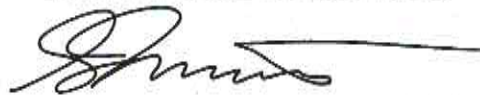
The  $\pm 2.06$  acre property is currently developed with as a four unit light-industrial commercial warehouse. The winery development area will be completely within two of the four units that are under common ownership. Process wastewater will be handled by a hold and haul system. Domestic wastewater will be disposed of through an existing Napa Sanitation District sewer connection. The condominium CC&Rs allot 32 parking spaces to the two condominiums owned by the Applicants, which exceeds the anticipated parking demand of 23 spaces as calculated in the Use Permit application.

As stated in the Application, the Applicants request by-appointment tours and tastings of up to thirty (30) per day, with an anticipated average of fifteen (15) persons per day. The Applicants also request approval of a marketing plan that includes twelve (12) marketing events of up to 100 persons and one (1) Napa Valley Wine Auction event with up to 100 persons. Food service for all Marketing Events will be provided by a professional catering service. The proposed Facility will include an employee break area but will not include a commercial kitchen. All food will be prepared offsite and transported to the Facility prior to each Marketing Event.

On behalf of the Applicants, I thank you in advance for your time. Please do not hesitate to contact me if you have any questions.

Sincerely,

MONTEVERDI CONSULTING

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

George H. Monteverdi, Ph.D.  
Principal

Enclosures

cc: Mr. James Harder, J3 Wine Partners



A Tradition of Stewardship  
A Commitment to Service

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file No P13-331

Napa County

Napa County Planning, Building  
& Environmental Services

Conservation, Development, and Planning Department

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

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

## Use Permit Application

To be completed by Planning staff...

Application Type: 10-8-13 USE PERMIT

Date Submitted: 9-27-13 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_

\*Application Fee Deposit: \$ 7166.80 Receipt No. 98465 Received by: 88 Date: 10/1/13  
20 5000.00

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

To be completed by applicant...

Project Name: Farm Collective Winery

Assessor's Parcel No: 057-300-001, 057-300-003 & 057-300-004 Existing Parcel Size: 2.06 ac.

Site Address/Location: 394 & 396 Devlin Road Napa CA 94558  
No. Street City State Zip

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

Property Owner: J3 Wine Partners, LLC dba "Farm Collective Winery"

Mailing Address: 5584 Silverado Trail Napa CA 94558  
No. Street City State Zip

Telephone No: (707) 480-6109 E-Mail: Riley Russo <riley.russo@regusciwinery.com>

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

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

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

Representative (if applicable): George H Monteverdi, Monteverdi Consulting, LLC

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

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

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## Use Permit Information Sheet

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### Use

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

The Applicants request approval of a 80,000 gallons per year (gpy) winery located in two commercial condominiums located at 394 & 396 Devlin Road (APNs 057-300-003 & 057-300-004). The condominiums are under common ownership, are configured as a single space and will operate as a single, +/-13,865 s.f. winery facility (Facility). The Facility will also include office, storage and laboratory space. Tasting and retail wine sales will occur at the facility in accordance with the Marketing Plan described below. The total Production space is +/-11,050 s.f. and the total Accessory space is +/-2,815 s.f.

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

District County Use Permit

Regional None

State ABC Type 02 Permit (Duplicate)

Federal TTB Federal Basic Permit

### Improvements

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

As described in the attached site plans, improvements to the Facility will include:

- Installation of a hold and haul wastewater disposal system comprised of floor drains, an interior sump and external holding tanks;
- Installation of conventional grape processing and winemaking and aging equipment;
- Development of administration, laboratory and storage areas at the east side of the Facility, including an upper level mezzanine;

External improvements will include the installation of company identification signage on the Facility's east-facing wall and roadside monument, as depicted in the attached materials.



Improvements, cont.

Total on-site parking spaces: (per CC&Rs) 32 existing 32 proposed  
Loading areas: 2 existing 2 proposed

**Note: County regulations require only 23 parking spaces for the proposed use.**

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): 0 acres

**Employment and Hours of Operation**

Days of operation: N/A existing Mon-Sun proposed  
Hours of operation: N/A existing 8am-6pm proposed  
Anticipated number of employee shifts: N/A existing 1 proposed  
Anticipated shift hours: N/A existing \_\_\_\_\_ 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.

James Harder, J3 Wine Partners LLC

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

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 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 checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

### Production Capacity \*

Please identify the winery's...

Existing production capacity: 0 gal/y Per permit No: \_\_\_\_\_ Permit date: \_\_\_\_\_

Current maximum actual production: 0 gal/y For what year? \_\_\_\_\_

Proposed production capacity: 80,000 gal/y

\* For this section, please see "Winery Production Process," at page 11.

### Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>N/A</u> existing	<u>30</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>N/A</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>M-Su: 10am-6pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>N/A</u> existing	<u>8am-6pm</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.)

Applicants request approval of the following marketing plan:

Twelve (12) marketing events of up to 100 persons with catered food service

One (1) Napa Valley Wine Auction event with up to 100 persons with catered food service

## Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

Food service for all Marketing Events will be provided by a professional catering service. The proposed Facility will include an employee break area but will not include a commercial kitchen. All food will be prepared offsite and transported to the Facility prior to each Marketing Event.



## Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- Accessory Use** – The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

## Conservation Development and Planning

### Winery Production Process

The Napa County Code contains various references to winery production and refers to production capacity as “the wine bottled or received” at a winery and refers to “bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine.” (Code Section 18.16.030(G)(4)).<sup>1</sup>

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, whichever is greater.

Using the diagram on the right, this means the greater of  $A + (B - C)$ , or D. If  $B - C$  is a negative number, total production is equal to either A or D, whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittals (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

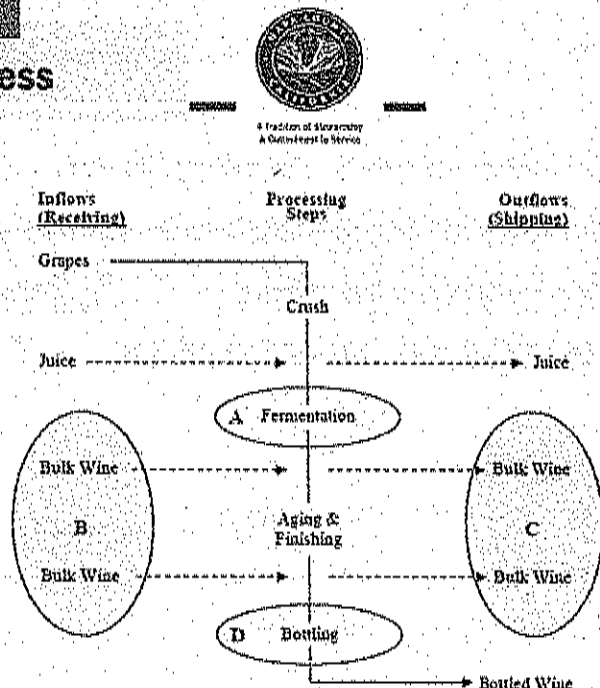


Figure 1. Winery Production Process

<sup>1</sup> The complexity of these statements can be attributed to the authors' desire to avoid “double counting” bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

## 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>+/-12,745</u> sq. ft.	<u>0.29</u> acres
Proposed	<u>+/-12,745</u> sq. ft.	<u>0.29</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>+/-12,745</u> sq. ft.	<u>0.29</u> acres	<u>14</u> % of parcel
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**Production Facility.** Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>N/A</u> sq. ft.	Proposed	<u>+/-9,930</u> sq. ft.
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**Accessory Use.** Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>+/-2,815</u> sq. ft.	<u>28</u> % of production facility

## Caves and Crushpads No cave proposed.

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...

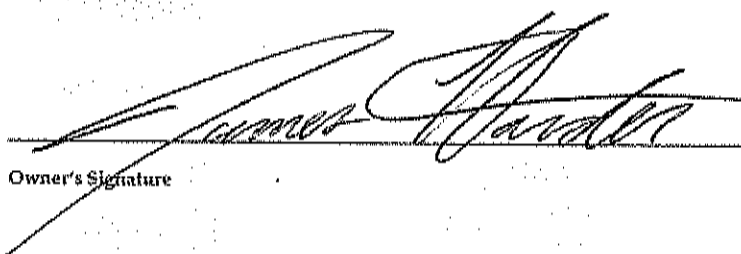
Cave area	Existing: <u>None</u> sq. ft.	Proposed: <u>None</u> sq. ft.
Covered crush pad area	Existing: <u>None</u> sq. ft.	Proposed: <u>None</u> sq. ft.
Uncovered crush pad area	Existing: <u>None</u> sq. ft.	Proposed: <u>None</u> sq. ft.

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## Initial Statement of Grape Source

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

  
Owner's Signature

9/24/13  
Date

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

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

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

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

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system:

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

Domestic

Municipal

American Cyn

☐ Yes ☒ No

0 gallons per day (gal/d)

American Cyn

165 gal/d

Municipal gal/m

N/A gal

N/A

Emergency

Municipal

American Cyn

☐ Yes ☒ No

American Cyn

1,480 gal/d

Municipal gal/m

N/A gal

### Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

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

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

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:

Domestic

sewage

District

NSD

☐ Yes ☒ No

N/A gal/d

165 gal/d

NSD Disposal gal/d

Other

winery process

Hold & Haul

EBMUD

☐ Yes ☒ No

gal/d

+/-2,000 gal/d

14,000 gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the 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) 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: <u>2</u>	x 3.05 one-way trips per employee	=	<u>6.1</u>	daily trips.
Number of PT employees: <u>1</u>	x 1.90 one-way trips per employee	=	<u>1.9</u>	daily trips.
Average number of weekday visitors: <u>10</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>7.7</u>	daily trips.
Gallons of production: <u>80,000</u>	/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>1.4</u>	daily trips.
<b>Total</b>		=	<u>17</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>9</u>	PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6.1</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14.3</u>	daily trips.
<b>Total</b>		=	<u>24</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>17</u>	PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6.1</u>	daily trips.
Number of PT employees (during crush): <u>4</u>	x 1.90 one-way trips per employee	=	<u>7.6</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14.3</u>	daily trips.
Gallons of production: <u>80,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1.4</u>	daily trips.
Avg. annual tons of grape on-haul: <u>260</u>	/ 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>3.6</u>	daily trips.
<b>Total</b>		=	<u>33</u>	daily trips.

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>5</u>	x 2 one-way trips per staff person	=	<u>10</u>	trips.
Number of visitors (largest event): <u>100</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</u>	trips.

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

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

## Traffic Information Sheet Addendum

### Information for Caltrans Review

Application should include:

#### **Project Location**

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

#### **Trip Generation Estimate**

- Please provide separate Winery Traffic Information / Trip Generation Sheets for existing and proposed operations.

### Napa County Winery Traffic Generation Characteristics

#### **Employees**

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)  
Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)  
Permanent Part-Time - 2 trips/day (1 during weekday PM peak)  
Seasonal: 2 trips/day (0 during weekday PM peak)—crush  
see full time above—bottling  
Auto Occupancy: 1.05 employees/auto

#### **Visitors**

Auto occupancy:  
Weekday = 2.6 visitors/auto  
Weekend = 2.8 visitors/auto

#### **Peaking Factors:**

Peak Month: 1.65 x average month  
Average Weekend: 0.22 x average month  
Average Saturday: 0.53 x average weekend  
Peak Saturday: 1.65 x average Saturday  
Average Sunday: 0.8 x average Saturday  
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

#### **Service Vehicles**

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr



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: \_\_\_\_\_

Project number if known: \_\_\_\_\_

Contact person: Riley Russo

Contact email & phone number: riley.russo@regusciwinery.com

Today's date: \_\_\_\_\_ (707) 480-6109

## 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.*

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#### 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.*

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Already  
Doing

Plan  
To Do

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**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 CO<sub>2</sub>e and add the County's carbon stock.*

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**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**

**Typical annual fuel consumption or VMT**

**Number of alternative fuel vehicles**

**Type of fuel/vehicle(s)**

**Potential annual fuel or VMT savings**

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**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).*

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**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:

Estimated annual VMT

Potential annual VMT saved

% Change



Already  
Doing

Plan  
To Do

☐☐

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

*See description below under BMP-5.*

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**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.*

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**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.*

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**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.*

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☐☐

**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!*

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☐☐

**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.*

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Already  
Doing

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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.*

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☐ ☒ **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%.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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Already  
Doing

Plan  
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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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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.*

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☐ ☐ **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.*

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

**BMP-25 (a)**

☐

**LEED™ Silver** (check box BMP-25 and this one)

**BMP-25 (b)**

☐

**LEED™ Gold** (check box BMP-25, BMP-25 (a), and this box)

**BMP-25 (c)**

☐

**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](http://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  
Doing

Plan  
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.*

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☐☐

**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.*

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☐☐

**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.*

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☐☐

**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?**

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☐☐

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

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**Comments and Suggestions on this form?**

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## **Sources:**

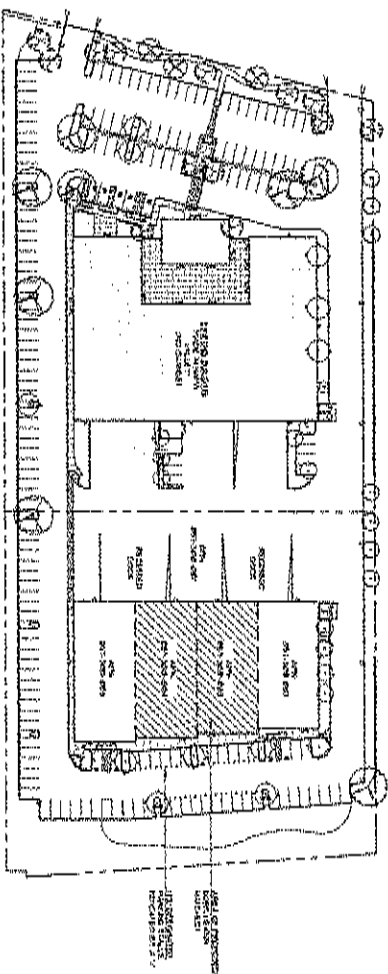
1. *Napa County Bicycle Plan*, NCTPA, December 2011
2. *California Air Pollution Control Officers Associate (CAPCOA)*. January 2008. *CEQA and Climate Change*
3. *Napa County General Plan*, June 2008.
4. *California Office of the Attorney General*. 2010. *Addressing Climate Change at the Project Level* available at [http://ag.ca.gov/global\\_warming/pdf/GW\\_mitigation\\_measures.pdf](http://ag.ca.gov/global_warming/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](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/departmentscontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

# THE FRONTIER

398 DEVLIN ROAD

AFN: 057-300-003 & 004 & 001

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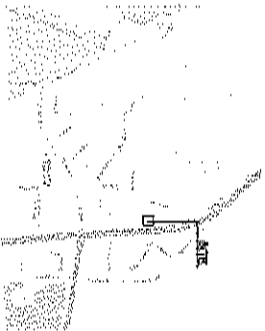
## STEEL PLAN

Scale: 1:250

PROJECT INFORMATION

ADDRESS:	328 DAVIS RD. INGLE, CALIFORNIA
MARCEL NO.:	574-100-4241 & 564-1-1831
BIRTH DATE:	14 APR 1915, 1011 AVENUE 42, LOS ANGELES
DEATH DATE:	14 JUL 1984
EDUCATION:	UNIV. CALIF. B.S. DEPT. OF CHEMISTRY 1938
RELIGION:	UNITED METHODIST CHURCH
PROFESSION:	CHIEF OF POLICE, INGLE

## SOCIETY PAGE



**DISCUSSION AND CONCLUSIONS**

ASST. DIR.:	DATE:	TIME:	REPORT
4120	10/20/68	10:00 PM	10:00 PM
4121	10/20/68	10:00 PM	10:00 PM
4122	10/20/68	10:00 PM	10:00 PM

## PROJECT DIRECTORY

**ENHANCED COPY:**  
 32000 Parkway, LLC  
 32000 Parkway  
 Bellaire, Texas 77408  
 281-261-8100  
 281-261-8100  
 281-261-8100

**PROJECT SUMMARY**

The first part of the second year describes the properties of the various components of the polymer system, starting with the monomers, the effect of substituents on reactivity, application especially the kinetics of polymerization, and a full portion of emulsion polymerization, the Grafting and

Radical Reactions, Cyclic & Linear Polymers	12-13
Radical Storage	13-14
Linear & Cross Polymerization & Interplay	14-15
Asymmetric Grafting and Stereoregulation	15-16
Asymmetric Grafting and Stereoregulation	16-17
Linear & Cyclic	17-18
Linear & Cyclic	18-19

RECEIVED: 25 JULY 1993

FIGURE 10.20: The graph of the function  $f(x) = \sin(x)$  is shown. The function is periodic with period  $2\pi$ . The graph is shown for  $x$  in the interval  $[-\pi, \pi]$ .

## AREA AND COVERAGE

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PROJECT #307  
FARM COLLECTIVE  
WINERY  
TENANT IMPROVEMENT  
388 DEVLIN RD  
NAPA COUNTY, CA

NO. 155-33

DATA

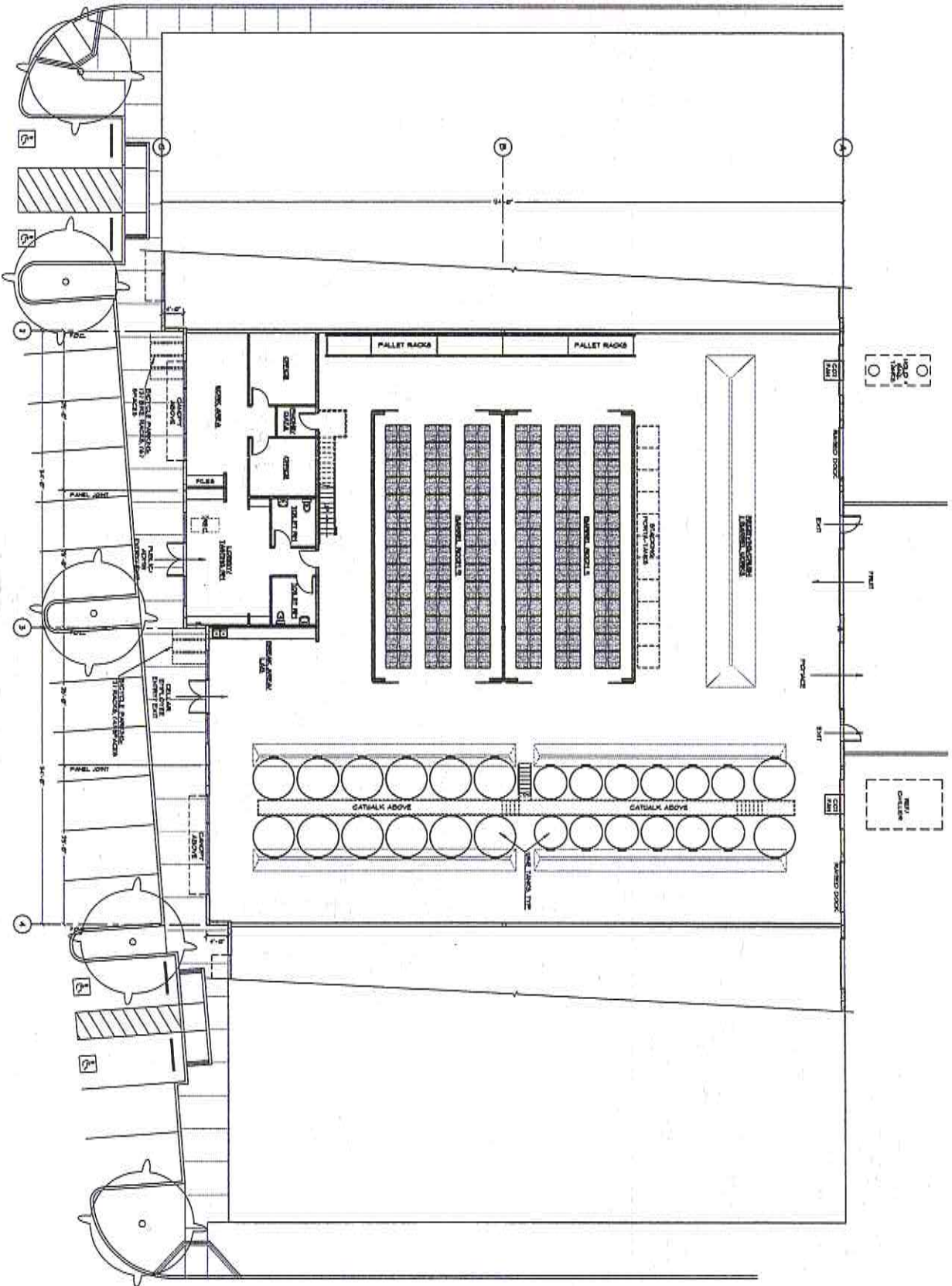
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Plot Date:

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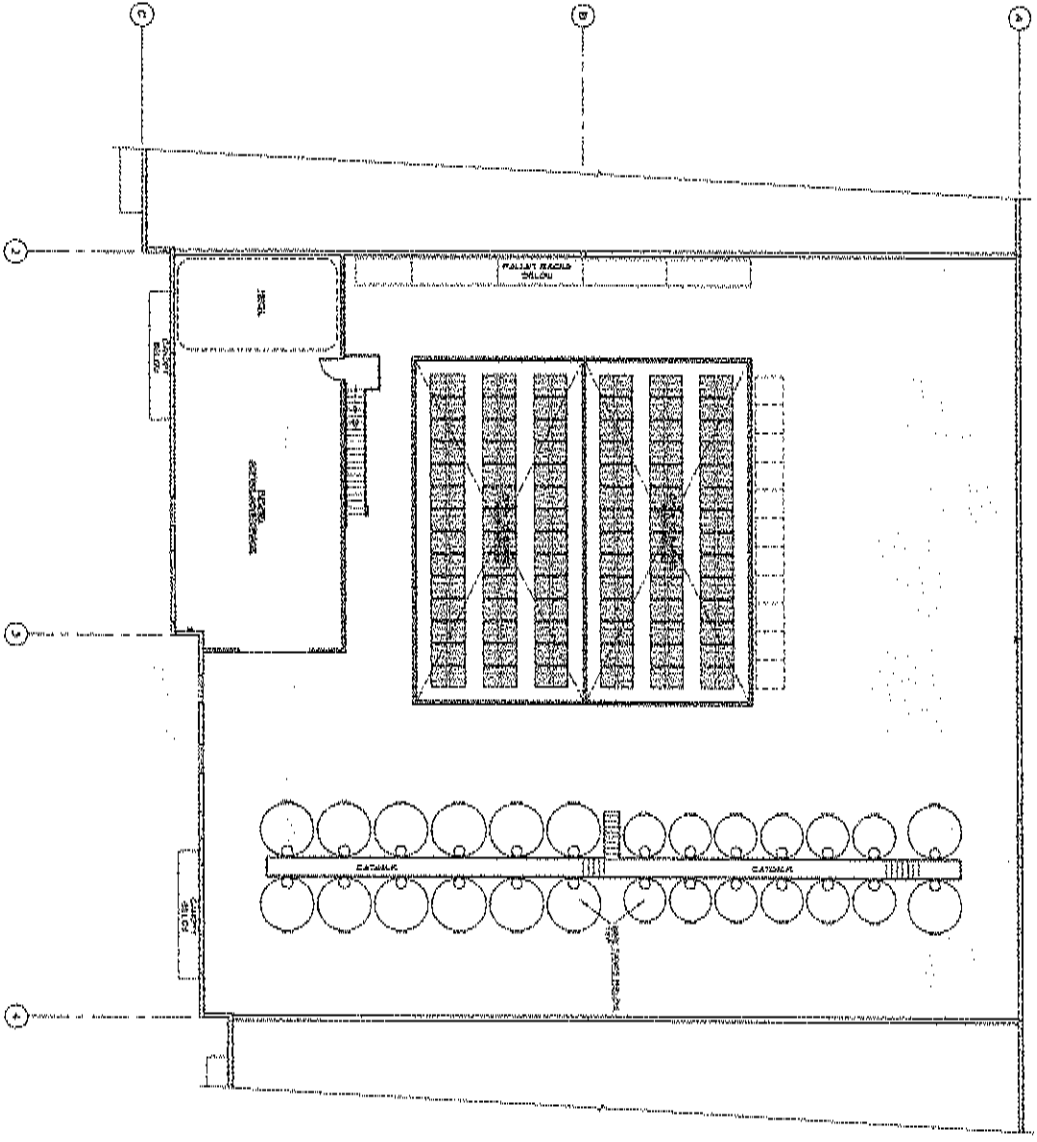
1 LOWER LEVEL FLOOR PLAN  
Scale: 1/8" = 1'-0"







UPPER LEVEL FLOOR PLAN  
Scale: 1/8" = 1'-0"



PROJECT #1001  
FARM COLLECTIVE  
WINERY  
TENANT IMPROVEMENT  
100 DEVLIN RD  
NAPA COUNTY, CA

ISSUE NO. \_\_\_\_\_  
DATE \_\_\_\_\_

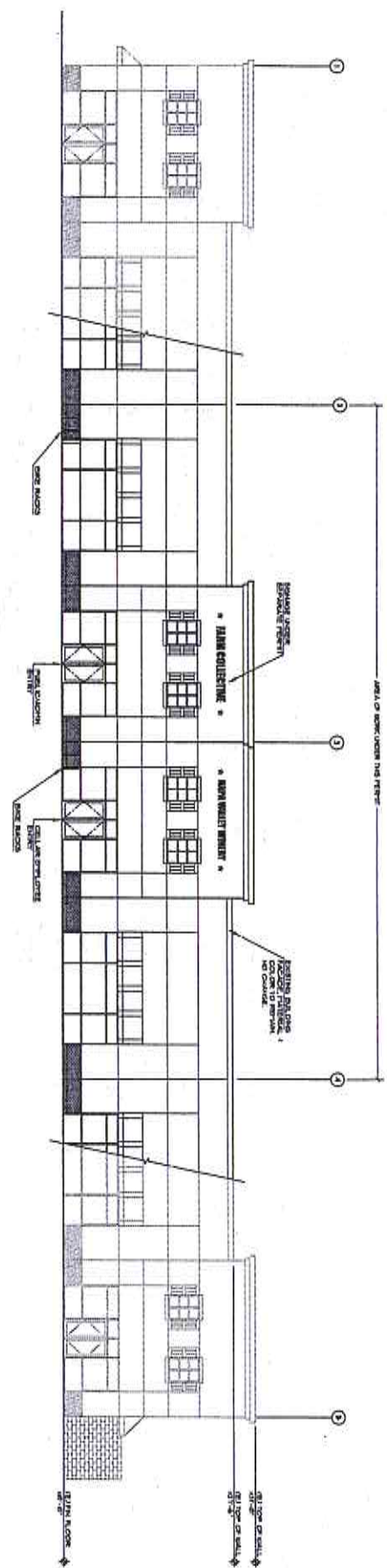
By: [Signature]  
09/25/13

PLOT DATE:  
09/25/13

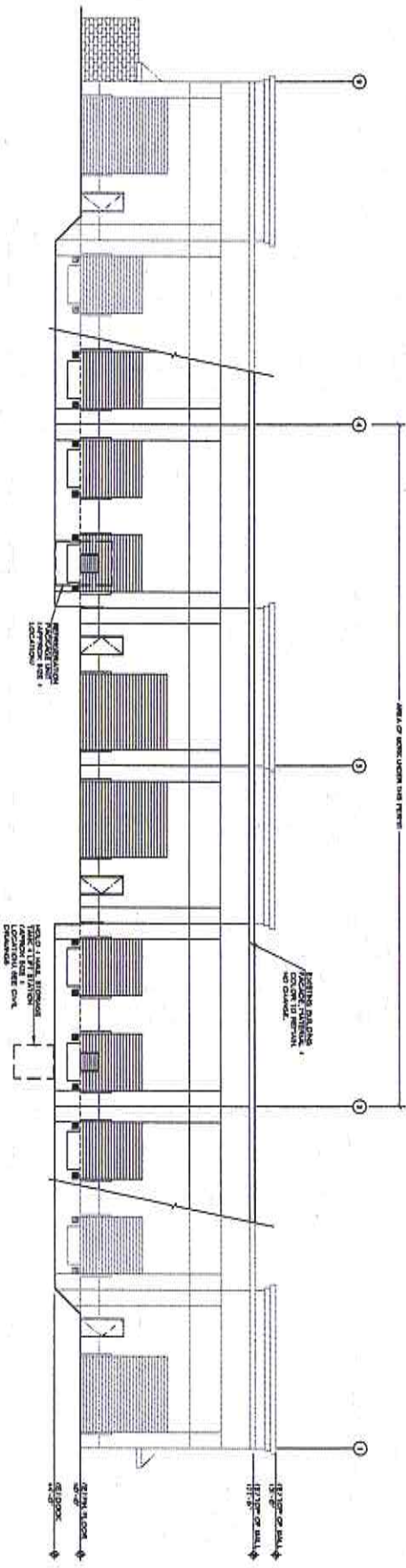
UPPER LEVEL  
FLOOR PLAN

A2.1

**1 EAST ELEVATION**  
Scale: 1/8" = 1'-0"



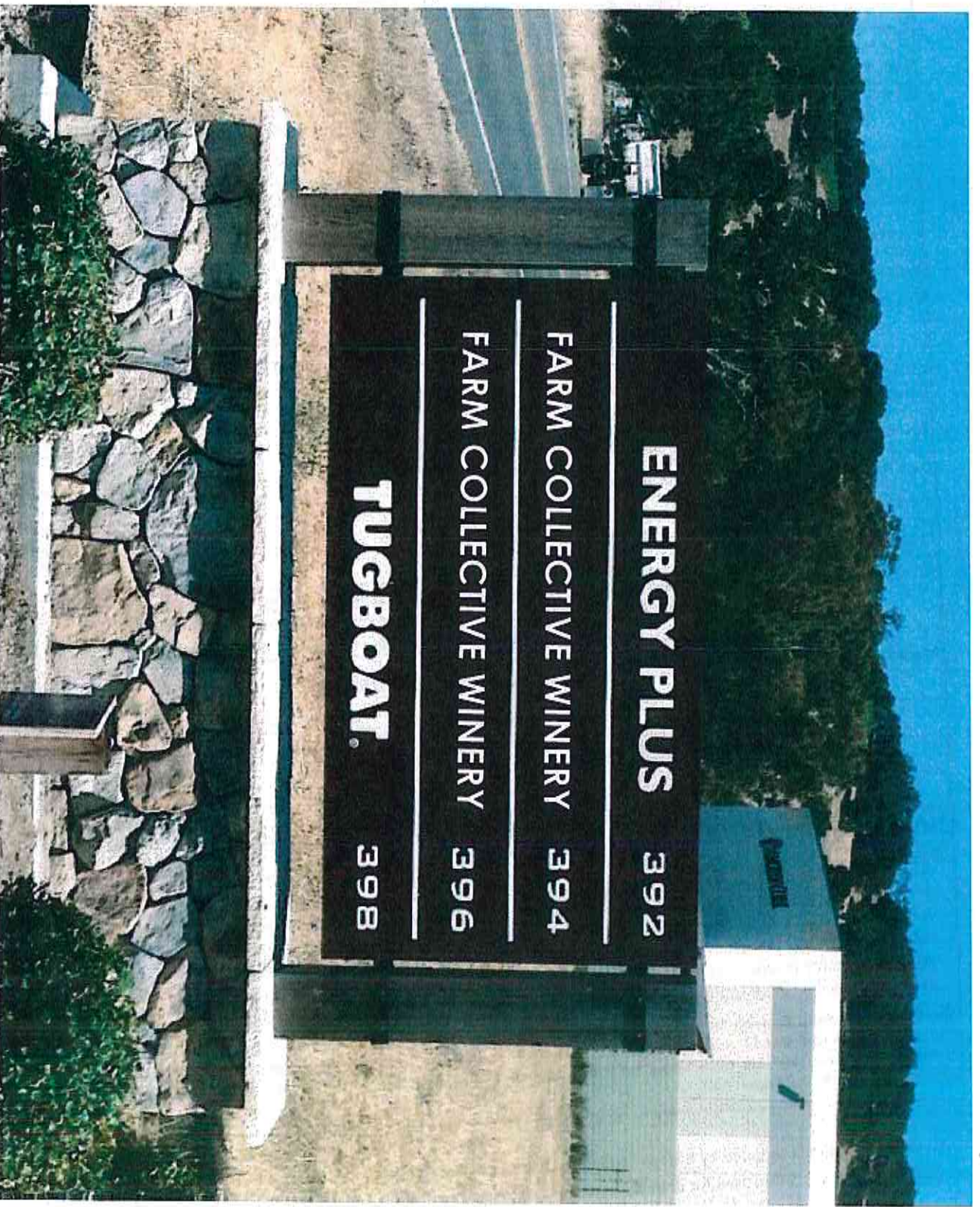
**2 WEST ELEVATION**  
Scale: 1/8" = 1'-0"



ISSUE NO.:  
DATE:  
Use Permit Submittal:  
09.25.13

PLOT DATE:  
09.25.13

ELEVATIONS



**ENERGY PLUS**

**392**

**FARM COLLECTIVE WINERY**

**394**

**FARM COLLECTIVE WINERY**

**396**

**TUGBOAT.**

**398**



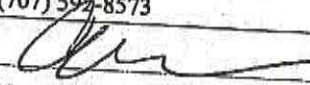
# **City of American Canyon Will Serve Questionnaire**

Date: September 20, 2013

Owner Name: Napa Vineyard Commons LLC

Owner Address: 2395 Old Soda Springs Road  
Napa, CA 94558

Owner Phone #: (707) 592-8573

Owner Signature: 

Project Name: Napa Vineyard Commons LLC

Project APN: 057-300-001, -002, -003, -004 & -005

Project Description: Will Serve request for five parcels served by one water meter. Proposed change in use in APNs -003 & -004 necessitates additional water relative to previous Will Serve Questionnaire application.

Applicant Name: J3 Wine Partners LLC

Applicant Address: Care of Riley Russo  
5584 Silverado Trail  
Napa, CA 94558

Applicant Phone #: (707) 254-0403

Project Engineer: Applied Civil Engineering

Project Address: 390 Devlin Road  
Napa, CA 94558

Permit Number: Not yet assignend

Time of Operation: 6 a.m. - 6 p.m.

Status of Environmental Clearance: See Permit Status

hours/day: 12

Permit Status: Napa County Use Permit Under Review

days/week: 6

Land Use: Commercial / Industrial

months/year: 12

Property Zoning: IP:AC

Lot Size (acres): 2.34 (Total for 5 Parcels)

Building Size (sqft) : 25,488

## **Anticipated Potable Water Demand\***

Average day demand (annual):

domestic 165 gpd

irrigation 0 gpd

industrial 1,315 gpd

Total 1,480 gpd

Maximum day demand:

domestic 248 gpd

irrigation 0 gpd

industrial 1,973 gpd

Total 2,221 gpd

## **\*ATTACH REFERENCES USED AND CALCULATIONS FOR WATER DEMAND**

### Comments:

Average day demand for APN -002 & -005 is based on 2 units each with 12 employees per unit and 4 gallons per day per employee estimated per 2010 California Green Building Standards ( $2 \times 12 \times 4 = 96$  gpd). APNs -003 & -004 will be converted to a winery. Production water use is estimated at 80,000 gallons production at 6 gallons of water per gallon of wine for a total estimated use of 480,000 gallons per year or 1,315 gpd. Domestic use for the winery is estimated based on 6 employees at 4 gpd per employee and 30 tasting room visitors at 1.5 gallons per visitor based on 2010 California Green Building Code Standards ( $6 \times 4 + 30 \times 1.5 = 69$  gpd). Total = 1480 gpd.

The City of American Canyon Municipal Code 13.10.20 (Code) gives first priority for new water and sewer connections and services to residences and businesses located within the city corporate boundaries. The Code also states applicants for water service from other customer applicants must comply with all standards applicable to outside customers set forth in Chapter 13.

\*All irrigation water is supplied by a Napa Sanitation District Reclaimed Water service.  
A peaking factor of 1.5 was used for domestic and industrial water use to calculate maximum day demand.