



A Tradition of Stewardship
A Commitment to Service

file No P13 -- 00258

**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: Major Modification
Date Submitted: 8/1/13 Resubmittal(s): N/A Date Complete: _____
Request: Approval of food & wine pairing; approval of add'l
visitation of 600 person/weekday and 900 person/weekend;
increase in parking spaces to 143; increase in marketing
events

*Application Fee Deposit: \$ 7,166.80 Receipt No. 97515 Received by: SS Date: 8/1/13

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

To be completed by applicant...

Project Name: Domaine Carneros Winery, Major Use Permit Modification

Assessor's Parcel No: 047-070-007 Existing Parcel Size: 138.46 ac.

Site Address/Location: 1240 Duhig Road, Napa, CA 94559
No. Street City State Zip

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

Property Owner: Domaine Carneros, Ltd.

Mailing Address: 1240 Duhig Road, Napa, CA 94559
No. Street City State Zip

Telephone No (707) 257 - 0101 E-Mail: _____

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): David B. Gilbreth, Attorney at Law

Mailing Address: 1152 Hardman Avenue, Napa, CA 94558
No. Street City State Zip

Telephone No (707) 337 - 6412 E-Mail: dbgilbreth@gmail.com

Use Permit Information Sheet

Use

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

1. Approval of food and wine pairing in the existing tasting room and outdoor patio areas pursuant to current Napa County policy and AB 2004.
2. Approval of additional visitation of 100 people per day on weekdays and 600 visitors per day on weekends for a total of 400 people Monday-Friday and 900 people Saturday and Sunday.
3. Approval of an increase in delineated parking spaces to a total of 143 spaces to allow adequate organized parking for employees and guests. All parking will continue to be on paved lots and pad areas with exception of the existing staging and bin storage area. The staging and bin storage area is currently a flat graded area and it will be paved and striped. There will be no disturbance or clearing of vineyard or other areas.
4. Approval of additional marketing events as follows:
 - a) four (4) marketing events per month with up to 50 guests, and
 - b) two (2) marketing events per week with up to 25 guests.

(NOTE: All of the environmental impacts for the proposed uses have been previously analyzed, pursuant to CEQA, resulting in a unanimously approved Negative Declaration by the Napa County Planning Commission in March 2012.)

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

District None

Regional None

State None

Federal None

Improvements

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

Improvements, cont.

Total on-site parking spaces: 127* existing 143 proposed
Loading areas: 1 existing No Change proposed

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): No Change acres

Employment and Hours of Operation

Days of operation: 7 existing No Change proposed
Hours of operation: 8 am to 6 pm existing No Change proposed
Anticipated number of employee shifts: 1* existing No Change proposed
Anticipated shift hours: 8 existing No Change proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☐ 25 or greater (specify number) up to 65

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.

 Eileen G. Crane CEO

Print Name of Property Owner

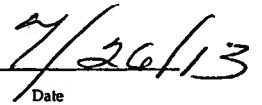
 Eileen G. Crane

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

 7/26/13

Date

Supplemental Application for Winery Uses

Operations

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

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

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 432,000 gal/y Per permit No: U-668687 Permit date: 9/16/1987

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

Proposed production capacity: 432,000 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>360 per day</u> existing	<u>See Page 6</u> proposed
Average daily tours and tastings visitation ¹ :	<u>360 per day</u> existing	<u>See Page 6</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>Daily 10am to 6pm</u> existing	<u>No Change</u> proposed
Non-harvest Production hours ² :	<u>Daily 8am to 6pm</u> existing	<u>No Change</u> proposed

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

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

Grape Origin

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

Marketing Program

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

The winery has a variety of marketing programs for the education of the public regarding wine and to promote the winery and sales of its wines.

The groups these programs target are comprised of wine club members, groups from culinary institutions, our distributors, our marketing company, corporate groups, private individual groups with wine interest, wine marketing coalitions and international wine organizations.

Existing: Maximum 300 guests

Proposed: Four (4) additional marketing events per month with up to 50 guests, and
Two (2) additional marketing events per week with up to 25 guests.

Food service of various levels can be arranged for the groups. It can be as simple as three small bites for a food and wine pairing or it can be a pairing of cheeses specifically chosen to enhance either our sparkling wine or our Pinot Noir.

We do winemaker lunches and dinners where food is paired specifically to our wines. We have done sparkling brunches as this is a natural pairing adjunct.

The difference between existing and proposed is simply a difference in the number of events.

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.)
Domaine Carneros has a commercial kitchen.

Food service is through licensed caterers or through the purchase of prepared food.

On site, we prepare very simple items such as cheese pairing plates or simple bites for food and wine pairings.

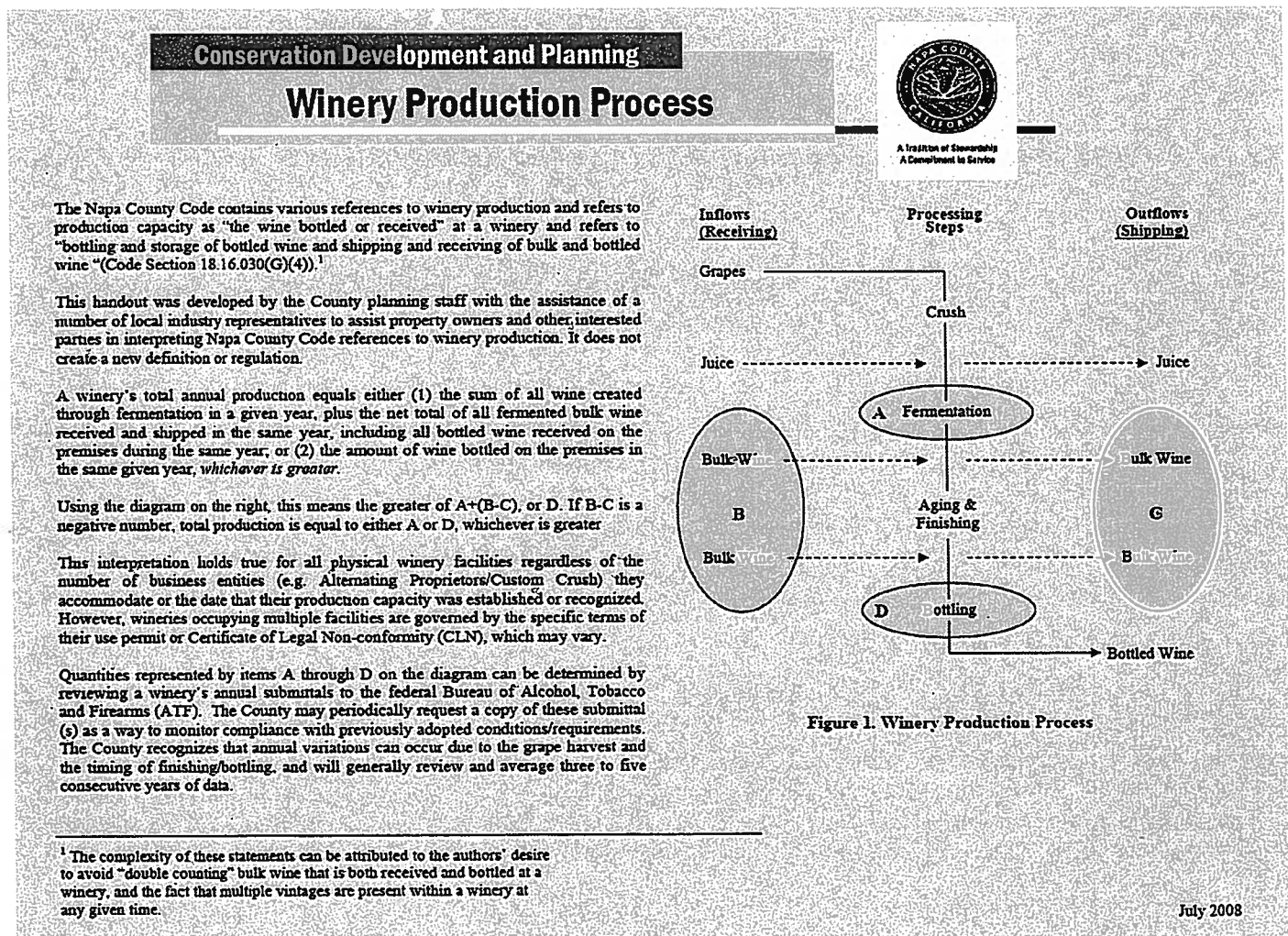
Eating facilities include a multipurpose room in the Pinot Noir facility, the main salon, foyer, private rooms in the Chateau, existing terraces and tasting areas.

The difference between existing and proposed is simply a difference in the number of food service events.

Definitions

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

- a. **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*
- b. **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*
- c. **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*
- d. **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, nonproduction 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*



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>71,426</u> sq. ft.	<u>138.46</u> acres
Proposed	<u>No Change</u> sq. ft.	<u>No Change</u> acres

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

<u>240,000</u> sq. ft.	<u>No Change</u> acres	<u>4</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>130,000</u> sq. ft.	Proposed	<u>No Change</u> sq. ft.
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Accessory Use. Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>6,700</u> sq. ft.	<u>5</u> % of production facility
Proposed	<u>No Change</u> sq. ft.	<u>No Change</u> % of production facility

Caves and Crushpads

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

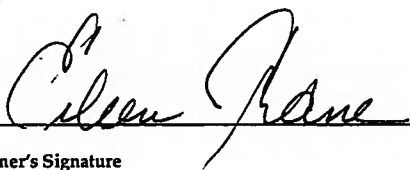
- ☒ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)
- ☐ Marketing Events and/or Temporary Events (Class III)
- NO CAVES**

Please identify the winery's...

Cave area	Existing: <u>None</u> sq. ft.	Proposed: <u>No Change</u> sq. ft.
Covered crush pad area	Existing: <u>No Change</u> sq. ft.	Proposed: <u>No Change</u> sq. ft.
Uncovered crush pad area	Existing: <u>No Change</u> sq. ft.	Proposed: <u>No Change</u> sq. ft.

Initial Statement of Grape Source

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


Owner's Signature

No Change

Date

7/26/13

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>No Change</u>	<u>No Change</u>
Name of proposed water supplier (if water company, city, district):	<u>Well</u>	<u>Well</u>
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use:	<u>10,000</u> gallons per day (gal/d)	
Current water source:	<u>Existing wells</u>	<u>Existing wells</u>
Anticipated future water demand:	<u> </u> gal/d	<u>10,000</u> gal/d
Water availability (in gallons/minute):	<u>130</u> gal/m	<u>30</u> gal/m
Capacity of water storage system:	<u> </u> gal	<u>25,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tank: 25,000 gal. fresh H2O + reservoir, & fire pond</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Not Applicable</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-site Septic</u>	<u>Not Applicable</u>
Name of disposal agency (if sewage district, city, community system):	<u>Not Applicable</u>	<u>Not Applicable</u>
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	<u>See Exhibit A</u> gal/d	<u>See Exhibit A</u> gal/d
Anticipated future waste flows (peak flow):	<u>See Exhibit A</u> gal/d	<u>See Exhibit A</u> gal/d
Future waste disposal design capacity:	<u>See Exhibit A</u> gal/d	<u>See Exhibit A</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): Not Applicable

Page 1 of

FACILITY ID # (Agency Use Only)													EPA ID # (Hazardous Waste Only) CAL000183760														
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Domaine Carneros																											
BUSINESS SITE ADDRESS 1240 Duhig Road																											
BUSINESS SITE CITY Napa													104		CA		ZIP CODE 94559										
CONTACT NAME Eric Stauffer													106		PHONE (707) 257-0101												

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

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

UPCF Rev. (12/2007)

Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submittal of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California Identification number. For facilities in California, the number usually starts with Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) -61-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of _____
been used in the past.
103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.
104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.
105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.
106. CONTACT- Enter a contact person's name.
107. PHONE- Enter a contact phone number
4. HAZARDOUS MATERIALS -
Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:
 - It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure),
 - It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A,
 - Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.
 If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.
- 4a. REGULATED SUBSTANCES - Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.
5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code _____. You must also submit a plot plan and a monitoring program plan. _____ must complete one UST Facility page and UST Tank pages for each tank.
8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):
An aboveground petroleum
 - A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
 - A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
 - An aboveground oil production tank which is regulated by the Division of Oil and Gas,
 - Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.
9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA Identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.
10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim _____ that the material is excluded or exempt per _____ recycler. You do not need to report.
11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add _____ .5 (b) for these specific _____ cific information. Please _____ contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.
12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance _____ ements or claiming an exemption, _____ then complete the Certification of Financial Assurance page.
13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. _____ you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous _____ facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.
14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:
 - Your knowledge of the tank and its contents
 - Testing of the tank
 - Inability to remove hazardous materials stored in the tank.
 - The mixture rule
 - The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.
 If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.
- 14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.
- 14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.
15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship
A Commitment to Service

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

PROJECT NAME	Domaine Carneros Winery	
PROJECT ADDRESS	1240 Duhig Road, Napa, CA 94559	
APPLICANT	Domaine Carneros, Ltd.	
CONTACT INFO	email	phone

- 1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards?
If yes, please include a copy of their required spreadsheets.
- 2 Do you have an integrated design team?
If yes, please list: _____

3 SITE DESIGN

- 3.1 Does your design encourage community gathering and is it pedestrian friendly? ☐ yes ☒ no ☐ I don't know
- 3.2 Are you building on existing disturbed areas? ☐ yes ☒ no ☐ I don't know
- 3.3 Landscape Design
- 3.31 native plants? ☐ yes ☒ no ☐ I don't know
- 3.32 drought tolerant plants? ☐ yes ☒ no ☐ I don't know
- 3.33 Pierce Disease resistant planting? ☐ yes ☒ no ☐ I don't know
- 3.34 Fire resistant planting? ☐ yes ☒ no ☐ I don't know
- 3.35 Are you restoring open space and/or habitat? ☐ yes ☒ no ☐ I don't know
- 3.36 Are you harvesting rain water on site? ☒ yes ☐ no ☐ I don't know
- 3.37 planting large trees to act as carbon sinks? ☐ yes ☒ no ☐ I don't know
- 3.38 using permeable paving materials for drive access and walking surfaces? ☐ yes ☒ no ☐ I don't know
- 3.4 Does your parking lot include bicycle parking? ☒ yes ☐ no ☐ I don't know
- 3.5 Do you have on-site waste water disposal? ☐ yes ☐ no ☒ I don't know
- 3.6 Do have post-construction stormwater on site detention/filtration methods designed? ☐ yes ☐ no ☒ I don't know
- 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? ☐ yes ☐ no ☒ I don't know
- 3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)? ☐ yes ☐ no ☒ I don't know
- 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects? ☒ yes ☐ no ☐ I don't know

4 ENERGY PRODUCTION & EFFICIENCY

- 4.1 Does your facility use energy produced on site? ☒ yes ☐ no ☐ I don't know
If yes, please explain the size, location, and percentage of off-set:
Solar panels on both buildings, depends on weather
- 4.2 Does the design include thermal mass within the walls and/or floors? ☐ yes ☐ no ☒ I don't know
- 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed? ☐ yes ☐ no ☒ I don't know
- 4.4 Will your plans for construction include:
- 4.41 High density insulation above Title 24 standards? ☐ yes ☐ no ☒ I don't know
- 4.42 Zones for heating and cooling to provide for maximum efficiency? ☐ yes ☐ no ☒ I don't know
- 4.43 Energy Star™ or ultra energy efficient appliances? ☐ yes ☐ no ☒ I don't know
- 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? ☐ yes ☐ no ☒ I don't know
- 4.45 Timers/time-outs installed on lights (such as the bathrooms)? ☒ yes ☐ no ☐ I don't know
- If yes, please explain: In place for employee bathrooms

5 WATER CONSERVATION

- 5.1 Does your landscape include high-efficiency irrigation? ☐ yes ☐ no ☒ I don't know
- 5.2 Does your landscape use zero potable water irrigation? ☐ yes ☐ no ☒ I don't know
- 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? ☐ yes ☒ no ☐ I don't know
- 5.4 Will your facility use recycled water? ☒ yes ☐ no ☐ I don't know
- 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? ☐ yes ☐ no ☐ I don't know
- 5.5 Will your plans for construction include:
- 5.51 a meter to track your water usage? ☒ yes ☐ no ☐ I don't know
- 5.52 ultra water efficient fixtures and appliances? ☐ yes ☐ no ☒ I don't know
- 5.53 a continuous hot water distribution method, such as an on-demand pump? ☐ yes ☐ no ☒ I don't know
- 5.54 a timer to insure that the systems are run only at night/early morning? ☐ yes ☐ no ☒ I don't know

	yes	no	I don't know
6 MATERIAL RECYCLING			
6.1 Are you using reclaimed materials?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If yes, what and where: <u>Packaging returned from Visitors Center</u>			
6.2 Are you using recycled construction materials-			
6.21 finish materials?			<input checked="" type="checkbox"/>
6.22 aggregate/concrete road surfaces?			<input checked="" type="checkbox"/>
6.23 fly ash/slag in foundation?			<input checked="" type="checkbox"/>
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?			<input checked="" type="checkbox"/>
6.4 Does your facility provide access to recycle-			
6.41 Kitchen recycling center?	<input checked="" type="checkbox"/>		
6.42 Recycling options at all trash cans?		<input checked="" type="checkbox"/>	
6.43 Do you compost green waste?	<input checked="" type="checkbox"/>		
6.44 Provide recycling options at special events?			<input checked="" type="checkbox"/>
7 NATURAL RESOURCES			
7.1 Will you be using certified wood that is sustainably harvested in construction?			<input checked="" type="checkbox"/>
7.2 Will you be using regional (within 500 miles) building materials?			<input checked="" type="checkbox"/>
7.3 Will you be using rapidly renewable materials, such as bamboo?			<input checked="" type="checkbox"/>
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			<input checked="" type="checkbox"/>
7.5 Have you considered the life-cycle of the materials you chose?			<input checked="" type="checkbox"/>
8 INDOOR AIR QUALITY			
8.1 Will you be using low or no emitting finish and construction materials indoors-			
8.11 Paint?			<input checked="" type="checkbox"/>
8.12 Adhesives and Sealants?			<input checked="" type="checkbox"/>
8.13 Flooring?			<input checked="" type="checkbox"/>
8.14 Framing systems?			<input checked="" type="checkbox"/>
8.15 Insulation?			<input checked="" type="checkbox"/>
8.2 Does the design allow for maximum ventilation?			<input checked="" type="checkbox"/>
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?		<input checked="" type="checkbox"/>	
8.4 Does your design include dayliting, such as skylights?	<input checked="" type="checkbox"/>		
9 TRANSPORTATION DEMAND MANAGEMENT			
9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?		<input checked="" type="checkbox"/>	
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?			<input checked="" type="checkbox"/>
9.3 Does your project include design features that encourage alternatives modes of transportation, such as			
preferred parking for carpooling, ridesharing, electric vehicles?		<input checked="" type="checkbox"/>	
secured bicycle parking, safe bicycle access?		<input checked="" type="checkbox"/>	
loading zones for buses/large taxi services?		<input checked="" type="checkbox"/>	
9.4 How close is your facility to public transportation?			
<u>7 Miles</u>			
10 Are there any superior environmental/sustainable features of your project that should be noted?			
11 What other studies or reports have you done as part of preparing this application?			
1			
2			
3			
4			
12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?			
<input checked="" type="checkbox"/>			
If yes, please describe:			
13 Once your facility is in operation, will you:			
13.1 calculate your greenhouse gas emissions?			
<input checked="" type="checkbox"/>			
13.2 Implement a GHG reduction plan?			
<input checked="" type="checkbox"/>			
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			
<input checked="" type="checkbox"/>			
14 Does your project provide for education of green/sustainable practices?			
<input checked="" type="checkbox"/>			
If yes, please describe:			
15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?			

Form filed out by: Eric Stauffer

Please feel free to include additional sheets of paper as necessary.



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:

Contact email & phone number:

Today's date:

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.

Project requires minimal electrical energy as it is only paving of a parking lot, only energy required will be minimal energy efficient lighting. Possible future plan for carport-like covering with PV array (not yet approved).

☐ ☐ **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

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.

Will do some landscaping around the lot.

☐ ☐ **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

N/A

☐ ☐ **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).

N/A

☐ ☐ **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:

N/A

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.

N/A

☐ ☒ **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.

Researching options for solar thermal water heater or a combo PV/solar thermal system.

☒ ☒ **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.

We are in year 2 of a five year plan to switch all lights to energy efficient bulbs. All offices will be T-8 or LED. All ceilings switched to lower wattage bulbs.

☐ ☐ **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.

Our PV arrays on roof create insulation for building as well as the building is built into the hillside.

☒ ☐ **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!

We have bike racks as well as employee lockers and showers.

☐ ☐ **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.

Duhig Road is often used by biking clubs.

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.

All water used as part of wine making or cleaning is captured and processed and used for irrigation.

☒ ☐ **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%.

We have installed low flow toilets.

☐ ☐ **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.

N/A

☐ ☐ **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.

N/A

☒ ☐ **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.

We have both single stream recycling and scrap metal recycling. We also recycle all our corks and pallets. All styrofoam is taken to local shipping company for reuse. All our grape pomace is used as cattle feed. We have 90% recycle program.

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.

We have 6 - 65 yard totes of compost picked up weekly.

☐ ☒ **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.

Not on file at this time, but working on application for Green Business certification and will have on file soon.

☐ ☐ **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.

N/A

☐ ☒ **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.

In future budget plan 2014 or 2015.

☐ ☐ **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.

N/A

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.

Skylights in Pinot Noir facility - built into hillside and Chateau has lower level underground.

☐ ☐ **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.

N/A - no trees to remove.

☐ ☐ **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.

Currently have 75% of application completed.

☒ ☐ **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.

Fish Friendly Farming - we are in the process, we have had our site inspection and are expecting certification mid-2014.

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.

We are researching recycled materials for asphalt paving - we use 30% recycled paper.

☐ ☐ **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.

N/A

☒ ☐ **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.

Sustainable practices are one of the six pillars in the Vision of Domaine Carneros - to be a leader and sustainability is a part of our workplace culture. Our winery is heavily signed to remind employees. Sustainability is regularly discussed in weekly meetings.

☒ ☐ **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?**

N/A

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

See attached - 2012 Business Recycle Leader from Napa County and NRWS

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/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
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>