



NAPA COUNTY
 CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417
 web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

RECEIVED

OCT 03 2012

Use Permit Application

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

To be completed by Planning staff...

Application type: Use PermitDate Submitted: 10-3-12 Resubmittal(s): _____ Date Complete: _____Request: _____

 _____*Application Fee Deposit: \$ 8,500 Receipt No. 93086 Received by: SS Date: 10-3-12

*Total fees will be based on actual time and materials.

To be completed by applicant....

Project Name: Diogenes Ridge WineryAssessor's Parcel #: 024-201-036 Existing Parcel Size: 12.94 acSite Address/Location: Brookside Drive Angwin CA 94508
 No Street City State ZipPrimary Contact: ☐ Owner ☐ Applicant ☒ Representative (attorney, engineer, consulting planner, etc.)Property Owner: Glen and Shirley RagsdaleMailing Address: 325 Diogenes Drive Angwin CA 94508
 No Street City State ZipTelephone No.: (707) 738-5705 E-mail: gragsdale@winecaves.comApplicant (if other than property owner): Same as ownerMailing Address: Same as owner
 No Street City State Zip

Telephone No.: () _____ E-mail: _____

Representative (if applicable): Donna B. Oldford, Plans4WineMailing Address: 2620 Pinot Way St. Helena CA 94574
 No Street City State ZipTelephone No.: (707) 963-5832 E-mail: dboldford@aol.com

USE PERMIT INFORMATION SHEET

USE

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

Project is a proposed 30,000/gpy winery (See Project Statement) located on a 12.94 acre parcel zoned AW. Winery improvements include a 5,800 sq. ft. wine cave where fermentation and storage will occur; a 2,660 sq. ft. accessory structure with tasting/retail area and winery offices; a 1,690 sq. ft. covered crush pad; wastewater treatment system; fire protection facilities; winery access road and parking area with one ADA space; and winery marketing plan.

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

District None

Regional RWQCB

State ABC

Federal BATE

IMPROVEMENTS

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

Wine Caves (5,800 sq. ft.)
Accessory Structure (2,660 sq. ft.)
Covered Crush Pad (1,690 sq. ft.)
Winery Access Road and Parking
Wastewater Treatment System

(See Project Statement narrative for details.)

Improvements, cont.

Total on-site parking spaces: N/A existing 9 proposed

Loading areas: N/A existing 1 proposed

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

☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N

☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr ☒ Type V (non-rated)

(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 0.035 acres

Employment and Hours of Operation

Days of operation: N/A existing 7/week proposed

Hours of operation: N/A existing 6 am – 6 pm proposed

Anticipated number of employee shifts: N/A existing 1 proposed

Anticipated shift hours: N/A existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

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

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

☐ other (specify number) _____

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input 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: N/A gal/y Per Permit No: N/A Permit Date: N/A

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

Proposed production capacity: 30,000 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: N/A existing 24/day proposed

Average daily tours and tastings visitation¹: N/A existing 16/day proposed

Visitation hours (e.g. M-Sa, 10am-4pm): N/A existing 10 am – 6 pm proposed

Non-harvest Production hours²: N/A existing 10 am – 6 pm proposed

¹Average 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.

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

Grape Origin

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

Marketing Program

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

Private tours and tastings: 3 per day with maximum 5 persons each.
Food and Wine Parings: 4 per month with maximum 20 persons each.
Wine Club/Release Events: 4 per year with maximum 50 persons each.
Auction related events: 1 per year with maximum 100 persons.

Request:

Evans A.B. 2004 "Picnic" bill for on-site alcohol consumption.

Approval to serve food with wine tastings, consistent with parameters of winery use permit.

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.)

All food offered at the winery will be catered.

There is no commercial kitchen proposed.

Food served at wine & food pairings will be catered by licensed in Napa County providers.

Evening events will be concluded by or before 10:00 p.m.

Winery marketing events will not include amplified outdoor music.

Special events will be applied for with Special Events Permits Application, at least 90 days in advance of the event(s).

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, 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)).¹

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 submittal(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.

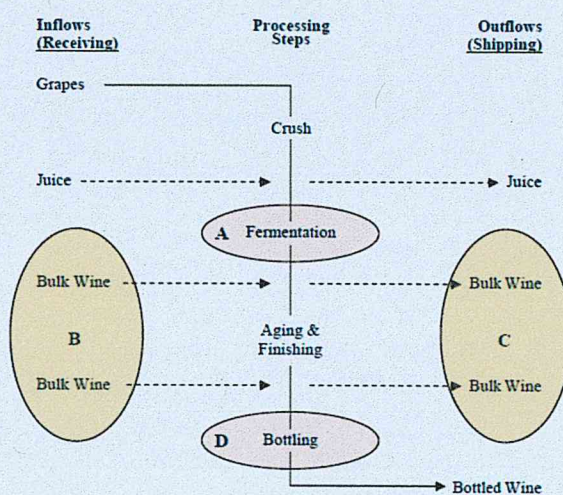


Figure 1. Winery Production Process

¹ 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>N/A</u> sq. ft.	<u>N/A</u> acres
Proposed	<u>31,565</u> sq. ft.	<u>0.724</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>31,565</u> sq. ft.	<u>0.724</u> acres	<u>5.6</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>6,448</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>1,755</u> sq. ft.	<u>27.2</u> % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>5,747.5</u> sq. ft.
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>700.5</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

8-3-2012

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

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

Well

N/A

Yes ☐ No ☐

2,857 gallons per day (gal/d)

Well

3,482 gal/d

75 gal/m

Per CDF gal

Emergency

Well &
Storage Tank

N/A

Yes ☐ No ☐

N/A

Per CDF gal/d

Per CDF gal/m

Per CDF gal

Water Storage Tank

Liquid Waste

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 flows):

Future waste disposal capacity:

Domestic

Sewage

On-Site
Septic

N/A

Yes ☐ No ☐

N/A gal/d

1,777 gal/d

1,777 gal/d

Other

N/A

N/A

N/A

Yes ☐ No ☐

N/A gal/d

N/A gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>5</u>	x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees: <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>16</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>2</u>	daily trips.
Total		=	<u>33</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)		=	<u>13</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>5</u>	x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>16</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Total		=	<u>31</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor <u>trips</u> x .57)		=	<u>18</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>5</u>	x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (during crush): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>16</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>16</u>	daily trips.
Gallons of production: <u>30,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u>	daily trips.
Avg. annual tons of grape on-haul: <u>108</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>2</u>	daily trips.
Total		=	<u>39</u>	daily trips.

Largest Marketing Event – Additional Traffic

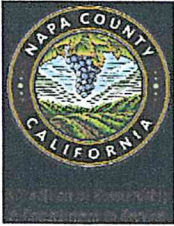
Number of event staff (largest event): <u>10</u>	x 2 one-way trips per staff person	=	<u>20</u>	trips.
Number of visitors (largest event): <u>100</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>36</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</u>	trips.

³Assumes 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).

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

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	Diogenes Ridge Winery		
PROJECT ADDRESS	Brookside Drive – Angwin, CA 94508		
APPLICANT	Glen Ragsdale		
CONTACT INFO	gragsdale@winecaves.com	(707) 738-5705	
	email	phone	

- | | yes | no | I don't know |
|---|-----|----|--------------|
| 1 Have you designed to U.S.G.B.C. TM LEED TM or Built It Green TM standards?
If yes, please include a copy of their required spreadsheets | | X | |
| 2 Do you have an integrated design team?
If yes, please list: _____ | | X | |

3 SITE DESIGN

- | | | | |
|--|---|---|---|
| 3.1 Does your design encourage community gathering, pedestrian friendly? | | | X |
| 3.2 Are you building on existing disturbed areas? | | X | |
| 3.3 Landscape Design | | | |
| 3.31 native plants? | X | | |
| 3.32 drought tolerant plants? | X | | |
| 3.33 Pierce Disease resistant planting? | X | | |
| 3.34 Fire resistant planting? | X | | |
| 3.35 Are you restoring open space and/or habitat? | | X | |
| 3.36 Are you harvesting rain water on site? | | X | |
| 3.37 Planting large trees to act as carbon sinks? | X | | |
| 3.38 using permeable paving materials for drive access and walking surfaces? | | | X |
| 3.4 Does your parking lot include bicycle parking? | | X | |
| 3.5 Do you have on-site wastewater disposal? | X | | |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed? | X | | |
| 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? | X | | |
| 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? | X | | |
| 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects? | X | | |

4 ENERGY PRODUCTION & EFFICIENCY

- | | | | |
|--|---|---|---|
| 4.1 Does your facility use energy produced on site?
If yes, please explain the size, location, and percentage of off-set: _____ | | X | |
| 4.2 Does the design include thermal mass within the walls and/or floors? | | | X |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed? | | X | |
| 4.4 Will your plans for construction include: | | | |
| 4.41 High density insulation above Title 24 standards? | X | | |
| 4.42 Zone your heating and cooling to provide for maximum efficiency? | X | | |
| 4.43 Energy Star TM or ultra energy efficient appliances? | X | | |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | X | | |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)? | X | | |
| If yes, please explain: _____ | | | |

5 WATER CONSERVATION

- | | | | |
|--|---|---|---|
| 5.1 Does your landscape include high-efficiency irrigation? | X | | |
| 5.2 Does your landscape use zero potable water irrigation? | | | X |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? | | X | |
| 5.4 Will your facility use recycled water? | X | | |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? | | | |
| 5.5 Will your plans for construction include: | | | |
| 5.51 a meter to track your water usage? | X | | |
| 5.52 ultra water efficient fixtures and appliances? | X | | X |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | | | |
| 5.54 a timer to insure that the systems are run only at night/early morning? | | | X |

6 MATERIAL RECYCLING

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

7 NATURAL RESOURCES

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

8 INDOOR AIR QUALITY

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

9 TRANSPORTATION DEMAND MANAGEMENT

9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?	X		
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	X		
9.3	Does your project include design features that encourage alternative modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles?	X		
	secured bicycle parking, safe bicycle access?			
	loading zones for buses/large taxi services?			X
9.4	How close is your facility to public transportation?		X	

10. Are there any superior environmental/sustainable features of your project that should be noted?
Most production facilities within wine caves.

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

1. Wastewater Feasibility
2. Phase One Water Report
3. Archaeology Report
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.)?

If yes, please describe: _____

		X
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13. Once your facility is in operation, will you:

- 13.1 calculate your greenhouse gas emissions?
- 13.2 implement a GHG reduction plan?
- 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

X		
X		
X		

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

If yes, please describe: Can do.

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

More detail accuracy during construction drawings phase which typically occurs after the Use Permit application is approved.

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

Form filled out by: Donna B. Oldford,
Plans4Wine

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.

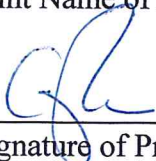
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and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

Glen Ragsdale

Print Name of Property Owner



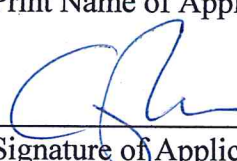
Signature of Property Owner

8-3-2012

Date

Same

Print Name of Applicant (if different)



Signature of Applicant

8-3-2012

Date

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)		EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Diogenes Ridge Winery		
BUSINESS SITE ADDRESS: Brookside Drive		
BUSINESS SITE CITY: Angwin	CA	94508
CONTACT NAME: Glen Ragsdale		PHONE: (707) 738-5705

II. ACTIVITIES DECLARATION

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

Does your facility	If Yes, please complete these pages of the UPCP...	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	UST FACILITY (Formerly SWRCD 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	NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	EPA ID NUMBER-provide at the of this page
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	Recyclable Materials Report (one per recyclable)
Treat hazardous waste on-site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	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	Certification of Financial Assurance
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	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	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	Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	See CUPA for required forms.

F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency)
 (12/2007)

UPCF Rev.



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: Diogenes Ridge Winery
Project number if known: P12-00347
Contact person: Glen Ragsdale
Contact email & phone number: gragsdale@winecaves.com (707)738-5715
Today's date: 01/09/2014 (707)738-5705

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.

Winery owners may utilize solar panels for energy.

Entire production winery is located within the wine caves.

☒☐

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.

Parcel is within a municipal watershed and subject to 60/40% Rule, which requires that at least 60 percent of the overall area is left in its natural and "uncleared" state. Applicant complies with this.

As approved by the Planning Commission
07/03/2013

Already Plan
Doing To Do

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

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

No creeks located on this parcel. Applicant has left almost all trees undisturbed, however.

☐ ☐ **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	<u>Probably a max. of 4 vehicles at one time.</u>
Typical annual fuel consumption or VMT	<u>Unknown at this time.</u>
Number of alternative fuel vehicles	<u>Unknown at this time.</u>
Type of fuel/vehicle(s)	<u>Unknown at this time.</u>
Potential annual fuel or VMT savings	<u>Unknown at this time.</u>

☐ ☐ **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).

One small one-story structure proposed. Unknown at this time.

☐ ☒ **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:

Winery owners/employees will probably live on-site. Winery located within caves.

Unknown VMT at this time, or % change.

Estimated annual VMT

Potential annual VMT saved

% Change

As approved by the Planning Commission
07/03/2013

Already Plan
Doing To Do

☐☐

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

See description below under BMP-5.

Unknown at this time.

☐☒

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.

Will probably be part of the plan for utilizing solar panels for energy conservation.

☐☒

BMP-9 Energy conserving lighting

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

☐☒

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

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

Roof of proposed structure can comply. Otherwise, winery uses located with the wine caves, which represents maximum energy efficiency.

☐☐

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!

Parcel is located in a steeply hilly area that is not conducive to bicycle commuting.

☐☐

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.

Area is not within proximity of existing and/or planned bicycle routes.

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.

There are no recycled water projects within a reasonable distance of the parcel.

☐ ☒ **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%.
Will comply.

☐ ☒ **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.

Plan has been revised to significantly reduce areas of impervious surface.

☐ ☒ **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.

Landscaping does not represent > 2,500 sq. ft. However, the applicant intends to keep the area in its natural state and irrigation is not needed.

☐ ☐ **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.

Unknown at this time.

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.

Will utilize pomace on-site.

☐ ☐ **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.

Unknown at this time.

☐ ☒ **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.

Can plant a canopy tree next to the one proposed winery structure to shade the structure.

☐ ☐ **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.

Not certain at this time.

☐ ☐ **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.

Closest public transit stop is either on Silverado Trail or at Pacific Union College, both of which are more than two miles from the site.

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.

Winery is located almost entirely within the proposed wine caves, which are naturally temperature controlled.

☐ ☒ **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.

This is minimized via the use of wine caves for virtually all of the operational winery activities.

☐ ☐ **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.

☐ ☐ **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.