

Use Permit Application Packet

Chanticleer Winery P14-00304-UP and P14-00305-VAR Planning Commission Hearing September 7, 2016



A Tradition of Stewardship A Commitment to Service

Napa County Conservation, Development, and Planning Department

file № <u>P14-0030</u>4

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

Use Permit Application

To be completed by Planning staff...

| Application Type: | | | | | | |
|--|--------------------------------|--|----------------|-----------------|--|---------------|
| Date Submitted: | Resubmittal(s): | | Da | ate Comple | te: | |
| Request: | | | | | | |
| | | | ***** | | | |
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| | | | | | | |
| *Application Fee Deposit: \$ | Receipt No | Receive | d by: | | Date: | |
| | To be com | pleted by applicant | *Toto | al Fees will be | based on actual time | and materials |
| Project Name: Chanticleer Winer | у | | | | | |
| Assessor's Parcel №: 034-150-026 | | I | Existing Parce | el Size: | 40 | ac. |
| Site Address/Location: 4 Vineyard | View Yountville, Cal | ifornia 94599 | City | State | Zip | |
| Primary Contact: | Permanny | Representative (at | torney, engi | neer, consu | lting planner, etc. |) |
| Property Owner: <u>George Grodal</u> | hl | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | ***** | | **** |
| Mailing Address: <u>4 Vineyard Vie</u> | w Yountville, Califorr | nia 94599 | City | State | Zip | , |
| Telephone №(707) 944 _ 1835 | | | • | | r | |
| Applicant (if other than property owner |) <u>: Osborn Siegert Arch</u> | itecture | | | | |
| Mailing Address: P.O. Box 155 | 8 Santa Rosa, Californ | nia 95402 | City | State | Zip | |
| Telephone №(<u>707</u>) <u>321</u> - <u>5389</u> | | | | | | |
| Representative (if applicable): Jeffrey | y Redding | | | | | |
| Mailing Address: 2423 Renfrey | w Street Napa, Califor | nia 94558 | City | State | Zip | |
| Telephone №(<u>707</u>) <u>255</u> - <u>7375</u> | | | 7 | | r- | |

Use Permit Information Sheet

Use

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

The applicant is proposing to construct an approximate 6900 s.f. winery and 8900 s.f. of caves to replace an existing 50' x 70' barn on a 40 acre hillside parcel located adjacent to the Veterans Home. A 7,190 s.f. permeable grass roof is also proposed. Tours and tastings are by prior appointment only. The applicant is the proprietor of Chanticleer wines which are currently produced off-site. It is his desire to establish a winery on the property so that wine quality, and costs of production can be better supervised. The winery has been designed to process 10,000 gallons of wine annually. Grapes used in production would be from both on-and off-site vineyards. In addition to the proposed winery and wine caves, the property contains a single family dwelling, a guest cottage, residential accessory structures, approximately 8 1/2 acres of vines, vineyard avenues and an agricultural equipment building. The general location of these buildings is shown on sheet UP3. The proposed building would contain the tasting room, administrative offices and tanks. Barrel aging and storage would occur in the caves to reduce energy costs and greenhouse gas emissions. Crush pad, visitor and employee parking area is located east of the winery building. The winery building screens these features as seen from the Vineyard View Drive. The site plan prepared by Riechers Spence Associates shows the location of these site features including water tank and wastewater treatment and disposal facilities proposed as part of this project. The applicant is also seeking a variance to the required setbacks from Vineyard View Drive.

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

| District | Regional |
|-----------|-------------|
| State ABC | Federal TTB |

Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary): The following improvements will be constructed as part of the proposed winery project:

- 1. Remove existing barn and construct a 6, 900 s.f. winery building consisting of a 6,400 s.f. first floor and 600
- s.f. mezzanine, with a 7,190 s.f. permeable grass roof
- 2. A 1,078 s.f. covered crush pad
- 3. Wine caves totaling 8,900 s.f.
- 4. Cave spoil disposal area
- 5. Six (6) visitor and employee parking area
- 6. Access driveways and walkways
- 7. Covered storage, trash and recycle enclosure
- 8. Storm drainage facilities
- 9. Water conveyances
- 10. Wastewater treatment and disposal facilities
- 11. Fire suppression equipment and facilities

All improvements are shown on plans dated June 27, 2013, November 19, 2014 and March 4, 2015 prepared by Osborn Siegert Architecture and RSA+

Improvements, cont.

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| Total on-site parking spaces: | N/A | existing | 6 | proposed | | | | |
|--|---------------------|--------------------------|----------|------------------|----------|--|--|--|
| Loading areas: | N/A | existing | 1 | 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 II 1 Hr Type III 1 Hr Type III N (non-rated) Type IV H.T. (Heavy Timber) (for reference, please see the latest version of the California Building Code) | | | | | | | | |
| Is the project located in an Urban/Wildland Interface area? | | | | | | | | |
| Total land area to be disturbed by project (include structu | ures, roads, septic | areas, landscaping, etc) | 16,275 + | -/- | acres | | | |
| Employment and Hours of Operation | | | | | | | | |
| Days of operation: | N/A | existing | | Sun-Sat. | proposed | | | |
| Hours of operation: | N/A | existing | 8 | -6 (P); 10-6 (V) | proposed | | | |
| Anticipated number of employee shifts: | N/A | existing | | 1 | proposed | | | |
| Anticipated shift hours: | N/A | existing | | 1 | 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:

 \checkmark other (specify number) <u>2FT, 2PT</u>

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 clocument (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.

| χ | GEORGE GROUANL | | | |
|---------|------------------------------|---------|--|------|
| , ., | Print Nampfil Property Owner | shaha | Print Name Signature of Applicant (if different) | |
| X | | -01-111 | | |
| | Signature of Property Owner | Date | Signature of Applicant | Date |

Supplemental Application for Winery Uses

Operations

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

| Retail Wine Sales | Existing | Expanded | Newly Proposed | None |
|--|-----------------------|--------------------------------|------------------------|------------------------|
| Tours and Tasting- Open to the Public | Existing | | | |
| Tours and Tasting- By Appointment | Existing | Expanded | Newly Proposed | None |
| Food at Tours and Tastings | Existing | Expanded | Newly Proposed | None |
| Marketing Events* | Existing | Expanded | Vewly Proposed | None |
| Food at Marketing Events | Existing | Expanded | Newly Proposed | None |
| Will food be prepared | C | on-Site? | itered? | |
| Public display of art or wine-related items | Existing | Expanded | Newly Proposed | ✓ None |
| * For reference please see definition of "Marketing," o | at Napa County Code § | 518.08.370 - <u>http://lil</u> | prary.municode.com/ind | ex.aspx?clientId=16513 |
| Production Capacity * | | | | |
| Please identify the winery's | | | | |
| Existing production capacity: | gal/y Per perr | mit №:N/A | Permi | t date: <u>N/A</u> |
| Current maximum <u>actual</u> production: <u>N/A</u> | | gal/y For what ye | ar? <u>N/A</u> | |
| Proposed production capacity: | <u>10,000 g</u> al/ | y | | |
| * For this section, please see "Winery Production Productin Production Productin Production Production Production Product | cess," at page 11. | | | |
| Visitation and Hours of Operation | | | | |
| Please identify the winery's | | | | |
| Maximum daily tours and tastings visitation: | N/A | existing | 10 | proposed |
| Average daily tours and tastings visitation ¹ : | N/A | existing | | proposed |
| Visitation hours (e.g. M-Sa, 10am-4pm): | N/A | existing | 10:00 | am-6:00pm proposed |
| Non-harvest Production hours ² : | N/A | existing | 8:00 | am-6:00pm_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

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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.)

One (1) marketing event per month, 25 persons maximum

Food Service

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

Food service provided at marketing events will be catered

Winery Coverage and Accessory/Production Ratio

1

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<u>Winery Development Area</u>. 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 | N/A | | _sq. ft. | N/A | 4 | acres |
|--|---|-------------------|--|------------------|----------------------|--|
| Proposed | 6,941 +/- | | sq. ft. | | <u>.</u> | acres |
| Winery Coverage. Consisten your proposed winery cover | | | | | ncluded in your subr | nittal, please indicate |
| 29,345 +/- | sq. ft | .67 | | acres | 1.7 | 7% of parcel |
| Production Facility. Consister proposed production square | | | | | | tal, please indicate your. |
| Existing | N/A | sq. ft. | Propos | sed <u>13</u> | ,932 +/- | sq. ft. |
| <u>Accessory Use</u> . Consistent v proposed <i>accessory</i> square f production facility) | ootage. If the facility alro | eady exists, plea | se differentiate be | tween existing a | nd proposed. (maxir | mum = 40% of the |
| Existing | | | | <u>N/A</u> | | % of production facility |
| Proposed | | 1,876 | _sq. ft. | | 13.4 | % of production facility |
| Caves and Crushp If new or expanded caves and None – no visitors/tours Marketing Events and/o | e proposed please indica s/events (Class I) | Gui | following best des ded Tours Only (Cl | | | cave space: cess (Class III) |
| Please identify the winery's | | | | | | |
| Cave area | Existing: <u>N/A</u> | | sq. ft. | Proposed: | 8,828 +/- | sq. ft |
| Covered crush pad area | Existing: <u>N/A</u> | | sq. ft. | Proposed: | 1,018 +/- | sq. ft. |
| Uncovered crush pad area | Existing: N/A | | sq. ft. | Proposed: | None | sq. ft |

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.

8/14/14 Date **Owner's Signature**

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.

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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.): | Well | Well |
| Name of proposed water supplier (if water company, city, district): | | |
| Is annexation needed? | Yes No | Yes 🗸 No |
| Current water use: | 4,110 gallons pe | er day (gal/d) |
| Current water source: | Well | Well |
| Anticipated future water demand: | <u>4,521</u> gal/d | gal/d |
| Water availability (in gallons/minute): | <u>150</u> gal/m | 150 gal/m |
| Capacity of water storage system: | <u>5,000</u> gal | 50,000 gal |
| Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.): | 50,000 Gallon Tank | |
| Liquid Waste Please attach Septic Feasibility Report | Domestic | Other |
| Type of waste: | sewage | Process Wastewater |
| Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.): | Hoot Aerobic Treatment System. On-site septic system | Surface Drip - Advantex Pre-Treatment System |
| Name of disposal agency (if sewage district, city, community system): | on-site | on-site |
| Is annexation needed? | Yes VNo | Yes 🗸 No |
| Current waste flows (peak flow): | <u>600</u> gal/d | 0gal/d |
| Anticipated future waste flows (peak flow): | 940 gal/d | 500 gal/d |
| Future waste disposal design capacity: | 1,200 gal/d | 600 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):

Off-site at site with approved Napa County Grading Permit or Clover Flat Landfill

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

4

| Number of FT employees:x 3.05 one-way trips per employee | = | 6.1 | daily trips. |
|--|-----|------|----------------|
| Number of PT employees:x 1.90 one-way trips per employee | = | 3.8 | daily trips. |
| Average number of weekday visitors:8 / 2.6 visitors per vehicle x 2 one-way trips | = | 6.2 | daily trips. |
| Gallons of production: / 1,000 x .009 truck trips daily ³ x 2 one-way trips | = | 0.2 | daily trips. |
| Total | = | 16.3 | daily trips. |
| (No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38) | = | 5.4 | PM peak trips. |
| Traffic during a Typical Saturday | | | |
| Number of FT employees (on Saturdays):1 x 3.05 one-way trips per employee | : = | 3.1 | daily trips. |
| Number of PT employees (on Saturdays): x 1.90 one-way trips per employee | e = | 0 | daily trips. |
| Average number of Saturday visitors:10 / 2. 8 visitors per vehicle x 2 one-way trips | | 7.1 | daily trips. |
| Total | = | 10.2 | daily trips. |
| (№ of FT employees) + (№ of PT employees/2) + (visitor <u>trips</u> x .57) | = | 5.0 | PM peak trips. |
| Traffic during a Crush Saturday | | | |
| Number of FT employees (during crush): 1_x 3.05 one-way trips per employee | = | 3.1 | daily trips. |
| Number of PT employees (during crush):2_x 1.90 one-way trips per employee | = | 3.8 | daily trips. |
| Average number of Saturday visitors:10 / 2. 8 visitors per vehicle x 2 one-way trips | = | 7.1 | daily trips. |
| Gallons of production: / 1,000 x .009 truck trips daily x 2 one-way trips | = | 0.2 | daily trips. |
| Avg. annual tons of grape on-haul:60/ 144 truck trips daily 4 x 2 one-way trips | = | 0.8 | daily trips. |
| Total | | 15.0 | daily trips. |
| Largest Marketing Event- Additional Traffic | | | |
| Number of event staff (largest event):3_ x 2 one-way trips per staff person | = | 6 | trips. |
| Number of visitors (largest event):25_/ 2.8 visitors per vehicle x 2 one-way trips | = | 18 | trips. |
| Number of special event truck trips (largest event): x 2 one-way trips | = | 2 | trips. |
| | | | |

 ³ Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).
 ⁴ Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

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



A Tradition of Stewardship A Commitment to Service Project name & APN: Chanticleer Winery 034-150-026

Project number if known:

Contact person: Jeffrey Redding Contact email & phone number: jreddingaicp@comcast.net 255-7375 Today's date: September 24, 2014

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, cobenefits, 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.

| Already Doing | Plan To Do | ID # | BMP Name |
|------------------|---------------|-------|---|
| | | BMP-1 | |
| | | BMP-2 | Project will be pre-plumbed, wired to accept roof top PV panels 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. |

| Already Doing | Plan 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. |
|------------------|---------------|-------|--|
| | | 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 |
| | | 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). |
| | | 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: |

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As approved by the Planning Commission 07/03/2013

| Already Doing | Plan To Do | BMP-7 | Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 See description below under BMP-5. |
|------------------|---------------|--------|--|
| | | BMP-8 | Solar hot water heating Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools. |
| | | BMP-9 | Energy conserving lighting Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months. |
| | | | The proposed building has been designed to allow for penetration of natural light to reduce lighting requirements. Energy efficient lighting is also contemplated. |
| | V | 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. |
| | | | Proposed winery includes a living roof to reduce heat-gain. In addition, caves will be constructed to |
| | | | maintain a constant temperature for barrels further reducing cooling requirements. |
| | | BMP-11 | Bicycle Incentives Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative! |
| | | BMP-12 | Bicycle route improvements Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below. |

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Already Plan

Doing To Do

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Π

Π

BMP-13 Connection to recycled water

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

BMP-14 Install Water Efficient fixtures

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

BMP-15 Low-impact development (LID)

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

Project includes vegetated rooftop to reduce the need for heating and cooling and for aesthetic value. Caves will also be utilized to reduce the winery footprint while still providing required square footage.

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.

Landscape improvements will emphasis native, drought-tolerant plant materials

BMP-17 Recycle 75% of all waste

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

| Already Doing | Plan To Do | BMP-18 | Compost 75% food and garden material The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see http://www.naparecycling.com/foodcomposting for more details. |
|------------------|---------------|--------|--|
| | | BMP-19 | Implement a sustainable purchasing and shipping programs Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by. |
| | | BMP-20 | Planting of shade trees within 40 feet of the south side of the building elevation Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using. |
| | | | 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. |
| | | | Public Transit Accessibility Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc. |

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| Aiready | | | | | |
|---------|-------|------------------------|--|--|--|
| Doing | To Do | BMP-23 | | | |
| | | DIVIF-23 | and day lighting of The amount of energy request for temperatu because the ground is required. On the same and shading for summ the structure without site design that takes approach and estimat | interior spaces, v a cave saves is de ure control. Inhere a consistent temp e concept, a buildi her cooling with an using energy. Plec into consideration ted energy savings g is oriented to tak | signed to optimize conditions for natural heating, cooling, and to maximize winter sun exposure; such as a cave. ependent on the type of soil, the microclimate, and the user's ntly a cave or a building burned into the ground saves energy berature and it reduces the amount of heating and cooling ing that is oriented to have southern exposure for winter warmth in east-west cross breeze will naturally heat, cool, and ventilate ase check this box if your design includes a cave or exceptional in the natural topography and sitting. Be prepared to explain your s. we advantage of natural lighting within the interior. In addtion, requirements while the vegetated roof will reduce heat gain. |
| | | | construction of caves | Teduces cooling i | equirements while the vegetated foor will reduce near guint. |
| | | 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. | | |
| | | | By constructing within | the building foot | print, soil disturbance and therefore release of CO2 is minimized. |
| | | et warmen and a survey | BMP-25 (a) BMP-25 (b) BMP-25 (c) | | uilt so that it could qualify for LEED? LEED™ Silver (check box BMP-25 and this one) LEED™ Gold (check box BMP-25, BMP-25 (a), and this box) LEED™ Platinum (check all 4 boxes) |
| | | Pract | ices with Ur | n-Measure | ed GHG Reduction Potential |
| | | | 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. | | |
| | | | | | ne a Certified "Napa Green Land"? is a voluntary, comprehensive, "best practices" program for |

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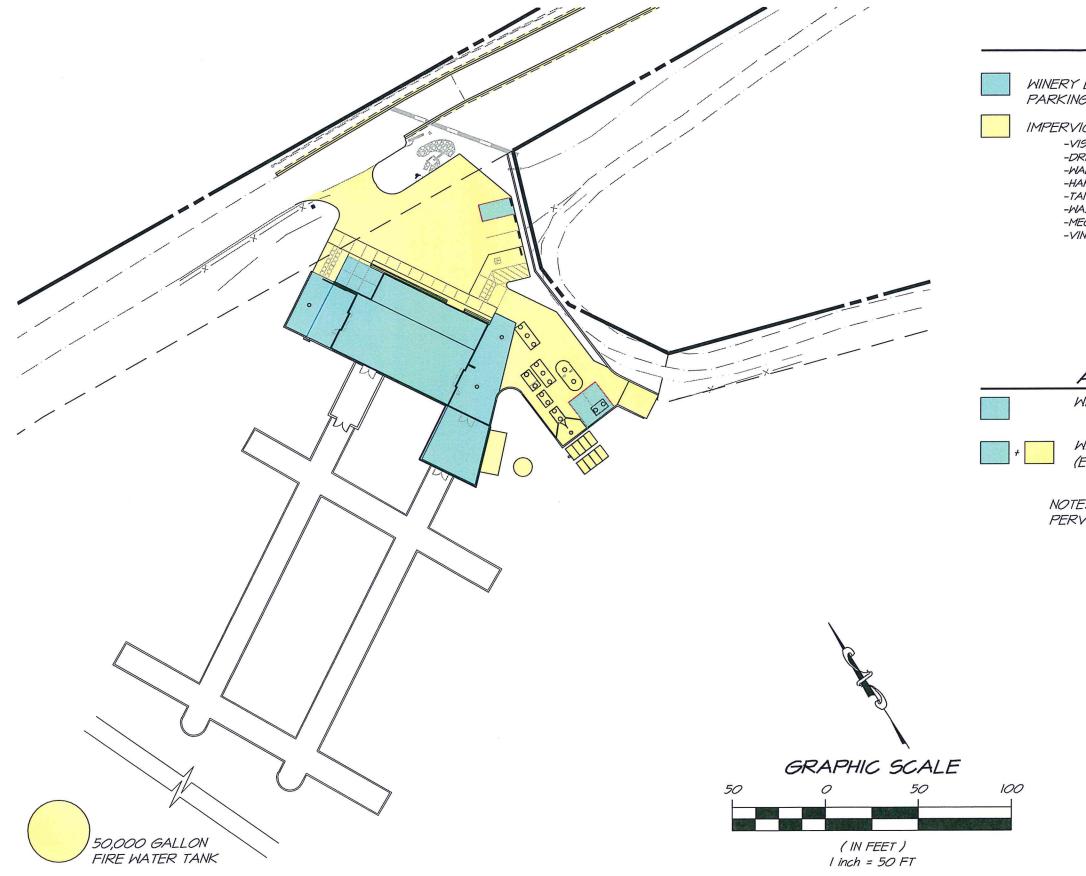
As approved by the Planning Commission 07/03/2013

| Already Doing | Plan To Do | | |
|------------------|---------------|--------|---|
| | | BMP-28 | Use of recycled materials There are a lot of materials in the market that are made from recycled content. By ticking this box, you |
| | | | are committing to use post-consumer products in your construction and your ongoing operations. |
| | | 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. |
| | | | 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. |
| | | | Use 70-80% cover crop Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment. |
| | | | Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site By selecting this BMP, you agree not to burn the material pruned on site. |
| | | BMP-33 | Are you participating in any of the above BMPS at a 'Parent' or outside location? |
| | | | |
| | | | |
| | | • | |
| | | BMP-34 | Are you doing anything that deserves acknowledgement that isn't listed above? |
| | | • | |
| | | | |
| | | Commen | ts and Suggestions on this form? |
| | | | |
| | | • | |
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As approved by the Planning Commission 07/03/2013

CHANTICLEER WINERY WINERY COVERAGE AND DEVELOPMENT AREA



s s li e

LEGEND

WINERY BUILDING AND EMPLOYEE PARKING - 6,941 SQFT IMPERVIOUS GROUND SURFACE - 23,259 SQFT -VISITOR PARKING -DRIVEWAY -WALKWAYS -HARDSCAPE -TANKS -WASTEWATER TREATMENT -MECHANICAL EQUIPMENT -VINEYARD VIEW DRIVE WIDENING

AREA CALCULATIONS

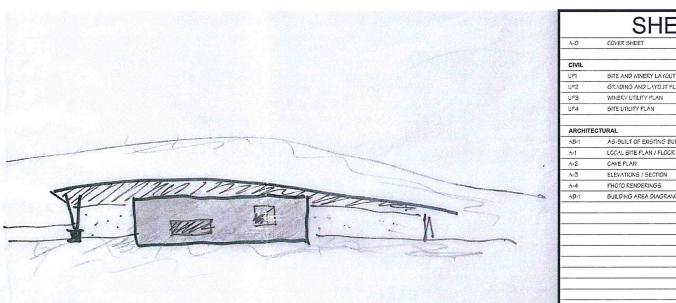
WINERY DEVELOPMENT AREA 6,941 SQFT

WINERY COVERAGE AREA 30,200 SQFT (EXCLUDING CAVES)

NOTE: WINERY AND CRUSH PAD HAVE PERVIOUS ROOF



CHANTICLEER WINERY 4 Vineyard View Drive Yountville, CA



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SHEET INDEX

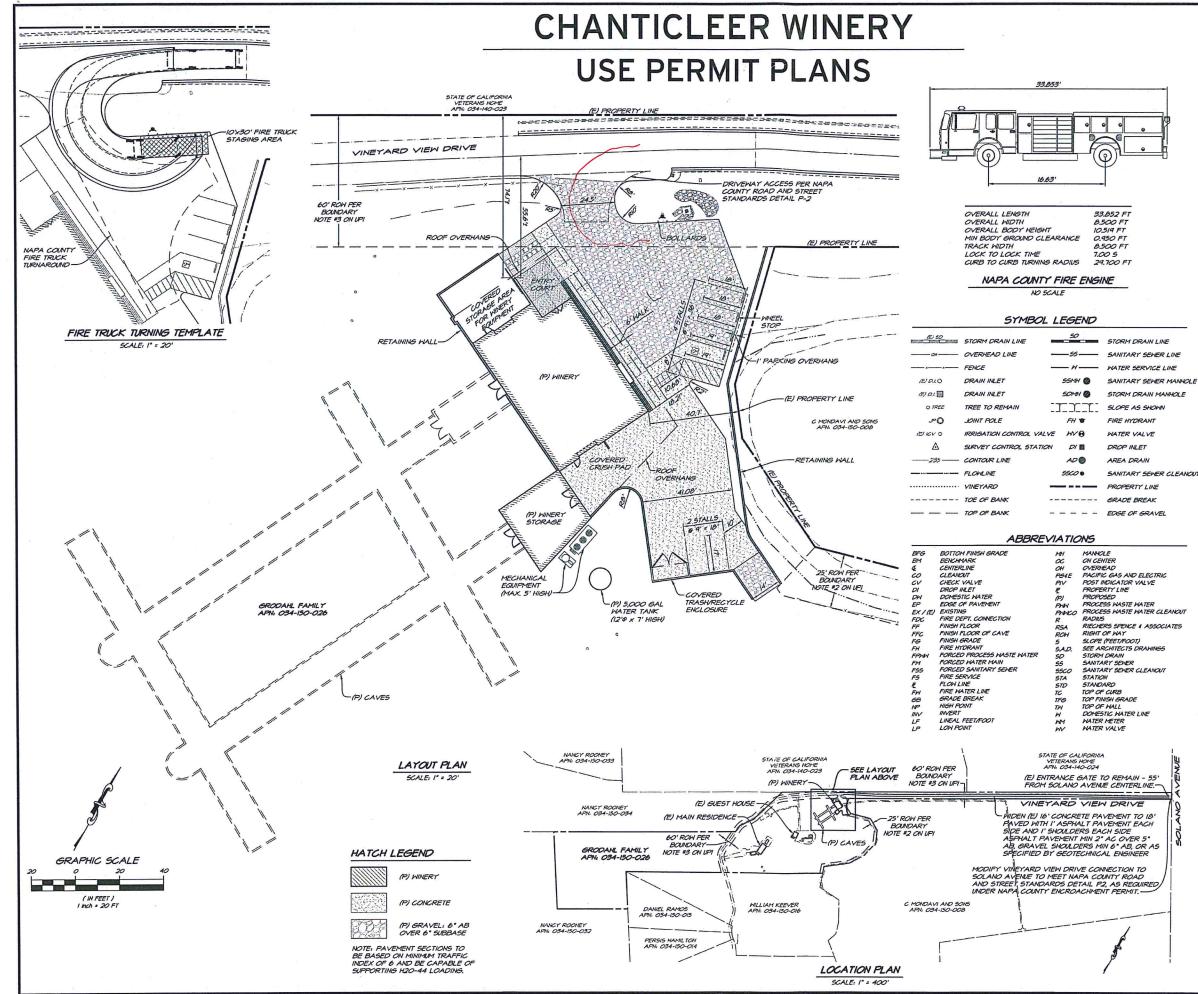
SITE AND WINERY LAYOUT PLAN GRADING AND LAYOUT PLAN

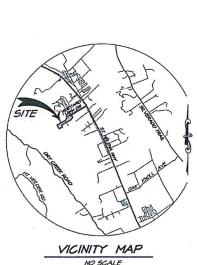
AS-BUILT OF EXISTING BUILDING LOCAL SITE PLAN / FLOOR FLANS



Napa County Planning, Building & Environmental Services







PROJECT INFORMATION

GEORGE GRODAHL 4 VINEYARD VIEW DRIVE YOUNTVILLE, CA 94599

| OWNER: | GEORGE GRODAHL 4 VINEYARD VIEW DRIVE YOUNTVILLE, CA 94599 |
|------------------|--|
| SITE ADDRESS: | 4 VINEYARD VIEW DRIVE YOUNTVILLE, CA 94599 |
| CIVIL ENGINEER: | RIECHERS SPENCE & ASSOC. ISIS FOURTH STREET NAPA, CA 94559 |
| APN: | 034-150-026 |
| PARCEL AREA | 40 ACRESt |
| EXISTING USE | VINEYARD |
| PROPOSED USE | WINERY |
| EXISTING ZONING: | AW |

| PROPOSED USE | WINERY |
|------------------|--------|
| EXISTING ZONING: | AW |
| PROPOSED ZONING: | AW |
| | |

BOUNDARY NOTES

- THE BOUNDARY SHOWN IS BASED ON FOUND MONIMENTS SHOWN IN BOOK IT RECORD OF SURVEYS TO.
- A NON-EXCLUSIVE 25' RIGHT OF WAY ALONG PORTIONS OF THE SOUTHWESTERN LINE OF THE TRACT IS DESCRIBED IN THE DEED TO C. 2 MONDAVI & SONS, RECORDED APRIL 16, 1971 IN BOOK 848 AT PAGE 137 OF OFFICIAL RECORDS OF NAPA COUNTY
- A 60' RIGHT OF WAY AS DESCRIBED IN BOOK 92 AT PAGE 806, BOOK 878 AT PAGE 843, AND BOOK 1845 AT PAGE 379 OF OFFICIAL RECORDS OF NAPA COUNTY.

BENCHMARK

VERTICAL DATUM IS ASSUMED

TOPOGRAPHY NOTES

WINERY SITE TOPOGRAPHY BASED ON A FIELD HINERY SITE TOPOGRAPHY BASED ON A FIELD SURVEY PERFORMED BY RIECHERS SPENCE & ASSOCIATES IN NOVEMBER, 2012. THE VERTICAL DATUM IS ASSUMED AND IS AS SHONN ON SURVEY CONTROL STATIONS. CONTOURS ARE SHONN DEVERY ONE FEET (1), HIGHLIGHTED EVERY FIVE FEET (5),

SURROUNDING TOPOGRAPHY IS PROVIDED BY NAPA COUNTY GIS SERVICES 2002, IT IS SHOWN FOR REFERENCE ONLY AND SHOULD BE CONSIDERED APPROXIMATE

SHEET INDEX

| UPI | SITE AND WINERY LAYOUT PLAN |
|-----|-----------------------------|
| UP2 | DEMOLITION AND GRADING PLAN |
| UP3 | WINERY UTILITY PLAN |
| UP4 | SITE UTILITY PLAN |
| | |

| PARKING SUMMA | ARY |
|--------------------|-----|
| ACCESSIBLE PARKING | 1 |
| STANDARD PARKING | 5 |
| TOTAL | 6 |



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UP1

1 OF 4 SHEETS

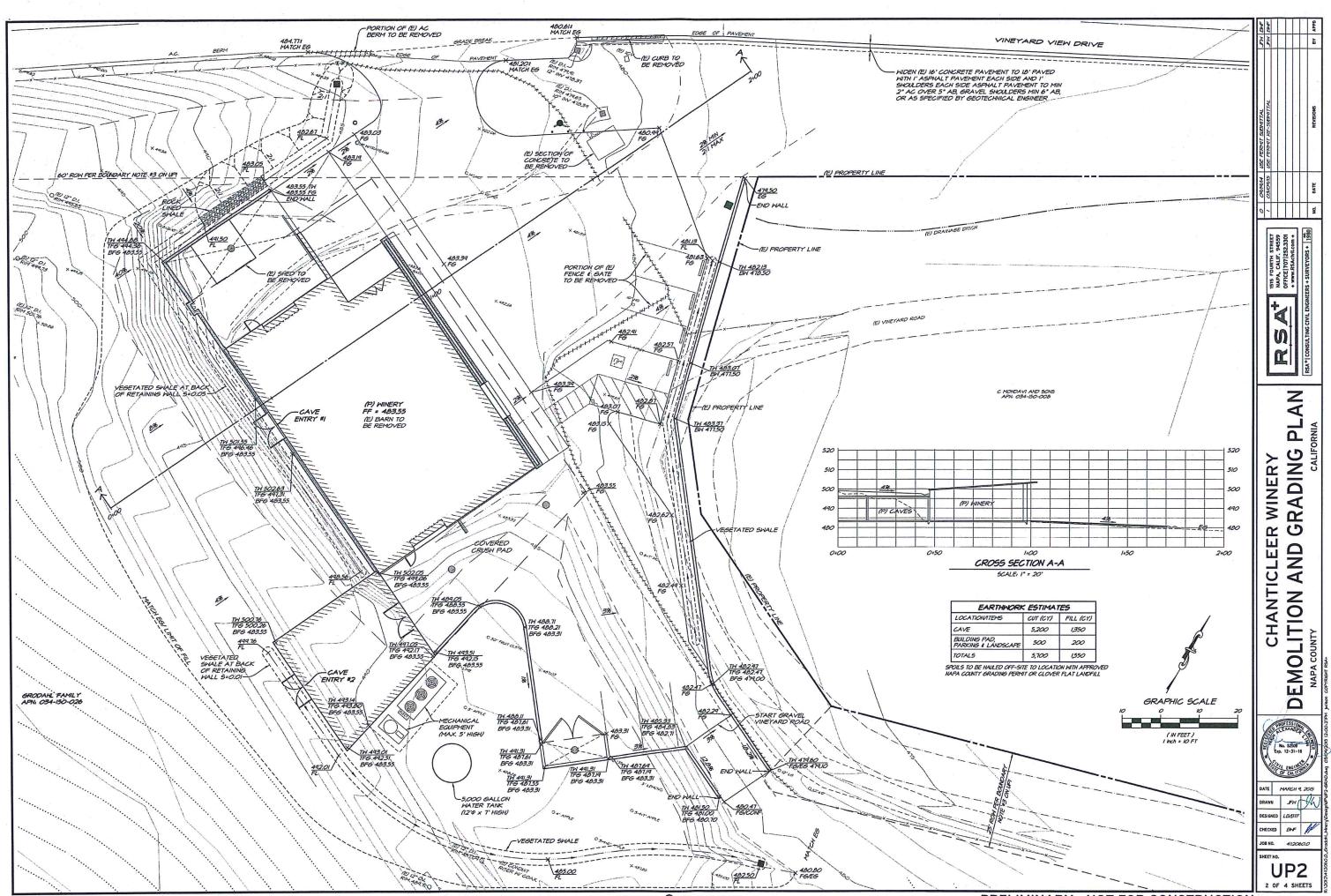
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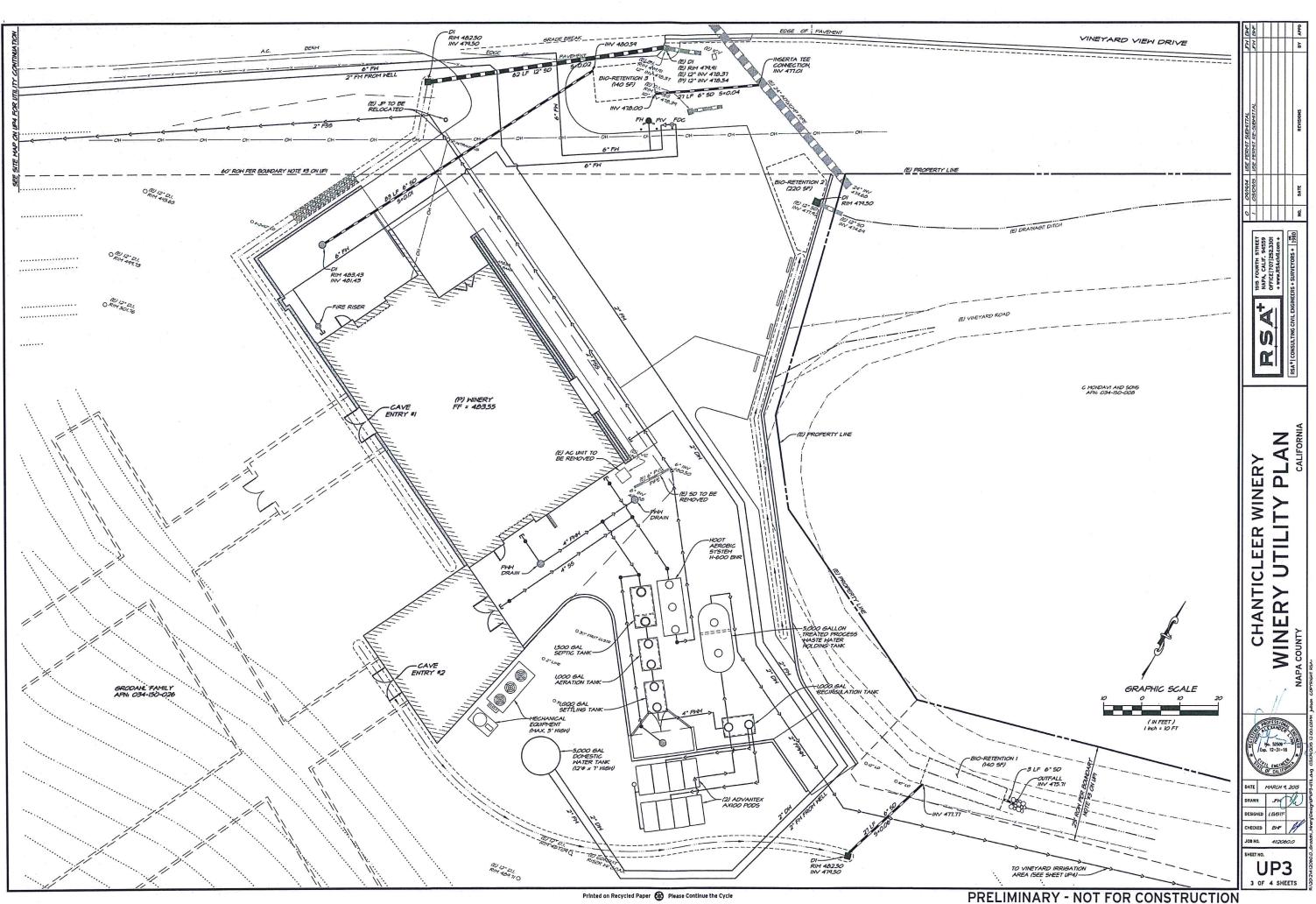
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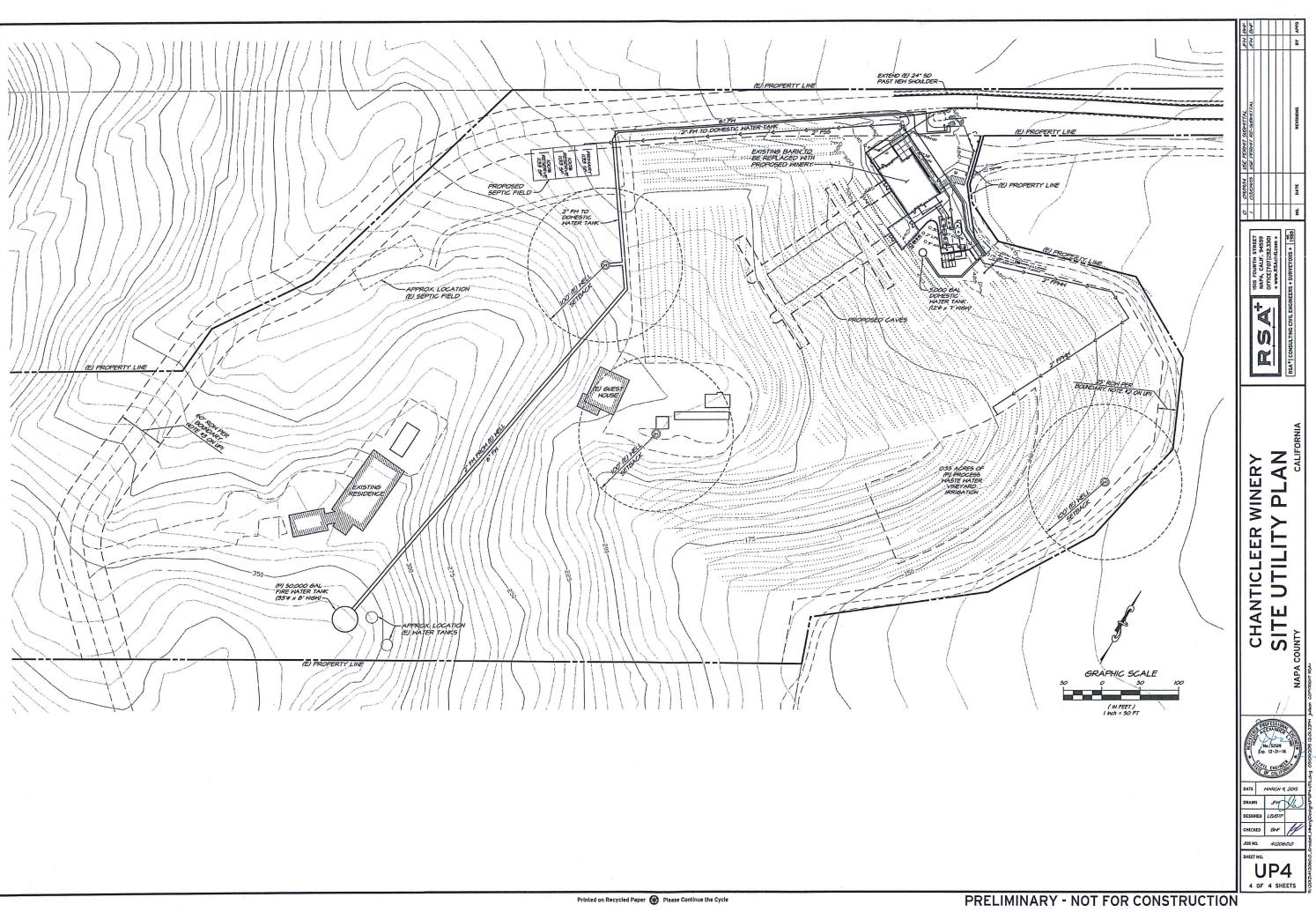
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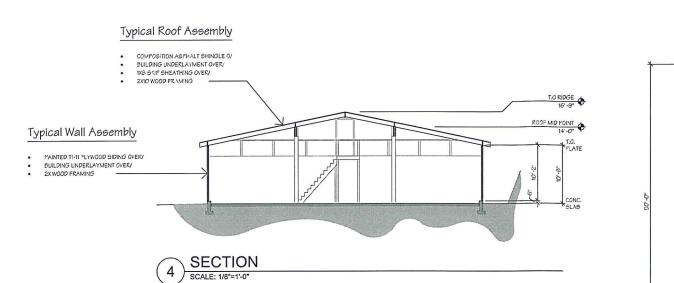


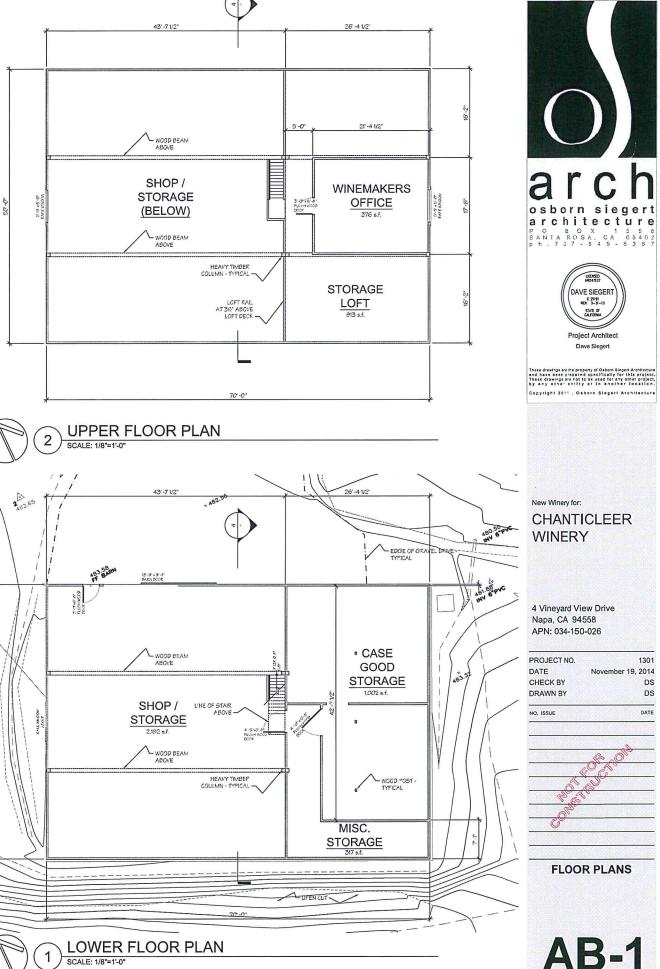
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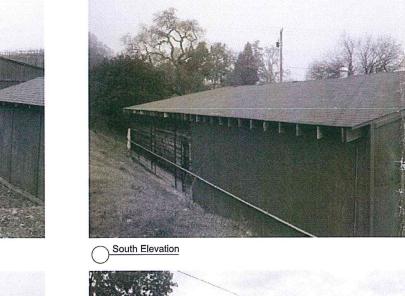
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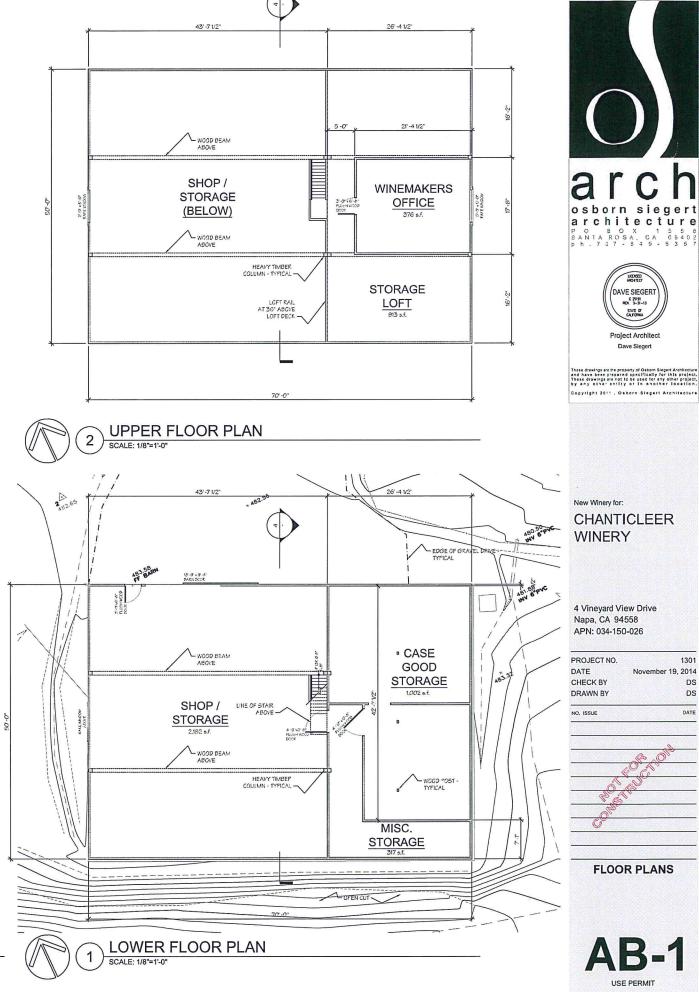














West Elevation



East Elevation

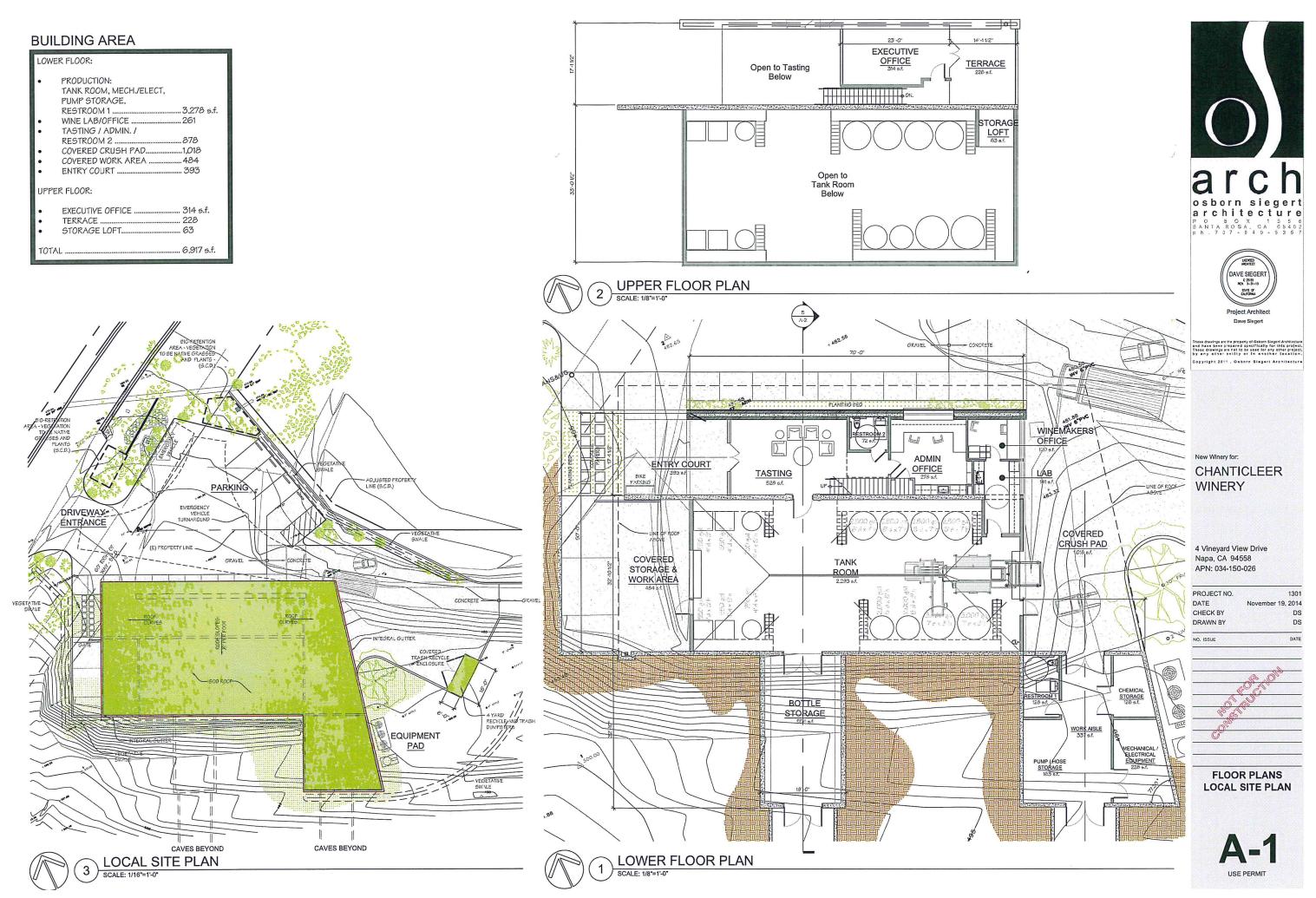


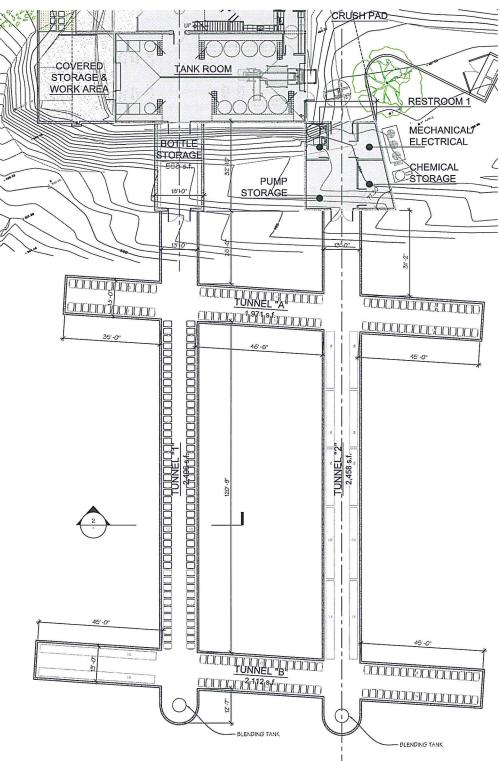


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North Elevation

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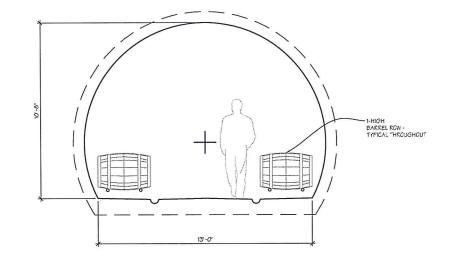
CAVE PLAN

SCALE: 1/16"=1'-0"

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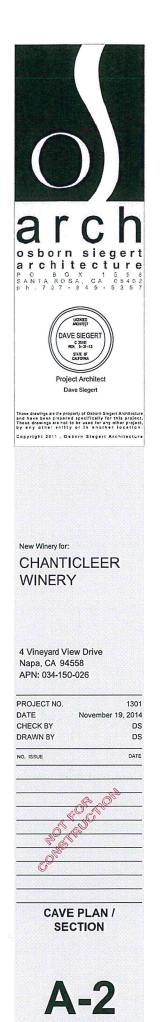
CAVE AREA

| • • • | TUNNEL "1" TUNNEL "2" TUNNEL "A" TUNNEL "B" BOTTLE STORAGE | 2,458 1,634 1,772 |
|-------------|--|-------------------------|
| тотя | ۹L | 8,828 s.f. |
| 368 | 3 BARRELS | |

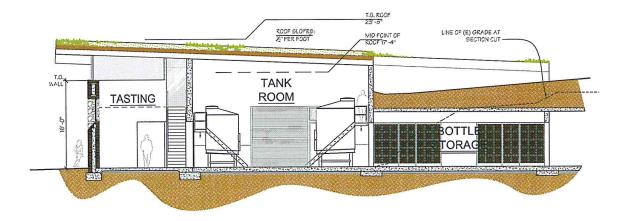






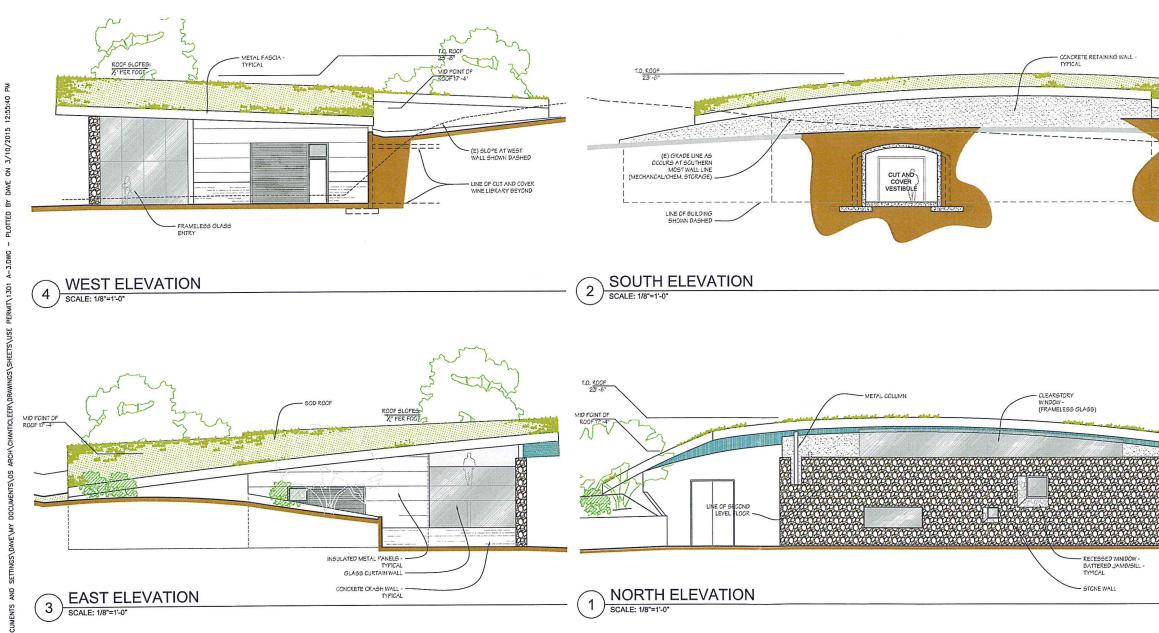


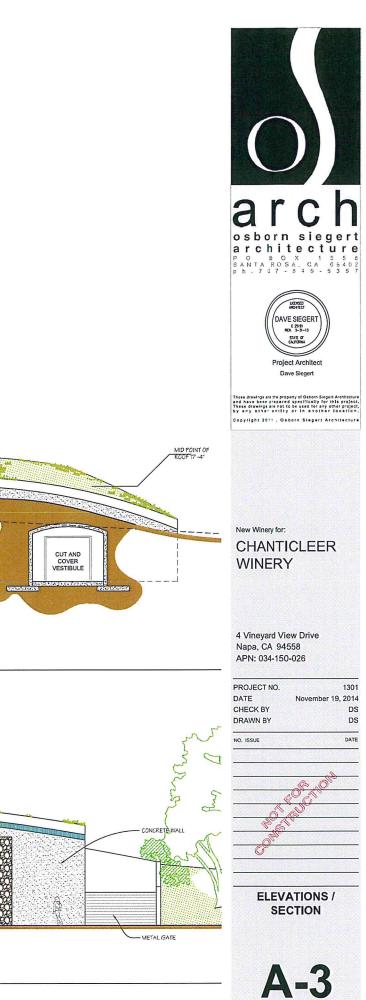
USE PERMIT



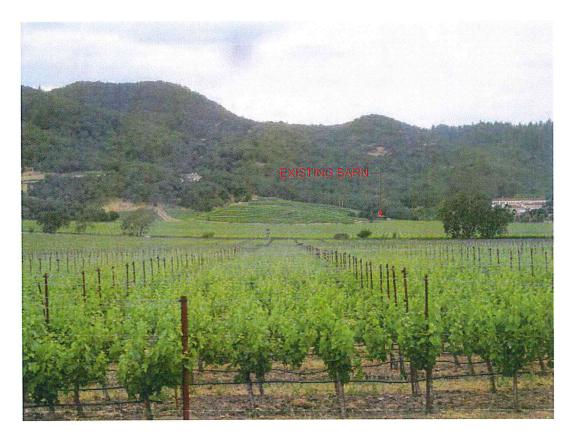


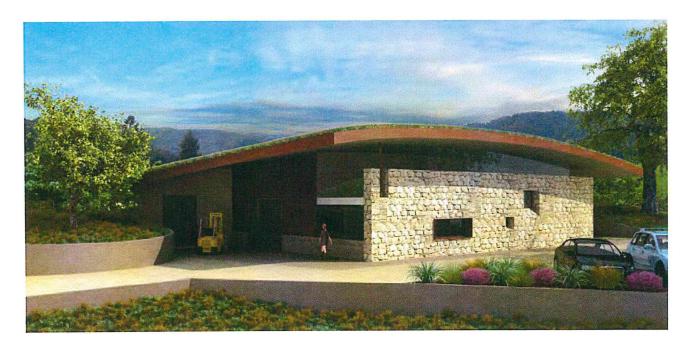
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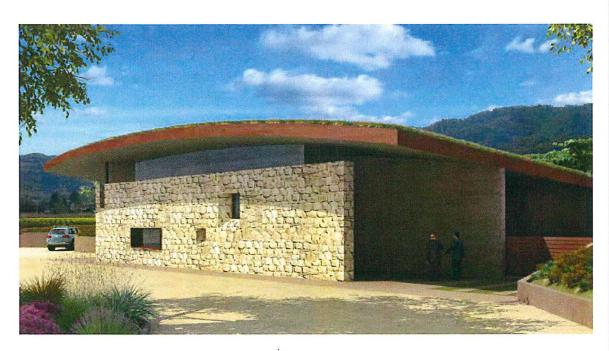
















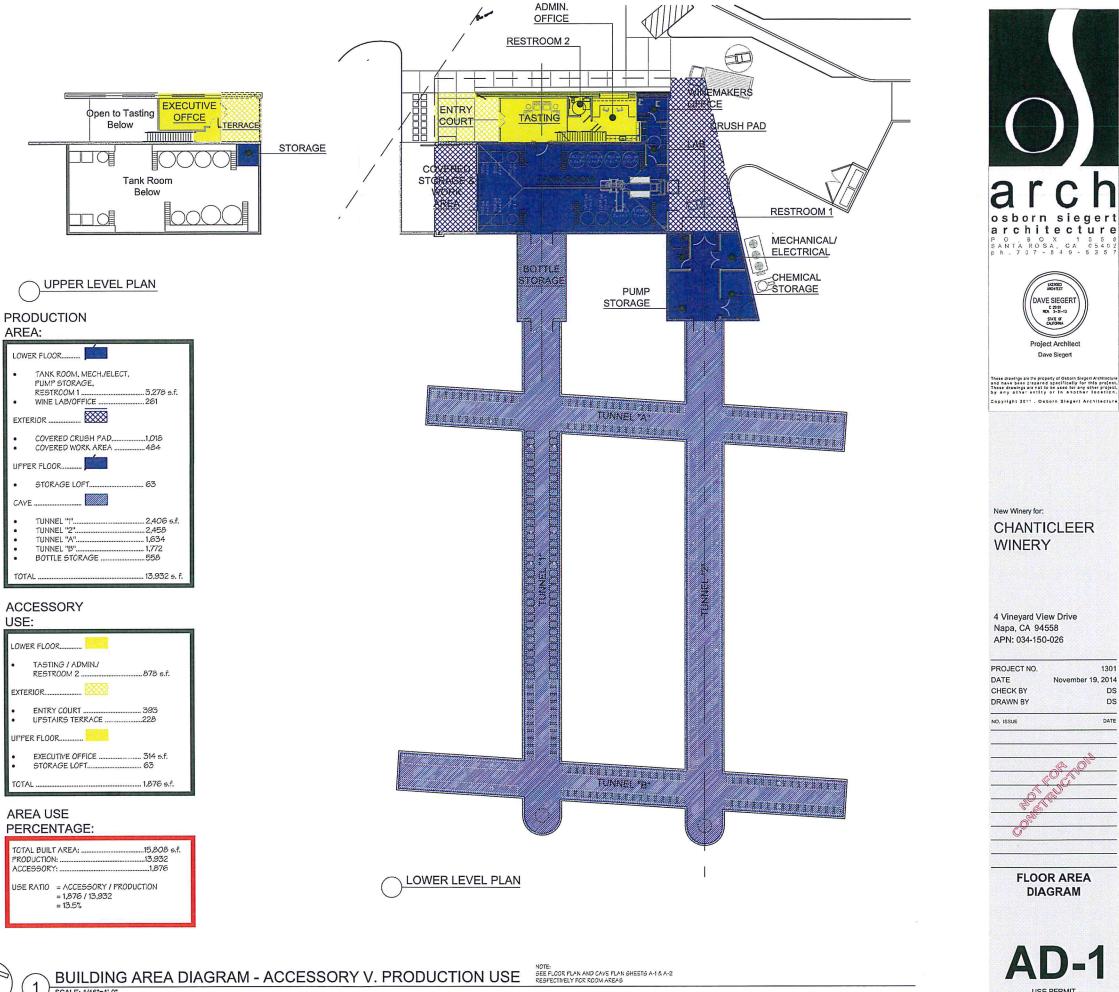
Project Architec Dave Siegert

awings are not to be used for other entity or in ar

New Winery for: CHANTICLEER WINERY

4 Vineyard View Drive Napa, CA 94558 APN: 034-150-026

| PROJECT NO. | 1301 |
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SCALE: 1/16"=1'-0"

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Project Architect Dave Slegert These drawings are the property of Osborn Slegeri Architectur and have been prepared specifically for this project These drawings are not to be used for any other project by any other entity or in another location yright 2011 . Osborn Slegert Arc CHANTICLEER

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