

### **Use Permit Application Packet**



A Commitment to Service

### Napa County

### Planning, Building, and Environmental Services

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

	Use Pe	ermit Applicatio	n			
	To be com	pleted by Planning staff.	**			
Application Type:						
Date Submitted:			5.			
				ate Complete:		
Request:		***				
		777 - 7				
-						
				***		
*Application Fee Deposit: \$5000. —	Receipt No. $/2$	3606 Rece	ived by:	7	Date: 10/2	7/2017
	To be see	mploted by anniform	*Tota	l Fees will be base	ed on actual time and	। d materials
Project Name: Boyd Vineyards V		mpleted by applicant				
2						
Assessor's Parcel №: 036-190-003						ac.
Site Address/Location: 4042 Big Ran	ch Road		Napa	State	94558 Zip	
Primary Contact: Owner	- Anadiana	F¥ -				
	☐ Applicant	Representative	(attorney, engin	eer, consulting	g planner, etc.)	
Property Owner: Mr. Stan Boyd						
Mailing Address: 4042 Big Ranch Ro No. Street	oad		Napa City	CA State	94558 zip	
Telephone № <u>( 707 ) 386 - 9463</u>	E-Mail: Stan@	BoydWine.com				
Applicant (if other than property owner):						
Mailing Address:						
No. Street Felephone №()	E-Mail:		City	State	Zip	Name of the last o
Representative (if applicable): George		onteverdi Consultir	na II.C			
	Trivionievelai, ivio	miceverui Consultir				
Mailing Address: PO Box 6079 No. Street		**************************************	Napa	CA State	9458 <b>1</b>	
Telephone №( 707) 761 -2516	_ E-Mail: George	<b>a</b> MonteverdiCons	ulting.com		-	

Use Permit Information Sheet
Use
Narrative description of the proposed use (please attach additional sheets as necessary):
This application requests approval of a new, small winery on the subject parcel which conforms with
Napa County Standards for Categorical Exemption from CEQA pursuant to State CEQA Guidelines Class 3,
Section 15303 and Napa County procedures for the construction and operation of small wineries.
Specifically, the Applicant requests approval of a winery Use Permit for:
1. Wine production of up to 30,000 gallons per year
2. Two full-time and one part-time employees during normal operations and up to six full-time and four
part-time employees during harvest
3. Daily Tours & Tasting for up to 15 persons per day, with an average of 40 persons per week
4. Ten Marketing Events for up to 30 persons and one event for up to 100 persons
5. On-premises consumption of wine by the glass or bottle on the tasting patio, pursuant to AB 2004
What, if any, additional licenses or approvals will be required to allow the use?  District Commercial kitchen permit Regional
mprovements
Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):
1. Construction of a new +/-4,100 s.f. one-story structure to house wine production, administrative
and hospitality activities, with a commercial kitchen, +/-400 s.f. covered hospitality patio and a +/-400 s.f. covered crush pad.
Improvements to the existing driveway to conform to the Napa County Road and Street
Standards and development of a seven-stall parking lot (including one ADA-accessible stall)
A hold-and-haul process wastewater disposal system
4. A new sanitary sewage wastewater management system
A new sumtary sewage wastewater management system

Improvements, cont.			
Total on-site parking spaces:	NAexisting	7 (one ADA- proposed accessible sta	all
Loading areas:	NA existing	1proposed	
Fire Resistivity (check one; if not checked, Fire Ma	arshal will assume Type V – non rated):		
Type   FR Type   1 Hr	Type II N (non-rated) Type III 1 I	Hr 🔲 Type III N	
☐ Type IV H.T. (Heavy (for ref	Timber) Type V 1 Hr. erence, please see the latest version of the Ca	☑ Type V (non-rated) alifornia Building Code)	
Is the project located in an Urban/Wildland Interface.  Total land area to be disturbed by project (include)			res
Employment and Hours of Opera	ation		
Days of operation:	existing	Sun-Sat proposed	d
Hours of operation:	NA existing	10am-6pm proposed	d
Anticipated number of employee shifts:	NAexisting	1 proposed	d
Anticipated shift hours:	NAexisting	proposed	d
Maximum Number of on-site employees:			
☐ 11-24 ☐ 25 or £	greater (specify number)		

### **Supplemental Application for Winery Uses**

Operations				
Please indicate whether the activity or uses below are alreapplication, whether they are <u>NEWLY PROPOSED</u> as part of	ady legally <u>EXISTING</u> , wh of this application, or wh	nether they exist and a ether they are neither	re proposed to be <u>EXPA</u> existing nor proposed (	ANDED as part of this NONE).
Retail Wine Sales	Existing	Expanded X N	lewly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded X N	ewly Proposed	None
Food at Tours and Tastings	Existing	Expanded X N	ewly Proposed	None
Marketing Events*	Existing	Expanded X N	ewly Proposed	None
Food at Marketing Events	Existing	Expanded X N	ewly Proposed	None
Will food be prepared	X On-Site?	X Catered?		
Public display of art or wine-related items	Existing	Expanded X No	ewly Proposed	None
* For reference please see definition of "Marketing," at Nap	oa County Code §18.08.3	70 - http://library.mun	icode.com/index.aspx?	clientId=16513
Production Capacity *				
Please identify the winery's				
Existing production capacity: NA	gal/y Per permit №: _	NA	Permit date:	NA
Current maximum <u>actual</u> production: NA	gal/y	For what year?N	IA	
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:	NA	existing	15	proposed
Average daily tours and tastings visitation <sup>1</sup> :	NA	existing	6	proposed
/isitation hours (e.g. M-Sa, 10am-4pm):	NA	existing	Su-Sa, 10am-6	om proposed
Non-harvest Production hours <sup>2</sup> :	NA	existing	10am-6pm	proposed

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

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

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

**Marketing Program** 

## Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.) Ten (10) events annually for up to 30 persons per event (proposed) One (1) event annually for up to 100 persons (proposed) Food service at all Marketing Events will be prepared onsite in the proposed commercial kitchen or offsite by a licensed caterer (proposed). 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 at all Marketing Events will be prepared onsite in the proposed commercial kitchen or offsite by a licensed caterer (proposed).

### Winery Coverage and Accessory/Production Ratio

Winery Development Area. indicate your proposed wine	Consistent with the deery development area.	efinition at "a.," at page 11 If the facility already exist	and with the s, please differ	marked-up site plan rentiate between exi	s included in your subsisting and proposed.	mittal, please
Existing	NA	sq. ft.		NA		
Proposed	+/-57,512_	sq. ft.	_	+/- 1.3	acres	
Winery Coverage. Consister your proposed winery cover	nt with the definition a rage (maximum 25% of	"b.," at page 11 and with parcel or 15 acres, which	the marked-u	p site plans included	l in your submittal, ple	ase indicate
+/-59,946	sq. ft.	_+/-1.4	a	cres _	+/-6.4	% of parcel
<u>Production Facility</u> . Consiste proposed <i>production</i> square	ent with the definition footage. If the facility	at "c.," at page 11 and the already exists, please diffe	marked-up flo rentiate betwe	oor plans included in een existing and pro	your submittal, please posed.	indicate your
Existing	NA	sq. ft.	Proposed	+/-3,	862	sq. ft.
Accessory Use. Consistent w proposed accessory square f production facility)	with the definition at "cootage. If the facility a	l.," at page 11 and the mai ready exists, please differ	rked-up floor p entiate betwee	plans included in you en existing and prop	r submittal, please ind osed. (maximum = 409	licate your 6 of the
Existing	NA	sq. ft.	_	NA	% of prod	uction facility
Proposed	+/-1,138 includes +/-400 s. outdoor tasting a	sq. ft. f. partially-covered rea	-	+/-29%	% of prod	uction facility
Caves and Crushp	ads <u>No cave is</u>	proposed as part o	f this appli	cation		
If new or expanded caves are	proposed please indic	ate which of the following	best describe	s the public accessib	oility of the cave space	ı
None – no visitors/tours	/events (Class I)	Guided Tour	s Only (Class II	)	Public Access (Clas	s III)
Marketing Events and/or	Temporary Events (Cl	ass III)		4		
Please identify the winery's	•					
Cave area	Existing:	IA	sq. ft. F	Proposed:	NA	sq. ft.
Covered crush pad area	Existing:	IA	sq. ft. F	Proposed:	+/-400	sq. ft.
Uncovered crush pad area	Existing:	IA	sq. ft. F	Proposed:	NA	sq. ft.

### Water Supply/ Waste Disposal Information Sheet Water Supply Please attach completed Phase I Analysis sheet. **Domestic Emergency** Proposed source of water well (e.g., spring, well, mutual water company, city, district, etc.): well Name of proposed water supplier NA NA (if water company, city, district): Is annexation needed? Yes XNo Yes No Current water use: (domestic, landscaping, vineyard) +/-6,000 gallons per day (gal/d) well well Current water source: +/-6,600 Anticipated future water demand: **TBD** gal/d gal/d Water availability (in gallons/minute): +/-100 +/-100 gal/m gal/m 10,000 Capacity of water storage system: gal **TBD** Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.): Tank Liquid Waste Please attach Septic Feasibility Report **Domestic** Other winery process Type of waste: sewage Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.): onsite septic hold & haul Name of disposal agency NA **EBMUD** (if sewage district, city, community system): Is annexation needed? ☐Yes X No Yes X No NA Current waste flows (peak flow): NA gal/d gal/d 315 Anticipated future waste flows (peak flow): 1,000 gal/d gal/d Future waste disposal design capacity: 315 1,000 gal/d gal/d 10,000 gallon holding 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).	licanced/normitted leastion



A Tradition of Stewardship A Commitment to Service Planning, Building & Environmental Services - David Morrison, Director 1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: Boyd Winery 036-190-003	
Project number if known: P17-00315	
Contact person: Stan Boyd	
Contact email & phone number: Stan@BoydWine.com	
Today's date: 10/26/17	

### 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.

### **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 calcuate how much electrical energy your project may need. PV system to be designed and installed as business conditions permit 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.

Aiready Doing	To Do			
		вмр-з	Napa Count setback red retention sw	storation or new vegetation (e.g. planting of additional trees over 1/2 acre)  y is famous for its land stewardship and preservation. Restoring areas within the creek  uces erosion potential while planting areas that are currently hardscape (such as doing a bio- vale rather than underground storm drains) reduces storm water and helps the groundwater  anting trees can also increase the annual uptake of CO2e and add the County's carbon stock.
		BMP-4	The magnitu on the analy Number of Typical and Number of Type of fue	e fuel and electrical vehicles in fleet ade of GHG reductions achieved through implementation of this measure varies depending asis year, equipment, and fuel type replaced. I total vehicles aual fuel consumption or VMT alternative fuel vehicles al/vehicle(s) annual fuel or VMT savings
		BMP-5	The Californi measures for higher levels measures the use less ener improvement energy prere	e 24 energy efficiency standards: Build to CALGREEN Tier 2  a Building Code update effective January 1, 2011 has new mandatory green building  r all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building at go above and beyond the mandatory measures of the Code. In both tiers, buildings will gy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15%  t and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non- quisites, as well as a certain number of elective measures in each green building category tency, water efficiency, resource conservation, indoor air quality and community).
	abla	BMP-6	Selecting this	es Traveled (VMT) reduction plan  BMP states that the business operations intend to implement a VMT reduction plan ual VMTs by at least 15%.
				for what your Transportation Demand Management Plan will/does include: employee incentives employee carpool or vanpool priority parking for efficient transporation (hybrid vehicles, carpools, etc.) bike riding incentives bus transportation for large marketing events  Other:
			,	Estimated annual VMT
				Potential annual VMT saved  % Change

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

Already Doing	Plan To Do	ВМР-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.
	<b>V</b>	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.
			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.
		3 5 9	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		3 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.
			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.
		i	Public Transit Accessibility  Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route.  Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Already Doing	To Do	D14D 22					
	<b>∀</b>	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.				
	V	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.				
			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)				
		Pract	ices with Un-Measured GHG Reduction Potential				
		9	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.				
		1	Are you, or do you intend to become a Certified "Napa Green Land"?  Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.				

Already Doing	Plan To Do	BMP-28	Use of recycled materials  There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
		BMP-29	Local food production
			There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.
		BMP-30	Education to staff and visitors on sustainable practices  This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
			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?
	(	Comment - - -	s and Suggestions on this form?

### Sources:

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

### USE PERMIT APPLICATION PROJECT DESCRIPTION BOYD VINEYARDS WINERY 4042 BIG RANCH ROAD, NAPA, CA

### **APPLICANT:**

Stan Boyd Boyd Vineyards 4042 Big Ranch Road Napa, CA 94558

### **APPLICANT'S REPRESENTATIVE:**

George H Monteverdi, Principal Monteverdi Consulting PO Box 6079 Napa, CA 94581 707.761.2516

**APN**: 036-190-003

ACREAGE: ±21.88 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Resource: Agricultural Preserve (AR:AP)

### GENERAL PROJECT DESCRIPTION:

The purpose of this application is to obtain approval to establish a new 30,000 gallons per year (gpy) winery located on the Applicant's property at 4042 Big Ranch Road, Napa (APN 036-190-003) (the Property). The winery facility (Facility) will consist of a single structure housing +/-3,462 s.f. of production space, +/-1,138 s.f. of accessory space (including a +/-400 s.f. patio for outdoor hospitality) and a +/-400 s.f. covered crush pad. The total square footage of conditioned production and accessory space is +/-4,100 s.f. A Pre-Application Meeting with Napa County Planning/Conservation and Engineering Services staff regarding this application was conducted on August 24, 2017. At that time, application number P17-00315 was assigned to this project.

Tasting and marketing events will occur at the Facility in accordance with the Marketing Plan described below. The total proposed Production space (production building plus covered crush pad) is  $\pm .5$ , 862 s.f. and the total conditioned Accessory space is  $\pm .7$ 38 s.f. The accessory-to-production square foot ratio is  $\pm .19\%$ . Floorplans and elevations for the proposed development are submitted as part of this Application.

The Property is currently developed with  $\pm 13.7$  acres of vineyard. The winery development area will be located partially within the vineyard footprint in order to meet applicable road property line setback requirements. This design allows for the winery to be located completely outside the 300 ft. setback of the private drive located along the northern parcel boundary, as well as the applicable setback from Big Ranch Road.

Vineyards on the Property and other properties owned, controlled or managed by the Applicant will supply the majority of grapes required for the requested annual wine production volume. Should the Applicant choose to import grapes from outside Napa County, the winery will adhere to the 75% grape

sourcing requirements as set forth in Section 12419(b) and/or (c) of the Napa County Winery Definition Ordinance. The winery will be staffed by up to a total of two full-time and up to two part-time employees during normal operations and by up to six full-time and four part-time employees during harvest. Winery administrative, point of sale, and hospitality activities will occur within the proposed winery building and associated patio. A commercial kitchen will be developed. Parking consistent with ADA accessibility requirements will be located adjacent to hospitality and winery structures. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit application. The water and wastewater system analyses prepared as part of this application include demands associated with the winery employees as well as visitors to the Property.

As shown on the site plans accompanying this application, civil improvements will include driveway improvements as required by the Napa County Road & Street Standards and development of wastewater disposal systems to accommodate domestic (pressure distribution leachfield) and process wastewaters (hold and haul) associated with Facility operations. A total of seven all-weather parking spaces, including one van-accessible ADA space, will be developed in accordance with applicable design requirements. Improvements to the access point from Big Ranch Road to the Property driveway will be made, as required.

### **MARKETING OF WINE**

The proposed winery will host up to ten (10) annual marketing events annually for up to 30 persons and one event for up to 100 persons. Maximum daily tours and tastings (T&T) will be limited to 15 persons, with an average of 40 persons per week. In order to meet the requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303), all daily T&T traffic will be scheduled outside the peak traffic periods. Food service at marketing events will include food prepared in the proposed onsite commercial kitchen and/or catered food that may be prepared offsite. The proposed winery will also allow activities conducted in accordance with AB 2004 (Evans Bill).

### WASTEWATER TREATMENT AND DISPOSAL:

As part of pre-application due diligence, Summit Engineering has prepared an onsite wastewater disposal feasibility study for the proposed project. The study provides four disposal options. Based on the anticipated wastewater flows, the proposed site layout and the finding of relatively shallow acceptable soil depths and high clay content soils, the process and sanitary wastewater generated at the proposed winery will be kept separate for treatment and disposal. At this time, the Applicant plans to dispose of winery process wastewater via a hold-and-haul system that includes a 10,000-gallon holding tank. The sanitary wastewater will be disposed of onsite via a pressure distribution (PD) leachfield system comprised of a collection/settling tank with effluent filter, a pump sump, flowmeter and subsurface disposal leachfield. The wastewater report also evaluates alternative domestic and process wastewater disposal options that may be considered at a later date.

The conceptual designs of the wastewater disposal system options are outlined in the Summit Engineering report, submitted as part of this Use Permit application. The report demonstrates that the proposed wastewater systems have been designed to effectively handle the volumes of anticipated process wastewater and sanitary sewage generated by site activities.

### **GROUNDWATER USE ANALYSIS:**

The Property is located on Agricultural Preserve (AP) zoned lands and is not within a Groundwater Deficient Area. Domestic water for the Facility will be supplied by an existing groundwater well that will meet all applicable State and County water quality requirements. A Phase 1 Water Availability Analysis has been prepared and is included in this Use Permit application. The conclusion of the Phase 1 Analysis is that there is ample groundwater available and that the winery and existing vineyards will not adversely impact water availability in the area. Specifically, for the ±21.88-acre Property, the estimated water demand (±7.4 acre feet per year) is approximately 34% of the 21.88 acre feet per year allotment established by Napa County Code §13.15.

At the request of staff, and because the Boyd property is located an area identified by Napa County as an area of potential concern regarding groundwater resources, a formal Water Availability Analysis Report has been prepared by Summit Engineering. This report includes both Tier I (recharge) and Tier 2 (well interference) analyses. The report demonstrates that the groundwater demand associated with the proposed project is less-than the predicted annual aquifer recharge, and the project-related well will not interfere with the operation of wells on adjacent parcels

### **FIRE PROTECTION:**

The Property is currently accessed from Big Ranch Road by an existing paved private driveway that is part of the subject parcel. This driveway will be improved to commercial standards as required by the Napa County Road & Streets Standards (NCRSS). The winery development layout affords ready access to all winery and residential structures on the property. Commercial fire sprinkler systems, consistent with County building code requirements will be installed in the winery structure and patio. The current development plans provide for the installation of onsite water storage tanks exclusively for fire protection. The actual quantity of fire protection water stored onsite will be determined by a fire protection consultant during development of site improvement construction drawings.

### TRAFFIC:

A Focused Trip Generation Analysis (Traffic Analysis) has been prepared as part of the Use Permit application. The Traffic Analysis included peak hour and daily traffic for Typical Weekday, Typical Saturday, Crush Saturday and Largest Marketing Event conditions. The total daily trips for the proposed project range from 14 trips per day (Typical Weekday scenario) to 39 trips per day (Crush Saturday scenario). In order to meet the requirements for the Class 3 Categorical Exemption for New Construction or Conversion of Small Structures (State CEQA Guidelines §15303), all daily T&T and Marketing Event traffic will be scheduled outside the peak traffic periods. For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the paved parking areas and the unpaved vineyard avenues on the parcel. It should be noted that development of this winery will remove approximately 100 truck trips from Big Ranch Road and other County roadways, as grapes currently transported to offsite wine production facilities will be processed onsite.

### **VIEWSHED PROTECTION:**

The project site does not meet the applicability criteria set forth in Napa County Code §18.106.

### **ACCESSORY ACTIVITIES:**

Proposed marketing activities are summarized above. The winery development plan includes seven parking spaces (including one van-accessible handicap space) proposed for employees, anticipated day-to-day visitors and miscellaneous delivery vehicles. During harvest, it is not expected that all employees will be working during the same hours or days. Additional parking for marketing events, if needed, is available on vineyard avenues and flat, undeveloped in the vicinity of the winery. The proposed winery will allow activities conducted in accordance with AB 2004 (Evans Bill).

### **ENVIRONMENTAL ISSUES**

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these maps indicated that the property is in not within any Napa County sensitive environmental resource overlay.

As summarized in the attached "Voluntary Best Management Practices Checklist for Development Projects," the Applicant plans to engage in the following practices with measurable greenhouse gas (GHG) reduction potential: generation of onsite renewable energy, vehicle miles traveled reduction plan (planned) energy conserving lighting (planned), bicycle incentives, installation of water efficient fixtures (planned), water efficient landscape (planned), recycling of 75% of all waste (planned), composting of 75% food and garden material (planned), implement a sustainable purchasing and shipping program (planned), and 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 (planned) and limit the amount of grading and tree removal (planned).

### 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.

STANLEY R.	Boyd			
Print Name of Prophyly Owner	RBN	10/8/17	Print Name Signature of Applicant (if different)	
Signature of Property Owner	/~	Date	Signature of Applicant	Date

### **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

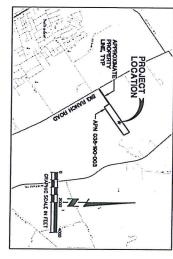
Date

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.

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# BOYD FAMILY VINEYARDS

4042 BIG RANCH ROAD NAPA, CA 94558 APN 036-190-003



LOCATION MAP

# LIST OF DRAWINGS

UP1 TITLE SHEET

UP2 OVERALL SITE PLAN

UP3 PRELIMINARY GRADING & DRAINAGE PLAN

UP5 COVERAGE & DEVELOPMENT AREAS

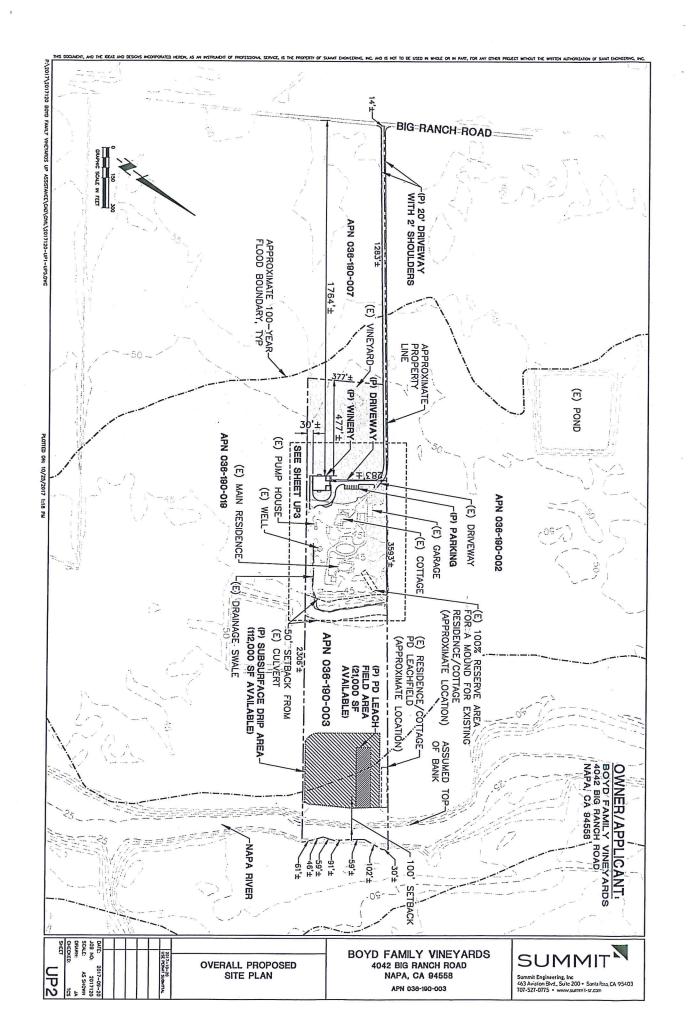
UP4 WASTEWATER SITE PLAN

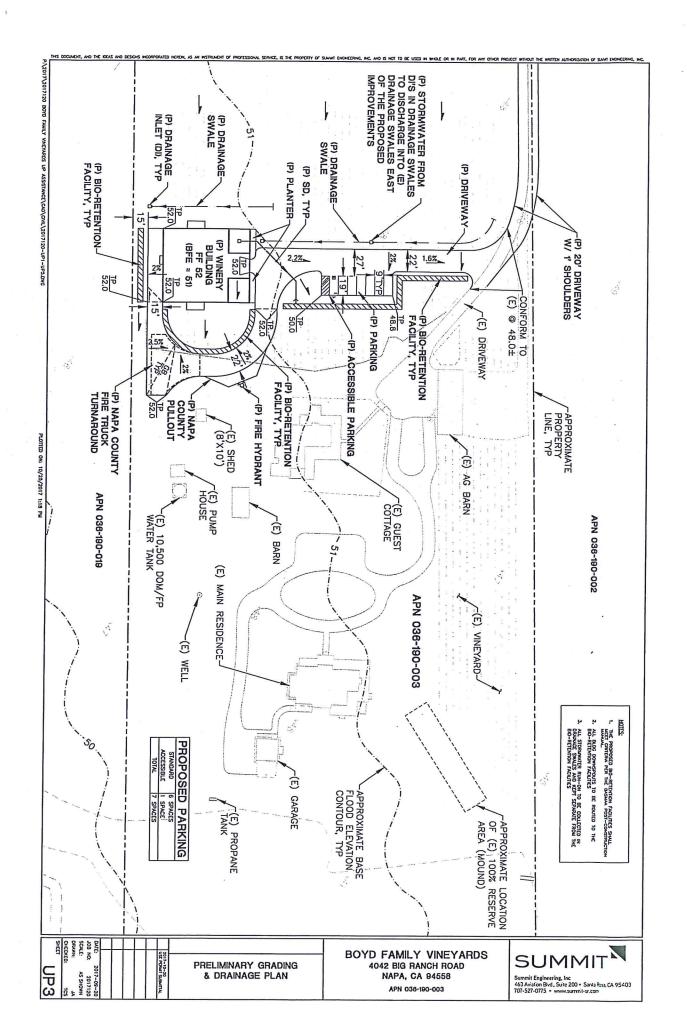
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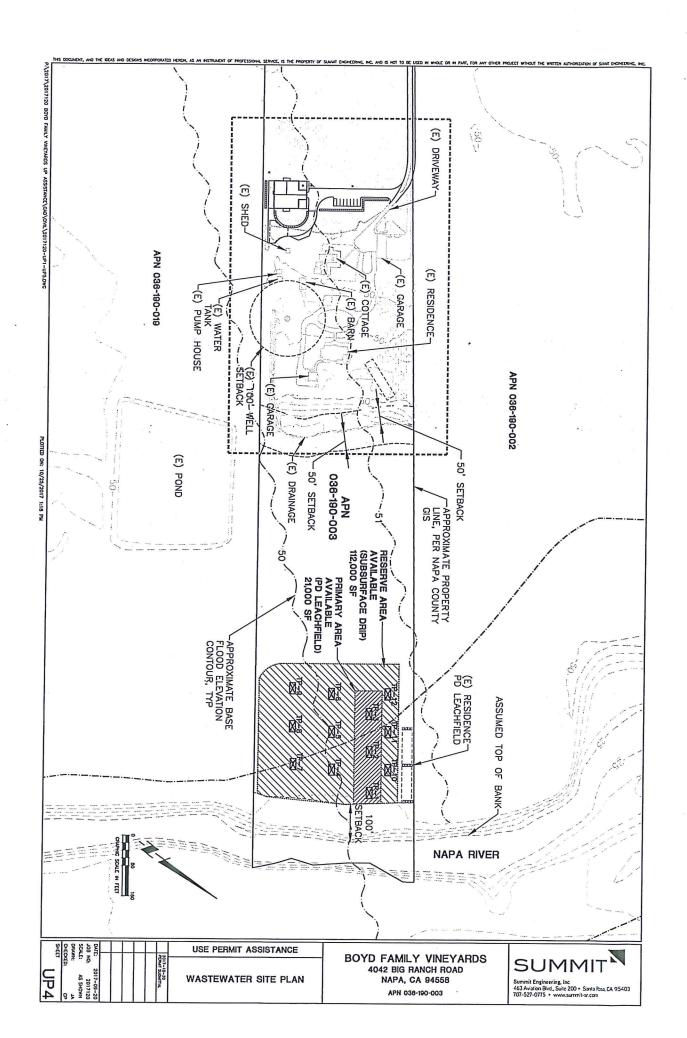
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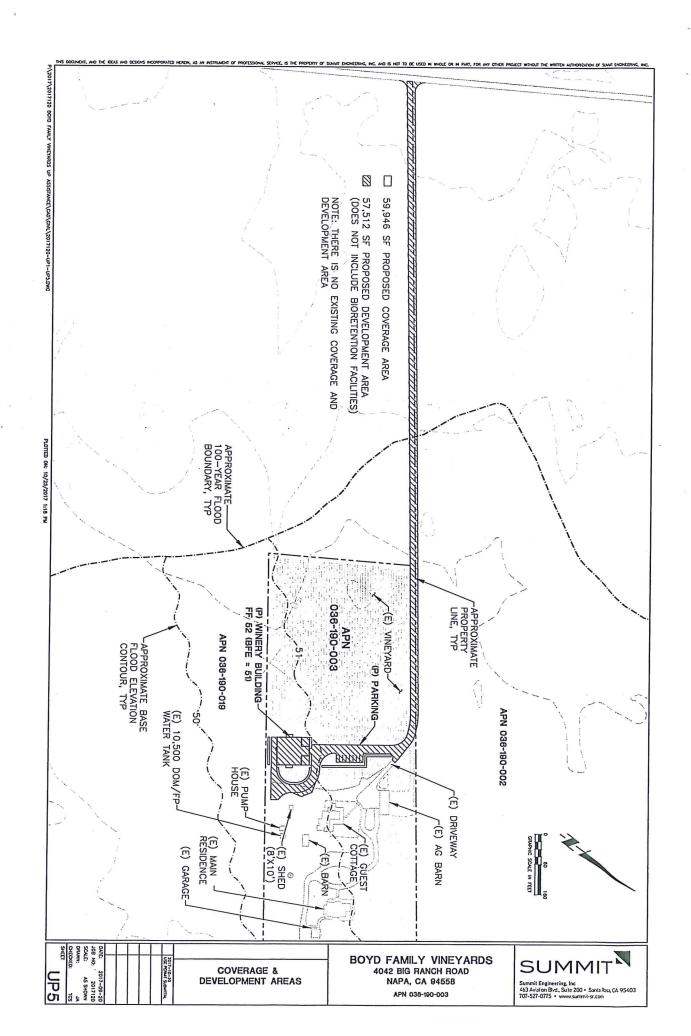
BOYD FAMILY VINEYARDS 4042 BIG RANCH ROAD NAPA, CA 94558 APN 038-190-003 SUMMIT Summit Engineering, Inc.

OWNER/APPLICANT:
BOYD FAMILY VINEYARDS
4042 BIG RANCH ROAD
NAPA, CA 94558









RODUCTION- 3862 SQUARE FEET

ACCESSORY- 1138 SQUARE FEET

1007 A Street phone: 415.453.8214 San Rafael, CA 94901 fax: 415.453.8279

**Drawing Title** 

ACCESSORY / PRODUCTION DIAGRAM

Project ied A New Winery for Joan & Stan Boyd 4042 Big Ranch Road Napa County, CA

Scale Sheet N.T.S. Drawn JD/RM Date 11.04.15

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