

“E”

Use Permit Application Packet



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 Permit Application

To be completed by Planning staff...

Application type: Use Permit

Date Submitted: 11/18/16 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000.- Receipt No. 1171084 Received by: CSJ Date: 11/18/16

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

To be completed by applicant....

Project Name: Aloft Winery

Assessor's Parcel #: 024-340-010 & 011 Existing Parcel Size: 50.07 ac.

Site Address/Location: 430 Cold Springs Rd. Angwin CA 94508
No Street City State Zip

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

Property Owner: Marc Mondavi

Mailing Address: P.O. Box 342 St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 481-4323 E-mail: janicmondavi@gmail.com

Applicant (if other than property owner): Janice Mondavi

Mailing Address: P. O. Box 342 St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 481-4323 E-mail: janicmondavi@gmail.com

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

From: Donna Oldford
To: [Gallina, Charlene](mailto:Gallina.Charlene)
Cc: janicemondavi@gmail.com
Subject: Grape Sources for Aloft Winery
Date: Tuesday, August 14, 2018 12:44:51 PM

Hi, Charlene,

Below is the information on grape sourcing for Aloft Winery. As we discussed, I will be away from tomorrow, August 15 through next Monday, August 20. But if you have questions that need info from me, you can call my cell and I will get back to you.

Thanks for your efforts on this. And as we agreed, we are meeting on Tuesday of next week, August 21 at 11:00 AM, Napa Valley Coffee Roasting Company, to take one vehicle up to the site for a visit. Bartelt will be attending.

Grape Sourcing

Tonnage from the Mondavi vineyards closest to the Aloft site are:

Cold Springs Vineyard: 111 tons
Rocky Ridge Vineyard (1 mile away): 44 tons
Four Sisters Vineyard (2.5 miles away): 13 tons

This is a total of 168 tons of grapes in the almost immediate proximity. These are grapes that presently requiring off-haul for production.

168 tons X 165 gallons per ton = 27,720 gallons of the requested 50,000 gpy.

This does not include the 800+ acres of vineyards throughout Napa Valley, all of them family-owned. These grapes would be considered Estate Yountville region, with a yield varying from 2.5 to 4.5 tons per acre annually.

As you know, Angelina Mondavi is a custom crush consulting winemaker for some other brands, which could be accommodated at Aloft Winery. They assume 4,125 gallons per year for these clients. That brings the overall gallonage to 31,845 gpy.

Since this winery is for a new generation of four wine owners, we are naturally trying to plan for the future instead of just the first year or two it is operating. This gives them room to expand without going through some mod or other every time they turn around.

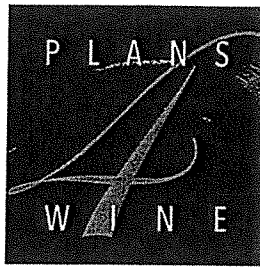
This information came directly from Janice and Marc Mondavi and their four daughters. Please let me know if you have any questions. We would appreciate you including this clarification in the staff report for the Commission, and we will be presenting at the hearing, as well.

Thanks, Charlene!

Cheers,

Donna

Donna B. Oldford
Plans4Wine
(707)963-5832
DBOldford@aol.com



January 29, 2018

Ms. Emily Hedge
Project Planner
Dept. of Planning, Engineering & Environmental Services
Napa County
1195 Third Street, Room 210
Napa, CA 94559

submittal 4
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Napa County Planning, Building
& Environmental Services

RE: RESUBMITTAL FOR ALOFT WINERY (P16-00429)

Dear Emily:

This letter and the included materials represent our response to your completeness letter dated December 14, 2017. Hopefully, we are there now with the project and you have what is needed to do the CEQA document. Please let me know if you need further clarification or additional materials.

1. Fortunately, we were able to work out a solution whereby we do not require an exception to the *Conservation Regulations*, since we do not exceed the 60/40 Percent threshold associated with the *Municipal Watershed Ordinance*. The site plan from Bartelt Engineering reflects this solution.

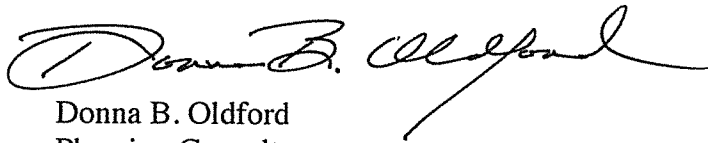
Part of the effort associated with this solution involved some amended biological assessment, which was performed by the project biologist, Drs. Kris and Daniel Kjeldson. A copy of that study is attached to this letter.

2. After much consideration of the tasting room located within the wine caves, it was determined that we would just remove that tasting room. The caves are Class III (sprinklered) and the applicant does intend to conduct some wine tastings there. But for purposes of ingress/egress from an actual tasting room, the client decided to eliminate that use. The floor plans included herein reflect this and we have updated page 12 of the Use Permit Application to reflect this change in square footage.
3. The updated Traffic Cumulative Impact Study has been prepared by Crane Transportation Group and is submitted with this package of materials. The final study will come to you, and to the County traffic engineer, in the form of an efile.

4. It is my understanding that you have reached out to the tribe about a site visit, but that there has been no response to date. Can we determine that we can resume our momentum on processing and include standard mitigation measures?
5. Janice Mondavi advises me that she has submitted a check to you in the amount of \$5,000 to replenish their escrow. I believe this check arrived without benefit of address or parcel number, but you and I resolved this via our email.
6. All comments from departments have been responded to in the revised materials provided by Bartelt Engineering and Osborn-Siegert Architects and are included with this resubmittal.

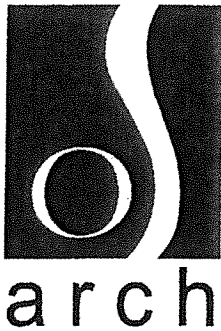
Thank you for your diligent efforts on the project. We look forward to moving forward at this point and seeing a CEQA document and getting a confirmed hearing date before the County Planning Commission.

Sincerely,

A handwritten signature in black ink, appearing to read "Donna B. Oldford". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Donna B. Oldford
Planning Consultant

January 26, 2018



County of Napa
Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94559

Re: **P126-00429 Aloft Winery**
430 Cold Springs Road; APN 024-340-010 and -011
Application Status Letter – Third Letter

Dear Ms. Hedge

In our review of your completeness letter dated December 14, 2017, we found only one comment related to a request for additional information from us, the architects. It is comment #2 regarding your concern about exiting from the cave tasting room. You will find our response below.

Aloft Winery – OS-Arch Response to Planning Department Comment #2

Architect's Response:

See sheet UP-A-1.

We have decided to eliminate the tasting room in the cave. That space has been redefined as barrel storage. There are currently no assembly spaces in the barrel storage cave, which changes the cave from a Type 3 Wine Cave to a Type 2 Wine Cave (See CBC Section 446.4) Two exits are required (CBC 446.11.2) but three exits are provided. Exit travel distances comply with Napa County Fire Departments Development Guidelines (11/16/16) recommendations for sprinklered caves.

Regards,

Doug Osborn
Architect
Osborn Siegert Architecture

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Napa County Planning, Building
& Environmental Services

Aloft Winery

West Portal

Ground Floor

Room Name	Accessory Use (s.f)	Production Use (s.f.)
Men's Restroom	91	-
Women's Restroom	77	-
Janitor's Closet	22	-
Dry Storage 1	129	-
Corridor	122	-
Winemaker's Office	245	-
Interior Courtyard	1462	-
Tasting Room	508	-
Kitchen	353	-
Tax Paid Storage	114	-
Dry Storage 2	64	-
Total	3,187	0

West Portal

Upper Floor

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Marketing Office	255	-
Storage 1	54	-
Storage 2	23	-
Janitor's Closet	27	-
Unisex Restroom	77	-
Electrical Room	133	-
Corridor	150	-
Tasting Balcony	537	-
Upper Terrace	819	-
BBQ Area	300	-
Total	2,375	0

Total Gross Floor Area (s.f.) West Portal Structure:	5,562
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South Portal Structure

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Storage (Lower)	-	143
Storage (Upper)		143
Covered Work Area	-	1180
Unisex Restroom	-	83
Cellar Master's Office	106	-
Break Room	-	285
Total	106	1834

Total Gross Floor Area (s.f.) South Portal Structure:	1,940
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Mechanical/Equipment Structure

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Mechanical Enclosure	-	1051
Work Shop	-	257
Equipment	-	393
Dumpster Enclosure	-	247
Total	0	1948

Total Gross Floor Area (s.f.) Mechanical/Equipment Structure:	1,948
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Wine Cave

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Fermentation/Crush	-	5601
Receiving Cave	-	1883
Arc	-	2413
Tunnel A	-	833
Tunnel A-1	-	621
Tunnel B-1	-	1888
Tunnel B-2	-	256
Tunnel C-1	-	576
Tunnel C-2	-	1795
Tunnel C-3	-	1354
Tunnel D	-	1796
Tunnel 1	-	3583
Tunnel 2-A	-	768
Tunnel 2-B	-	768
Tunnel 3	-	3972
Total	0	28,107
Total Gross Floor Area (s.f.) Wine Cave:		28,107

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up side 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 acres
 Proposed 17,424 sq. ft. 0.40 acres

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

 18,295 sq. ft. 50.07 + 2.1 + 0.61 Acres 8.51 + 4.2 + 7.29 % of parcel

Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing N/A sq. ft. Proposed 31,889 sq. ft.

Accessory Use. Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility).

Existing N/A sq. ft. N/A % of production facility
 Proposed 5,668 sq. ft. 17.8 % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

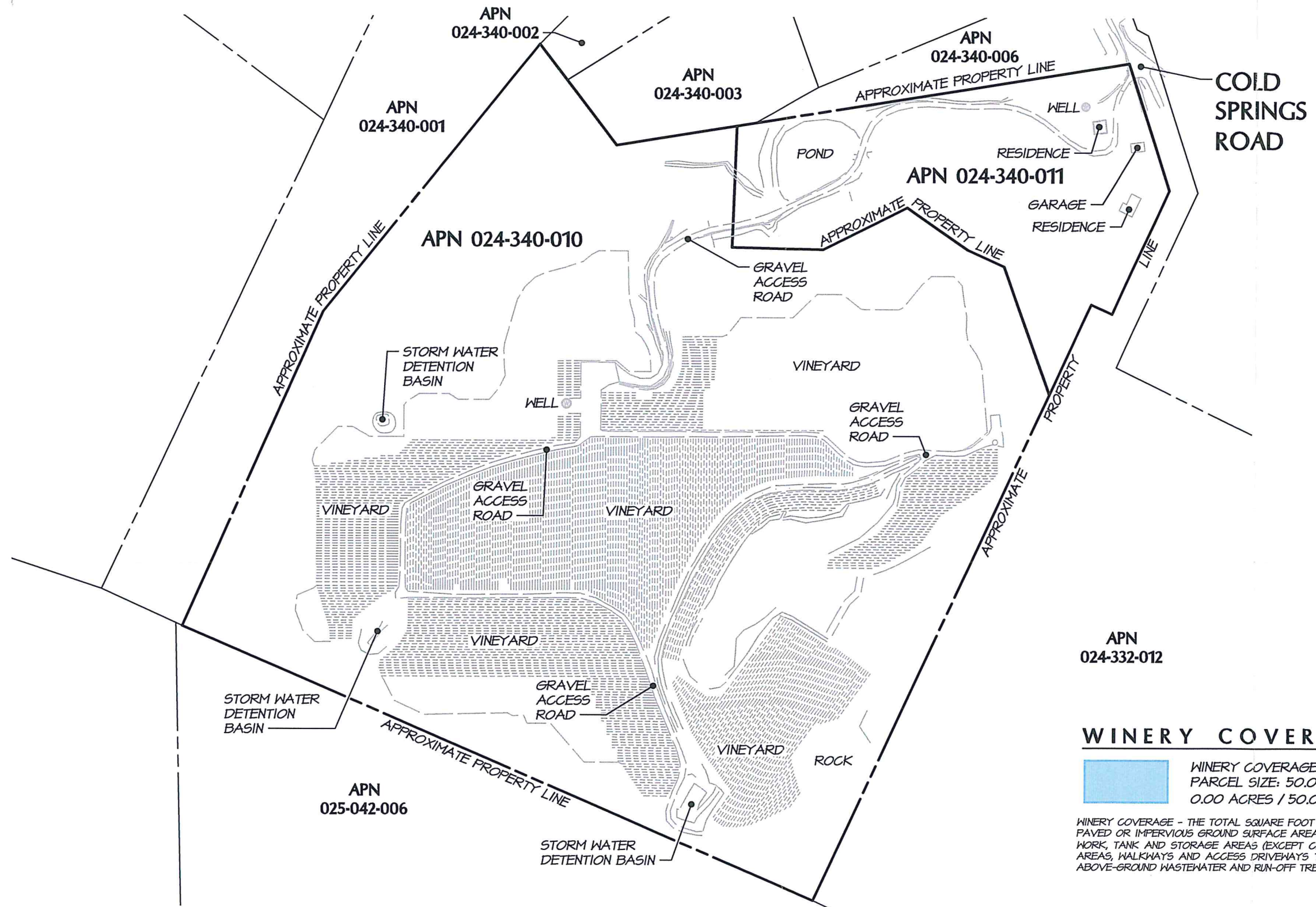
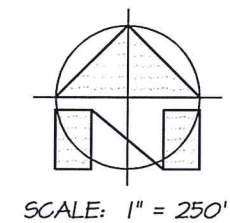
Cave area Existing: N/A sq. ft. Proposed: 28,106 sq. ft.
 Covered crush pad area Existing: N/A sq. ft. Proposed: 630 sq. ft.
 Uncovered crush pad area Existing: N/A sq. ft. Proposed: 0 sq. ft.

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PLG-00429
 Aloft
 Submittal 4



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APN
 024-332-012

WINERY COVERAGE CALCULATIONS:

 WINERY COVERAGE AREA (0.00± ACRES)
 PARCEL SIZE: 50.07± ACRES
 0.00 ACRES / 50.07 ACRES = 0% < 25% (APN 024-340-010)

WINERY COVERAGE - THE TOTAL SQUARE FOOT AREA OF ALL WINERY BUILDING FOOTPRINTS, ALL AGGREGATE PAVED OR IMPERVIOUS GROUND SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES ALL OUTSIDE WORK, TANK AND STORAGE AREAS (EXCEPT CAVES); ALL PAVED AREAS INCLUDING PARKING AND LOADING AREAS, WALKWAYS AND ACCESS DRIVEWAYS TO PUBLIC OR PRIVATE ROADS OR RIGHTS-OF-WAY; AND ALL ABOVE-GROUND WASTEWATER AND RUN-OFF TREATMENT SYSTEMS. SEE NAPA COUNTY CODE 518.104.220

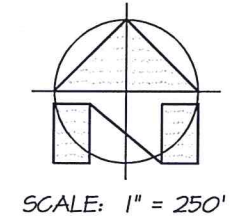
**WINERY COVERAGE AREA EXHIBIT -
 EXISTING CONDITIONS**

SCALE: 1" = 250'

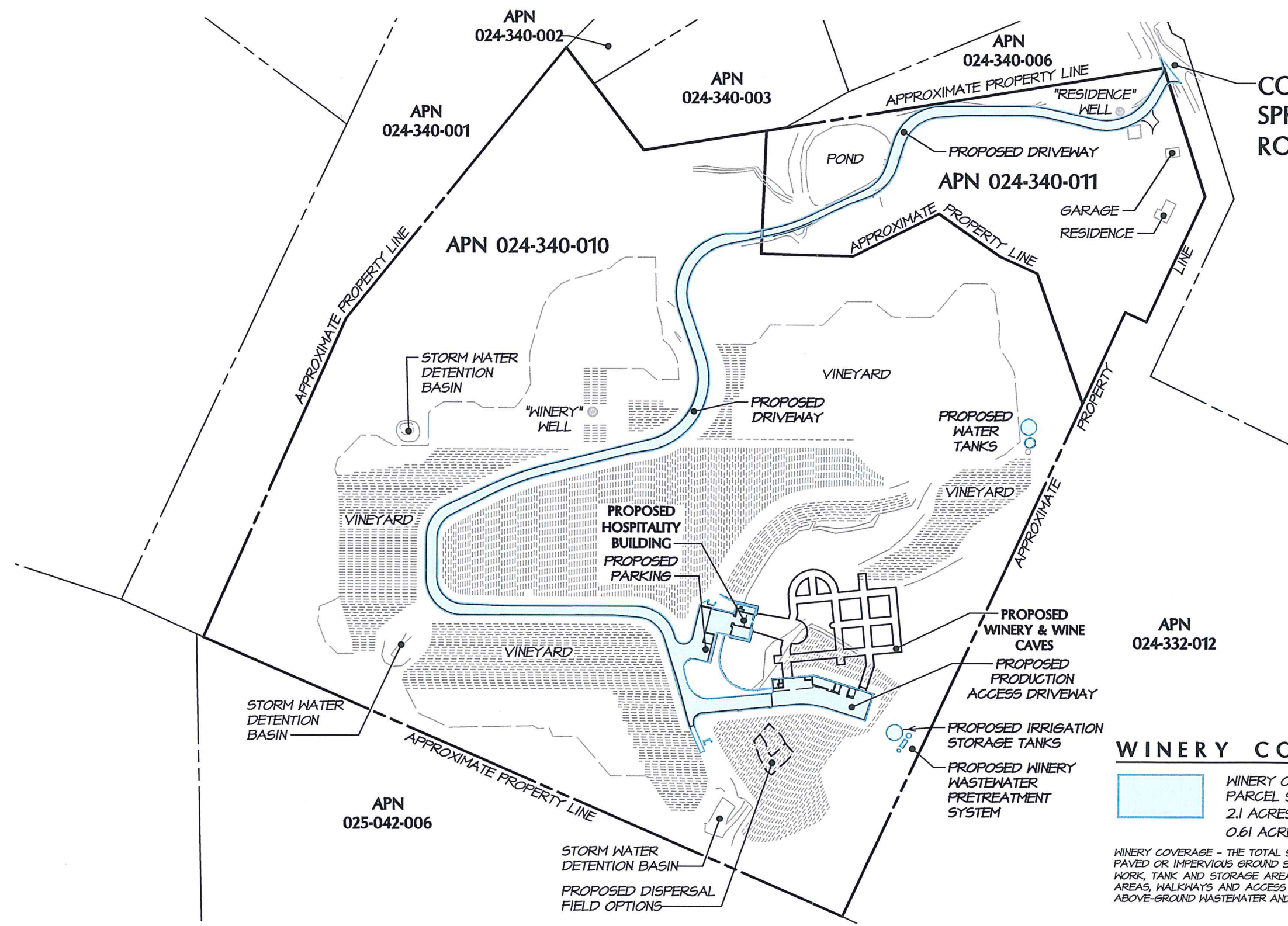
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Aloft Winery
 430 Cold Springs Road
 Angwin, CA 94508
 APN 024-340-010 & -011
 Job No. 14-26
 January 2018
 Sheet 1 of 6

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COLD SPRINGS ROAD



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WINERY COVERAGE CALCULATIONS:

	WINERY COVERAGE AREA (2.1± ACRES & 0.61± ACRES)
	PARCEL SIZE: 50.07± & 8.51± ACRES
	2.1 ACRES / 50.07 ACRES = 4.2% < 25% (APN 024-340-010)
	0.61 ACRES / 8.51 ACRES = 7.2% < 25% (APN 024-340-011)

WINERY COVERAGE - THE TOTAL SQUARE FOOT AREA OF ALL WINERY BUILDING FOOTPRINTS, ALL AGGREGATE PAVED OR IMPERVIOUS GROUND SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES ALL OUTSIDE WORK, TANK AND STORAGE AREAS (EXCEPT CAVES); ALL PAVED AREAS INCLUDING PARKING AND LOADING AREAS, WALKWAYS AND ACCESS DRIVEWAYS TO PUBLIC OR PRIVATE ROADS OR RIGHTS-OF-WAY; AND ALL ABOVE-GROUND WASTEWATER AND RUN-OFF TREATMENT SYSTEMS. SEE NAPA COUNTY CODE 518.104.220

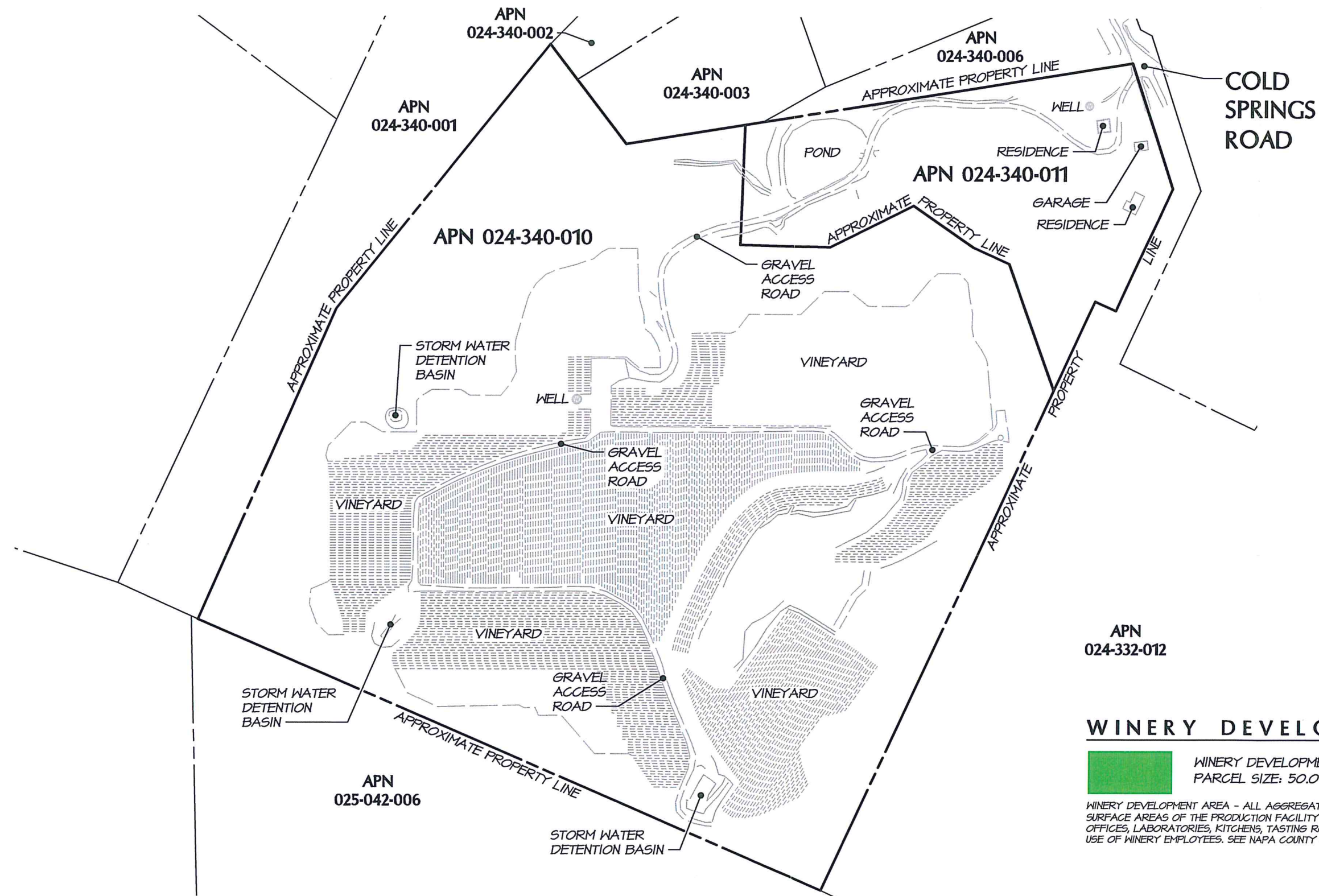
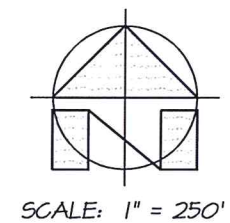
WINERY COVERAGE AREA EXHIBIT - PROPOSED CONDITIONS

SCALE: 1" = 250'

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 APN 024-340-010 & -011
 Job No. 14-26
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 Sheet 2 of 6

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APN
 024-332-012

WINERY DEVELOPMENT AREA:



WINERY DEVELOPMENT AREA (0.00± ACRES)
 PARCEL SIZE: 50.07± ACRES (APN 024-340-010)

WINERY DEVELOPMENT AREA - ALL AGGREGATE PAVED OR IMPERVIOUS OR SEMI-PERMEABLE GROUND SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES ALL STORAGE AREAS (EXCEPT CAVES), OFFICES, LABORATORIES, KITCHENS, TASTING ROOMS AND PAVED PARKING AREAS FOR THE EXCLUSIVE USE OF WINERY EMPLOYEES. SEE NAPA COUNTY CODE 518.104.210

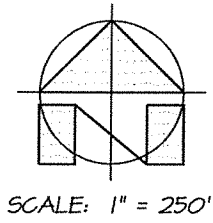
**WINERY DEVELOPMENT AREA EXHIBIT -
 EXISTING CONDITIONS**

SCALE: 1" = 250'

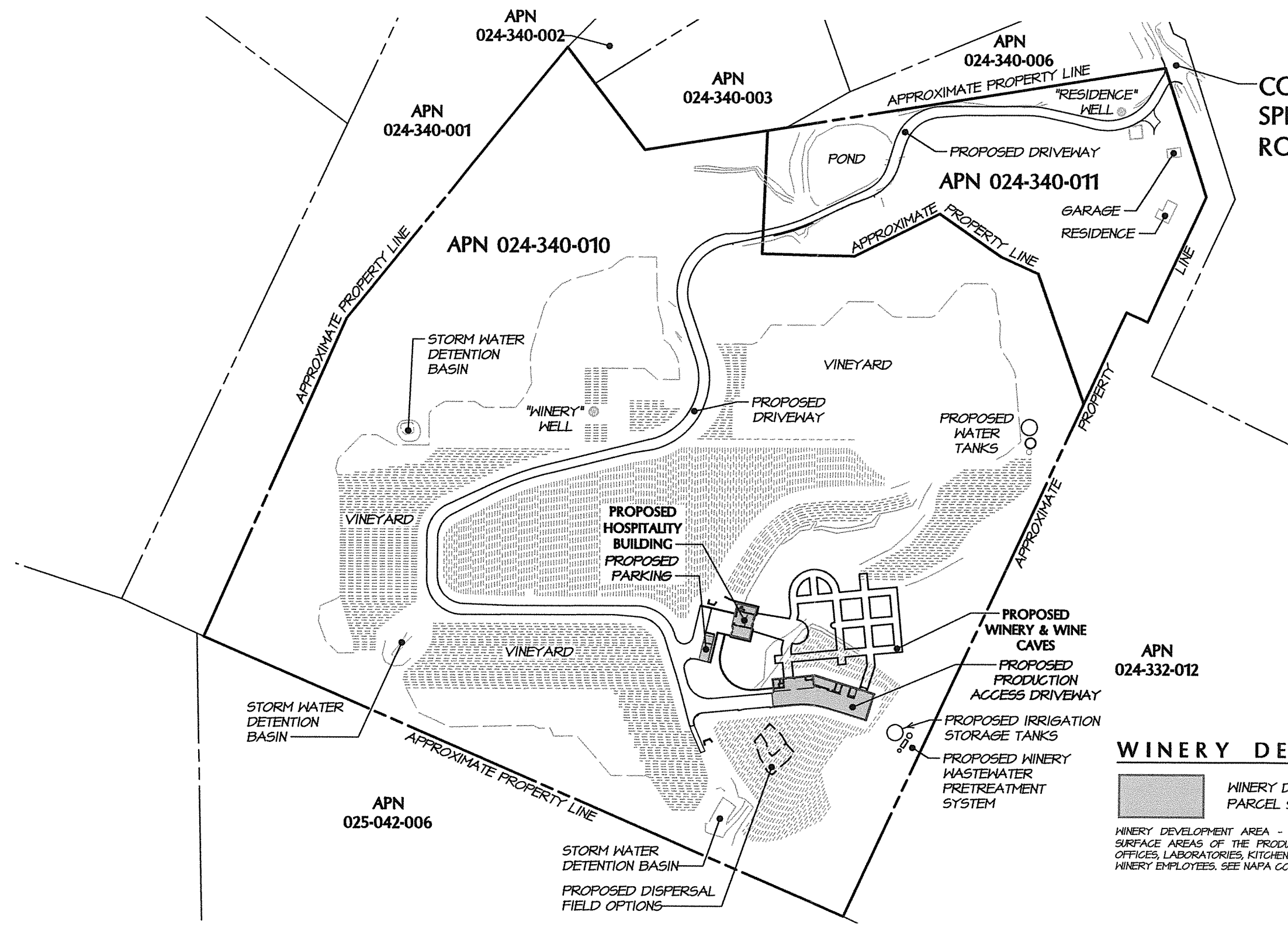
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Aloft Winery
 430 Cold Springs Road
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 APN 024-340-010 & -011
 Job No. 14-26
 January 2018
 Sheet 3 of 6

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COLD SPRINGS ROAD



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APN 024-332-012

WINERY DEVELOPMENT AREA:


 WINERY DEVELOPMENT AREA (0.42± ACRES)
 PARCEL SIZE: 50.07± ACRES (APN 024-340-010)
WINERY DEVELOPMENT AREA - ALL AGGREGATE PAVED OR IMPERVIOUS OR SEMI-PERMEABLE GROUND SURFACE AREAS OF THE PRODUCTION FACILITY WHICH INCLUDES ALL STORAGE AREAS (EXCEPT CAVES), OFFICES, LABORATORIES, KITCHENS, TASTING ROOMS AND PAVED PARKING AREAS FOR THE EXCLUSIVE USE OF WINERY EMPLOYEES. SEE NAPA COUNTY CODE 51B.104.210

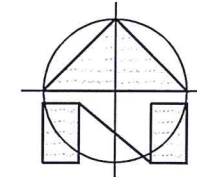
**WINERY DEVELOPMENT AREA EXHIBIT -
 PROPOSED CONDITIONS**

SCALE: 1" = 250'

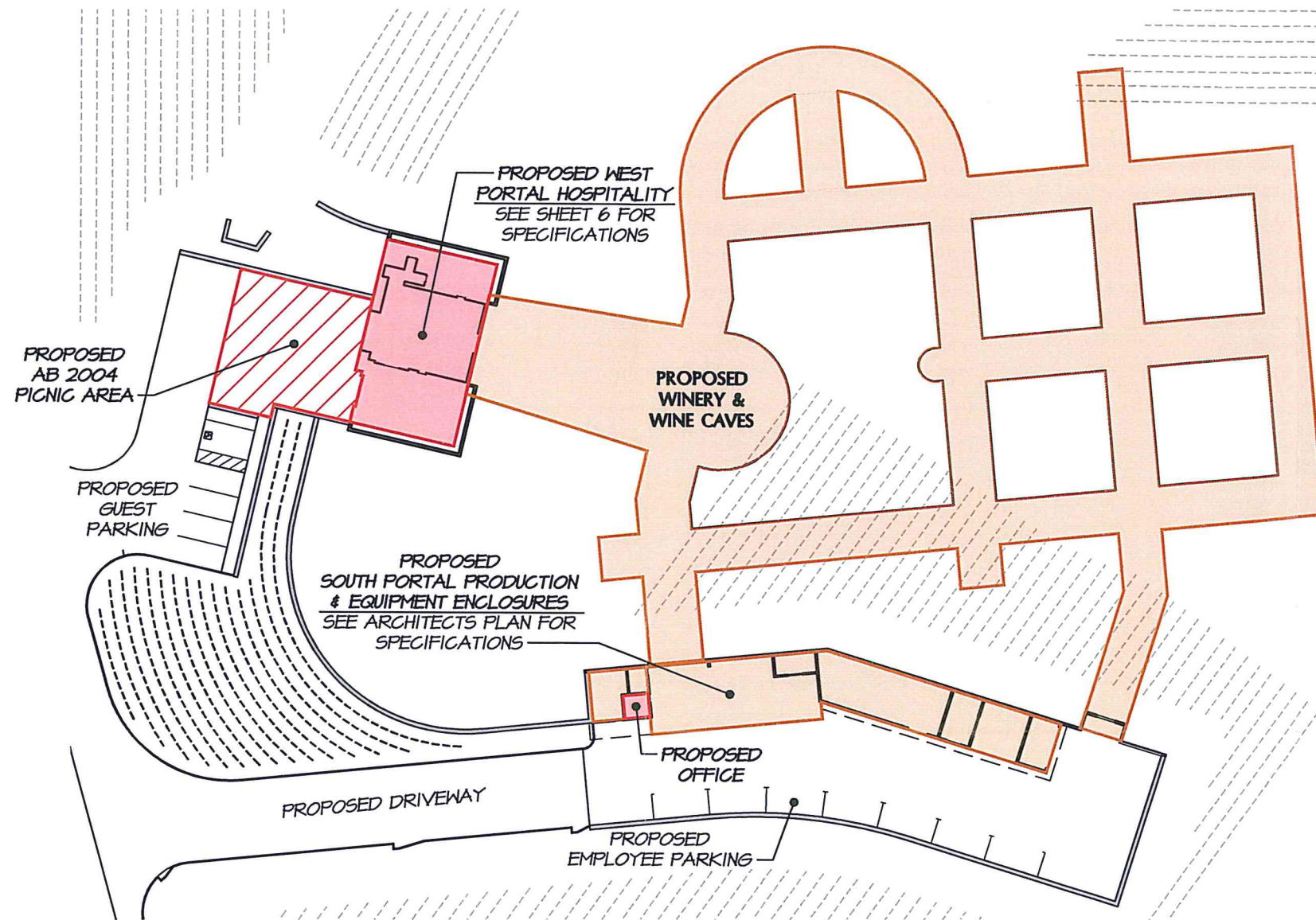
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Aloft Winery
 430 Cold Springs Road
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 APN 024-340-010 & -011
 Job No. 14-26
 January 2018
 Sheet 4 of 6

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SCALE: 1" = 60'



WINERY ACCESSORY USE TO PRODUCTION EXHIBIT

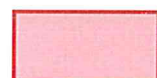
SCALE: 1" = 60'

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Napa County Planning, Building & Environmental Services

ACCESSORY / PRODUCTION CALCULATIONS:



ACCESSORY USE AREA
(5,668± SQUARE FEET)



PRODUCTION FACILITY AREA
(31,889± SQUARE FEET)



AB 2004 PICNIC AREA
(2,711± SQUARE FEET)

ACCESSORY USE / PRODUCTION FACILITY
 $5,668 \text{ SQ FT} / 31,889 \text{ SQ FT} = 17.8\% < 40\%$

PRODUCTION FACILITY - (FOR THE PURPOSE TO CALCULATE THE MAXIMUM ALLOWABLE ACCESSORY USE) THE TOTAL SQUARE FOOTAGE OF ALL WINERY CRUSHING, FERMENTING, BOTTLING, BULK AND BOTTLE STORAGE, SHIPPING, RECEIVING, LABORATORY, EQUIPMENT STORAGE AND MAINTENANCE FACILITIES, AND EMPLOYEE-DESIGNATED RESTROOMS BUT DOES NOT INCLUDE WASTEWATER TREATMENT OR DISPOSAL AREAS WHICH CANNOT BE USED FOR AGRICULTURAL PURPOSES. SEE NAPA COUNTY CODE 518.104.200

ACCESSORY USE - THE TOTAL SQUARE FOOTAGE OF AREA WITHIN WINERY STRUCTURES USED FOR ACCESSORY USES RELATED TO A WINERY THAT ARE NOT DEFINED AS "PRODUCTION FACILITY" WHICH WOULD INCLUDE OFFICES, LOBBIES/WAITING ROOMS, CONFERENCE/MEETING ROOMS, NON-PRODUCTION ACCESS HALLWAYS, KITCHENS, TASTING ROOMS (PRIVATE AND PUBLIC AREAS), RETAIL SPACE AREAS, LIBRARIES, NON-EMPLOYEE DESIGNATED RESTROOMS, ART DISPLAY AREAS, OR ANY AREA WITHIN WINERY STRUCTURES NOT DIRECTLY RELATED TO WINE PRODUCTION. SEE NAPA COUNTY CODE 518.104.200

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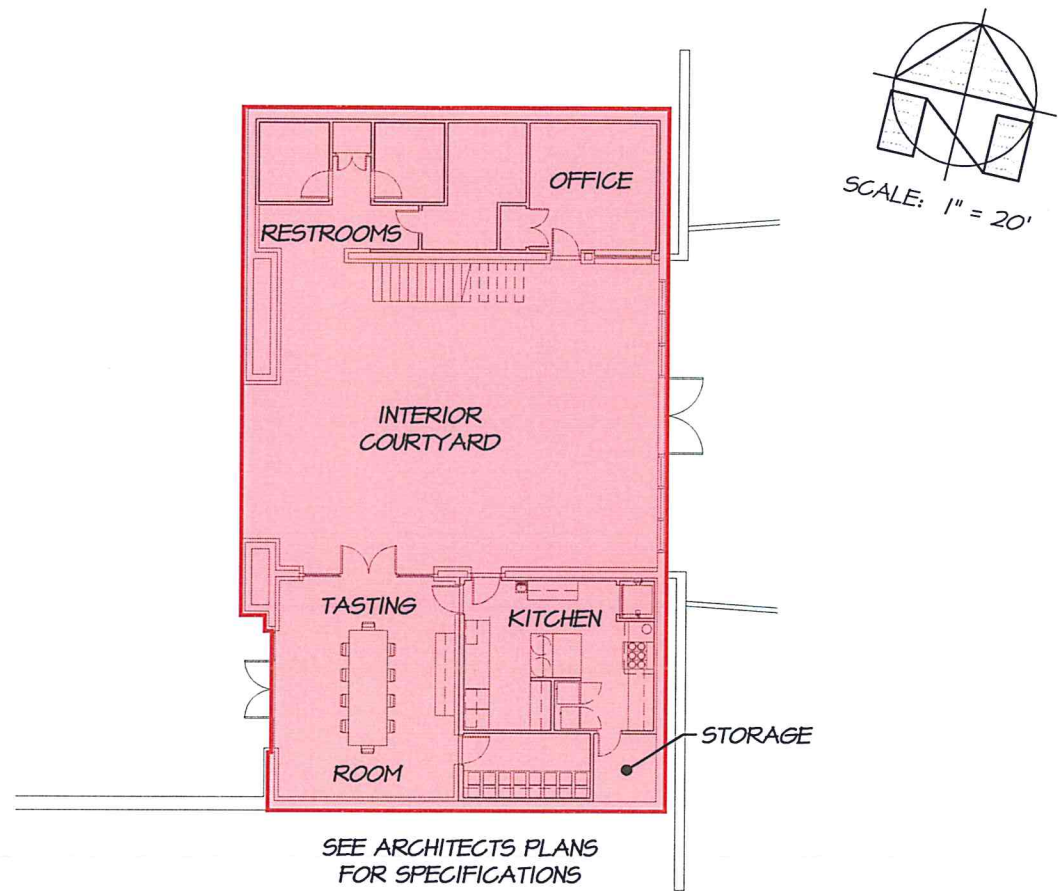
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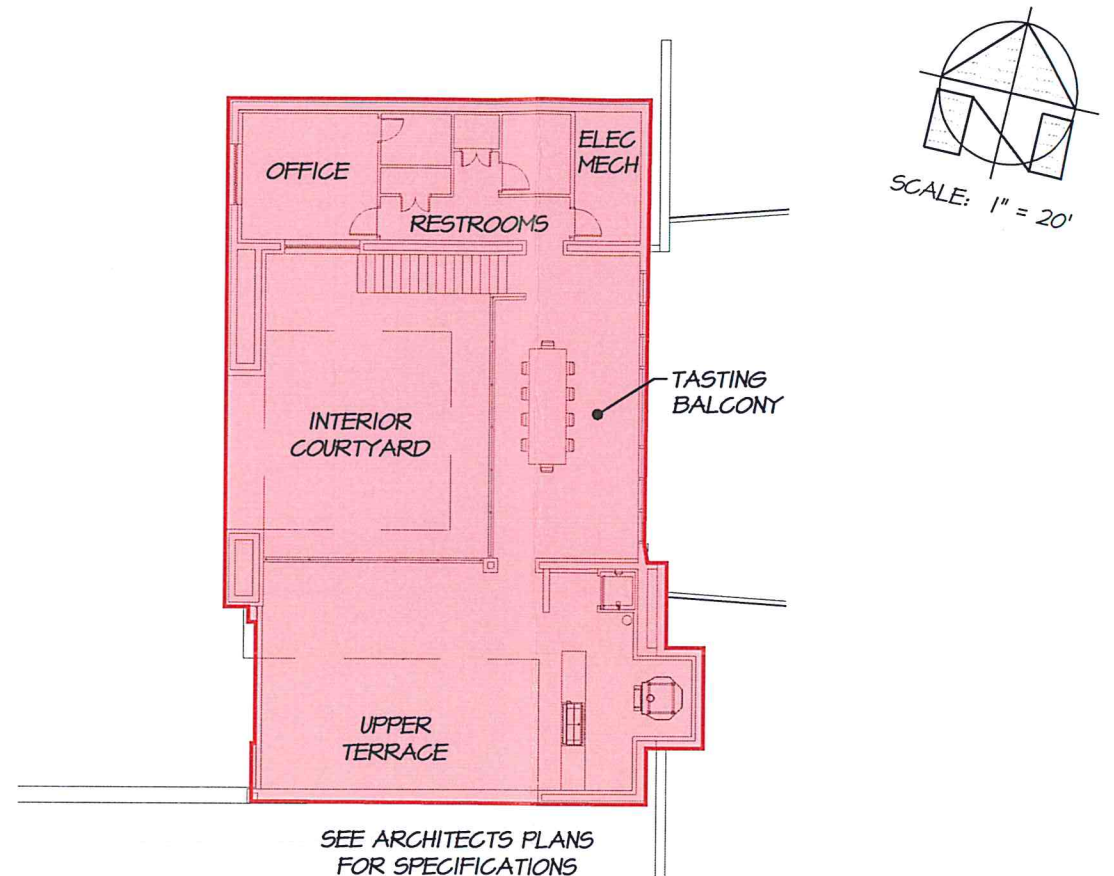
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Aloft Winery
430 Cold Springs Road
Angwin, CA 94508
APN 024-340-010 & -011
Job No. 14-26
January 2018
Sheet 5 of 6

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**WEST PORTAL
GROUND FLOOR**
SCALE: 1" = 20'



**WEST PORTAL
UPPER FLOOR**
SCALE: 1" = 20'

WINERY ACCESSORY USE TO PRODUCTION EXHIBIT
SCALE: 1" = 20'

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Aloft Winery
430 Cold Springs Road
Angwin, CA 94508
APN 024-340-010 & -011
Job No. 14-26
January 2018
Sheet 6 of 6

**ALOFT WINERY USE PERMIT
PROJECT STATEMENT**

**APN 024-340-001 and -011
430 Cold Springs Road, Angwin, CA**

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JUL 10 2017

Napa County Planning, Building
& Environmental Services

The proposal is for a new 50,000-gallons per year winery to be located on two parcels, a 23.2-acre parcel (APN 024-340-010) and a smaller 8.51-acre parcel (APN 024-340-011) in Angwin, CA. The winery includes 28,106 square feet of wine caves; production uses totaling 31,268 square feet; accessory uses totaling 6,289 square feet including a 353-square foot commercial kitchen; a 1,180-square foot outdoor covered work area; a 3,000-sq. ft. outdoor hospitality area (A.B. 2004); and ancillary structures for mechanical and infrastructure requirements as noted in site plan.

In addition, the proposal includes a winery access road and road exception request; 12 parking spaces, including one ADA space; 6 full-time, 2 part-time, and 2 seasonal (harvest) employees; a sanitary and process wastewater treatment system; a transient public water company filing; a proposal for tours and tastings visitation of up to 20 visitors per day on busiest day or a maximum of 80 visitors weekly; and a proposed Winery Marketing Plan.

The application does not involve any requests for variances related to the *Napa County Zoning Code* or the *Napa County Winery Definition Ordinance*, specifically. There is a road exception request to the *Napa County Road and Street Standards*.

Local Plans and Ordinances

The *Napa County General Plan* land use designation for this parcel is Agriculture. The zoning is AW (Agricultural Watershed). In the AW Zoning District, wineries are an allowed use with an approved winery use permit.

Also allowed in this District are agriculture and residential dwelling units. The AW District allows a primary dwelling unit of any size, a guest house of up to 1,000 square feet in size, a "second unit" of up to 1,200 square feet in size, and farmworker or caretaker units as appropriate to the standards set forth in the *Zoning Ordinance* and County income/job description parameters.

The applicant will show compliance with all County regulations and requirements as set forth in the *Napa County Conservation Regulations*, *California Unified Building Code*, *Napa County Road and Street Standards*, and other regulations as might be relevant.

Napa County Geographic Information Systems

Alquist Priolo Faults: None indicated.

Archaeology: Potential archaeological and/or cultural resources may be found on or near this site. A cultural resources records search has been prepared, accordingly and a site reconnaissance. This technical study, prepared by Origer & Associates, is included with this application.

California Planar Coordinate: CW242

CalVeg: DF – Pacific Douglas Fir
NX – Mixed Hardwoods
Multiple results found.

CalWater Watershed: HR: San Francisco Bay
HU: San Pablo
HA: Napa River
HSA: Napa River
SPW: Greeg Mountain
PW: Conn Creek

Faults: No faults found.

FEMA Flood Zone: Parcel not in FEMA Flood Zone.

Fire Hazard Severity: High Fire Hazard Severity (SRA). Compliance with Chapter 7 A of the *California Building Code* is required for new construction.

GW Ordinance: Parcel not in a designated Groundwater Deficient Area (actual groundwater conditions may vary).

Landslides: Landslides found. See two geotechnical reports prepared by Condor Earth Technologies, included in this submittal.

Local Drainage: Conn Creek – Main Fork

Soil Type: Forward gravelly loam, 2 to 9 percent slopes.
Forward gravelly loam, 30 to 75 percent slopes.
Forward gravelly loam, 9 to 30 percent slopes.
Multiple results found.

Special Species: Potential Special Species may occur in this general area. Please contact the Planning, Building & Environmental Services Dept. for details. A biology report has been prepared by Dr. Daniel Kjeldson and is submitted with this application.

Spotted Owls: Potential Spotted Owls may occur in this general area. Please contact the Planning, Building & Environmental Services Dept. for details. A spotted owl study has been prepared by biologist and spotted owl specialist Scott Butler, and is included with this application.

HazMat Releases – Local Oversight Program (LOP) (within 1500 feet): No LOP hazardous materials releases found.

HazMat Releases – Non-Local Oversight Program (Non-LOP) (within 1500 feet): No agricultural use USTs found.

County Zoning: AW (Agricultural Watershed)

Existing Site Conditions

The Aloft Winery site encompassing two parcels and a total of 50.07 acres, located at 430 Cold Springs Road in Angwin, CA. This is approximately 8 (eight) miles northeast of St. Helena, CA. Both parcels are located within the AW (Agricultural Watershed) zoning district. The winery project will be constructed in one phase and has a disturbed land area of approximately 5.6 acres. This area includes a proposed winery access road, a hospitality structure that includes winery accessory uses such as offices and tasting areas, a production facility, and wine caves. There are also fire protection turnaround areas and 12 parking spaces.

The existing site is currently developed with two (2) residences, a garage, and a pond. Access is provided to the larger parcel via an existing easement and gravel access road from the smaller parcel. The smaller parcel, sized of 23.2 acres, includes vineyards, access roads, and three (3) storm water infiltration/detention basins.

The site is not visible from any Viewshed Road as identified in Napa County.

Winery Structures and Design

The 28,106 square feet of wine caves provide most of the production uses for the winery, including fermentation and barrel storage, and access to an outdoor covered crush area. Fruit processing will be staged in this outdoor area, as well as it serving as a staging area for mobile bottling trucks.

In addition to the wine caves, the winery proposes a hospitality structure that contains accessory winery uses such as offices and conference room space, along with areas envisioned for wine tastings and winery marketing events. The winery also proposes a 353-sq. ft. commercial kitchen. There is a 3,000-sq. ft. outdoor area designated for some of the outdoor winery marketing events and this area will also serve as the A.B. 2004 ("Picnic" Ordinance) area.

A production area is connected to the wine caves via a receiving cave, and includes covered work area, mechanical enclosure, a trans enclosure and equipment enclosure.

Landscape Concept

A winery landscape plan and WELO irrigation estimates are provided as part of the use permit application. The landscape plan envisioned is a mostly native and drought-tolerant plant palette, with plantings arranged for maximum environmental protection and performance. See landscape concept and WELO estimates for details.

Winery Access Road

The winery access road serves only the properties indicted in this winery use permit application. There are certain environmental constraints evidenced on the property, which make a road exception request necessary for the avoidance of some environmental degradation that would otherwise not be necessary. The road exception request has been prepared by Bartelt Engineering and is included in the civil engineering reports submitted with this use permit application.

Water Use

Current water use on the parcel(s) is 7.75 acre-feet/year. The projected water use with the winery will be 8.34 acre-feet/year. The water use analysis prepared by Bartelt Engineering shows that the groundwater demand for the proposed project can feasibly be sourced by the existing well on-site. Furthermore, the estimated available water for the subject parcels satisfies the *Tier 1 Water Use Criterion* of the *Napa County Water Availability Analysis*.

Wastewater Treatment Systems

Process and sanitary wastewater generated as a result of the proposed project, which includes a full crush winery, tasting room, commercial kitchen and wine caves, can feasibly be treated and dispersed on-site in accordance with Napa County PBES standards. The proposed caves are in a location that conforms to Napa County PBES setback requirements for septic systems.

Detail of the *Wastewater Feasibility Analysis* conducted for the proposed project are contained in the relevant study done by Bartelt Engineering and submitted with this use permit application.

Transient Public Water System

Due to the proposal for a commercial kitchen and the visitation threshold proposed, this project will require the filing of a *Transient Public Water Company Report*. The

technical, managerial and financial capacity worksheet for the project is included in the Bartelt Engineering technical reports submitted with this use permit application.

Water Storage Tanks/Fire Protection Water Source

Groundwater will be provided by an existing on-site groundwater well, which prior to the start of the yield test, recorded static water level of 132 feet below surface. A sustained yield of 150 gallons per minute (gpm) was recorded after eight (8) hours of continuous pumping.

The groundwater demand generated as a result of the proposed development is estimated to increase from 7.75 acre-feet per year to 8.34 acre-feet per year. The groundwater project well is proposed to be sourced from the existing on-site "winery" well. The "winery" well has a reported yield rate of 150 gpm, which is more than capable of meeting the proposed water demand.

The available water for the subject parcel is the estimated groundwater recharge for the entire parcel area that is located in All Other Areas and underlain with Sonoma volcanics. The available water for the subject parcels is estimated to be between 15.3 acre-feet per year during average rainfall years and 9.0 acre-feet per year during dry rainfall years. Both recharge scenarios are estimated to satisfy the project water demand.

There are three proposed water storage tanks on the property. One is an 80,000-gallon irrigation water storage tank, located at the southeast edge of the outdoor covered crush area near the wine cave. The second two tanks are a 100,000-gallon fire protection storage tank and a 20,000-gallon domestic water storage tank; both are located at the northeastern edge of the proposed winery development area on the far eastern boundary of the main parcel.

None of the three proposed water tanks will be visible from any Napa County Viewshed Road.

Winery Visitation and Marketing Plan

The applicant proposes a maximum of 20 visitors per day on the busiest day, or a maximum of 80 visitors weekly. They request the ability to serve food with some of the wine tastings. This food will be mostly prepared in the on-site commercial kitchen proposed. (This kitchen will also serve as a staging area for marketing events where licensed caterers are used.)

The Winery Marketing Plan proposes the following:

Wine & Food Pairing Events: Max. of 2 per month with up to 40 persons each.

Release/Wine Club Events: Max. of 4 per year with up to 75 persons each.

Larger Auction-related Events: Max of 2 per year with up to 125 persons each.

Request for A.B. 2004 to allow purchase and consumption of alcoholic beverages on-site. The A.B. 2004 outdoor area is a 3,000-sq. ft. area located on the north side of the proposed hospitality structure. This area may also be used for certain of the outdoor marketing plan events, weather permitting.

Hours of operation for hospitality events, wine tours/tastings will be 10:00 AM until 6:00 PM daily, seven days per week. Evening events will commence no earlier than 6:00 PM and will be concluded by 10:00 PM in the evening.

No outdoor amplified music is proposed in association with any of the marketing events.

JUL 10 2017

Napa County Planning, Building
& Environmental Services

USE PERMIT INFORMATION SHEET

USE

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

New winery with 50,000-gpy production maximum; winery coverage of 117,612 sq. ft.; production uses totaling 28,107 sq. ft. and accessory uses totaling 2,996 sq. ft.; 353-sq. ft. commercial kitchen; wine caves totaling 28,106 sq. ft.; 1,180-sq. ft. covered crush pad and bottling area; winery access road and request for road exception; process and sanitary wastewater systems; transient public water company system.

Private by-appointment tours and tastings with 20 per day maximum and weekly maximum of 100 per week.

Employees: 6 full + 2 part + 2 seasonal (harvest)

Winery Marketing Plan as proposed, including request for A.B. 2004.

See Project Statement for additional details.

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

District N/A Regional RWQCB

State ABC and CA Fish & Wildlife Federal BATF

IMPROVEMENTS

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

See Project Statement and site plan for winery improvements.

JUL 10 2017

Napa County Planning, Building & Environmental Services

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up side 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 acres
Proposed 17,424 sq. ft. 0.40 acres

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

117,612 sq. ft. 2.7 Acres 5.4 % of parcel

Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing N/A sq. ft. Proposed 31,268 sq. ft.

Accessory Use. Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility).

Existing N/A sq. ft. N/A % of production facility
Proposed 6,289 sq. ft. 20.1 % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area Existing: N/A sq. ft. Proposed: 28,106 sq. ft.
Covered crush pad area Existing: N/A sq. ft. Proposed: 1,180 sq. ft.
Uncovered crush pad area Existing: N/A sq. ft. Proposed: 0 sq. ft.

Updated 2/18/18

South Portal

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Storage (Lower)	-	143
Storage (Upper)		143
Covered Work Area	-	1180
Unisex Restroom	-	83
Cellar Master's Office	106	
Break Room	-	285
Total	106	1834

Area (s.f.) South Portal Structure:		1,940
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Mechanical/Equipment

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Mechanical Enclosure	-	1051
Work Shop	-	257
Equipment	-	393
Dumpster Enclosure	-	247
Total	0	1948

Area (s.f.) Mechanical/Equipme		1,948
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Wine Cave

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Fermentation/Crush	-	5601
Receiving Cave	-	1883
Cave Tasting Room	621	-
Arc	-	2413
Tunnel A	-	833
Tunnel B-1	-	1888
Tunnel B-2	-	256
Tunnel C-1	-	576
Tunnel C-2	-	1795
Tunnel C-3	-	1354
Tunnel D	-	1796
Tunnel 1	-	3583
Tunnel 2-A	-	768
Tunnel 2-B	-	768
Tunnel 3	-	3972
Total	621	27486

Total Gross Floor Area (s.f.) Wine Cave:		28,107
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JUL 10 2017

Napa County Planning, Building
& Environmental Services

Updated
2/18/18

Aloft Winery

Building Area Summary

Total Accessory Use (Gross Floor Area)	6,289
Total Production Use (Gross Floor Area)	31,268
Total Building Floor Area	37,557
Accessory Use to Production Use	20.1%

BUILDING AREA DETAILS

West Portal

Ground Floor

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Men's Restroom	91	-
Women's Restroom	77	-
Janitor's Closet	22	-
Dry Storage 1	129	-
Corridor	122	-
Winemaker's Office	245	-
Interior Courtyard	1462	-
Tasting Room	508	-
Kitchen	353	-
Tax Paid Storage	114	-
Dry Storage 2	64	-
Total	3,187	0

West Portal

Upper Floor

Room Name	Accessory Use (s.f.)	Production Use (s.f.)
Marketing Office	255	-
Storage 1	54	-
Storage 2	23	-
Janitor's Closet	27	-
Unisex Restroom	77	-
Electrical Room	133	-
Corridor	150	-
Tasting Balcony	537	-
Upper Terrace	819	-
BBQ Area	300	-
Total	2,375	0

Total Gross Floor Area (s.f.) West Portal Structure:	5,562
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JUL 10 2017

Napa County Planning, Building & Environmental Services

Improvements, cont.

Total on-site parking spaces: N/A existing 12 proposed

Loading areas: N/A existing 1 proposed

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

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

Type IV H.T. (Heavy Timber) Type V 1 Hr [X] Type V (non-rated)

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

Is the project located in an Urban/Wildland Interface area? [X] Yes [] No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 5.6 acres

Employment and Hours of Operation

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

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

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

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

Maximum Number of on-site employees:

10 or fewer [] 11 – 24 [] 25 or greater (specify number) _____

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

[X] other (specify number) _____

6 full-time + 2 part-time + 2 seasonal (harvest) employees



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 Permit Application

To be completed by Planning staff...

Application type: Use Permit

Date Submitted: 11/18/16 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000.- Receipt No. 1171084 Received by: CGJ Date: 11/18/16

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

To be completed by applicant....

Project Name: Aloft Winery

Assessor's Parcel #: 024-340-010 & 011 Existing Parcel Size: 50.07 ac.

Site Address/Location: 430 Cold Springs Rd. Angwin CA 94508
No Street City State Zip

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

Property Owner: Marc Mondavi

Mailing Address: P.O. Box 342 St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 481-4323 E-mail: janicemondavi@gmail.com

Applicant (if other than property owner): Janice Mondavi

Mailing Address: P. O. Box 342 St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 481-4323 E-mail: janicemondavi@gmail.com

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

Updated
7/10/17

USE PERMIT INFORMATION SHEET

USE

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

New 50,000 gpy winery with winery coverage of 117,612 sq. ft. Production uses total 31,770 sq. ft. (including 28,106 sq. ft. of wine caves) and accessory uses total 5,066 sq. ft.

Commercial kitchen (353 sq. ft.)

Process and sanitary wastewater treatment system.

Public water system filing.

Winery access road with no road exception request.

Private by appointment tours and tastings: Max of 20/day

Winery marketing plan and A.B. 2004 ("Picnic" Ordinance).

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

District N/A

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

See above and Project Statement for details.

No off-site improvements.

Updated
7/10/17

Improvements, cont.

Total on-site parking spaces: N/A existing 11 proposed

Loading areas: N/A existing 1 proposed

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

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

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc.) 5.6 acres

Employment and Hours of Operation

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

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

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

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

Maximum Number of on-site employees:

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

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

other (specify number) _____

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 no 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.

Marc Mondavi
Print Name of Property Owner

Janice Mondavi
Print Name of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

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

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

Production Capacity*

Please identify the winery's...

Existing production capacity: N/A gal/y Per Permit No: N/A Permit Date: N/A

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

Proposed production capacity: 50,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u> N/A </u> existing	<u> 20/day </u> proposed
Average daily tours and tastings visitation ¹ :	<u> N/A </u> existing	<u> 20/day </u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u> N/A </u> existing	<u> 10 am – 6 pm </u> proposed
Non-harvest Production hours ² :	<u> N/A </u> existing	<u> 6 am – 6 pm </u> proposed

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

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

Grape Origin

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

Marketing Program

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

Food & Wine Pairings: 2/mo. with max. 40 persons.

Release/Wine Club Events: 4/yr. with max. 75 persons.

Auction-related Events: 2/yr. with max. 125 persons.

Request ability to serve food with some wine tastings.

Request A.B. 2004 ("Picnic" Ordinance); see area on-site plan.

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.)

Proposed commercial kitchen (353 sq. ft.) Some food will be prepared in the commercial kitchen and it will be used as a staging area when licensed caterers are used for larger events.

Food prep for some tastings will include light fare paired with the wines and some will be simple meals.

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing	<u> N/A </u> sq. ft.	<u> N/A </u> acres
Proposed	<u> 17,424 </u> sq. ft.	<u> 0.40 </u> acres

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

<u> 117,612 </u> sq. ft.	<u> 2.7 </u> Acres	<u> 5.4 </u> % of parcel
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Production Facility. Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u> N/A </u> sq. ft.	Proposed	<u> 31,770 </u> sq. ft.
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Accessory Use. Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility).

Existing	<u> N/A </u> sq. ft.	<u> N/A </u> % of production facility
Proposed	<u> 5,066 </u> sq. ft.	<u> 6.3 </u> % of production facility

Caves and Crushpads

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

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

Please identify the winery's...

Cave area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 28,106 </u> sq. ft.
Covered crush pad area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 630 </u> sq. ft.
Uncovered crush pad area	Existing: <u> N/A </u> sq. ft.	Proposed: <u> 0 </u> sq. ft.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

Please attach completed Phase I Analysis sheet

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

Domestic
Groundwater
Well

Emergency
Water Storage
Tanks

Name of Proposed Water Supplier
(if water company, city, district):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use:

6,937 gallons per day (gal/d)

Current water source:

Well

N/A

Anticipated future water demand

7,465 gal/d

N/A gal/d

Water availability (in gallons/minute):

150 gal/m

N/A gal/m

Capacity of water storage system:

200,000 gal

100,000 gal

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

Water Storage Tanks

Liquid Waste

Please attach Septic Feasibility Report

Type of Waste:

Domestic

Other

Sanitary

Process

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

On-site
Septic

On-site
Septic

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

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

0 gal/d

N/A gal/d

Anticipated future waste flows (peak flows):

5,001 gal/d

N/A gal/d

Future waste disposal capacity:

10,000 gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) 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): On-site

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u> daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekday visitors: <u>20</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>15</u> daily trips.
Gallons of production: <u>50,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u> daily trips.
Total	=	<u>38</u> daily trips.
Number of total weekday trips X .38	=	<u>14</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of Saturday visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>14</u> daily trips.
Total	=	<u>30</u> daily trips.
Number of total Saturday trips X .57	=	<u>17</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u> x 3.05 one-way trips per employee	=	<u>18</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of Saturday visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>15</u> daily trips.
Gallons of production: <u>50,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u> daily trips.
Avg. annual tons of grape on-haul: <u>128</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>2</u> daily trips
Total	=	<u>40</u> daily trips.
Number of total Saturday trips X .57	=	<u>23</u> PM peak trips

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>10</u> x 2 one-way trips per staff person	=	<u>20</u> trips.
Number of visitors (largest event): <u>125</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>89</u> trips.
Number of special event truck trips (largest event): <u>10</u> x 2 one-way trips	=	<u>20</u> trips.

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

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



Project name & APN: Aloft Winery – 024-340-010 & 011
 Project number if known: _____
 Contact person: Janice Mondavi
 Contact email & phone number: (77) 481-4323 – janicemondavi@gmail.com
 Today's date: 10-13-2016

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65(e) and Policy CON-67(d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential
 The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	<p>Generation of on-site renewable energy If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>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.</p> <hr/> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> 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 _____
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>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 1 and CALGREEN Tier 2. 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 1 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).</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <input checked="" type="checkbox"/> employee incentives <input checked="" type="checkbox"/> employee carpool or vanpool <input checked="" type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input checked="" type="checkbox"/> bike riding incentives <input checked="" type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: _____ _____ Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	<p>Solar hot water heating <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	<p>Energy conserving lighting <i>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 ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-10	<p>Energy Star Roof/Living Roof/Cool Roof <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-11	<p>Bicycle Incentives <i>Napa County Zone 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!</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	<p>Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, 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 only proposed improvements as part of the project on the site plan or describe below.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>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%.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-15	Low-impact development (LID) <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	Water efficient landscape <i>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).</i> <i>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.</i> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>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 the goal in mind.</i> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>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</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>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 the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>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></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>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.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>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.</p> <p><i>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 buried 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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>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.</i></p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>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.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-28	Use of recycled materials <i>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.</i> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-29	Local food production <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>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.</i> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <hr/> <hr/> <hr/>
			Comments and Suggestions on this form? <hr/> <hr/> <hr/>

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of 1

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)																		EPA ID # (Hazardous Waste Only) ²
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) – Aloft Winery																		
BUSINESS SITE ADDRESS: 430 Cold Springs Rd.																		
BUSINESS SITE CITY: Angwin												CA		ZIP: 94508				
CONTACT NAME: Janice Mondavi												PHONE: (707) 481-4323						

II. ACTIVITIES DECLARATION

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

Does your facility	If Yes, please complete these pages of the UPCP...
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> Yes <input type="checkbox"/> No HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> Yes <input type="checkbox"/> No Coordinate with you local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> Yes <input type="checkbox"/> No UST FACILITY (Formerly SWRCD Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> Yes <input type="checkbox"/> No NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of Federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No EPA ID NUMBER-provide at the of this page Recyclable Materials Report (one per recyclable) On-site Hazardous Waste Treatment – Facility On-site Hazardous Waste Treatment – Unit (one page per unit) Certification of Financial Assurance Remote Waste / Consolidation Site Annual Notification Hazardous Waste Tank Closure Certification Obtain Federal EPA ID Number, file Biennial Report (EPA Form 8700-13 A/B), and satisfy requirements for RCRA Large Quantity Generator
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> Yes <input type="checkbox"/> No See CUPA for required forms.

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)