# "E"

# Use Permit Application Packet Kenzo Estate P19-00396-MOD

# **NAPA COUNTY**

# Planning, Building and Environmental Services



A Tradition of Stewardship

A Commitment to Service

USE PERMIT/MAJOR MODIFICATION APPLICATION WINERY USES

# Before you file an application...

Before you submit your application materials, and generally as early in the process as possible, you may schedule a Pre-Application Review Meeting (or Pre-App) with a member of the Planning Department Staff. The Pre-App is helpful as it will give you an opportunity to: get initial feedback from Planning Staff; discuss the specific items which will need to be included in your submittal; and, (as necessary) review the property's history and the County's environmental sensitivity mapping. Please give the Planning Division a call at 707.253.4417 or send us an email at planning@countyofnapa.org to schedule a meeting.

 Contents
 General Application Form
 Use Permit Checklist of Required Application Materials
 Signed Indemnification Form
 Signed Hourly Fee Agreement
 Signed Code Compliance Program Acknowledgement Documentation
 Supplemental Application for Winery Uses



Planning, Building, & Environmental Services 1195 Third Street, Suite 210

195 Third Street, Suite 210 Napa, CA 94559 Main: (707) 253-4417 Fax: (707) 253-4336

# **PLANNING APPLICATION FORM**

# **Applicant Information**

A Tradition of Stewardship A Commitment to Service

Applicant's Name:	Phone:	E-Mail Address:	
Applicant's Mailing Address:	City:	State/Zip Code:	
Dronauty Overau's Names (if different from	Phone:	E-Mail Address:	
Property Owner's Name: (if different from Applicant)	Priorie:	E-Mail Address:	
Property Owner's Mailing Address:	City:	State/Zip Code:	
Agent's Name: (if different from Applicant)	Phone:	E-Mail Address:	
Agent's Mailing Address:	City:	State/Zip Code:	
Agent's Planning Address.	City.	State/zip code.	
Other Representative: (Engineer/Architect)	Phone:	E-Mail Address:	
Representative's Mailing Address:	City:	State/Zip Code:	
Property Information			
Project Name and Address:			
Assessor's Parcel Number(s):			
Site of site (acreage and/or square footage):			
	Seneral Plan Designation: Zoning:		
General Figure Designations		201111191	
Application Type <sup>1</sup> (For Staff Use	<b>e</b> )		

Adveluiatuativa	Zanina Administrator	Dlamaina	Mica Comicae
Administrative	Zoning Administrator	Planning	Misc. Services
		Commission/ALUC/BOS	
☐ Admin Viewshed	☐ Certificate of Legal Non	☐ AG Preserve Contract	☐ Use Determination
	Conformity		
☐ Erosion Control Plan: Track II	☐ Viewshed	☐ Development Agreement	☐ Status Determination
☐ Erosion Control Plan: Track I	☐ Minor Modification	☐ Airport Land Use Consistency	
		Determination	
☐ Fence Entry Structure Permit	☐ Road Exception	☐ General, Specific or Airport Land	
•	·	Use Plan Amendment	
☐ Land Division/Mergers	☐ Variance	☐ Use Permit	
☐ Site Plan Approval/Modif.		☐ Major Modification	
☐ Temporary Event:		☐ Variance	
☐ Very Minor Modification		☐ Zoning Map/Text Amendment	
☐ Addressing		☐ Road Exception	
☐ Signs		☐ Con. Reg. Exception	
☐ Other:	☐ Other:	☐ Other:	☐ Other:

<sup>1:</sup> Include corresponding submittal requirements for each application type.

**Detailed Project Description (required):** A typed, detailed project description is required that describes the proposed development or use(s); the existing site conditions/uses; the number, size, type and nature of any proposed residential dwelling units or total amount of new non-residential square-footage by type of use. Please refer to specific Supplemental Application submittal handouts for details to describe the project and required special studies.

# Conditions of Application

- 1. All materials (plans, studies, documents, etc.) and representations submitted in conjunction with this form shall be considered a part of this application and publicly available for review and use, including reproduction.
- 2. The owner shall inform the Planning Division in writing of any changes.
- 3. Agent authorization: The property owner authorizes the listed agent(s) and/or other representative(s) to appear before staff, the Director, the Zoning Administrator, and Planning Commission to represent the owner's interests and to file applications, plans and other information on the owner's behalf.
- 4. Certification and Indemnification Form: Refer to attached form for notifications and required signature.
- 5. Fees: The applicant agrees to pay the County any and all processing fees imposed by Board of Supervisor Resolution No. 2018-102 including the establishment of an hourly fee application agreement and initial deposit (Section 80.250 Hourly Project Policies and Procedures). Applicant understands that fees include, but not limited to: Planning, Engineering, Public Works, and County Counsel staff time billed at an hourly rate; required Consultant service billed rates; production or reproduction of materials and exhibits; public notice advertisements; and postage. In the event the property owner is different than the applicant, the property owner must sign to indicate consent to the filing and agreement to pay fees in the event of the applicant's failure to pay said fees. Failure to pay all accumulated fees by the time of public hearing will result in a continuance.
- 6. This form, together with the corresponding application forms for specific permits, will become the Permit Document.

I have read and agree with all of the above. The above information and attached documents are true and correct to the best of my knowledge. All property owners holding a title interest must sign the application form. If there are more than two property owners, list their names, mailing addresses, phone numbers and signatures on a separate sheet of paper.

If you wish notice of meetings/correspondence to be sent to parties other than those listed on Page 1, please list them on a separate piece of paper.

A Mahane	966/19		
Property Owner's Signature and Date		Property Owner's Signature and Date	

# **Applicant/Agent Statement**

Applicant's Signature and Date

I am authorized and empowered to act as an agent on behalf of the owner of record on all matters relating to this application. I declare that the foregoing is true and correct and accept that false or inaccurate owner authorization may invalidate or delay action on this application.

Date Received:	Appli	cation Fees	TRAFFICIAL TOP AND ADDRESS OF THE PARTY OF T
	Deposit Amount		
Received by:	Flat Fee Due	\$	
Receipt No	Total	<b>\$</b> 10,000.00	

Check No

# **Checklist of Required Application Materials**

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Planning, Building and Environmental Services (PBES) Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

	neral Application Form: The attached General Application Form must be completed in full and signed by the <u>property owner</u> their authorized agent. Corporations, partnership, and the like have special signature requirements as noted on the Form.
	plication Fee: Total Fees are based on actual time and materials. A deposit in the amount of \$10,000, check made payable to unty of Napa.
Rea	ad and Sign the Hourly Fee Agreement
De	tailed Project Description: The Project Description should address all of the applicable items listed below:
1.	Existing site conditions and uses.
2.	Proposed type of development and size, proposed uses/business, development phases, changes or alterations to the property or building including new/modified improvements and off-site improvements.
3.	Days of the week and hours of operation.
4.	Maximum number of employees per shift and hours of shifts.
5.	Are there additional licenses and/or approvals from outside agencies needed from a Special District, Regional, State, Federal
6.	What is your water supply? How/where is liquid/solid waste disposed?
To-	Scale Site Development Plans (ALL plans must be to an identified architect's or engineer's scale and shall be legible):
	omit <b>three (3)</b> 24" X 36" and <b>one</b> 11" x 17" copies of plans consistent with information contained in the <i>Building Department e Plan Handout</i> .
	-Scale Floor Plans (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and proposed aditions of the building and shall be legible):
Sub	omit <b>three (3)</b> 24" X 36" and <b>one</b> 11" x 17" copies of plans with the following information and details:
1.	Dimensions and area of all rooms, hallways and covered or partially enclosed outdoor areas.
2.	Use of each area within each structure/building.
3.	Location of emergency exists.
	Scale Building Elevations (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and oposed conditions of the building and shall be legible):
Sub	omit <b>three (3)</b> 24" X 36" and <b>one</b> 11" x 17" copies of plans with the following information and details:
1.	All relevant dimensions.
2.	Exterior materials.
3.	Exterior colors.
4.	Existing grade.
5.	Finished grade.
6.	Finished floor level.
7.	Building height consistent with Figure 209-1 of the 1997 UBC Handbook.
Tec	chnical Information and Reports

The following technical information and studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

- FOR WINERY PROJECTS: Additional submittal information is necessary and should be included with the submittal packet consistent with the Winery Use Permit Supplemental Submittal Requirements.
- 2. Traffic Study consistent with Traffic Impact Study Preparation Requirements link: https://www.countyofnapa.org/DocumentCenter/View/2514/Requirements-for-Preparation-of-Traffic-Impact-Studies-PDF.
- Archeological/Cultural Resources Study (consistent with State of California requirements)
- Historic Resources Study (consistent with State Office of Historic Preservation requirements)
- Biological Study Includes Special Status Survey (consistent with Guidelines for Preparing Biological Resources Reconnaissance Surveys and Guidelines for Preparing Special-Status Plant Studies)

6.	water Availability/Groundwater study (consistent with the WAA Guidance Document adopted by the Board 5/12/2015)
7.	Special Studies (The following may be required on a project-specific basis at the discretion of the PBES Director.)
	☐ Noise Study (demonstrating consistency with Napa County Code Chapter 8.16).
	☐ Aviation Compatibility Study (consistent with Airport Land Use Compatibility Plan requirements)
	☐ Visual Impacts Study (Photographic simulations)
	☐ Geological/Geotechnical Hazard Report – Alquist Priolo Act
	☐ Hydraulic Analysis (flood impact) if within Floodplain and/or Floodway
	☐ Stormwater Control Plan (consistent with Napa County BASMAA Post Construction Manual)
	Other:
	Other:
Add	itional Information Required by the Environmental Health Department:
1.	Soil Evaluation Report if an on-site septic system is proposed.
2.	Septic Feasibility Report for any new or upgraded septic systems or any expansion of use relying on an existing septic system.
3.	Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout provided by Environmental Services.
4.	Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5.	Completed Business Activities form, enclosed.
6.	Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at <a href="https://www.countyofnapa.org/DEM/">www.countyofnapa.org/DEM/</a> .
7.	Cave setback plan if a cave is proposed. See handout provided by Environmental Services.
	ase click on Other Information tab at https://www.countyofnapa.org/1904/Environmental-Health-Division for forms and indouts related to use permit application submittal.
	se click on Other Information tab at <a href="https://www.countyofnapa.org/1904/Environmental-Health-Division">https://www.countyofnapa.org/1904/Environmental-Health-Division</a> for forms and douts related to use permit application submittal.
Add	itional Information Required by the Engineering Services:
Plea	se contact Engineering Services for any additional handouts or forms related to use permit application submittal.
Whil Addi comi	se Note e this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses tional information may be required at the discretion of the Planning Manager, and in particular in those cases where non-winery mercial uses (such as restaurants) are proposed. The Planning Division will make every effort to identify any additional required mation at or directly following the Pre-application Review Meeting.
Plan	s and Studies provided electronically via CD, USB Drive and/or DropBox link.

# **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.

Kenzo Estate Inc		
Print Name of Property Owner  9/26/2019	Print Name Signature of Applicant (if different)	
Signature of Property Owner Date	Signature of Applicant	Date

# **Hourly Fee Agreement**

PROJECT File:	; request for	
	I,	
	, the undersigned, hereby authorize the County	of Napa to process the above
referenced permit request in a	ccordance with the Napa County Code. I am providing \$	as a deposit to
pay for County staff review, co	oordination and processing costs related to my permit request	t based on actual staff time
expended and other direct cos	sts. In making this deposit, I acknowledge and understand th	hat the deposit may only cover a
portion of the total processing	g costs. Actual costs for staff time are based on hourly rates a	adopted by the Board of
Supervisors in the most curre	ent Napa County fee schedule. I also understand and agree tl	hat I am responsible for paying
these costs even if the applica	ation is withdrawn or not approved.	

I understand and agree to the following terms and conditions of this Hourly Fee Agreement:

- 1. Time spent by Napa County staff in processing my application and any direct costs will be billed against the available deposit. "Staff time" includes, but is not limited to, time spent reviewing application materials, site visits, responding by phone or correspondence to inquiries from the applicant, the applicant's representatives, neighbors and/or interested parties, attendance and participation at meetings and public hearings, preparation of staff reports and other correspondence, or responding to any legal challenges related to the application during the processing of your application. "Staff" includes any employee of the Planning, Building and Environmental Services Department (PBES), the Office of the County Counsel, or other County staff necessary for complete processing of the application. "Direct costs" include any consultant costs for the peer review of materials submitted with the application, preparation of California Environmental Quality Act (CEQA) documents, expanded technical studies, project management, and/or other outside professional assistance required by the County and agreed to by the applicant. The cost to manage consultant contracts by staff will also be billed against the available deposit.
- 2. Staff will review the application for completeness and provide me with a good faith estimate of the full cost of processing the permit. Any requested additional deposit shall be submitted to PBES to allow continued processing of the project.
- 3. I understand that the County desires to avoid incurring permit processing costs without having sufficient funds on deposit. If staff determines that inadequate funds are on deposit for continued processing, staff shall notify me in writing and request an additional deposit amount estimated necessary to complete processing of my application. I agree to submit sufficient funds as requested by staff to process the project through the hearing process within 30 days of the request.
- 4. I understand that if the amount on deposit falls below zero, staff will notify me and stop work on the application until sufficient additional funds are provided
- 5. If the final cost is less than the amount remaining on deposit, the unused portion of the deposit will be refunded to me. If the final cost is more than the available deposit, I agree to pay the amount due within 30 days of billing.
- 6. If I fail to pay any invoices or requests for additional deposits within 30 days, the County may either stop processing my permit application, or after conducting a hearing, may deny my permit application. If I fail to pay any amount due after my application is approved, I understand that my permit may not be exercised, or may be subject to revocation. I further agree that no building, grading, sewage, or other project related permits will be issued if my account is in arrears.

Name of Applicant responsible for payment of all County processi	ng fees (Please Print):
Kenzo Estate	
Mailing Address of the Applicant responsible for paying processing 3200 Monticello Rd	g fees:
Napa CA 94558	
Signature:* A Makane	)
Email Address: marc@kenzoestate.com	*
Phone Number: (707) 254-7572	

 ${}^*\!ATTENTION$  - The applicant will be held responsible for all charges.

obligation to pay any invoices in accordance with the terms of this agreement.

7. I may file a written request for a further explanation or itemization of invoices, but such a request does not alter my

# NAPA COUNTY CODE COMPLIANCE PROGRAM **RESOLUTION NO. 2018-164 ACKNOWLEDGEMENT DOCUMENTATION**

PLEASE SELECT	ONE BOX:	
	Applicant represents that this project <b>WILL NOT BE</b> Program established through Resolution No. 2018-: Modification of the project's existing Use Permit.	
	Applicant represents that this project WILL BE participa	ating in the County's Voluntary Compliance Program.
	The following information shall be submitted with this	application in order to qualify under this program:
	· · · · · · · · · · · · · · · · · · ·	arketing events occurring at the winery within the past omittal. Please include a complete listing of temporary
		nployee records and/or signed employee affidavits vinery within the past 12 months, including vineyard nittal.
	<ol> <li>Production Changes – Please provide the followin your date of application submittal:</li> </ol>	g information from the past 12 months, based upon
		Premises Operations TTB Form 5120.17 (sometimes e only the forms for the winery located at the subject
	A copy of your current license from the Cal	lifornia Department of Alcoholic Beverage Control.
	<ul> <li>One copy of the State of California of Food sources and amounts of grapes/juice and/o</li> </ul>	d and Agriculture Grape Crush Workbook, showing all or bulk use.
		o utilize your winery for their production. Please write e of each client and the amount of wine produced for
	pa County Resolution No. 2018-164, I hereby certify t with regards to the requested information above is t iry.	• •
Winery Owner'	s Signature	Date
Property Owne	r's Signature	Date

# **Supplemental Application for Winery Uses**

# **Definitions**

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

- a. Winery Development Area All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. See Napa County Code §18.104.210
- b. Winery Coverage The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. See Napa County Code §18.104.220
- c. Production Facility (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. See Napa County Code §18.104.200
- d. Accessory Use The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. See Napa County Code §18.104.200

#### Planning, Building & Environmental Services **Winery Production Process** The Napa County Code contains various references to winery production and refers to Outflows Inflows production capacity as "the wine bottled or received" at a winery and refers to (Receiving) bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine "(Code Section 18.16.030(G)(4)). This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested Crush parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation. Juice ------- Juice A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the Fermentation premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, whichever is greater. Bulk Wine Bulk Wine Using the diagram on the right, this means the greater of A+(B-C), or D. If B-C is a negative number, total production is equal to either A or D, whichever is greater Aging & Finishing B This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of Bulk Wine Bulk Wine their use permit or Certificate of Legal Non-conformity (CLN), which may vary D Bottling Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Alcohol and Tobacco Tax and Bottled Wine Trade Bureau (TTB). The County may periodically request a copy of these submittal (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three Figure 1. Winery Production Process consecutive years of data.

<sup>&</sup>lt;sup>1</sup> The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

# **WINERY OPERATIONS**

Please indicate whether the activity or uses below are alreapplication, whether they are <b>NEWLY PROPOSED</b> as part of					
Retail Wine Sales	Existing	Expanded	Newly Proposed	None	
Tours and Tasting- Open to the Public	Existing				
Tours and Tasting- By Appointment	Existing	Expanded	Newly Proposed	None	
Food at Tours and Tastings	Existing	Expanded	Newly Proposed	None	
Marketing Events*	Existing	Expanded	Newly Proposed	None	
Food at Marketing Events	Existing	Expanded	Newly Proposed	None	
Will food be prepared		On-Site?	atered?		
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	None	
Wine Sales/Consumption – AB 2004	Existing		Proposed	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 *					
Production Capacity * Please identify the winery's					
	gal/y Per po	ermit :	Permit date: _		
Please identify the winery's  Existing permitted		ermit :	Permit date: _ For what year		
Please identify the winery's  Existing permitted production capacity:		gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:	gal/	gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:	gal/	gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:  Proposed production capacity:	gal/	gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:  Proposed production capacity:  * For this section, please see "Winery Production Process,"	gal/	gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:  Proposed production capacity:  * For this section, please see "Winery Production Process,"  Visitation and Operations	gal/	gal/y			
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:  Proposed production capacity:  * For this section, please see "Winery Production Process,"  Visitation and Operations  Please identify the winery's	gal/	gal/y		?	
Please identify the winery's  Existing permitted production capacity:  Current maximum actual production:  Average 3 year production:  Proposed production capacity:  * For this section, please see "Winery Production Process,"  Visitation and Operations  Please identify the winery's  Maximum daily tours/tastings visitation:	gal/	gal/y		?proposed	

<sup>&</sup>lt;sup>1</sup> 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). The project statement should include information on location and quantity of grapes.

See accompanying narrative.

# **Marketing Program**

Please describe the winery's proposed marketing program. Include event type, maximum attendance, hours, location/facilities to be used, food service details, etc. Provide a site plan showing where the marketing event activities will occur, including overflow/off-site parking. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

No change. See accompanying narrative.

# **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.)

No change. See accompanying narrative.

# Winery Coverage and Accessory/Production Ratio

		ition at "a.," at page 11 and with the facility already exists, please		included in your submittal, please ting and proposed.
Existing		sq. ft.		acres
Proposed		sq. ft.		acres
		o.," at page 11 and with the mark arcel or 15 acres, whichever is les		n your submittal, please indicate
	sq. ft		acres	% of parcel
		"c.," at page 11 and the marked- ready exists, please differentiate		your submittal, please indicate your osed.
Existing		sq. ft. Prop	osed	sq. ft.
		' at page 11 and the marked-up fady exists, please differentiate be		
Proposed		sq. ft.		% of production facility
None – no visitors/tours	e proposed please indicat	te which of the following best de Guided Tours Only (	_	lity of the cave space:  Public Access (Class III)
Please identify the winery's	<b></b>			
Cave area (total)	Existing:	sq. f	t. Proposed:	sq. ft.
Cave area (Production)	Existing:	sq. f	t. Proposed:	sq. ft.
Cave area (Accessory)	Existing:	sq. f	t. Proposed:	sq. ft.
Covered crush pad area	Existing:	sq. f	t. Proposed:	sq. ft.
Uncovered crush pad area	Existing:	sq. f	t. Proposed:	sq. ft.
Cave Spoils total:		_	Proposed:	_су.
Cave Spoils Use:	Onsite	Offsite.		

# **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 Oate

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.

# **Existing Conditions Winery Traffic Information / Trip Generation Sheet**

Maximum Daily Weekda	y Traffic (non-harvest season)		
Total number of FT employees:	x 3.05 one-way trips per employee	=	daily trips.
Total number of PT employees:	x 1.90 one-way trips per employee	=	daily trips.
Anticipated weekday visitors:	/ 2.6 visitors per vehicle x 2 one-way trips	=	daily trips.
Gallons of production:	/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
(Nº of FT employees) + (Nº	of PT employees/2) + (sum of visitor and truck <u>trips</u> x .38)	=	PM peak trips.
Maximum Daily Weeken	d Traffic (non-harvest Saturday)		
Number of FT employees (on Saturda	ys):x 3.05 one-way trips per employee	=	daily trips
Number of PT employees (on Saturda	ys):x 1.90 one-way trips per employee	=	daily trips
Anticipated Saturday visitors:	/ 2.8 visitors per vehicle x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
(Nº of	FT employees) + (№ of PT employees/2) + (visitor <u>trips</u> x .57)	=	PM peak trips.
Maximum Daily Weeken	d Traffic – Saturday Harvest Season		
Number of FT employees (during crus	sh):x 3.05 one-way trips per employee	=	daily trips.
Number of PT employees (during crus	sh):x 1.90 one-way trips per employee	=	daily trips.
Anticipated Saturday visitors:	/ 2.8 visitors per vehicle x 2 one-way trips	=	daily trips.
Gallons of production:	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	daily trips.
Avg. annual tons of grape on-haul:	/ 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
Largest Marketing Even	t- Additional Traffic		
Number of event staff (largest event):	x 2 one-way trips per staff person	=	trips.
Number of visitors (largest event):	/ 2.8 visitors per vehicle x 2 one-way trips	=	trips.
Number of special event truck trips (lar	gest event):x 2 one-way trips	=	trips.

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

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

# **Proposed Project Winery Traffic Information / Trip Generation Sheet**

Maximum Daily Weekday Traffic (non-harvest season)	
Total number of FT employees:x 3.05 one-way trips per employee	=daily trip
Total number of PT employees:x 1.90 one-way trips per employee	=daily trip
Anticipated weekday visitors:/ 2.6 visitors per vehicle x 2 one-v	way trips =daily trips
Gallons of production:/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way tr	rips =daily trips
	Total =daily trips.
(N $_{\rm P}$ of FT employees) + (N $_{\rm P}$ of PT employees/2) + (sum of visitor and truck $\underline{\rm trips.} x$ .	.38) =PM peak trips.
Maximum Daily Weekend Traffic (non-harvest Saturday)	
Number of FT employees (on Saturdays):x 3.05 one-way trips per	employee =daily trip
Number of PT employees (on Saturdays):x 1.90 one-way trips per	employee =daily trip
Anticipated Saturday visitors: / 2.8 visitors per vehicle x 2 one-v	way trips =daily trips
	Total =daily trips.
(Nº of FT employees) + (Nº of PT employees/2) + (visitor trip	os x .57) = PM peak trips.
Maximum Daily Weekend Traffic – Saturday Harvest Seas	son
Number of FT employees (during crush):x 3.05 one-way trips per e	employee =daily trips
Number of PT employees (during crush):x 1.90 one-way trips per expressions and the second sec	employee =daily trips
Anticipated Saturday visitors:/ 2.8 visitors per vehicle x 2 one-v	way trips =daily trips
Gallons of production:/ 1,000 x .009 truck trips daily x 2 one-way tri	ips =daily trips
Avg. annual tons of grape on-haul:/ 144 truck trips daily $^4$ x 2 one-wa	ay trips =daily trips
	Total =daily trips.
Largest Marketing Event- Additional Traffic	
Number of event staff (largest event):x 2 one-way trips per staff per	erson =trips.
Number of visitors (largest event):/ 2.8 visitors per vehicle x 2 one-way	y trips =trips.
Number of special event truck trips (largest event):x 2 one-w	vay trips = trips.

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

<sup>&</sup>lt;sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference

#### **Traffic Information Sheet Addendum**

# **Information for Caltrans Review**

Application should include:

# **Project Location**

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

#### **Trip Generation Estimate**

• Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

# Napa County Winery Traffic Generation Characteristics

**Employees** 

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)

Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)

Permanent Part-Time – 2 trips/day (1 during weekday PM peak)

Seasonal: 2 trips/day (0 during weekday PM peak)—crush

see full time above—bottling

Auto Occupancy: 1.05 employees/auto

**Visitors** 

Auto occupancy:

Weekday = 2.6 visitors/auto Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month

Average Weekend: 0.22 x average month

Average Saturday: 0.53 x average weekend Peak Saturday: 1.65 x average Saturday

Average Sunday: 0.8 x average Saturday Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

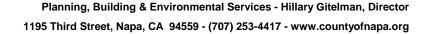
Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

# Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr





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A	Commitn	ner	nt to	Service	9

Project name & APN:	
Project number if known:	
Contact person:	
Contact email & phone number:	
Today's date:	

# **Voluntary Best Management Practices Checklist for Development Projects**

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

Already Doing	Plan To Do		
		BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)  Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bioretention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.
		BMP-4	Alternative fuel and electrical vehicles in fleet
			The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.
			Number of total vehicles
			Typical annual fuel consumption or VMT  Number of alternative fuel vehicles
			Type of fuel/vehicle(s)
			Potential annual fuel or VMT savings
		BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2  The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional nonenergy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).
		BMP-6	Vehicle Miles Traveled (VMT) reduction plan Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.
			Tick box(es) for what your Transportation Demand Management Plan will/does include:  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	ВМР-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1  See description below under BMP-5.		
		BMP-8	Solar hot water heating Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.		
		ВМР-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!		
		BMP-12	Bicycle route improvements  Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.		

Already Doing	Plan To Do		
		BMP-13	Connection to recycled water  Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.
		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.
			Recycle 75% of all waste  Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Doing	Plan To Do		
		BMP-18	Compost 75% food and garden material  The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see http://www.naparecycling.com/foodcomposting for more details.
		BMP-19	Implement a sustainable purchasing and shipping programs  Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.
		BMP-20	Planting of shade trees within 40 feet of the south side of the building elevation  Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.
		BMP-21	Electrical Vehicle Charging Station(s)  As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.
		BMP-22	Public Transit Accessibility  Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route.  Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Iready Doing	Plan To Do						
		BMP-23	Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave. The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.				
		BMP-24	mechanical equipment	f earth disturbance t. This BMP is for a <sub>l</sub> ing development th	reduces the amount of CO2 released from the soil and project design that either proposes a project within an already at follows the natural contours of the land, and that doesn't		
		BMP-25	Will this project be of BMP-25 (a) BMP-25 (b) BMP-25 (c)	designed and bui	It so that it could qualify for LEED?  LEED™ Silver (check box BMP-25 and this one)  LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)  LEED™ Platinum (check all 4 boxes)		
		Pract	tices with Un	-Measure	d GHG Reduction Potential		
		BMP-26	Green Winery"? As part of the Bay Area voluntary program tha and beyond business a	a Green Business Pr at allows businesses as usual and implem	a Certified Green Business or certified as a"Napa ogram, the Napa County Green Business Program is a free, to demonstrate the care for the environment by going above tenting environmentally friendly business practices. For more treen Business and Winery Program at www.countyofnapa.org.		
		BMP-27	Napa Green Land, fish vineyards. Napa Valley the ecological quality o	friendly farming, is vintners and grow of the region, or cre	a Certified "Napa Green Land"? a voluntary, comprehensive, "best practices" program for ers develop farm-specific plans tailored to protect and enhance ate production facility programs that reduce energy and water measure either you are certified or you are in the process of		

lready 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	<b>Education to staff and visitors on sustainable practices</b> 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.
		BMP-31	Use 70-80% cover crop  Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.
		BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site  By selecting this BMP, you agree not to burn the material pruned on site.
		BMP-33	Are you participating in any of the above BMPS at a 'Parent' or outside location?
		BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above?
		Commen	its 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.
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- 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

# Additional Environmental Management Information



A Tradition of Stewardship A Commitment to Service

#### Planning, Building and Environmental Services

1195 Third Street, Suite 101 Napa, CA 94559 www.co.napa.ca.us

> Main: (707) 253-4471 Fax: (707) 253-4545

> > David Morrison
> > Director

# **Memorandum**

DATE: January 5, 2005

TO: All interested parties

FROM: Department of Environmental Management

SUBJECT: Use Permits and Regulated Water Systems

The purpose of this memo is to provide information regarding the current requirements for regulated water system permitting. The Department of Environmental Management has a contract with the State to administer the small water system program. County Code Chapter 13.08 addresses the requirements for local public water systems and includes the definition of a "public water system". This definition states that a public water system is one that is required to be permitted or approved by the Department of Health Services (DHS) Office of Drinking Water or the environmental management director pursuant to the California Safe Drinking Water Act and related laws (which contain selected portions of the Health and Safety Code, Water Code, Business and Professions Code and the California Code of Regulations, Titles 17 and 22). The State regulates the large public water systems and as stated above, this department regulates the small water systems.

The most common new small water system is that serving a winery. During the use permit process, this department reviews the numbers of anticipated visitors and employees and makes a determination if the proposed winery will meet the threshold for a regulated water system. In general, we are looking for either (1) a combined number of peak users (visitors and employees) greater than 25 on a daily basis or (2) the total number of employees equal to or greater than 25. If either of these thresholds is met, the water system will be regulated. If you have questions on whether your proposed project will be regulated as a small water system, you may contact this department as discuss this with the district inspector. If you do not meet these thresholds, but will have a regulated kitchen used for food service for marketing events, you will be regulated as a different type of water system. You will need to submit bacteriological quality sample results from your source(s) with your use permit application, but not the full feasibility report as discussed below.

If your project will be regulated as a small water system, a water system feasibility report will be required as a completeness item at the time of a Use Permit application. This report will ensure that the proposed project can satisfy the technical, managerial and financial requirements of this department and DHS and must include the information listed on the attached worksheet. There is a good chance that existing wells will not meet the construction requirements for a regulated water system. As such, a new supply will have to be developed. If this is the case, the information provided in the feasibility report must reflect this fact. Prior to issuance of a building permit the new water supply must be developed and full plans for the water system must be submitted to and approved by this department.

# **New Community and Non-Community Water Systems**

# **Technical, Managerial and Financial Capacity Worksheet**

(Use Permit Applications and Water System Feasibility Reports)

# 1. Water system name

#### 2. Name of person who prepared the report

### 3. Technical Capacity:

- System description-from source to point of use-what is expected (including treatment, etc).
- One year projection for water demand and an analysis of the water system to meet the projected demand (project expansion and improvements for a ten year period).
- Source adequacy:
  - Groundwater: Does the well have a 50-foot seal with a 3-inch annular space? Is a well log available?
  - Surface water treatment: Can the water system comply with the Surface Water Treatment Rule?
- Water supply capacity. Can the water system (including all sources and storage facilities) supply a minimum of three gallons per minute for at least 24 hours for each service connection served?
- Provide a characterization of the water quality (or expected water quality if a new source is required), including a comparison with established or proposed drinking water standards and the feasibility of meeting these standards.
- An evaluation of the feasibility of consolidation with other (existing) water systems.

# 4. Managerial:

- Description of the organization's ability to manage a water system (personnel to be hired and/or job descriptions for water system maintenance responsibilities). For systems that use land that is not owned by the water system, the terms for a long-term agreement for use of the land/facilities must be disclosed.
- Document the system's water rights.

#### 5. Financial:

 Budget projection and description of system's financial capacity (your ability to financially support the operation of a water system).

Please address and questions on this worksheet or the information required to the water specialist in the Department of Environmental Management.

#### Planning, Building and Environmental Services



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> > David Morrison Director

# Stormwater:

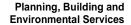
There are two different stormwater programs that facilities may qualify for in Napa County. The first program is based on the State of California Water Resources Board's (SWRCB) Industrial Permitting program. If a facility has a regulated Standard Industrial Classification (SIC) Code, it must register with the SWRCB by completing a Notice of Intent and complete a Stormwater Pollution Prevention Plan. Additional information, including a list of regulated SIC codes, may be found at:

http://www.swrcb.ca.gov/water\_issues/programs/stormwater/industrial.shtml

The most prevalent regulated industry in Napa County is wineries with a SIC code of 2084.

The second program requires facilities that do not have a regulated SIC code but may still pose a threat to stormwater obtain a permit from Napa County, but the preparation of a SWPPP is not required.

Please provide accurate information as this information will be used to determine what conditions, if any, will be placed on the Use Permit Application. If questions arise, you are encouraged to contact the Napa County Department of Environmental Management at 707.253.4471 for further assistance.





A Tradition of Stewardship A Commitment to Service 1195 Third Street, Suite 101 Napa, CA 94559 www.co.napa.ca.us

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> > David Morrison
> > Director

# **MEMORANDUM**

То:	All interested parties (applicants, engineers, property owners)	From:	Department of Environmental Management
Date:	Revised March 7, 2011 Revised November 2009 January 2004	Re:	Procedure to verify septic system and cave clearance distances

The clearance distances between caves and septic systems were established to ensure that appropriate health and safety considerations have been made with respect to the location of cave structures and septic systems. Napa County Code, Section 13.28.040 establishes minimum clearance distances between septic systems and cave structures and this memo describes the process for demonstrating the proposed cave meets the appropriate clearance. In developing the clearance distances and this procedure, the potential impact of cave drains on existing septic systems was considered as well as the potential impact of the septic system on a cave.

The following procedure will be used to verify distances between the cave and septic system(s) meet the minimum clearance distances specified in County Code, Section 13.28.040:

Prior to this Department recommending approval of Use Permit applications and building permit applications not requiring a Use Permit, an accurate legible plan showing all existing septic systems within 1500 feet of the cave must be submitted for review and approval. Full scaled drawings of the cave structure must be submitted showing cave tunnel elevations. Additionally, if a cave is proposed upgradient of an existing or proposed septic system the plan must include details on cave drainage to evaluate the potential impact on existing or proposed septic systems located downgradient of the cave structures.

# **Glassy-Winged Sharpshooter Requirements**

# A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM THE COUNTY AGRICULTURAL COMMISSIONER

Please notify our office of all impending deliveries of live plants with points of origin outside Napa County.

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. We are asking for your cooperation to purchase plant materials locally when possible and notify our office of <u>all</u> impending deliveries of live plants with points of origin outside Napa County. An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year "round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

David R. Whitmer

Napa County Agricultural Commissioner

# **Adjoining Property Owner List Requirements**

All applications shall include a list of the current owners of all the properties whose outer perimeters are within **1,000 feet** of the property boundary of the project site. The list shall include the property owner's names, their addresses, and the assessor's parcel numbers of the property owned. The list may be expanded to include other affected property owners at the discretion of the Planning Director as well as individuals having a request for notice on file with the Commission Clerk.

Preparation, verification and submission of this list of property owners is the responsibility of the applicant. Lists of the property owners appearing on County tax rolls in the form required are available from all local title insurance companies. Each such list must be certified by a title insurance company as reflecting the most recent County tax roll information. While the mailing list is not necessarily required at initial project submittal, the project cannot be noticed for hearing without it.

# **Instructions to the Title Company**

Please prepare the property owners' list as follows:

- Type the property owners' names, parcel numbers and mailing addresses on an 8½" by 11" sheet of Avery #5160 Laser Labels so that this information can be readily used in mailing by the Planning, Building,& Environmental Department.
- 2. Submit a full page copy of the assessors' parcel book page(s) and a copy of the latest equalized assessment roll used to compile the property owners' list. Please indicate the location of all parcels listed, by check mark or colored parcel number circled on the pages.

If you have any questions, please contact the Planning, Building, & Environmental Services Department at (707) 253-4417.

# KENZO ESTATE 3200 MONTICELLO ROAD, NAPA APN 033-110-075 PROJECT STATEMENT

# APPLICATION FOR DEVELOPMENT PERMIT: MODIFICATION OF USE PERMIT

#### AMENDED March 19, 2020

#### **Representatives:**

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# I. <u>Detailed Project Description</u>

By this application for a development project, Kenzo Estate (the "Winery") seeks to modify its existing approved use permit to expand its existing cave and crush pad and to increase its wine volume production. The request is limited to:

- Increase the production limit from 102,000 gallons (with which it is in compliance) to 150,000 gallons annually to accommodate new estate vineyards;
- Expand the existing 22,470 sq. ft. Type 2 cave to a 68,415 sq. ft. Type 3 cave, including a 720 sq. ft. tasting area;
- Add an additional 3,350 sq. ft. of covered crush pad, including covering 650 sq. ft. of currently uncovered production space; and
- Approve a minor exception to the Road and Street Standards for a short portion of the winery driveway that is constrained by water bodies on one side and steep slopes on the other.

No operational changes to employees, visitors, or marketing are proposed by the request.

#### 1. EXISTING SITE CONDITIONS AND USES

The use permit history of the winery is as follows:

# a. March 16, 2005; 03513 UP approved allowing new winery

85,000 gallons annual production 20,000 square foot winery building 2,500 square foot hospitality center 18,000 square foot caves

> 25 visitors per day, 75 average per week 25 marketing events/year with 50 guests, 2 with 150 guests 9 full time employees, 2 part time

### b. June 18, 2008; Very Minor Mod #PO8-00196-MODVIN approved

25,000 square foot caves 8,454 square foot winery building 3,088 square foot admin/hospitality building

# c. September 2, 2009; Very Minor Mod #P09-00334-VMOD approved

1,320 square foot winery storage building

## d. January 12, 2009; Very Minor Mod #P08-00635 approved

178 square foot addition to admin/hospitality building

# e. February 26, 2010; Very Minor Mod #P10-00025-VMM approved

Modification and expansion of patios

# f. July 8, 2013; Minor Mod #P12-00434 approved

12,645 square foot winery production building Covered crush pad New parking Evans consumption

## g. January 31, 2013; Very Minor Mod #P11-00487 approved

754 square foot tasting building over existing patio

## h. September 27, 2016; Major Mod #P15-00293 approved

102,000 gallons annual production

17 full time employees, 6 part time

36 marketing events/year with 50 guests, 4 with 150 guests, and 2 with 75 guests

Onsite premises consumption of wines produced on site within existing hospitality building and enclosed/opened patio spaces

Expansion of wastewater treatment and disposal systems

Removal of previous condition imposing a 25% winery production limit on custom grape crush producers

Exception to requirement for installing a left turn lane on Monticello Road

The Winery is in compliance with its existing allowed uses.

### 2. PROPOSED DEVELOPMENT

#### a. Annual Production

Kenzo Estate is currently permitted to produce 102,000 gallons of wine annually. The Winery proposes to increase this amount to 150,000 gallons. As discussed below, the facility's process and domestic wastewater systems will be able to accommodate such an increase after the proposed improvements are made.

#### b. Cave Expansion

There currently exists 22,470 square feet of Type 2 caves at Kenzo Estate. The Applicant seeks to increase this square footage by 45,945 to a total of 68,415 and change the cave to a Type 3 cave in order to accommodate its barrel aging needs and to provide a small accessory space for wine tastings and events in the cave. The cave expansion will include installation of a full sprinkler system.

Based on a pre-application discussion with the building department the attached plans show a portion of the proposed expansion as steel-barrel storage only, and a smaller portion of the expansion is for standard wine barrels. The project request is to designate the cave expansion area currently indicated as steel barrel storage on the plans to not be so restricted, and to be approved as conventional wine barrel storage with up to 400 feet of exit distance as allowed by the 2019 California Building Code for F-2/S-2 sprinklered occupancy. We look forward to working with the planning and building departments to clarify the allowed size restrictions for a Type 3 conventional wooden wine barrel cave.

# c. Driveway Improvements

The winery entrance driveway, known as Wild Horse Valley Road, is approximately 1.5 miles long from the entrance at Monticello Rd/SR 121 to the winery building complex. While much of the road meets the current Road & Street Standards, some portions require improvement to meet those standards. Those improvements will be conducted as part of the proposed project. However, a short section of the driveway of approximately 500 feet runs between on-stream ponds on one side of the road, and a steep drop-off on the other side. Thus, as set forth in the accompanying Road & Street Standards Exception Request prepared by RSA+, the applicant requests an exception to widening the driveway in that section. As set forth therein, the request meets the requirement of the Road & Street Standards Section 3 exception requirements, and the existing driveway in that segment provides the same overall practical effect as the SRA Fire Safe Regulations.

#### 3. DAYS OF THE WEEK AND HOURS OF OPERATION

The Winery's hours of operation will remain as is: visiting hours Monday through Sunday, 9:00AM – 4:00PM and non-harvest production hours Monday through Sunday, 7:00AM – 6:00PM.

## 4. EMPLOYEES

The winery will maintain the same number of employees: 17 full time and 6 part time, with just one varying shift time per day.

# 5. **VISITATION**

The Winery's level of visitation will remain as is – allowing 50 visitors Monday through Thursday and 100 visitors Friday through Sunday for the months of May through October and 50 visitors Monday through Thursday and 75 Friday through Sunday for the months of November through April. Weekly maximums are capped at 250 from May through October and 150 from November through April.

#### 6. ADDITIONAL LICENSES

The Winery currently has all required state and federal licenses.

## 7. WATER SUPPLY AND WASTE HANDLING

#### a. Groundwater Use

RSA Engineering has prepared Kenzo's groundwater use analysis. This analysis shows that groundwater use for the winery operations and existing vineyard will amount to 8.85 acre feet per year. This is less than the estimated groundwater recharge rate for the parcel of 17.34 acre feet per year.

#### b. Wastewater Treatment

RSA Engineering has prepared a wastewater treatment feasibility analysis for this modification. No change to domestic water use is proposed by the request. The analysis shows that the existing system can accommodate the domestic water use on the property, and no change to that system is proposed.

The Winery's process wastewater system will require an increase in capacity as a result of the proposed production increase. RSA's analysis shows that by implementing these changes, the proposed 150,000 gallons of production can be accommodated. No wastewater will be stored and hauled to another location for treatment.

#### c. Solid Waste Disposal

No changes are required for the winery's solid waste handling.

# II. ADDITIONAL APPLICATION SECTION DISCUSSIONS

## 1. GRAPE SOURCING

Kenzo's wine grapes are and will continue to be grown 100 percent onsite. Thus, the winery is more than compliant with Napa County's 75 percent rule. The requested increase in production is due to new estate vineyard plantings on Kenzo's approximately 4,000-acre contiguous property. Kenzo's total vineyard acreage totals 158 acres including the new vineyard development.

### 2. MARKETING

The winery's marketing event program will maintain its current status:

a. Frequency: 36 times per year
 Number of persons: 50 maximum
 Time of Day: 11:00AM – 9:30PM

All cleanup to be completed by: 10:00PM

b. Frequency: 4 times per year Number of persons: 150 maximum Time of Day: 11:00AM – 9:30PM

All cleanup to be completed by: 10:00PM

Frequency: 2 times per year
 Number of persons: 75 maximum
 Time of Day: 11:00AM – 9:30PM

All cleanup to be completed by: 10:00PM

# 3. FOOD SERVICE

No changes are proposed to the current food service program, which provides for catered food for pairings and events.

# III. CONTINUE EXISTING ROAD AND STREET EXCEPTION

In connection with the Winery's prior use permit modification (#P15-00293), a thorough traffic analysis was conducted during peak harvest and summer months which revealed that there were only 13 vehicles using the winery driveway during the morning peak hour and 17 vehicles during the afternoon peak hour. Due to the project's location  $\pm$  4 miles east of the Napa Valley floor the vast majority of existing traffic generated by the winery is to and from the west. The traffic engineer estimated that 80% of all winery traffic comes and goes in that direction which does not necessitate left turning movements. Kenzo's last permit modification included an exception to the Napa County Road and Street Standards that absolved the Winery of the need to install one (see #P15-00293, section 1.8). Employee and visitation levels have not changed since that analysis. Further, the exception preserved 50 mature native trees and prevent the need for significant ground disturbance and alteration of drainage patterns.

In connection with this exception, Kenzo was tasked with implementing "specific operational characteristics designed to limit the number of trips turning left into the site, including directing daily and marketing events visitors to arrive from Napa." Kenzo has abided by this condition.

Because the proposed modification does not involve increased visitation, the Applicant wishes to confirm reauthorization of this exception from the County. For reference, please see the attached Request for Road Exception, which was included in the approved 2016 use permit application. Also attached is a May 6, 2016 letter from Deputy Director of Public Works, Rick Marshall, which detailed why the road exception was granted. This application requests only a production increase and cave

expansion which will have an insignificant impact on the level of traffic at the facility. The requested increase in production is due to new estate vineyard plantings on Kenzo's approximately 4,000-acre contiguous property with access to the winery via internal private roadways allowing for grapes to be delivered to the winery without use of the public road (SR 121). That said, even assuming use of the public road the County's trip generation model calculates the production increase will generate just 0.43 new roundtrips per day. As such, the production increase would have essentially no impact on the existing left turn usage at the driveway, and as such continuation of the existing exception is appropriate.

# IV. CONCLUSION

Kenzo Estate thanks Napa County in advance for its attention to this project. Please do not hesitate to contact us for any further information.

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<sup>&</sup>lt;sup>1</sup> This figure was calculated using the County's use permit formula for gallons of production trip generation as shown on the application trip generation sheets. For example, during harvest, traffic from 10 full time and 6 part time employees and 100 allowed Saturday visitors amounts to over 113 daily trips under the trip generation methodology. As such the proposed change that adds 0.86 trips results in an increase of less than 1% of daily traffic.