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**Use Permit Major Modification Application
Staglin Family Vineyards Major
Modification
P18-00253-MOD**



A Tradition of Stewardship
A Commitment to Service

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Napa County Planning, Building
& Environmental Services

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

file No P18-00253-MOD

Use Permit Application

To be completed by Planning staff...

Application Type: Major Mod

Date Submitted: 6/18/2018 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5000.- Receipt No. 128455 Received by: TA Date: 6/18/2018

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Staglin Modification to Use Permit

Assessor's Parcel No: 027-250-063, -064 & -065 Existing Parcel Size: +/- 63 ac ac.

Site Address/Location: 1570 Bella Oaks Lane Rutherford, CA 94574
No. Street City State Zip

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

Property Owner: Staglin Family Vineyard

Mailing Address: 1570 Bella Oaks Lane Rutherford, CA 94574
No. Street City State Zip

Telephone No(____) _____ E-Mail: _____

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No(____) _____ E-Mail: _____

Representative (if applicable): Rob Anglin

Mailing Address: 1455 First Street, Suite 217 Napa, CA 94559
No. Street City State Zip

Telephone No(707) 927 - 4274 E-Mail: anglin@htralaw.com

Use Permit Information Sheet

Use

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

See attached project description.

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

District NA

Regional NA

State NA

Federal NA

Improvements

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

See attached project description.

Improvements, cont.

Proposed parking noted in traffic study
prepared by Crane Transportation group.

Total on-site parking spaces: 23 existing

 proposed

Loading areas: 1 existing

no change proposed

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

- ☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type 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): 6,650 square feet of road acres

Employment and Hours of Operation

Days of operation: M-Su existing

no change proposed

Hours of operation: Non-harvest: 7:30am- 4pm
Harvest: 7am-10pm existing

no change proposed

Anticipated number of employee shifts: 2 during harvest (August- November) existing

no change proposed

Anticipated shift hours: 8 hour shifts existing

no change proposed

Maximum Number of on-site employees:

☐ 10 or fewer

☒ 11-24

☐ 25 or greater (specify number)

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.

Print Name of Property Owner

Print Name Signature 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: 36,000 gal/y Per permit No: #02044-MOD Permit date: May 15,2002

Current maximum actual production: 36,000 gal/y For what year? 2017

Proposed production capacity: 36,000 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>10 visitors/day</u> existing	<u>44 visitors/day</u> proposed
Average daily tours and tastings visitation ¹ :	<u>5 visitors/day</u> existing	<u>10 visitors/day</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Sun 10am- 4pm</u> existing	<u>no change</u> proposed
Non-harvest Production hours ² :	<u>7:30am- 4pm</u> existing	<u>no change</u> proposed

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

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

Grape Origin

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.)

See attached project description with Marketing Program

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.)

Pre-prepared cheese and charcuterie plates can accompany tastings. Food for all marketing events will be prepared by a licensed caterer with minimal preparation on site. See attached project description.

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>no change</u>	sq. ft.	<u>no change</u>	acres
Proposed	<u>no change</u>	sq. ft.	<u>no change</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>no change</u>	sq. ft.	<u>no change</u>	acres	<u>no change</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>no change</u>	sq. ft.	Proposed	<u>no change</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>no change</u>	sq. ft.	<u>no change</u>	% of production facility
Proposed	<u>no change</u>	sq. ft.	<u>no change</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>no change</u>	sq. ft.	Proposed: <u>no change</u>	sq. ft.
Covered crush pad area	Existing: <u>no change</u>	sq. ft.	Proposed: <u>no change</u>	sq. ft.
Uncovered crush pad area	Existing: <u>no change</u>	sq. ft.	Proposed: <u>no change</u>	sq. ft.

Initial Statement of Grape Source

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c),
I hereby certify that the current application for establishment or expansion of a winery
pursuant to the Napa County Winery Definition Ordinance will employ sources of
grapes in accordance with the requirements of Section 12419(b) and/or (c) of that
Ordinance.


Owner's Signature Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Well #03</u>	<u>Well #03</u>
Name of proposed water supplier (if water company, city, district):	<u>NA</u>	<u>NA</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>735</u> gallons per day (gal/d)	
Current water source:	<u>1 existing on site well</u>	<u>1 existing well (same as domestic)</u>
Anticipated future water demand:	<u>897</u> gal/d	<u>897</u> gal/d
Water availability (in gallons/minute):	<u>30</u> gal/m	<u>30, same source as domestic</u> gal/m
Capacity of water storage system:	<u>10,500</u> gal	<u>10,500</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>10,500 gal tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sanitary sewage (SS)</u>	<u>process wastewater (PW)</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-site septic system (combined SS & PW disposal)</u>	
Name of disposal agency (if sewage district, city, community system):	<u>NA</u>	<u>NA</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>150</u> gal/d	<u>1,200</u> gal/d
Anticipated future waste flows (peak flow):	<u>372</u> gal/d	<u>1,200</u> gal/d
Future waste disposal design capacity:	<u>1,572</u> gal/d	<u>1,572</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): landfill

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees: 5 x 1.90 one-way trips per employee = 10 daily trips.

Average number of weekday visitors: 10 / 2.6 visitors per vehicle x 2 one-way trips = 4 daily trips.

Gallons of production: no change / 1,000 x .009 truck trips daily³ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

Number of total weekday trips x .38 = _____ PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees (on Saturdays): 5 x 1.90 one-way trips per employee = 10 daily trips.

Average number of weekend visitors: 10 / 2.8 visitors per vehicle x 2 one-way trips = 7 daily trips.

Total = 51 daily trips.

Number of total Saturday trips x .57 = 29 PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 11 x 3.05 one-way trips per employee = 34 daily trips.

Number of PT employees (during crush): 5 x 1.90 one-way trips per employee = 10 daily trips.

Average number of weekend visitors: 5 / 2.8 visitors per vehicle x 2 one-way trips = 4 daily trips.

Gallons of production: no change / 1,000 x .009 truck trips daily x 2 one-way trips = _____ daily trips.

Avg. annual tons of grape on-haul: no change x .11 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

Number of total Saturday trips x .57 = _____ PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 18 x 2 one-way trips per staff person = 36 trips.

Number of visitors (largest event): 250 / 2.8 visitors per vehicle x 2 one-way trips = 178 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

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

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



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: Staglin UP Mod at 027-250-063, -064, & -065

Project number if known:

Contact person: Rob Anglin

Contact email & phone number: anglin@htralaw.com (707) 927-4274

Today's date: 6/18/18

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

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

Already Plan
Doing To Do

ID # BMP Name



BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.

100% of energy for winery is produced by the on site solar array. Also, the water used in the winery is solar heated.

Visitors are encouraged to conserve energy, water and to recycle.



BMP-2 Preservation of developable open space in a conservation easement

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Parcel 270-250-064 is 10 acres and is in a conservation easement that remains wild grasses and trees.

Already Plan
Doing To Do

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

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

Several new oak trees have been planted within the conservation easement parcel where no trees have existed before.

☐ ☐ **BMP-4 Alternative fuel and electrical vehicles in fleet**

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles

Typical annual fuel consumption or VMT

Number of alternative fuel vehicles

Type of fuel/vehicle(s)

Potential annual fuel or VMT savings

☒ ☐ **BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

Winery is certified Napa Green (all LED and Mercury lighting)

☐ ☒ **BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- ☐ employee incentives
- ☐ employee carpool or vanpool
- ☐ priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- ☐ bike riding incentives
- ☒ bus transportation for large marketing events
- ☒ Other:

Staglin encourages carpooling for events. See additional information per Traffic Study prepared by Crane Transportation Group.

Estimated annual VMT

Potential annual VMT saved

% Change

Already Plan
Doing To Do



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

See description below under BMP-5.

Winery is certified Napa Green (all LED and Mercury lighting)



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.

Water in winery is solar heated



BMP-9 Energy conserving lighting

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

Winery is certified Napa Green (all LED and Mercury lighting)



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 Plan
Doing To Do

☐ ☐ **BMP-13 Connection to recycled water**

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

☐ ☐ **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.

☐ ☐ **BMP-16 Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

☒ ☐ **BMP-17 Recycle 75% of all waste**

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

Winery facility recycles at least 75% of all waste.

Already Plan
Doing To Do

☐ ☐ **BMP-18 Compost 75% food and garden material**

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

☐ ☐ **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.

Already Plan
Doing To Do

☐ ☐ **BMP-23**

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

☒ ☒ **BMP-24 Limit the amount of grading and tree removal**

Limiting the amount of earth disturbance reduces the amount of CO₂ released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

No tree removal expected with road widening.

☐ ☐ **BMP-25 Will this project be designed and built so that it could qualify for LEED?**

BMP-25 (a)

☐

LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)

☐

LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)

☐

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

☒ ☐ **BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?**

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

☐ ☐ **BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?**

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Plan
Doing To Do

☐ ☐ **BMP-28 Use of recycled materials**

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

☐ ☐ **BMP-29 Local food production**

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

☐ ☐ **BMP-30 Education to staff and visitors on sustainable practices**

This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

☒ ☐ **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?**

Staglin Family Vineyard encourages all guests and employees to conserve energy, water, and to recycle.

The grape skins, seeds, and other materials from winery process are composted and reused.

Staglin Family Vineyard is CCOF certified organic and is certified Fish Friendly Farmers.

Comments and Suggestions on this form?

**USE PERMIT MODIFICATION APPLICATION
STAGLIN FAMILY VINEYARD
PROJECT DESCRIPTION
1570 BELLA OAKS LANE, RUTHERFORD**

RECEIVED

JUN 18 2018

Napa County Planning, Building
& Environmental Services

APPLICANT:

Staglin Family Vineyard
1570 Bella Oaks Lane
Rutherford, CA94574

APPLICANT REPRESENTATIVE:

Rob Anglin
1455 First Street, Suite 217
Napa, CA 94559

APN: 027-250-063, -064 and -065

ACREAGE: +/- 63 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Watershed District (AW) & Agricultural Preserve District (AP)

GENERAL PROJECT DESCRIPTION:

The purpose of this application is to amend Use Permit #98072 and subsequent use permit modifications for Staglin Family Vineyard to modify elements of the winery's marketing program. The existing use permit authorizes wine production, retail wine sales, tours and tastings, marketing events and other accessory activities within a +/- 4,000 sf structure and within a portion of the +/- 22,750 sf cave located on parcel 027-250-064. As demonstrated in the attached analysis by Summit Engineering, the existing winery wastewater system can accommodate all activities proposed in this Application. No changes to production expansion, existing winery structures, or winery infrastructure are requested at this time.

REQUESTED MODIFICATIONS & CLARIFICATIONS:

Staglin Family Vineyard requests the following revisions and clarifications to the approved use permit:

1. Daily Tours & Tasting Program- Modify the approved tours and tastings program to allow activities for up to 44 visitors per day, by appointment. Tours and tastings to take place between 10am and 4pm daily (Monday through Sunday). During tours and tastings wine-food pairings consisting of pre-prepared cheese and charcuterie may be served. All pre-prepared wine-food pairings will be furnished by a licensed caterer or food service provider and will comply with Napa County Code §18.08.620.
2. Marketing Program- Modify the approved marketing program to increase the number of events per the table below. The tasting room will be closed to tasting appointments during marketing events of 40 persons or more. Events of 50 or larger attendees will be held outdoors. Food for all marketing events will be prepared by a licensed caterer with minimal preparation (heating and plating) on site. Portable toilets will be available for all events. The proposed events are as follows:
 - 32 events per year with 12 attendees maximum; between 11:00am and 11:00pm
 - 16 events per year with 32 attendees maximum; between 11:00am and 11:00pm

- 3 events per year with 100 attendees maximum; between 6:00pm and 11:00pm
 - 1 event per year with 100 attendees maximum; between 10:00am and 4:00pm.
 - 1 event per year with 250 attendees maximum; between 1:00pm and 4:00pm
3. Parking- No change in parking is proposed. A Traffic Study is being prepared by Crane Transportation Group that will discuss parking further.
 4. Employees- Increase number of employees to 11 full-time and 5 part-time.
 5. Event Notification- Applicant proposes to modify condition #3 of 98072-UP, which requires applicant to notify Linda Emerson of Dickenson, Peatman & Fogarty 48 hours prior to an event. Ms. Emerson represented certain neighbors at the time of the winery's original approval, but Ms. Emerson since has retired from the practice of law and no longer resides in Napa County. Ms. Emerson did not provide a substitute notice recipient. Given the lack of complaints since the winery's establishment, the Applicant proposes to delete the prior notice provisions of condition #3.

WASTEWATER TREATMENT AND DISPOSAL:

Winery process wastewater and sanitary wastewater will continue to be handled by the existing systems on the property. A wastewater feasibility report for this project was prepared by Summit Engineering, Inc. and is attached to this application and identifies that the existing wastewater infrastructure is suitable to treat proposed process wastewater and sanitary sewage flows. Portable toilets will be made available at all marketing events.

WATER AVAILABILITY ANALYSIS:

The Property is located on Agricultural Watershed District (AW) & Agricultural Preserve (AP) zoned lands and is/is not within a Groundwater Deficient Area. Domestic water for the winery is supplied by two existing wells. A Phase 1 Water Availability Analysis (WAA) and Water System Feasibility Report has been prepared by Summit Engineering, Inc. and is included in this application, indicating that the existing infrastructure is suitable for the proposed increase in visitation.

ACCESS ROAD: The existing 16'-6" wide winery access road is proposed to be widened to 20' with 22' horizontal clearance to meet the Napa County Road and Street Standards.

TRAFFIC: At the County's request, this application is being submitted without a traffic study. Please see the attached draft scope of the traffic study to be prepared by Crane Transportation Group for review and comment.