

APPLICATION FOR USE PERMIT

ZONING DISTRICT:

REQUEST: to construct a 48,000 gal per yr winery, 70,000 pounds of cheese and 150 tons of olive oil.

Date Published: _____

Hearing _____

Action _____

No.

Street

CHIV

CALISTOGA

State

Zip

CA

No.

Street

Civ

State

CALISTOGA

715

CA

No.

Street

City

State

CALISTOGA

GA
Zir

CA

Existing Parcel Size: 23.96 ACRES

Signature of Applicant

Date _____

Print Name ROBERT PECOTA

Signature of Property Owner _____

Print Name **ROBERT PECOTA, MANAGING MEMBER CALISTOGA ARTISAN VILLAGE**

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 7,500.00 Receipt No. 63840 Received by: XX Date: 6/29/07

****Total Fees will be based on actual time and materials***

**USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES**

1. **Operations.** (In the blank in front of each operation, place an "E" for Existing, a "P" for Proposed, an "X" for Expanding, or an "N" for None.)

- | | |
|--|--|
| a. <u>P</u> crushing | g. <u>P</u> underground waste disposal |
| b. <u>P</u> fermentation | h. <u>P</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing | i. <u>P</u> administration office |
| d. <u>P</u> bottling | j. <u>P</u> laboratories |
| e. <u>N</u> case goods storage | k. <u>N</u> daycare |
| f. <u>N</u> caves: | l. <u>P</u> tours/tastings: |
| <i>use:</i> | <u>N</u> public drop-in |
| <u> </u> barrel storage | <u>P</u> public by appointment |
| <u> </u> case goods storage | <u>P</u> wine trade |
| <u> </u> other _____ | m. <u>P</u> retail wine sales |
| <i>accessibility to public:</i> | <u>N</u> public drop-in |
| <u> </u> none – no visitors/tours/events | <u>P</u> public by appointment |
| <u> </u> guided tours only | n. <u>N</u> public display of art or wine- |
| | related |
| <u> </u> public access – no guides/unescorted | items |
| <u> </u> marketing events and/or temporary events | o. <u>N</u> food preparation |

Marketing Activities. (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets if necessary): Eight marketing events are anticipated each year, mostly for trade. Groups will not exceed 48 persons in size and will be during normal business hours into the early evening not past 10:00pm.

Food Service. (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): A Lab/Kitchen is proposed for the preparation of employee lunches and dinners during the harvest period and the staging of catered food for winery special events. There will be no public food service beyond the sampling of the food products that are produced at the facility.

4. **Production Capacity.**

- a. existing capacity: None date authorized: NA
- b. current maximum actual production (year): 0 ()
- c. proposed capacity: 48,000

5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)

6. **Winery Development Area.** (see **a** below - for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? No Note: These numbers do not include proposed cheese and olive oil structures.
7. **Total Winery Coverage.** (see **b** below - maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 77,253
b. percent of total parcel: 7%
8. **Production Facility.** (see **c** below - include the square footage of all floors for each structure)
a. square feet: 11,512
9. **Accessory Use.** (see **d** below - maximum permitted 40% of the production facility)
a. square feet: 2,136
b. percent of production facility: 19%

Marketing Definition: (paraphrased from County Code)

Marketing of Wine - Any activity conducted at the winery shall be limited to members of the wine trade, persons, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development but shall not include cultural and social events unrelated to such education and development.

Coverage and Use Definitions: (paraphrased from County Code)

- 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.
- 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.
- 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.
- 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.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	13,568 SF
Outside work areas	11,629 SF
Tank areas	(INCLUDED IN WINERY STRUCTURES)
Storage areas (excluding caves)	(INCLUDED IN WINERY STRUCTURES)
All paved areas:	
Parking areas	6,316 sf
Loading areas	11,629 sf
Walkways	3,619 sf
Access driveways to the public or private rd	42,121 sf
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDS	Yes
Spray disposal field	No
Parcel size: <u>23.96</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>1.77</u> acres	<u>7%</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing Wine/Olive pressing/Cheese	7,431 SF
Fermenting	(INCLUDED IN CRUSHING)
Bottling	(MOBILE BOTTLER TO BE USED)
Bulk & bottle storage	1,834 SF
Shipping	0 (PRODUCTION YARD)
Receiving	0 (PRODUCTION YARD)
Laboratory	0
Equipment storage & maintenance facilities (excludes fire protection facilities)	1,911 SF
Employee-designated restrooms	336 SF
Total square footage of production facility: <u>11,512</u> SF	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1,911 SF
Lobbies/waiting rooms	0
Conference/meeting rooms	0
Non-production access hallways	0
Kitchen/Lab	356 SF
Tasting rooms (private & public areas)	968 SF
Retail space areas	(INCLUDED IN TASTING ROOM)
Libraries	0
Visitor restrooms	128 SF
Art display areas	0
Any other areas within the winery structure not directly related to production	593 SF
Total square footage of accessory use space: <u>3,956</u> SF	
Percent of accessory use to production use: <u>34</u> %	

INITIAL STATEMENT OF GRAPE SOURCE
(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.



Signature

6-29-07

Date

Letters of commitment from grape suppliers and supporting documents will 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.

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): CONSTRUCTION OF A THREE BUILDING FOOD PROCESSING COMPLEX. BUILDING 1. WILL BE A 20,000 CASE (48,000 GAL.) 9,144 SQ.FT. WINERY/OFFICE/RETAIL STRUCTURE; BUILDING 2. WILL BE A 2,160 SQ.FT. OLIVE OIL PRESSING STRUCTURE; BUILDING 3 WILL BE A 2,008 SQ.FT. CHEESE CREAMERY. A 256 SQ.FT. BATHROOM LOCKER STRUCTURE IS ALSO PLANNED AS A SEPARATE SMALL BUILDING.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: OCTOBER 2008 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months
☒ More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: NONE
- F. Additional Licenses/Approval Required:
District: _____ Regional: _____
State: CALIFORNIA ABC WINE LICENSE Federal: BASIC PERMIT - WINE PROCESSOR

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC.

- A. Floor Area/Impervious area of Project (in square ft): 29,405
Proposed total floor area on site: 13,568
Total development area (building, impervious, leach field, driveway, etc.) 87,253
New construction: 100%
existing structures or portions thereof to be utilized: NONE
existing structures or portions thereof to be moved: NONE
- B. Floor Area devoted to each separate use (in square ft):
living: NONE storage/warehouse: 9,265 offices: 3,079
sales: 968 caves: 0 other: 256
septic/leach field: 10,000 roads/driveways: 63,685
- C. Maximum Building Height: existing structures: none new construction: 33'-9"
- D. Type of New Construction (e.g., wood-frame): STEEL
- E. Height of Crane necessary for construction of new buildings (airport environs): NA
- F. Type of Exterior Night Lighting Proposed: SECURITY
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes ☐ No ☒
- H. Fire Resistivity (check one; If not checked, Fire Department 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)
(Reference Table 6 A of the 2001 California Building Code)

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>20</u>
B. Customer Parking Spaces:	<u>0</u>	<u>10</u>
C. Employee Parking Spaces:	<u>0</u>	<u>10</u>
D. Loading Areas:	<u>0</u>	<u>3</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>NA</u>	<u>6</u>
B. Expected Hours of Operation:	<u>NA</u>	<u>8-5</u>
C. Anticipated Number of Shifts:	<u>NA</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>NA</u>	<u>8</u>
E. Expected Number of Part-Time Employees/Shift:	<u>NA</u>	<u>SEE</u> <u>NARRATIVE ATTACHED</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>NA</u>	<u>60</u>
• average/week:	<u>NA</u>	<u>240</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>NA</u>	<u>10</u>
• average/week:	<u>NA</u>	<u>18</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities Food Serving Facilities

• restaurant/deli seating capacity:	<u>NONE</u>
• bar seating capacity:	<u>NONE</u>
• public meeting room seating capacity:	<u>NONE</u>
• assembly capacity:	<u>NONE</u>

B. Residential Care Facilities (6 or more residents) Day Care Centers

	<u>Existing</u>	<u>Proposed</u>
• type of care:	<u>NONE</u>	<u>NONE</u>
• total number of guests/children:	<u>NONE</u>	<u>NONE</u>
• total number of bedrooms:	<u>NONE</u>	<u>NONE</u>
• distance to nearest existing/approved facility/center:	<u>2 MILES</u>	<u>2 MILES</u>

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY

Domestic

Emergency

- A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):

CALISTOGA CITY

WATER TANK
OR POND WET DRAFT

- B. Name of Proposed Water Supplier (if water company, city, district):
annexation needed?

CALISTOGA CITY
Yes ___ No X

WATER TANK
Yes ___ No X

- C. Current Water Use (in gallons/day):
Current water source:

NONE
NONE

NONE
NONE

- D. Anticipated Future Water Demand
(in gallons/day):

735

AS NEEDED

- E. Water Availability (in gallons/minute)

AS NEEDED (CITY WATER)

AS NEEDED (POND)

- F. Capacity of Water Storage System (gallons):

NONE

4,000,000 (POND)

- G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):

NONE

TANK OR POND

- F. Completed Phase I Analysis Sheet (Attached):

II. LIQUID WASTE

Domestic
(sewage)

Other
(please specify)

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

ON-SITE SEPTIC

POND

- B. Name of Disposal Agency (if sewage district, city, community system):
annexation needed?

NONE
Yes ___ No X

NONE
Yes ___ No X

- C. Current Waste Flows (peak flow in gallons/day):

NONE

NONE

- D. Anticipated Future Waste Flows (peak flows in gallons/day):

735

3,200

- E. Future Waste Disposal Capacity (in gallons/day):

SEE WASTE STUDY

SEE WASTE STUDY

III. SOLID WASTE DISPOSAL

- A. Operational Wastes (on-site, landfill, garbage co., etc.):

UVDS

UVDS

- B. Grading Spoils (on-site, landfill, construction, etc.):

ON-SITE

UVDS

IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)

- A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):

UVDS

UVDS

- B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):

UVDS

UVDS

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel.

There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor 1.0 acre feet per acre per year
Mountain Areas 0.5 acre feet per acre per year
MST Groundwater Deficient Area 0.3 acre feet per acre per year

Assessors Number(s)	Parcel Size (A)	Parcel Factor (B)	Location	Allowable Water Allotment (A) X (B)
APN 017-150-004	23.96 AC.	1.0 AF	VF	23.96 AF

Step #3:

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

EXISTING USE:

Residential 0 af/yr
Farm Labor Dwelling 0 af/yr
Winery 0 af/yr

Commercial 0 af/yr
Vineyard* 0 af/yr

Other Agriculture 0 af/yr
Landscaping 0 af/yr

Other Usage (List Separately):

NONE af/yr
af/yr
af/yr

PROPOSED USE:

Residential 0 af/yr
Farm Labor Dwelling 0 af/yr
Winery/Cheese/Olive 1.7 af/yr

Commercial 0.4 af/yr
Vineyard* 4.2 af/yr

Other Agriculture 1.0 af/yr
Landscaping 0.5 af/yr

Other Usage (List Separately):

af/yr
af/yr
af/yr

Processing Notes:

Wine = 48,000 g
= 0.9 af - 6g H2O per
wine gallon

Cheese = 70,000#
= 0.6 af - 3.0g H2O
per 1 # cheese

Olives = 150 tons
= 0.2 af - 420 g H2O
per 1 ton olives

Vineyard & Ag Note:
Riparian/Process Water
stored in 12 af Pond

TOTAL: 0 af/yr

TOTAL: 0 gallons**

TOTAL: 7.8 af/yr

TOTAL: 2,540,000 gallons

*Water use for vineyards should be no lower than 0.2 AF—unless irrigation records are available that show otherwise.

Is the proposed use less than the existing usage () Yes (x) No () Equal

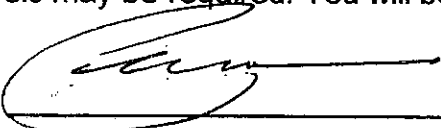
Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

14 acres of Vineyard and Other Ag will be irrigated with riparian water stored in an existing 12 AF pond.
This source may also be used for all landscape irrigation. Domestic and processing water has been
provided with an agreement in force for Calistoga City water.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: _____



Date: _____

Phone: _____

479-7770

EXHIBIT B.

CALISTOGA ARTISAN VILLAGE (APN 017-150-004) USE PERMIT APPLICATION NARRATIVE REGARDING WATER SUPPLY AND WASTE DISPOSAL

This parcel has water rights to Calistoga City Water from Kimball Dam under an agreement that dates back to 1939. I have a new agreement with the City to provide up to 2 acre feet of water per annum to the proposed development. The parcel includes a 12 AF pond built in 1976 that has granted and active riparian rights to draw up to 12 AF of water from the Napa River between November 1 and March 15 of each year. It is proposed that all vineyard irrigation and landscape water be sourced from this existing storage in a separate water system. Extensive sub-surface drain tiles were installed in 2006 and the captured water is recycled into the pond to keep the pond full outside the riparian window.

Waste water generation will come from four sources in the development: domestic waste, and process water waste from winemaking, cheese making and olive pressing. The majority of winery process water occurs in September /October, for olive pressing almost all of the process water will be in the months of November/December and cheese making process water will occur uniformly over the year. Provision will be made to separate and fat solids from cheese process water before treatment. It is proposed that the domestic waste be handled in a separate system with the water being dispersed via a pressurized drip system. It is proposed that process water from all agricultural processing be treated to a low level of BOD and recycled into the pond and subsequently dispersed for vineyard and landscape irrigation.

A body of data exists with Napa County as regards water use and waste water generation from winemaking. Less information is available on water use and waste water generation in cheese making and olive pressing. Research from a number of sources and existing studies indicates the following:

Winemaking	6 gallons of water needed to make 1 gallon of wine. (1)
Cheese making	2-3 gallons of water needed to make 1 pound of cheese. (2)
Olive pressing	420 gallons of water needed to press 1 ton of olives. (3)

- Notes:**
- (1) Napa County Planning Guidelines.**
 - (2) Scott Thomason, Cal Food & Ag Dairy Inspector;
Barbara Backus, Goat's Leap Creamery, St. Helena;
Redwood Hill Farms Sonoma County Use Permit #03-0027.
Summit Engineering, Santa Rosa.**
 - (3) Summit Engineering, Napa County Use Permit #01013.**

Water usage and waste water generation will be kept to a minimum utilizing high pressure washing tools and efficient floor drainage in the design of the buildings. The project is being designed to come as close as possible to water usage neutrality.

Solid waste at maximum requested production will include:

Grape pommace/stems: 76 tons (hailed and composted by UVDS)
Wine Lees: 3,730 gallons (hold and haul for distillation)
Cheese Whey: 49,000 gallons (hold and haul for animal feed)
Olive pommace: 128 tons (hailed and composted by UVDS)

In addition, the pond is the best of all possible “heat sinks” for utilization in a geo-thermal HVAC system that will be incorporated into all structures for heating and cooling needs. The project is located in an ideal part of the Napa Valley for a photovoltaic farm. The project will engineered and the buildings designed to come as close as possible to energy neutrality.



Napa County Department of Environmental Management
CUPA-Related Business Activities Form

Business Name: CALISTOGA ARTISAN VILLAGE

Business Address: PO BOX 303 CALISTOGA CA 94515

Contact: ROBERT PECOTA

Phone #: 479-7770

A. HAZARDOUS MATERIALS

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

☐ YES ☒ NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?

☐ YES ☒ NO

2. Intend to upgrade existing or install new UST's?

☐ YES ☒ NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds.

Any tank capacity with a capacity greater than 660 gallons, or
The total capacity for the facility is greater than 1,320 gallons?

☐ YES ☒ NO

D. HAZARDOUS WASTE

1. Generate hazardous waste?

☐ YES ☒ NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

☐ YES ☒ NO

3. Treat hazardous waste on site?

☐ YES ☒ NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

☐ YES ☒ NO

5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

☐ YES ☒ NO

2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Anhydrous - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

☐ YES ☒ NO

TRAFFIC INFORMATION

Project Trip Generation							
Personnel / Visitors				Vehicle Trips			
	Operations Daily M – S	Marketing Events Minimum Weekends	Marketing Events Maximum Weekends		Operations Daily M – S	Marketing Events Minimum Weekends	Marketing Events Maximum Weekends
Operating Hours	8-5	4-10	4-10		8-5	4-10	4-10
Employees				Employee Trips			
Full-Time	8			Full-Time	26		
Seasonal Peak	15			Seasonal Peak	16		
Peak Hours	8-5	4-10	4-10	Peak Hours	8-5	4-10	4-10
Total Employees	15			Total Employee Trips	42		
Event Support Staff	0	0	0	Event Support Staff			
Full-Time	0	0	0	Full-Time			
Seasonal Peak	0	0	0	Seasonal Peak			
Total Support Staff	0	0	0	Total Support Staff Trips			
Visitors	40	20	48	Visitor Trips	52	33	79
Peak Hours	10-5	4-10	4-10	Peak Hours	10-5	4-10	4-10
Total Visitors	40	20	48	Total Visitor Trips	52	33	79
				Total Trucks – Deliveries, Shipping, etc. Trips	5	5	5
Grand Total	55	20	48		57	38	84
Provide supporting documentation for trip generation rates				County Data			
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

Number of People Onsite					
	Full-Time	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	8	15	48		
Support Staff, caterers, clean-up, etc.					
Visitors	40	40	48		
Residents					
Grand Total	48	55	48		

**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 all 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,

AGREED :

*ROBERT PECOTA, MANAGING MEMBER
CALISTOGA ARTISAN VILLAGE*

David R. Whitmer
Napa County Agricultural Commissioner

6-29-07

EXHIBIT C. (REVISED 3-09-08)
Revisions are highlighted in yellow

CALISTOGA ARTISAN VILLAGE (APN 017-150-004)

**USE PERMIT APPLICATION
NARRATIVE REGARDING EMPLOYEES, VISITORS AND TRAFFIC**

Calistoga Artisan Village is a complex of three buildings arranged around an open court yard for the processing of Napa Valley agricultural products: grapes for wine, milk for cheese, and olives for pressing. It is modeled after a European style square or plaza typical of many small European villages.

The project is located on Bennett Lane in Calistoga just off of Tubbs Lane which is a main thoroughfare connecting Highway 128 and Highway 29 at the very north of the Napa Valley. The parcel has access directly to Tubbs Lane, but this entrance to the property will not be used. It will be fenced and open only to farm vehicle traffic on a occasional basis. Bennett Lane is a low traffic street and presents the best location for the entrance to the complex.

EMPLOYEES

Calistoga Artisan Village will employ the following number of people on a full time and part time basis:

	Employees	Hours of work
Winery		
Cellarmen (FT)	2	8-5/ M-F
Winemaker (PT)	1	2 Hours/ M-F
Crush Workers (PT)	4	8-5/ M-F Sept/Oct
Bottling Workers (PT)	6	8-5/ M-F
		(2 weeks in April and August)
Cheese		
Cheese Maker (FT)	1	7-4/ M-F
Production Assistant (FT)	1	7-4/ M-F
Cheese Packers (PT)	2	12-4/ M-F
Olive Pressing		
Production Foreman (PT)	1	8-5/ M-F Nov/Dec
Production Workers (PT)	4	8-5/ M-F Nov/Dec
Bottling Workers (PT)	4	8-5/ M-F
		(2 weeks in January)
Retail		
Store Manager (FT)	1	9-5/ TU-SA
Store Worker (FT)	1	9-5/ W-SU
Administration		
Facilities Manager (FT)	1	9-5/ M-F
Office Administration (FT)	1	9-5/ M-F

Winery harvest operations are at a peak in September and October. The next peak time is April for bottling of white wine and August for bottling of red wine. The majority of the year the winery will require two full time cellarman and a regular part time winemaker. Production workers hired for the wine crush will continue on into November and December as workers in the olive pressing operation. Bottling of oil will occur in January for only 2 weeks. The balance of the year the olive pressing operation will only require monitoring and routine maintenance. Cheese making and packing operations will continue throughout the year Monday to Friday. However, it anticipated that 200 cheese making days will be required each year, which is 80% of a normal full time work year. In sum, a total of 8 full time workers will be employed by all elements in the complex. Part time workers will include 2 workers at 50% time, 5 workers at 33% time, and 6 bottling workers employed only occasionally.

VISITORS BY APPOINTMENT

The complex will be open to public visit by appointment Tuesday to Sunday and closed on Monday. The single tasting/sales room will sample and retail all products made at the complex. It is anticipated at peak production, on the average day, 40 people will visit the complex Tuesday through Sunday.

MARKETING EVENTS

It is anticipated the complex will host about 8 larger marketing events each year of between 20 to 48 persons for a maximum 48 persons on each event day. The facility will be closed to visitors by appointment on these event days. These events are likely to be held in the late afternoon and early evening, either in the winery cellar or courtyard of the complex, but will conclude no later then 10:00PM. Any food service for these events will be catered.

GRAPE/ MILK AND OLIVE DELIVERIES

At full capacity the following raw agricultural products will be delivered to the complex:

Grapes: The estate will produce about 60 tons of grapes each year and 230 tons will be purchased from local Napa growers at an average of 10 tons per truck = 23 trucks in the months of September and October.

Milk: The complex will require about 660,000 pounds of Napa grown milk which is equivalent to 79,000 gallons annually which is equivalent to one small tanker truck each day of about 400 gallons of milk. The same truck will load the high protein whey at the complex to be hauled to an animal feeder.

Olives: The estate will produce about 30 tons of olives each year and 120 tons will be purchased from Napa growers at an average of 5 tons per truck = 24 trucks of olives in the months of November and December only.

9 March 2008

Kirsty Shelton
Planner III
Napa County Planning Department
1195 Third Street Suite 210
Napa, CA 94559

SUPPLEMENTAL TO THE LETTER OF INTENT DATED 7 OCTOBER 2007 TO BE ATTACHED TO USE PERMIT APPLICATION PO7-00472- CALISTOGA ARTISAN VILLAGE.

Dear Ms. Shelton:

This letter is to provide added information you requested regarding current and future production of milk in Napa County as a source for cheese making.

I have inquired of a number of sources including the Culinary Institute in St. Helena and members of the Napa County Farm Bureau. To the best of my most current knowledge there exists only one commercial cheese making creamery in Napa County, specifically Goats Leap Creamery in St. Helena (www.goatsleap.com) which has been operated by Barbara and Rex Backus for the past 16 years. I have not been able to obtain any production figures, but their cheeses are widely distributed in the Bay Area.

The Napa Ag Commissioner's Crop Report shows cattle, sheep and goats being raised in the County and also shows availability of substantial grazing land which is true of our neighbor Sonoma. As you know, Sonoma already has a large and growing number of cheese creameries. Sonoma cheeses have garnered extensive consumer acclaim and cheese making is an important component in their Ag base.

My neighbor on Bennett Lane, Warren Klima, has indicated an interest in grazing sheep as a source for milk in the Calistoga Artisan Village Creamery. He already grazes sheep and goats for meat production on his property. Letters of intent from Napa growers for milk production will need to be secured before the building designated as a creamery can be used for cheese making. Copies of these letters of intent will be provided to the Planning Department during application for a building permit. Copies of contracts for Napa milk will be provided to the Planning Department when the creamery is operational. I am confident this can be done, but if not, the creamery building would be used for wine barrel storage.

With recent changes proposed in the Napa County's Land Use Policy there is the intent to encourage diversification in agricultural crops and allow for added value processing of these crops on agricultural land. The Napa County infrastructure, namely the grazing land and the animals already exist, and it is not unreasonable to posit viable cheese making in the future for our County.

The artisanal cheese making operation proposed under this use permit application represent the first "baby steps" in creating a proud agricultural tradition for future growth and protection of Ag lands. Local Napa cheeses would make the perfect compliment to Napa's world class wines.

Sincerely,

Robert Pecota
Managing Member
Calistoga Artisan Village

9 March 2008

Kirsty Shelton
Planner III
Napa County Planning Department
1195 Third Street Suite 210
Napa, CA 94559

Dear Ms. Shelton:

This note is to clarify your question on "hours of operation" and to make minor modifications described in Exhibit C. attached to use permit application P07-00472, Calistoga Artisan Village. I have attached a revised copy of Exhibit C. as a replacement to the original that I trust will describe proposed operations more accurately.

Sincerely,

Robert Pecota
Managing Member
Calistoga Artisan Village

INDEMNIFICATION AGREEMENT

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.



Applicant

Property Owner (if other than Applicant)

Date

Project Identification

6-29-07

June 29, 2007

Nancy Johnson
Principal Planner
Napa County Conservation, Development & Planning
1195 Third Street, Suite 210
Napa, CA 94559

Dear Ms. Johnson:

Enclosed is the completed Use Permit Application for agricultural processing on APN 017-150-004 consisting of 23.96 acres located on Bennett Lane in Calistoga the majority of which has been planted to wine grapes, olive trees and pomegranate bushes in 2007. The complex is called Calistoga Artisan Village and requests approval for the annual processing of:

- 48,000 gallons of Napa Valley wine (280 tons of grapes, 60 Estate grown).
- 70,000 pounds of Napa Valley Cheese (79,000 gallons of milk).
- 150 tons of Napa Valley Olives for oil (30 tons Estate grown).

The complex of three buildings arranged around an open court yard is modeled after the square or plaza of a typical small European Village. The architecture is a farm style common in the Napa Valley and the buildings of architectural steel are designed for efficiency of operation and esthetic appeal. The use of geo-thermal technology is proposed to provide HVAC in all the buildings. A solar farm will be installed with the goal of making the project energy neutral. In addition, maximum recycling of water is proposed to minimize net water requirements.

Water for agricultural irrigation and all landscape is stored in an existing 12 acre foot pond built in 1976. The pond is licensed by the State Water Resources Board to divert up to 11 acre feet of water from the Napa River between November 1 and March 15. The pond is also fed by a network of newly installed field drain tiles for recharging outside the riparian diversion period. It is proposed to treat and recycle the process waste water and return it to the pond. Water for domestic and process use will be provided by the City of Calistoga under an agreement updated in 2007 from the original 1939 water rights agreement that is deeded to the property.

The property is under a 1602 Streambed Agreement with the Department of Fish and Game to clear undergrowth in a tributary ditch that intersects the Napa River and also under a USDA EQIP program to aid in replanting "non-pierces disease" native riparian cover in the tributary ditch.

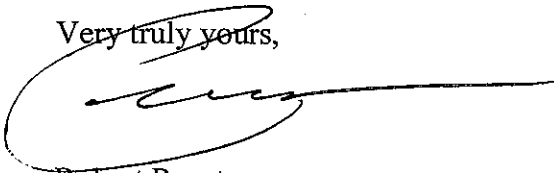
The immediate neighbors are all involved in agriculture or industrial pursuits on all the contiguous parcels. The parcel is removed from any residential development.

I am aware of the 75% Napa Valley sourcing requirement for grapes and the 100% sourcing requirement for other agricultural products. I do not see this as an issue for olives which have been heavily planted in the Napa Valley over the past decade. Olive growers in Napa have limited local pressing facility for their olive fruit. Napa sources of milk will need to be developed prior to operation of the creamery.

I have included with the application a number of supporting documents and three separate narrative exhibits that give data, speak to water supply and waste water processing, and show detail on visitors and traffic generation.

Please contact me directly should you or any of the various departments require additional data or information.

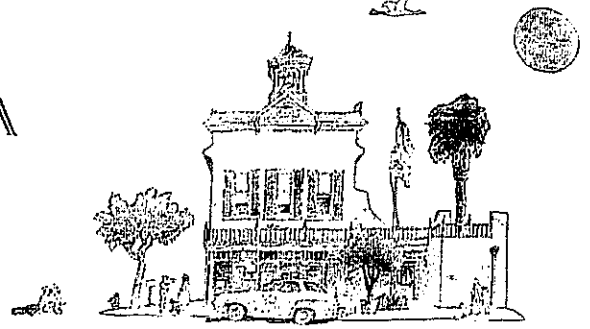
Very truly yours,

A handwritten signature in black ink, appearing to read 'R Pecota', with a large, sweeping loop on the left side.

Robert Pecota
Managing Member
Calistoga Artisan Village, LLC

CITY OF CALISTOGA

1232 Washington Street • Calistoga, CA 94515
707.942.2800



June 25, 2007

Mr. Robert Pecota
PO Box 303
Calistoga, CA 94515

RE: City of Calistoga Supplemental Agreement

Dear Mr. Pecota:

Enclosed find the signed copy of the Supplemental Agreement between the City of Calistoga and yourself. I sent this to the Napa County Records office today and will send you a conformed copy upon receipt.

Sincerely,

A handwritten signature in cursive script that reads "Susan Sneddon". The signature is fluid and stylized, with the first and last names being clearly legible.

Susan Sneddon, City Clerk

Enclosure

RECORDING REQUESTED BY
AND WHEN RECORDED MAIL TO:

City of Calistoga
City Clerk
1232 Washington Street
Calistoga, CA 94515

EXEMPT FROM RECORDING FEES
SECTION 27383

(Space Above This Line for Recorder's Use Only)

SUPPLEMENTAL AGREEMENT

Authorizing Agreement No.0228

This is a Supplemental Agreement between the City of Calistoga, a California Municipal Corporation ("City") on the one hand and Robert Pecota ("Pecota"), APN 017-150-004 (Calistoga Artisan Village LLC) and APN 017-150-005 on the other hand, entered into on June 14, 2007.

WHEREAS, in November 1939 Chapin and Merritt Reid Tubbs ("Tubbs") predecessors in interest to Pecota, and the City entered into two written Agreements, one generally concerning water rights, and the other generally concerning rights-of-way for facilities sometimes known as the Kimball Dam Pipeline (the "Tubbs Agreements").

Agreement No. 1: Dated November 2, 1939, concerns the transfer of Riparian Rights by Tubbs to the City and storage in Kimball Dam of such water and the rights and obligations of each party as set forth in such agreement;

Agreement No. 2: Dated November 3, 1939, concerns the granting of a one-half mile (more or less) easement over Tubbs land and installation of a Water Transmission Pipeline on the said land and the rights and obligations of both parties as set forth in that agreement; and

WHEREAS, the City is planning to move the Kimball Dam Pipeline to a different location and the City and Pecota are making this Supplemental Agreement to cover such a contingency together with a request by Pecota to receive water service from City; and

WHEREAS, the City and Pecota have made this Supplemental Agreement as to what their respective rights and obligations are in such event.

NOW, THEREFORE, the Parties agree as follows:

1. Effect on Prior Agreements. Except as specifically modified herein, the Tubbs Agreements remain in full force and effect. This is a Supplemental Agreement and the parties intend that it be read; interpreted and carried out in conjunction with the aforesaid Tubbs Agreements. This Supplemental Agreement is not intended to, modify, alter or enhance any existing rights or obligations contained in the Tubbs Agreements, except as specifically set forth herein.

2. **Abandonment of Existing Pipeline.** In the event City abandons the existing Kimball Dam Pipeline and installs a new pipeline at a different location, City shall be responsible for obtaining all permits and rights-of-way and shall pay all construction costs of the relocation. In the event of abandonment of the Kimball Dam Pipeline, City shall be under no obligation to physically remove the existing Kimball Dam Pipeline.
 3. **New Water Facilities.** In the event the City abandons the existing Kimball Dam Pipeline and installs a new pipeline at a different location, the City shall install and maintain the new pipeline as well as all related facilities necessary to deliver water to Pecota. City shall maintain the new pipeline and related facilities up to the new meter location. Pecota agrees to execute as necessary all easements or other access agreements needed to assure that City has physical access to Pecota's property during the period of construction to install the new facilities, to complete the relocation of Kimball Dam Pipeline, and to connect the replacement Kimball Dam Pipeline to Pecota.
 4. **Use of Water.** The water furnished under this Agreement shall be for use by Pecota only on its premises. Pecota will use the water only in accordance with the Tubbs Agreements and all applicable state and local laws, licenses, regulation and ordinances applicable to the City's provision of municipal water. The water may not be assigned, sold, leased or otherwise transferred to any other party.
 5. **Water to be Furnished/No Guarantee.**
 - a. The City shall provide water to the Pecota during the term of this Agreement in accordance with the existing Agreements.
 - b. Pecota acknowledges that under the provisions of the Tubbs Agreements, the City has the right to limit the amount of water that Pecota may use. Public necessity may require the restriction and limitation of the City's obligation to provide water to Pecota as is provided in the November 1939, documents and thus there is no Guarantee of a specific amount of water to be furnished.
 6. **Baseline.** City shall establish a water baseline of 2.0 acre feet per year for Pecota for use at the Pecota property in question for domestic and winery complex purposes; the water shall not be used for vineyard irrigation.
 7. **Water Rates.** Pecota waives its right to receive water at the rate specified in the 1939 Agreement – and shall pay the City for water furnished under this Agreement at the current rate for water service applied to City residential water customers as of the date of this Agreement, or as those may be modified from time to time hereafter.
 8. **Default.** Under the provisions of Section 13.18 of the Calistoga Municipal Code, as it exists as of the date of this Agreement or as it may be modified from time to time hereafter, the City shall have the right to discontinue water service to Pecota until all charges for water are paid in full.
-
9. **Term of This Agreement.** The term of this Supplemental Agreement shall be the same as that set forth in the Tubbs Agreement dated November 2, 1939.
 10. **Subject to Valid Laws.** This Agreement is subject at all times to any and all valid laws, ordinances, and governmental regulations whether federal, state, county or city, and any modification made to this

Agreement by any such law, ordinance or regulation or to the conduct of the Parties under this Agreement shall not impose liability on either Party for breach of their duties under this Agreement.

11. Notice. Any and all notices or other matters required or permitted by this Agreement or by law to be given to either Party by the other shall be in writing and shall be deemed given when personally delivered to the Party to whom it is directed, or, in lieu of such service, when deposited in the United States mail, first class postage prepaid, addressed as follows:

City
City of Calistoga
1232 Washington Street
Calistoga, CA 94515


Pecota
Robert Pecota
P.O. Box 303
Calistoga, CA 94515

12. Sole Agreement. This Agreement and the Tubbs Agreements ("The Agreements") constitute the sole and only Agreement(s) of the parties relating to the City's furnishing of water to Pecota and correctly sets forth the rights, duties and obligations of each to the other as of this date. Any prior Agreements, Promises, Negotiations, or Representations not expressly set forth in these written Agreements are of no force and effect.
13. Release. Subject to the City's continued performance of its contractual obligations under this Supplemental Agreement, Pecota hereby forever and unconditionally waives, relinquishes discharges, and releases City from any and all claims, damages, causes of action, penalties and liabilities for costs and expenses, incurred in connection with any actions undertaken by City prior to the date of this Agreement in the provision of water to Pecota under the terms of the Tubbs Agreements.

Executed on 6/14, 2007, at CALISTOGA, California.

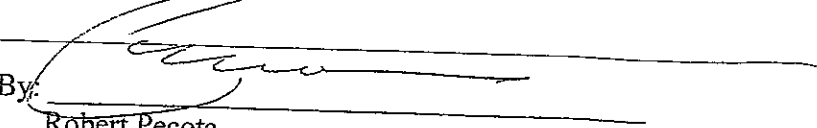
CITY OF CALISTOGA

Dated: 6-14-07

By: 
Mayor

ROBERT PECOTA

Dated: 6/14/07

By: 
Robert Pecota

STATE OF CALIFORNIA)
)
COUNTY OF NAPA)

On June 14, 2007, before me, Susan L. Sneddon, the
undersigned, personally appeared Robert Pecota,

- () personally known to me
(X) proved to me on the basis of satisfactory evidence

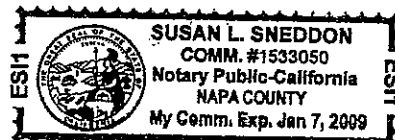
to be the person(s) whose name(s) (is/are) subscribed to the within instrument and acknowledged to me that (he/she/they) executed the same in (his/her/their) authorized capacity(ies), and that by (his/her/their) signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

WITNESS my hand and official seal.

Susan L. Sneddon

Signature

Supplemental Agreement
Type of Document



Susan L. Sneddon
Comm # 1533050
My Comm Exp Jan 7, 2009

STATE OF CALIFORNIA)
)
COUNTY OF NAPA)

On _____, 20____, before me, _____, the
undersigned, personally appeared _____,

- () personally known to me
() proved to me on the basis of satisfactory evidence

to be the person(s) whose name(s) (is/are) subscribed to the within instrument and acknowledged to me that (he/she/they) executed the same in (his/her/their) authorized capacity(ies), and that by (his/her/their) signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

WITNESS my hand and official seal.

Signature

Type of Document

Wagner & Bonsignore

Consulting Civil Engineers, A Corporation

Nicholas F. Bonsignore, P.E.
Robert C. Wagner, P.E.
Paula J. Whealen

Andrew T. Bambauer, P.E.
David M. Houston, P.E.
Ryan E. Stolfus

August 18, 2006

LEAD STAFF GUAGE
BEFORE DIVERSION

Mr. Robert Pecota
Robert Pecota Winery
P.O. Box 303
Calistoga, California 94515

**Re: Water Right Permit 16578 (Application 23791) - Bennett Lane Property
Assessor Parcel Number 170-130-034**

Dear Mr. Pecota:

It was good to talk with you this week. Pursuant to our conversation, we have prepared a summary of the current status of the water rights associated with the Bennett Lane Property you recently purchased. As you know there is one appropriative water right associated with this property. The details of the Permit are discussed below.

Water Right Permit 16578 (copy enclosed) was issued for the diversion to storage of water from the Napa River; the Permit expired on December 31, 1994. The Permit authorizes the storage of up to 20 acre-feet in the existing reservoir, and for irrigation and frost protection of up to 53 acres on the two parcels. The State Water Resources Control Board (State Water Board) inspected the project on May 11, 1999. The information in the Report of Inspection (copy enclosed) indicates that the State Water Board is willing to offer a License on the Permit for irrigation and frost protection of 37.7 acres (this includes 17.7 acres on the parcel you purchased together with 20 acres on the parcel located on the other side of Bennett Road). This is based on the lands that were being irrigated at the time of the inspection. The License would allow the diversion to storage of 12 acre-feet of water in the existing offstream reservoir (its current capacity) and the withdrawal and use of 11 acre-feet annually from the reservoir. Water can be diverted from the point on the Napa River into the offstream reservoir from November 1 of each year to March 15 of the following year at a maximum rate of 3.33 cfs (1,500 gpm).

There are several terms of the Permit that are pertinent to the diversion of water. Term 14 of the Permit requires the following bypass flows in the Napa River before the diversion pump can be operated: During the period of November 1 through November 14 minimum of 1 cfs (450 gpm) is required to be bypassed, from November 14 through February 29 a minimum of 15 cfs (6,735 gpm) is required to be bypassed, and from March 1 through May 31 a minimum of 10 cfs (4,500 gpm) is required to be bypassed. This means that when the pump is being operated and water is being diverted, the amounts of water listed above must be flowing past the staff gage. Term 15 requires that a "satisfactory" device is required to be installed to determine the amount of water in the Napa River in order to measure the minimum bypass requirements. Mrs. Godward hired Watermark Engineering to install a staff gage on the downside of the Tubbs Lane bridge

Site Evaluation Results

Date: 10-18-06

Page 1 of 1

EHS: DC

Permit # EDC-01277

Site Evaluator: TAYLOR BAILEY

Site Address: BENNETT LN.

APN: 017-130-034

Test Pit #	Horizon Depth (inches)	Boundary	% Rock	Texture	Structure	Consistence			Pores	Roots	Mottling
						Side Wall	Ped	Wet			
1	0-30	G	0-15 <input checked="" type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	C/S	MSTB	H	VF	VS	FUF	NO	ND
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			0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>								

Boundary	Texture	Structure	Consistence			Pores	Roots	Mottling
			Side Wall	Ped	Wet	<u>Quantity:</u>	<u>Quantity:</u>	<u>Quantity:</u>
A=Abrupt <1" C=Clear 1"-2.5" G=Gradual 2.5"-5" D=Difuse >5"	S=Sand LS=Loamy Sand SL=Sandy Loam SCL=Sandy Clay Loam SC=Sandy Clay CL=Clay Loam L=Loam C=Clay SiC=Silty Clay SiCL=Silty Clay Loam SiL=Silt Loam Si=Silt	W=Weak M=Moderate S=Strong G=Granular Pl=Platy Pr=Prismatic C=Columnar AB=Angular Blocky SB=Subangular Blocky M=Massive C=Cemented	L=Loose S=Soft; SH=Slightly Hard H=Hard VH=Very Hard ExH=Extremely Hard	L=Loose; VFRB=Very Friable FRB=Friable F=Firm VF=Very Firm ExF=Extremely Firm	NS=NonSticky SS=Slightly Sticky S=Sticky VS=Very Sticky NP=NonPlastic SP=Slightly Plastic P=Plastic VP=Very Plastic	F=Few C=Common M=Many <u>Size:</u> VF=Very Fine F=Fine M=Medium C=Coarse	F=Few C=Common M=Many <u>Size:</u> VF=Very Fine F=Fine M=Medium C=Coarse VC=Very Coarse	F=Few C=Common M=Many <u>Size:</u> F=Fine M=Medium C=Coarse VC=Very Coarse ExC=Extremely Coarse <u>Contrast:</u> Ft=Faint D=Distinct P=Prominent