

**ROBERT MONDAVI WINERY
PROJECT STATEMENT
MODIFICATION OF USE PERMIT**

Date: June 15, 2007

Owner/Applicant: Robert Mondavi Winery
Glenn Workman, General Manager
P. O. Box 106
Oakville, California 94562
968-2267

Representative: Michael Maher
Dickenson, Peatman & Fogarty
809 Coombs Street
Napa, California 94559
252-7122

Project Location: 7801 St. Helena Highway, Oakville

APN: 027-280-050

Zoning: AP, Agricultural Preserve

Proposal:

Robert Mondavi Winery was established in 1966. Under its existing use permit, the winery has a permitted production of 1.6 million gallons per year.

This application seeks approval to increase the winery's annual production to 3.0 million gallons. The additional production requested is to accommodate an increase in bottling capacity only, with no additional wine crushing, fermentation or barrel ageing occurring at the facility.

Robert Mondavi Winery's approximately 150,000-square-foot production facility can easily accommodate the increased bottling operation without any physical expansion or new construction. The increased bottling will be accomplished within the existing structures, with existing equipment already installed and in operation at the winery. No construction is proposed. The wine brought to the facility for bottling will be crushed, fermented and aged at other wineries owned by the applicant. This proposal will result in a more efficient operation by using existing, underutilized equipment to a fuller extent. This proposal will reduce the need for facility expansions and new construction at other locations owned and operated by the applicant.

This application does not propose any other operational modifications to the winery's existing use permit. No more visitors nor marketing programs are proposed. The winery is authorized to employ 331 persons. No increase in the authorized number of employees will be required for the proposed modification.

Robert Mondavi Winery
Statement of Request
Modification of Use Permit

The winery does not rely on groundwater sources for its water supply. Therefore, a Phase 1 Water Study has not been prepared in connection with this application.

A list of adjoining property owners within 300 feet of the property boundary of the project site is attached hereto as Exhibit B.

A site location map is attached hereto as Exhibit C. Also included with this application, for your reference, are comprehensive floor plans and building elevations showing the existing Robert Mondavi Winery facility. The floor plans and building elevations are attached hereto as Exhibit D.

A Wastewater Feasibility Study has been prepared by Riechers Spence & Associates. The study demonstrates that the winery's existing wastewater ponds can provide adequate storage, residence time and treatment for peak daily wastewater generation with the proposed additional bottling line utilization. A copy of the Wastewater Feasibility Study is attached hereto as Exhibit E.

A traffic analysis has been prepared by George Nickelson P.E. that demonstrates that the amount of new traffic generated by this proposal will be minimal and will not result in any significant traffic hazards or delays. A copy of the traffic analysis is attached hereto as Exhibit F.

A lot line adjustment of the Robert Mondavi Winery parcel was approved by Napa County Department of Public Works on May 18, 2007. A new Assessor's Parcel Number has not yet been designated for the winery parcel. A copy of the lot line adjustment approval letter and application map are attached hereto as Exhibit G.

INFORMATION SHEET

- I. USE
- A. Description of Proposed Use (including where appropriate product/service provided):
See attached project statement
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify) _____
- C. Estimated Completion Dated for Each Phase: Phase 1: 2007 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months **N/A**
☐ More than 3 months
- E. Related Necessary On-And Off-Site Concurrent or Subsequent Projects: none
- F. Additional Licenses/Approval Required:
- District: none Regional: none
- State: ABC (existing license) Federal: TTB (existing)

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC... **no new construction**

- A. Floor Area /Impervious area of Project (in square ft): no change
Proposed total floor area on site: 195,377
Total development area (building, impervious, leach field, driveway, etc..) no change
- existing structures or portions thereof to be utilized: 195,377
- existing structures or portions thereof to be moved: 0
- B. Floor Area Devoted to each separate use (in square ft): **no change**
- living: _____ storage/warehouse: _____ offices: _____
sales: _____ caves: _____
other (): _____ septic/leach field: _____
roads/driveways: _____
- C. Maximum building Height: existing structures: no change new construction: n/a
- D. Type of New Construction (e.g.), wood-frame): n/a
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: existing
- G. Viewshed Ordinance Applicable (See County Code Section 18.106) Yes _____ No X
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V- non rated)

III. PARKING	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>382</u>	<u>same</u>
B. Customer Parking Spaces:	<u> </u>	<u>same</u>
C. Employee Parking Spaces:	<u> </u>	<u>same</u>
D. Loading Areas:	<u> </u>	<u>same</u>

IV.	TYPICAL OPERATION	Existing	Proposed
A.	Days of Operation:	<u>7(retail) / 5(prod.)</u>	<u>same</u>
B.	Expected Hours of Operation:	<u>10 a.m. – 6 p.m. (retail) 5 a.m. – 12:00 a.m. (prod.)</u>	<u>same</u>
C.	Anticipated Number of Shifts:	<u>1</u>	<u>same</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>331</u>	<u>same</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>incl. above</u>	<u>incl. above</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>900</u>	<u>same</u>
	• average/week:	<u>2,500</u>	<u>same</u>
G.	Expected Number of Deliveries/Pickups		
	• busiest day:	<u>20</u>	<u>same</u>
	• average/week:	<u>100</u>	<u>120</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A.	Commercial Meeting Facilities Food Serving Facilities	N/A	
	• restaurant/deli seating capacity:	<u> </u>	
	• bar seating capacity:	<u> </u>	
	• public meeting room seating capacity:	<u> </u>	
	• assembly capacity:	<u> </u>	
B.	Residential Care Facilities (6 or more residents): Day Car Centers	Existing	Proposed
		N/A	
	• type of care:	<u> </u>	<u> </u>
	• total number of guests/children:	<u> </u>	<u> </u>
	• total number of bedrooms:	<u> </u>	<u> </u>
	• distance to nearest existing/approved: facility/center:	<u> </u>	<u> </u>

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY

Domestic (winery)

Emergency

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

city

city

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

Napa
Yes ☐ No ☒

Napa
Yes ☐ No ☒

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

± 30,000

n/a

city

n/a

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

± 31,000

n/a

E. Water Availability (in gallons/minute):

n/a

n/a

F. Capacity of Water Storage System (gallons):

n/a

n/a

G. Nature of Storage Facility (e.g. tank, Reservoir, swimming pool, etc.):

n/a

tank

H. Completed Phase I Analysis Sheet (N/A)

II. LIQUID WASTE

Domestic
(sewage)

Other
(please specify)
winery process

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

on-site septic

on-site septic

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

n/a
Yes ☐ No ☒

n/a
Yes ☐ No ☒

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

± 8,000

74,200

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

± 8,000

85,300

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

± 8,000

see engineer's report

III. SOLID WASTE DISPOSAL

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

garbage co.

garbage co.

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

off-site

off-site

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

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

garbage co.

n/a

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

Upper Valley

n/a

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

2. **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 of necessary): no change

3. **Napa Valley Wine Auction Activities.** (Describe the size and type of event that you may conduct as part of the annual Wine Auction): no change

4. **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): no change

5. **Production Capacity**

- a. existing capacity: 1.6 million date authorized: 1982
b. current maximum actual production (year): 1.6 million (unknown)
c. proposed capacity: 3.0 million

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

7. **Winery Development Area.** (see a below – for existing winery facilities)

Will the project involve construction of additional facilities beyond the winery development area? no

8. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)

- a. square feet/acres: 12 acres
b. percent of total parcel: 19% (based on pre-lot line adjustment parcel size)
13% (based on post-lot line adjustment parcel size)

9. **Production Facility.** (see c below – include the square footage of all each structure)

- a. square feet: ± 149,059

10. **Accessory Use** (see d below – maximum permitted 40% of the production facility)

- a. square feet: ± 46,318
b. percent of production facility coverage: 31%

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 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 Definitions (paraphrased from County Code)

- a. **Winery Development Area** - All aggregate paved or impervious or semi-impervious ground surface areas of the production facility, storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved 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: sq ft

Footprint of all winery structures	No change
Outside work areas (crushing)	No change
Tank areas (fermentation)	No change
Storage areas (excluding caves)	No change

All paved areas: total

Parking areas	No change
Loading areas	No change
Walkways	No change
Access driveways to the public or private road	No change

Above-ground wastewater and run-off treatment systems: No change

Wastewater pond or SDSD	No change
Spray disposal field	No change
Parcel size: <u>63</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>± 12</u> acres	<u>19%</u>

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing/outdoor work areas	32,728
Fermenting	32,313
Bottling	14,956
Bulk & bottle storage	51,650
Shipping	6,838
Receiving	Included above
Laboratory	5,814
Equipment storage & maintenance facilities	4,760
Employee-designated restrooms	Included above
Total square footage of production facility: <u>149,059</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

Office space	25,697
Lobbies/waiting rooms	Included above
Conference/meeting rooms	Included above
Non-production access hallways/storage	1,152
Kitchens	6,802
Tasting rooms (private & public areas)	9,390
Retail space areas	3,277
Visitor restrooms	Included above
Art display areas	n/a
Any other areas within the winery structure not directly related to production	n/a
Total square footage of accessory use space: <u>46,318</u>	
Percent of accessory use to production use: <u>31</u> %	

Robert Mondavi Winery Project Statement Supplement

As requested, this memorandum provides clarification regarding the recently relocated fermentation tanks and regarding changes in employment numbers resulting from increased production.

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FEB 11 2008

1. Relocation of Fermentation Tanks

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT

Additional information was requested regarding the relocation of fermentation tanks at the rear of the winery. Approximately 12 months ago, a new concrete pad was poured in an existing outdoor work area and 10 tanks were moved onto the new pad from their previous location in the front of the winery. Traditionally, fermentation tanks have been considered to be equipment that is readily moveable similar to crushers, de-stemmers, barrel racks etc. as opposed to structures that necessitate the need for a building permit. The Robert Mondavi Winery received verbal confirmation from the Building Department that no building permit would be required for the tank relocation prior to undertaking the work. In conjunction with the pending use permit modification and perhaps as a result of the adoption of new building codes and new policies the Conservation and Planning Department has requested that RME now obtain a building permit for the tank relocation. Accordingly, the Winery has revised its pending use permit modification by including this work. The attached plans show the location of the tank pad behind the winery and out of sight from the highway. Detailed building plans are being prepared for submittal of an application for a building permit.

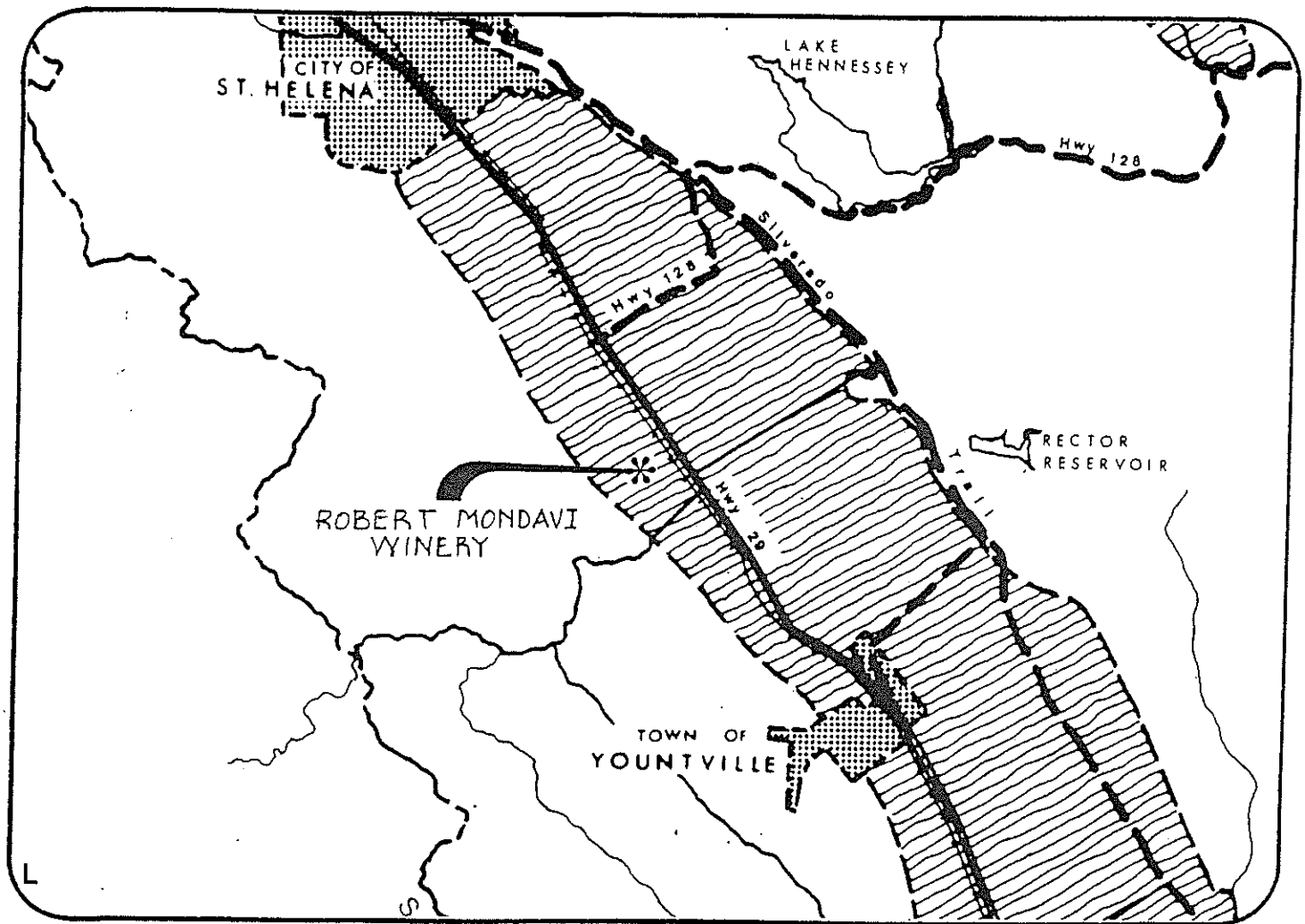
2. Employment at the Winery

The second issue is employee numbers and associated traffic. The application notes that the number of employees is not proposed to be increased beyond what is currently allowed, but information has been requested that addresses how many "additional" employees will be needed in relation to the requested production increase. As stated in the original project statement, the Robert Mondavi Winery is entitled to have a total of 331 employees. Since this winery and several other local properties were obtained by Constellation Brands in 2004, there have been numerous changes in the various operations that included the re-assignment of personnel to other locations as well as the loss of some positions to avoid duplication of duties. The levels of employment at this winery have fluctuated over the past three years as the new management analyzes the efficiency of the operation and makes changes accordingly. An exact number of employees at any one time would not provide any meaningful comparison, but the total number has never exceeded the entitled 331 employees. The increase in production will be from wine that is brought to the winery by tanker for bottling, so no additional employees are needed for crush or fermentation activities. The bottling line operation requires only a small number of employees at any one time so the increased production will be accomplished by adding new shifts. Accordingly, the amount of employees at the winery at any given time will remain roughly the same as with current production. There are currently 14 employees on the bottling line working for a period of 8 months

per year with one to two shifts per day depending on demand. The increased production will result in the bottling line being operated by 14 employees with two support employees for a total of 16 per shift. The line will operate for at least 10 months per year and the number of days with two shifts will increase.

Another traffic issue is the number of truck trips to deliver wine. As concluded by the traffic study submitted with the application, the number of estimated daily truck deliveries (2 per day) is insignificant because the trucks would be spaced out throughout the year rather than being concentrated during the 4-6 week crush period. In addition, because the trucks will be hauling processed juice and case goods, there is not as much urgency as with hauling fresh fruit and the winery is better able to schedule deliveries to avoid peak hour traffic periods.

NAPA COUNTY LAND USE PLAN 1998 - 2000



LEGEND

TRANSPORTATION

- LIMITED ACCESS HIGHWAY
- MAJOR ROAD
- SECONDARY ROAD
- RAILROAD
- AIRPORT
- LANDFILL SITE

OPEN SPACE

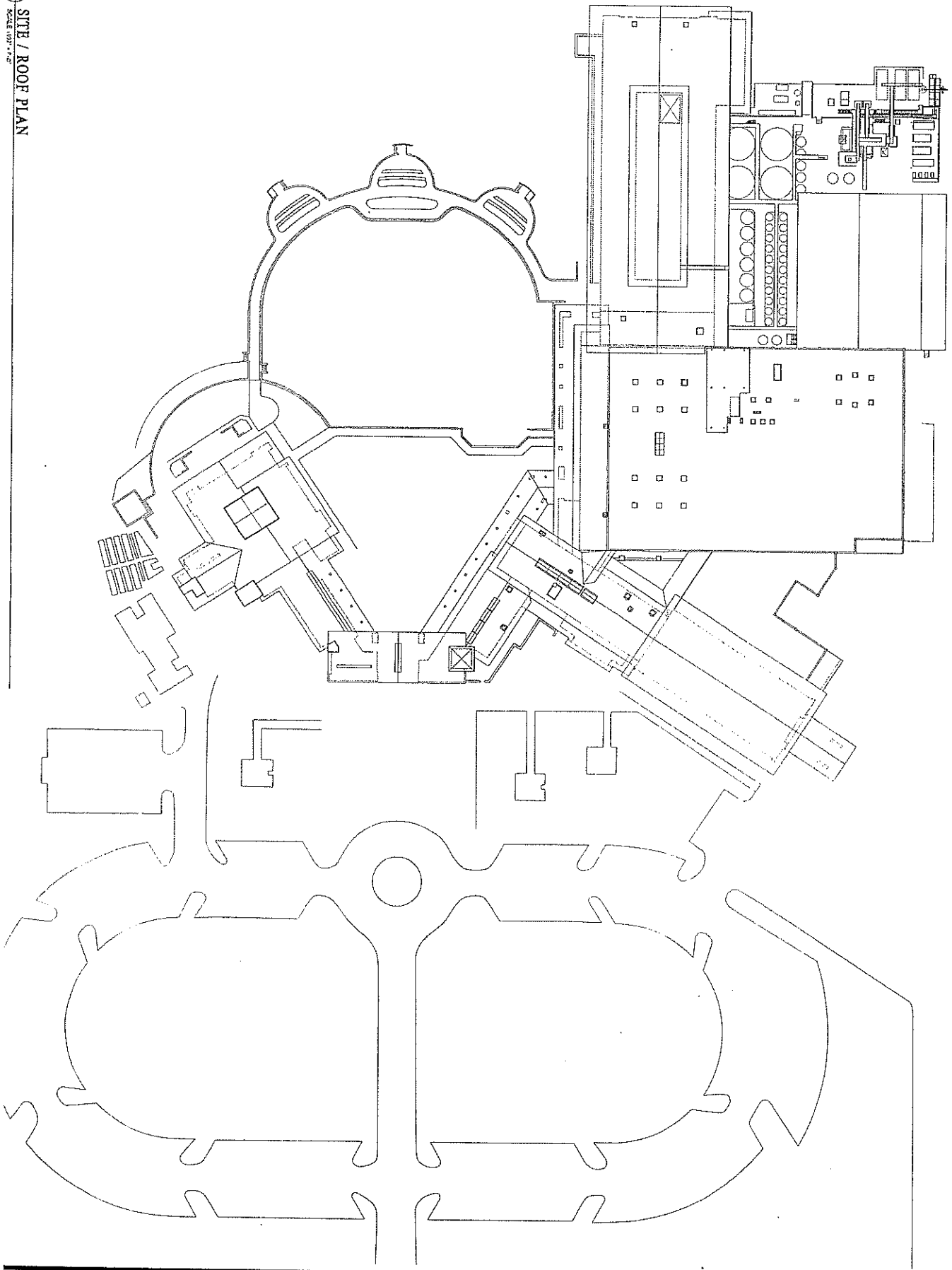
- AGRICULTURE, WATERSHED & OPEN SPACE
- AGRICULTURAL RESOURCE

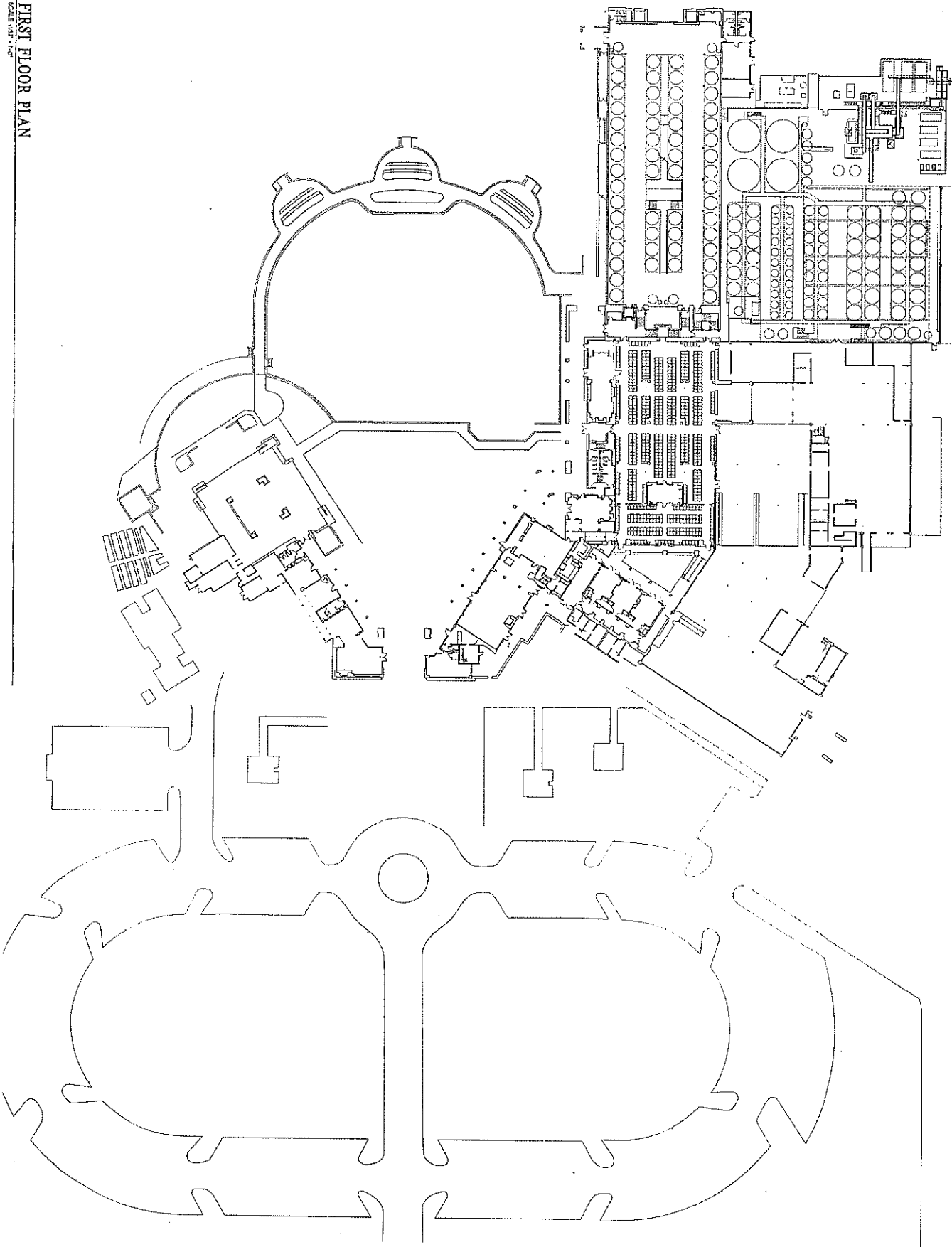
URBAN

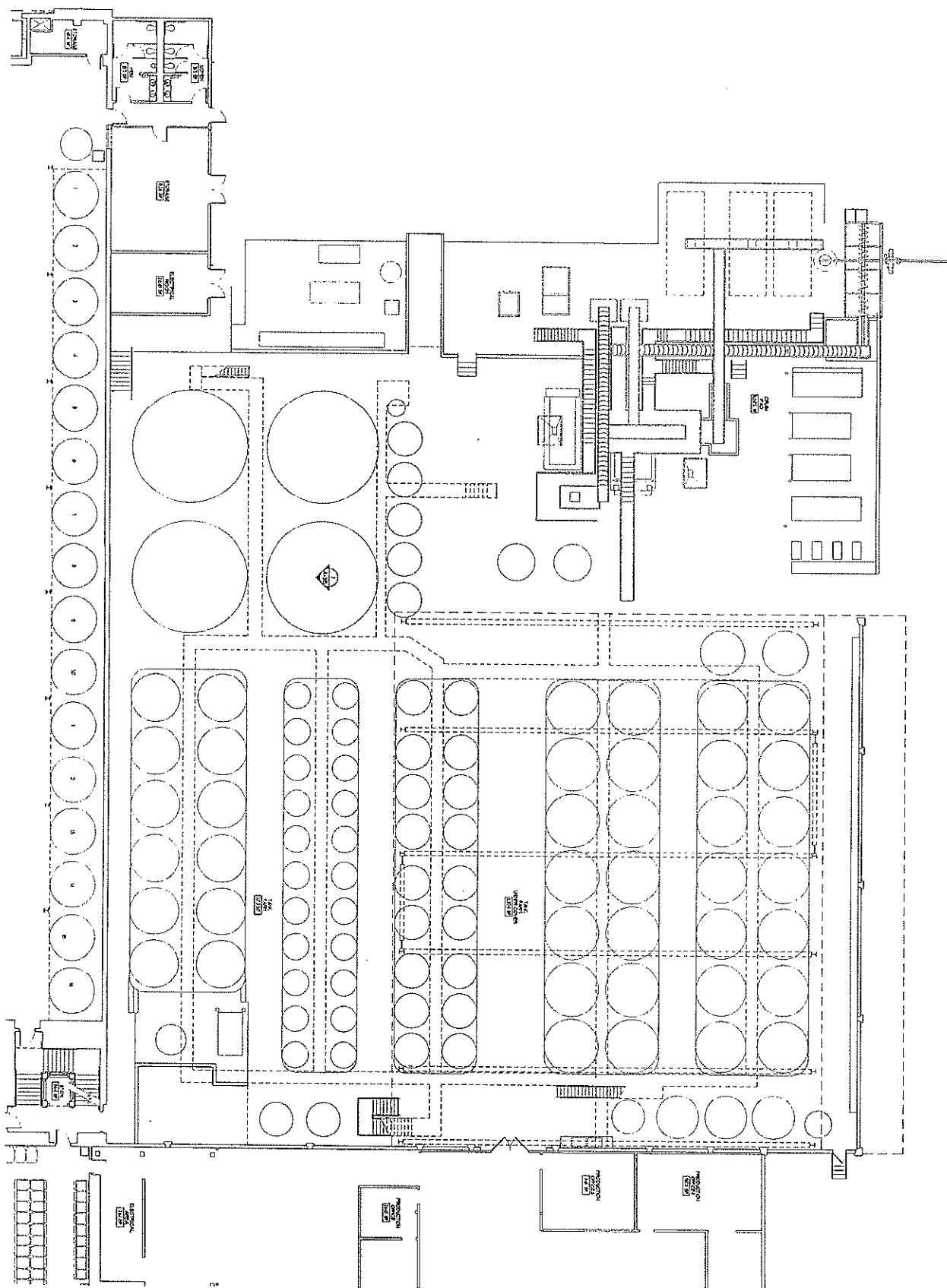
- CITIES
- URBAN RESIDENTIAL
- RURAL RESIDENTIAL
- COMMERCIAL
- INDUSTRIAL
- PUBLIC - INSTITUTIONAL

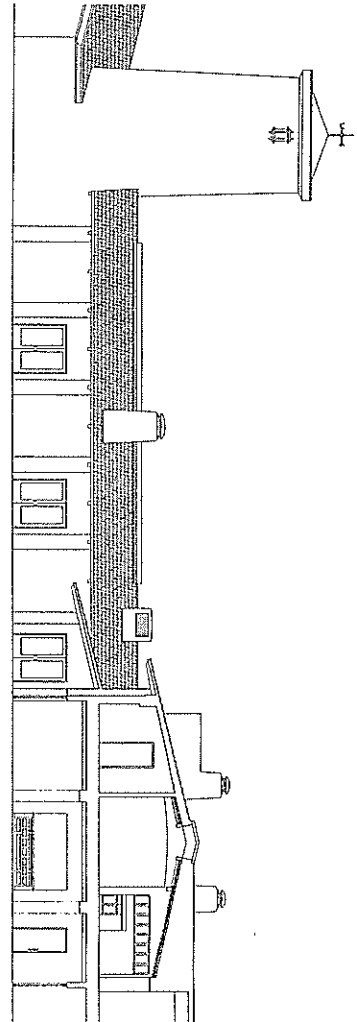
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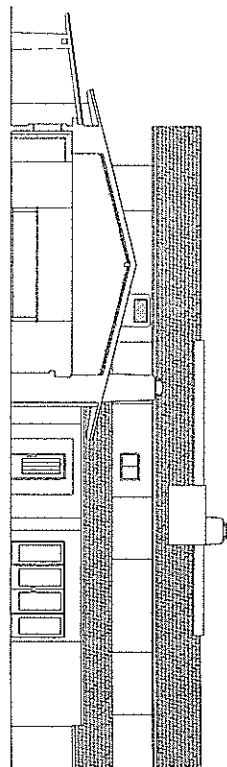




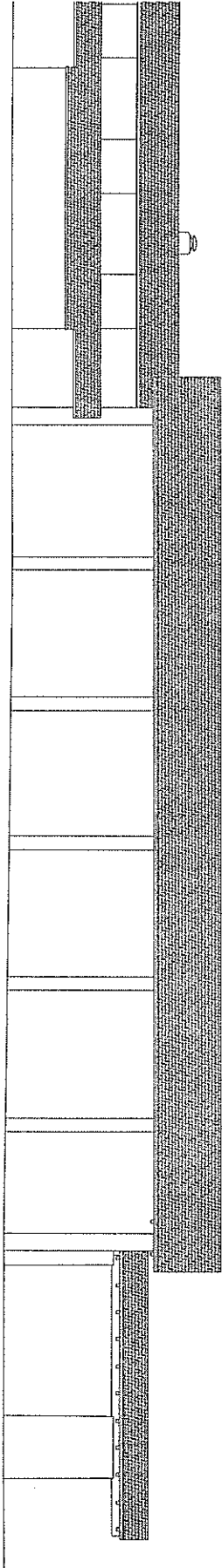




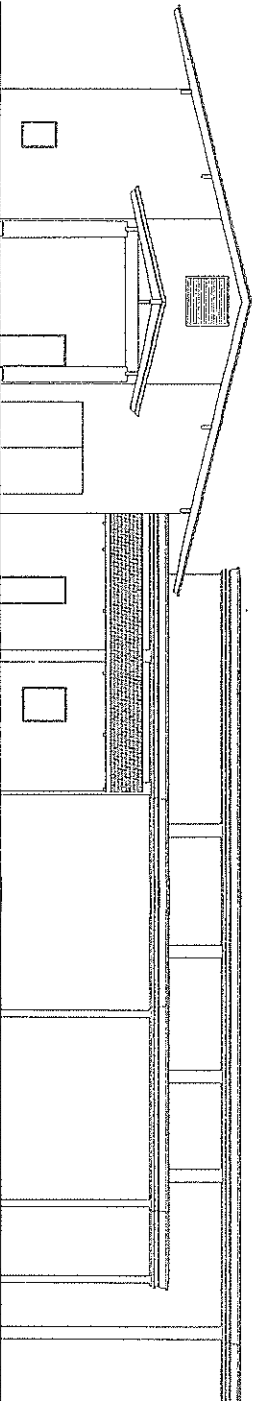
3 NORTH ELEVATION / SECTION - TOWER / RETAIL / TASTING HALL, KITCHEN / ADMIN. ABOVE
 A-30 SCALE 1/8" = 1'-0"



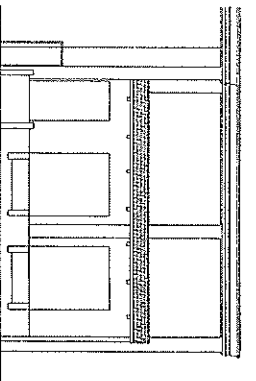
4 EAST ELEVATION - RETAIL / ADMIN. LOBBY / TASTING HALL ENTRY / ADMIN. & STORAGE ABOVE
 A-30 SCALE 1/8" = 1'-0"



5 EAST ELEVATION - RESTROOMS / DRY GOODS STORAGE / LOADING CANOPY
 A-30 SCALE 1/8" = 1'-0"

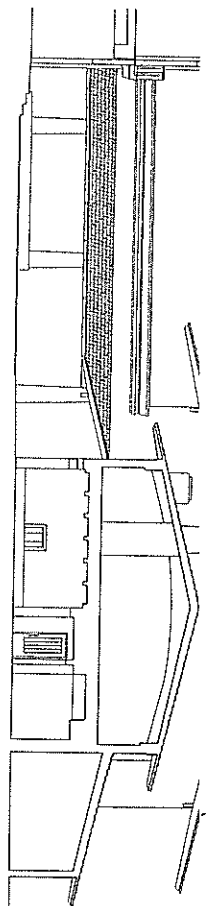


6 NORTH ELEVATION - DRY GOODS CANOPY / SHIPPING & RECEIVING / SERVICE YARD

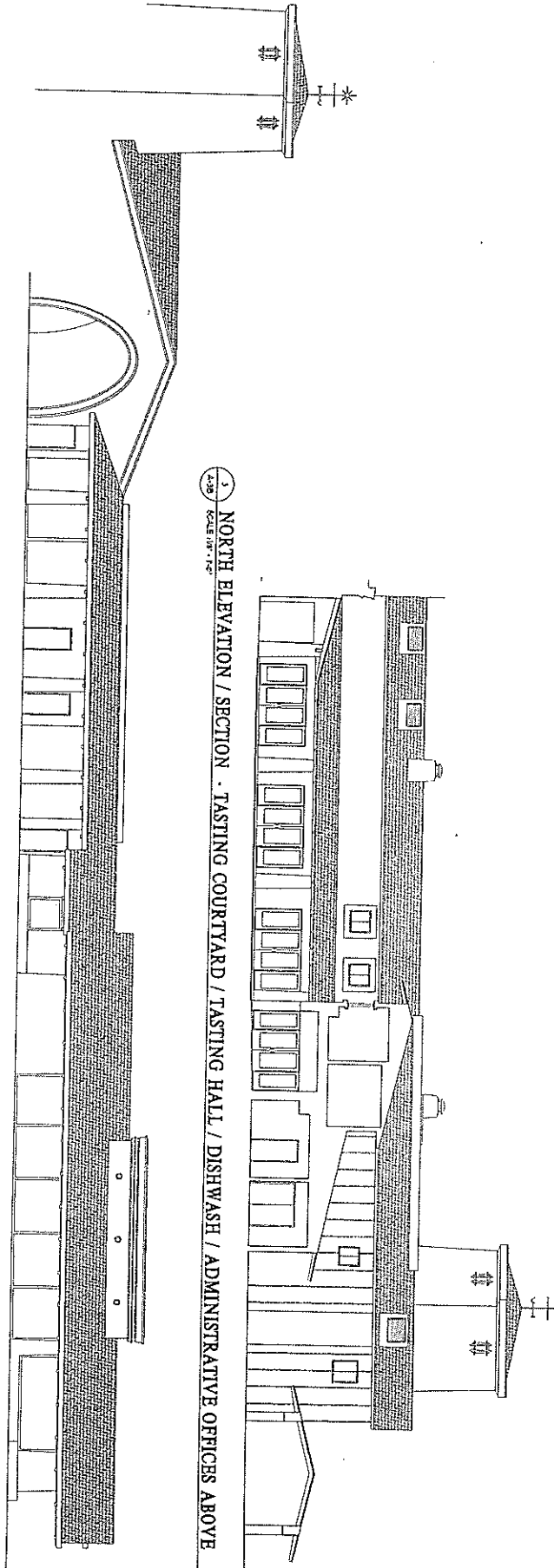


7 LOADING DOCK

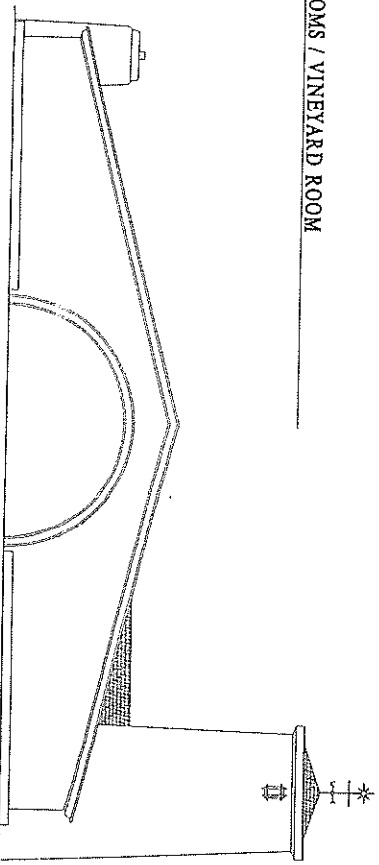
3 SOUTH ELEVATION - TASTING COURTYARD / SECTION • TASTING ROOM / DRY GOODS STORAGE BEYOND
A-3B SCALE 1/8" = 1'-0"



3 NORTH ELEVATION / SECTION - TASTING COURTYARD / TASTING HALL / DISHWASH / ADMINISTRATIVE OFFICES ABOVE
A-3B SCALE 1/8" = 1'-0"



3 NORTH ELEVATION - TOWER / ENTRY ARCH / VISITOR RECEPTION / RESTROOMS / VINEYARD ROOM
A-3B SCALE 1/8" = 1'-0"



3 EAST ELEVATION - ENTRY ARCH / TOWER