

FILE # P07-00431UP



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FORM

FOR OFFICE USE ONLY

ZONING DISTRICT: AW Date Submitted: 6.12.07
 TYPE OF APPLICATION: NEW WINERY USE PERMIT Date Published: _____
 REQUEST: 6,000 # WINERY FACILITY (no caves) WITH Date Complete: 3.13.08
16,000 G.P.Y. PRODUCTION, 4 PERMANENT EMPLOYEES, 15 DAILY BY-APPOINTMENT
TOURS & TASTINGS VISITORS, & A MARKETING PLAN.

TO BE COMPLETED BY APPLICANT

Applicant's Name: Budge Brown Family Winery
 Telephone #: (760) 325-4448 Fax #: (760) 325-4337 E-Mail: N/A
 Mailing Address: 4900 Bartlett Springs Road Nice, CA 95464
No. Street City State Zip
 Status of Applicant's Interest in Property: Tenant
 Property Owner's Name: Silicatec
 Telephone #: (775) 783-1968 Fax #: (775) 265-7220 E-Mail: N/A
 Mailing Address: 1701 County Road, Suite E3 Minden, NV 89423
No. Street City State Zip
 Site Address/Location: 6307 Pope Valley Road Napa, CA 94567
No. Street City State Zip
 Assessor's Parcel #: 018 090 082 000 Existing Parcel Size: 54.11 acres

I certify that all the information contained in this application, 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 my knowledge. I 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.

Robert H. Brown 4/10/07 Robert H. Brown 4/10/07
Signature of Applicant Date Signature of Property Owner Date
Robert H. Brown Robert H. Brown
Print Name Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$5,875.04 Receipt No. 63588 Received by: TA Date: 6/12/07
 *Total Fees will be based on actual time and materials

MARK S. POLLOCK
C. EVANGELINE JAMES
E-MAIL: mpollock@napanet.net
E-MAIL: ejames@napanet.net

POLLOCK & JAMES
ATTORNEYS AT LAW
ENVIRONMENTAL LAW

952 JEFFERSON STREET
NAPA, CA 94559
TEL: (707) 257-3089
FAX: (707) 257-3096

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NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

September 13, 2007

VIA HAND DELIVERY

Chris Cahill
Planner III
Napa County Conservation
1195 Third Street, Suite 210
Napa CA 94559

Re: Budge Brown Family Winery
6307 Pope Valley Road, Napa

Dear Mr. Cahill:

This letter is in response to your letter of July 17, 2007.

- Revised scaled site plans are enclosed. There will be no water tanks, as the pond will provide emergency water.
- A section running between the top of bank for Burton Creek and the edge of the winery development is enclosed as a separate figure.
- The revised site plans include the entry drive and proposed entry structure.
- The revised winery site plan includes the handicap access details and the information regarding the trees.
- A building section has been enclosed; however, more specific information regarding the location of footings will be provided to the Building Department when the engineered drawings for the building are submitted for their review. It should be noted that the existing concrete slab from the former turkey barn will be remaining on site and the winery will be constructed above said slab.
- The attic space has been deleted.
- The uses proposed in the dry storage room include barrel storage, case goods storage, equipment and equipment storage.

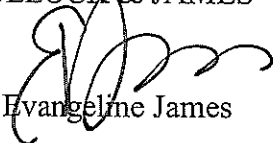
Chris Cahill
September 13, 2007
Page 2

- The crush pad and covered crush pad are the same.
- There is an office in the main house which will be used for office work related to the winery. There is a barn which may be used for storage of supplies for the winery (ie empty glass, empty barrels, boxes, extra unused racks, and equipment storage). Floor plans for those two buildings are enclosed.
- The outdoor barbeque will be a portable barbeque which if used, will be transported from the house, to an area for cooking. It will be for the personal use of Mr. Brown and his family, and will not be used for winery functions. The food service will be completely catered and would only be for events at the winery.
- Traffic information sheet had a typo, it is for 16,000 gallons. The corrected page is attached.
- There is no work proposed on or adjacent to the existing dam.
- Proposed improvements on the plans are so indicated.
- Electronic copies of figures will be provided to Jeff Tangen.
- Archaeological Evaluation - We would prefer to proceed forward with the Use Permit application and have it issued with a condition for the archaeological evaluation. We already have a scope of work from an archaeologist which we plan on performing prior to construction of the project. The proposal also explains other phases of the evaluation, should significant resources be discovered during the evaluation.

If you have any questions or require any additional information, please contact me.

Sincerely Yours,

POLLOCK & JAMES



C. Evangeline James

enclosures

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): WINERY FACILITY
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: 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
OTHER THAN ROUTINE MAINTENANCE ON EXISTING STRUCTURES
- F. Additional Licenses/Approval Required:
District: CENTRAL VALLEY RWQCB Regional: WASTE WATER
State: _____ Federal: _____

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

- A. Floor Area/Impervious area of Project (in square ft): 7870 sq ft
Proposed total floor area on site: 5,270
Total development area (building, impervious, leach field, driveway, etc.): 33,540
New construction: 5,270
existing structures or portions thereof to be utilized: N/A
existing structures or portions thereof to be moved: N/A
- B. Floor Area devoted to each separate use (in square ft):
living: N/A storage/warehouse: 4,200 offices: 144
sales: 400 caves: N/A other: 526
septic/leach field: 7,432 roads/driveways: 15,600 (52 ft)
- C. Maximum Building Height: existing structures: N/A new construction: 32'
- D. Type of New Construction (e.g., wood-frame): STEEL FRAME WOOD EXTERIOR
- E. Height of Crane necessary for construction of new buildings (airport environs): N/A
- F. Type of Exterior Night Lighting Proposed: MERCURY VAPOR LIGHTS
- 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):
☐ 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>N/A</u>	<u>20</u>
B. Customer Parking Spaces:	<u>N/A</u>	<u>16</u>
C. Employee Parking Spaces:	<u>N/A</u>	<u>4</u>
D. Loading Areas:	<u>N/A</u>	<u>2</u>

IV. TYPICAL OPERATION

	<u>Existing</u>		<u>Proposed</u>
A. Days of Operation:	_____	N/A	<u>7 DAYS</u>
B. Expected Hours of Operation:	_____		<u>6 a.m.-6 p.m.</u>
C. Anticipated Number of Shifts:	_____		<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	_____		<u>Winery - 2</u>
			<u>VINEYARD - 2</u>
E. Expected Number of Part-Time Employees/Shift:	_____		<u>WINERY - 2</u>
F. Anticipated Number of Visitors			
• busiest day:	_____		<u>15</u>
• average/week:	_____		<u>75</u>
G. Anticipated Number of Deliveries/Pickups			
• busiest day:	_____		<u>5</u>
• average/week:	_____		<u>10</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities
Food Serving Facilities

• restaurant/deli seating capacity:	<u>N</u>
• bar seating capacity:	<u>N</u>
• public meeting room seating capacity:	<u>N</u>
• assembly capacity:	<u>N</u>

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

	<u>Existing</u>	N/A	<u>Proposed</u>
• type of care:	_____		_____
• total number of guests/children:	_____		_____
• total number of bedrooms:	_____		_____
• distance to nearest existing/approved facility/center:	_____		_____

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>EXISTING WELL</u>	<u>STORAGE TANK</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes___ No___	<u> </u> Yes___ No___
C. Current Water Use (in gallons/day): Current water source:	<u>PEAK 500</u> <u>WELL</u>	<u>0</u> <u>WELL</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>PEAK</u> <u>2,053</u>	<u>AS REQUIRED BY</u> <u>CDF</u>
E. Water Availability (in gallons/minute):	<u>110</u>	<u>110</u>
F. Capacity of Water Storage System (gallons):	<u>10,000</u>	<u>10,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>TANK</u>	<u>TANK &</u> <u>RESERVOIR</u>
F. Completed Phase I Analysis Sheet (Attached):		
 II. LIQUID WASTE		
	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>ON-SITE</u> <u>SEPTIC</u>	<u>PROCESS WINERY</u> <u>WASTE ON-SITE</u> <u>AERATION POND &</u> <u>IRRIGATION SYSTEM</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes___ No___	<u> </u> Yes___ No___
C. Current Waste Flows (peak flow in gallons/day):	<u>450</u>	<u>0</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>750</u>	<u>533</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>750 gpd</u>	<u>800 gpd</u>
 III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Garbage, Trash</u> <u>to Landfill</u>	<u>Pumice to</u> <u>Field</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>N/A</u>	<u>N/A</u>
 IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>N/A</u>	<u>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>N/A</u>	<u>N/A</u>



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

Business Name: BUDGE BROWN FAMILY WINERY

Business Address: 4900 BARTLETT SPRINGS ROAD, NICE, CA 95464

Contact: BUDGE BROWN

Phone #: (760) 325-4448

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: Ammonia - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

☐ YES ☒ NO



NAPA COUNTY

DEPARTMENT OF PUBLIC WORKS

1195 THIRD STREET • ROOM 201 • NAPA, CALIFORNIA 94559-3092
PHONE 707-253-4351 • FAX 707-253-4627
www.co.napa.ca.us/PublicWorks/Default.htm

ROBERT J. PETERSON
Director of Public Works
County Surveyor-County Engineer
Road Commissioner

WATER AVAILABILITY ANALYSIS

PHASE 1 STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessors parcel numbers for these parcels. Identify all existing or proposed wells.

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

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)
018-090-082	54.11	1.0		54.11 af/yr

by
← CMC -

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 1.38 af/yr
Farm Labor Dwelling _____ af/yr
Winery _____ af/yr
Commercial _____ af/yr
Vineyard* 6.36 af/yr *
Other Agriculture _____ af/yr
Landscaping 0.2 af/yr
Other Usage (List Separately):
_____ af/yr
_____ af/yr
_____ af/yr

PROPOSED USE:

Residential 1.38 af/yr
Farm Labor Dwelling _____ af/yr
Winery 1.11 af/yr
Commercial _____ af/yr
Vineyard* 6.36 af/yr *
Other Agriculture _____ af/yr
Landscaping .75 af/yr
Other Usage (List Separately):
_____ af/yr
_____ af/yr
_____ af/yr

* From Lake
Pursuant to
A 14392 -
Not From
Groundwater

TOTAL: 7.94 af/yr
TOTAL: 2,587,250 gallons**

TOTAL: 9.60 af/yr
TOTAL: 3,128,160 gallons**

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

**To determine your existing and proposed total water use in gallons, multiply the totals (in acre- feet) by 325,821 gal/AF.

Is the proposed use less than the existing usage () Yes () 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.

See Attached Documents

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: X Robert H. Brown Date: 04/10/07 Phone: (775) 26507200

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

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NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

TRAFFIC INFORMATION

WINERY AND VINEYARD
(PROPOSED OPERATIONS)

Project Trip Generation							
Personnel / Visitors				Vehicle Trips			
	Operations Daily M-F	Marketing Events Minimum Weekends	Maximum Weekends		Operations Daily M-F	Marketing Events Minimum Weekends	Maximum Weekends
Operating Hours	6-6	10-5	10-8		6-6	10-5	10-8
Employees Daily				Employee Trips			
Full-Time	4	2	4	Full-Time	8	4	8
Seasonal Peak	15+2	2	2	Seasonal Peak	30+4	4	4
Peak Hours	4+2	2	2	Peak Hours	6	2	4
Total Employees	4	2	4	Total Employee Trips	8	4	8
Total Week	20+s	4+s	8+s	Emp/week	40+s	8+s	16+s
Event Support Staff				Event Support Staff			
Full-Time				Full-Time			
Seasonal Peak	15	0	15	Seasonal Peak	30	0	30
Total Support Staff	0	0	0	Total Support Staff Trips	0	0	0
Visitors Daily	15	15	100	Visitor Trips	6	6	36
Peak Hours	8.55	8.55	57	Peak Hours	3.42	3.42	20.52
Total Visitors	15	15	100	Total Visitor Trips	6	6	36
Week Total	75	30	100	Weekly	30	12	36
				Total Trucks - Deliveries, Shipping, etc. Trips	1.2/ week*	0	2
Grand Total Daily	19	17	108	Daily	15.2	10	46
Weekly	95+s	34+s	108+s	Weekly	71.2+s	20+s	54+s
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed							
operations, include a trip generation grand total.							

Number of People Onsite					
	Full-Time	Seasonal Peak	2/year Marketing Events	6/year Marketing Events	1/year Marketing Events
No. Employees	4	17+4	4	4	4
Support Staff, caterers, clean-up, etc. Daily			3	8	15
Visitors	15	15	15	50	100
Residents	2	2	2	2	2
Grand Total	21	38	24	64	117

APPS-Traffic Information

Note: Seasonal is noted "s"

* 1.2 trips per week calculated based upon 16,000 gallon winery for
grapes, materials/supplies and case goods

TRAFFIC INFORMATION

VINEYARD ONLY

(EXISTING OPERATIONS)

Project Trip Generation							
Personnel / Visitors				Vehicle Trips			
	Operations Daily M-F	Marketing Events Minimum Weekends	N/A Maximum		Operations Daily M-F	Marketing Events Minimum Weekends	N/A Maximum
Operating Hours	6-6				6-6		
Employees Daily				Employee Trips			
Full-Time	2			Full-Time	4		
Seasonal Peak	15			Seasonal Peak	30		
Peak Hours	2			Peak Hours	2		
Total Employees	2			Total Employee Trips	4		
Emp/week	10+s			Emp/week	20+s		
Event Support Staff	N/A			Event Support Staff	N/A		
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
Total Support Staff				Total Support Staff Trips			
Visitors	N/A			Visitor Trips	N/A		
Peak Hours				Peak Hours			
Total Visitors				Total Visitor Trips			
				Total Trucks - Deliveries, Shipping, etc. Trips			
				Harvest (3 days)	18		
Grand Total Daily	2			Daily	4		
Weekly	10+s			Weekly	20+s		
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

Number of People Onsite					
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	2	2+15	N/A	N/A	N/A
Support Staff, caterers, clean-up, etc.					
Visitors					
Residents	2	2			
Grand Total	4	19			

APPS-Traffic Information

TRAFFIC INFORMATION FOR CALTRANS REVIEW

Application should include:

Project Location

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

Trip Generation Estimate

- Spreadsheet for winery applications
 - Provide separate spreadsheets for existing and proposed operations

Caltrans Information Sources

- Traffic Impact Study Guide
- 2001 Traffic Volumes on California State Highways
- Highway Design Manual
- Traffic manual

NAPA COUNTY WINERY TRAFFIC GENERATION CHARACTERISTICS

EMPLOYEES:

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time - 2 trips/day (1 during weekday PM peak)
Seasonal: 2 trips/day (0 during weekday PM peak)—crush
see full time above—bottling
Auto Occupancy: 1.05 employees/auto

VISITORS:

Auto occupancy: Weekday - 2.6 visitors/auto Weekend - 2.8 visitors/auto
Peaking Factors:
Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday
Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved
Average 5-Day Week (Monday-Friday) - 1.3 x average weekend
Average Weekday: 0.2 x average 5-day week
Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved
Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

SERVICE VEHICLES:

<u>Grapes</u> (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)	Annual = 24.32 trips
<u>Materials/Supplies</u> (250 days/yr): 1.47 trips/1000 gals/yr	Annual = 23.52 trips
<u>Case Goods</u> (250 days/yr): 0.8 trips/1000 gal/yr	Annual = 12.8 trips

APPS-Traffic info/char

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>X</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> </u> case goods storage | k. <u>N</u> daycare |
| f. <u>N</u> caves: | l. <u>P</u> tours/tastings: |
| use: | <u> </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 |
| accessibility to public: | <u> </u> public drop-in |
| <u> </u> none – no visitors/tours/events | <u>P</u> public by appointment |
| <u> </u> guided tours only | n. <u>P</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> </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 if necessary): WINE CLUB, TASTING ROOM SALES,

SPECIAL EVENTS – 6 PER YEAR (50 people)

WINE TRADE – 2 PER YEAR (15 people)

NAPA VALLEY WINE AUCTION – 1 PER YEAR (100 people)

3. **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): CATERING OR OUTDOOR BARBECUE *deleted per 9.13.07 letter from E. JAMES*

4. **Production Capacity.**

- a. existing capacity: 0 date authorized: _____
- b. current maximum actual production (year): 0 (_____) _____
- c. proposed capacity: 16,000 gallons

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
7. **Total Winery Coverage.** (see **b** below – maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: .72 acres
b. percent of total parcel: 1.3%
8. **Production Facility.** (see **c** below – include the square footage of all floors for each structure)
a. square feet: 6,020 sq ft
9. **Accessory Use.** (see **d** below – maximum permitted 40% of the production facility)
a. square feet: 686
b. percent of production facility: 11.4%

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	5,270
Outside work areas	1,600
Tank areas	N/A
Storage areas (excluding caves)	N/A
All paved areas:	
Parking areas	N/A
Loading areas	N/A
Walkways	400
Access driveways to the public or private rd	7,870
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDSD	7,432
Spray disposal field	2,500
Parcel size: 54.11 acres	Percent of winery coverage of parcel size:
Total winery coverage: 24* acres	.4* %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	1168
Fermenting	240 OUTSIDE/3000 INSIDE
Bottling	OFF SITE OR PORTABLE EQUIP.
Bulk & bottle storage	1200
Shipping	INCLUDED IN STORAGE
Receiving	"
Laboratory	192
Equipment storage & maintenance facilities (excludes fire protection facilities)	320
Employee-designated restrooms	N/A
Total square footage of production facility: 6,120	

3. ACCESSORY USE

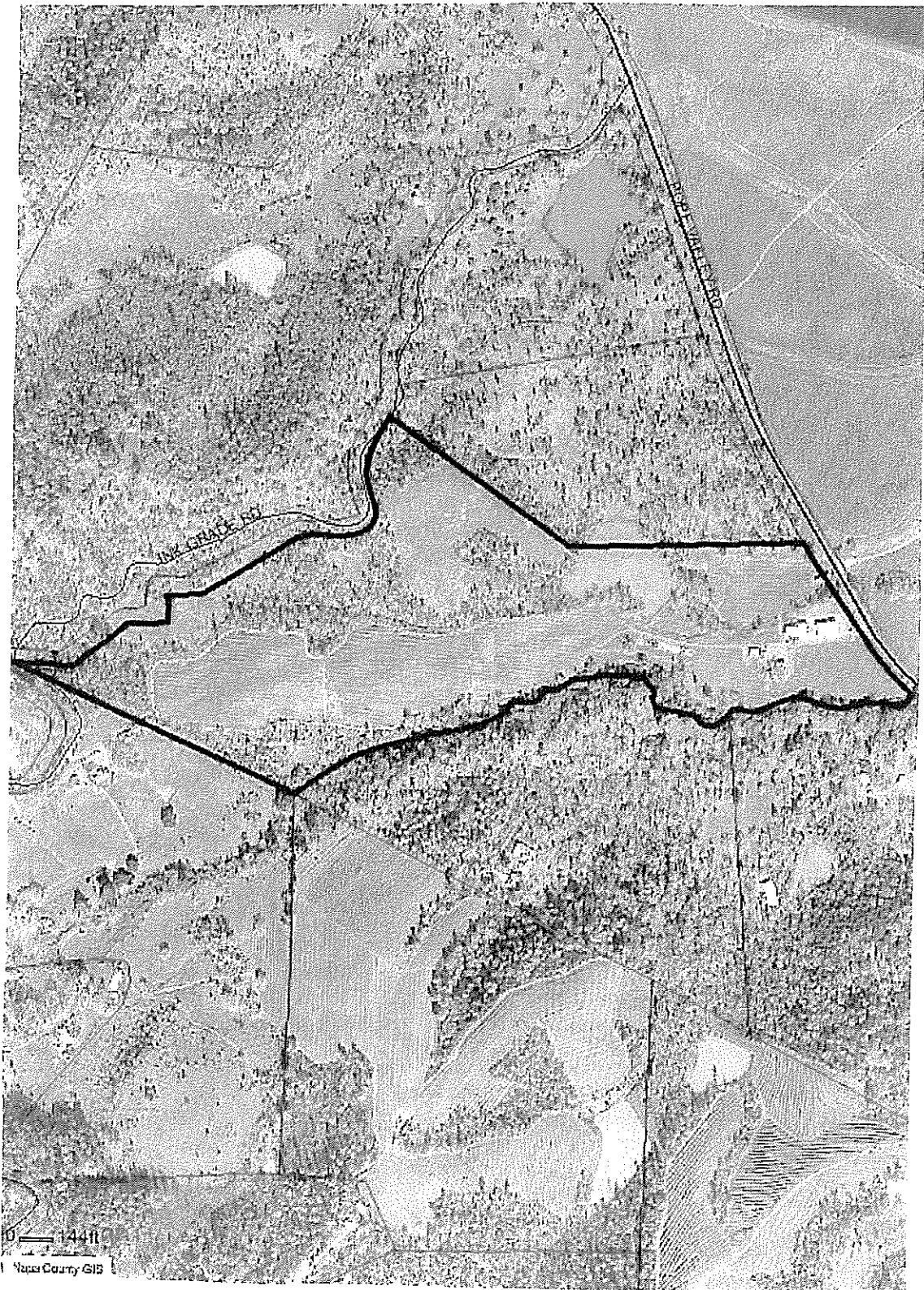
Total square footage within structures and caves utilized for the following:	
Office space	144
Lobbies/waiting rooms	N/A
Conference/meeting rooms	N/A
Non-production access hallways	78
Kitchens	N/A
Tasting rooms (private & public areas)	IN RETAIL
Retail space areas	400
Libraries	N/A
Visitor restrooms	64
Art display areas	IN RETAIL
Any other areas within the winery structure not directly related to production	N/A
Total square footage of accessory use space: 686	
Percent of accessory use to production use: 12 %	

NAPA, CALIFORNIA



FIG 1.

PROJECT : BUDGE BROWN FAMILY WINERY
6307 POPE VALLEY ROAD
NAPA, CALIFORNIA
APN : 015 090 082

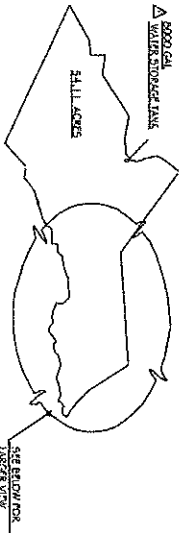


AERIAL PHOTOGRAPH

FIG 2.

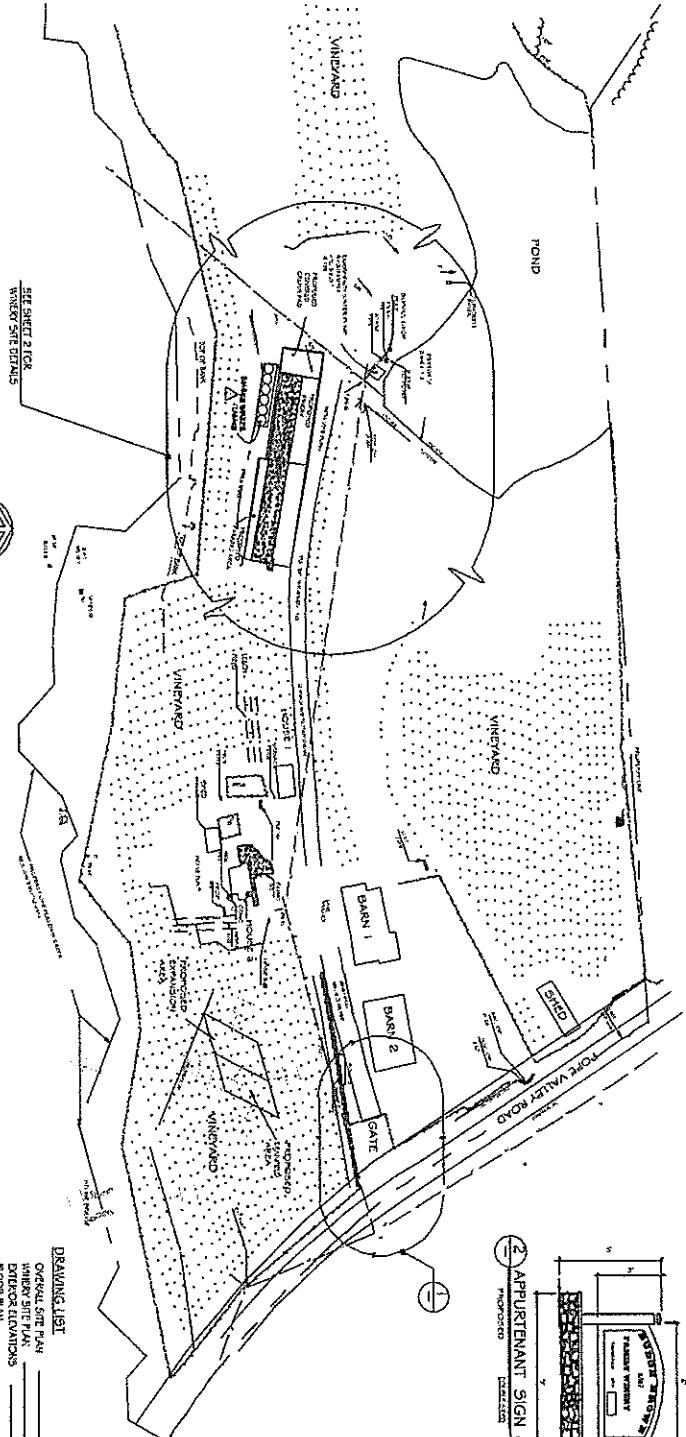
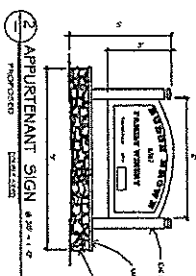
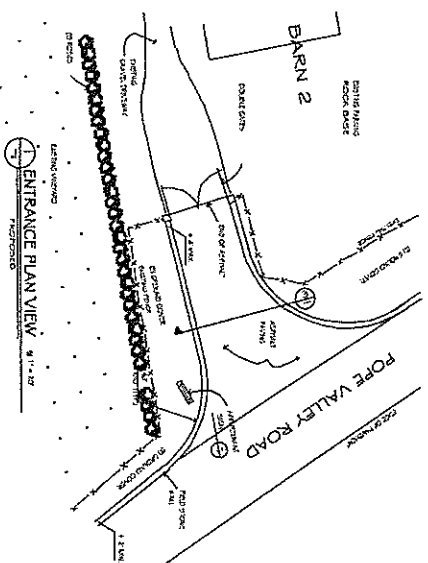
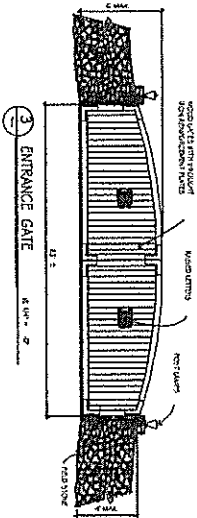
50000 GAL.
WATER STORAGE TANKS

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.



PARCEL MAP HTS

ASN: 13-090.032



SEE SHEET 2 FOR
WALKER SITE DETAILS



PORTION OF PARCEL 1"=60'

DRAWING LIST

OVERALL SITE PLAN _____ SHEET
 WAREHOUSE SITE PLAN _____
 EXTERIOR ELEVATIONS _____
 FLOOR PLAN _____
 SECTIONS & DETAILS _____

7-10534

FC ALBANY
SEA
000707
AS 000000
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1

PROJECT: WATER AND SEWER MAINS
LOCATION: UNDER GROUND SERVICE
RE: OVERALL SITE PLAN

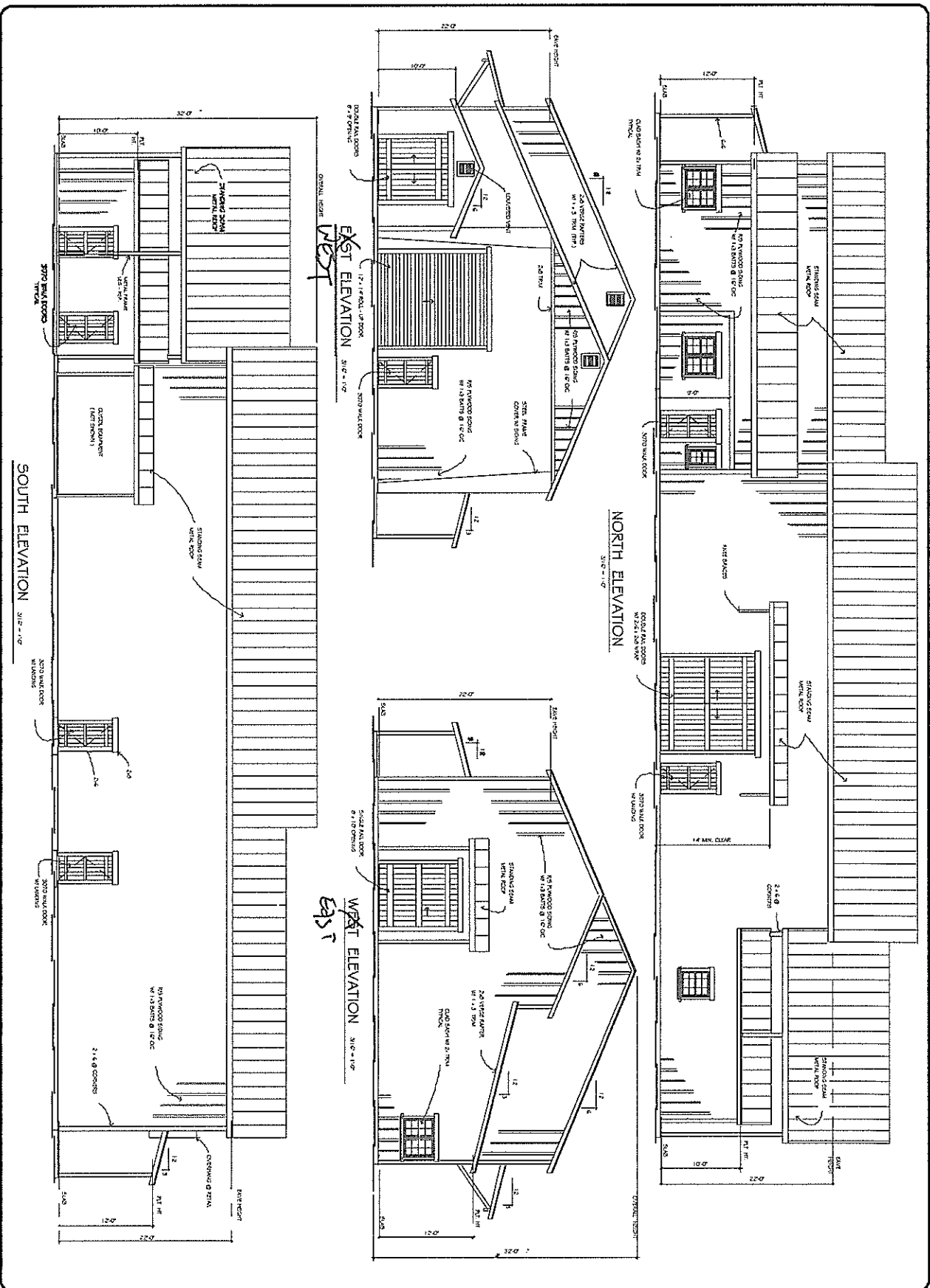
DESIGN DRAFTING SERVICE
RESIDENTIAL COMMERCIAL INDUSTRIAL
4191 NED AVE. LAKEVIEW, CA 95645-6445
PHONE / FAX (916) 282-3114

Thomas C. Jellison

"Enter by Design"

[illegible]

[illegible]

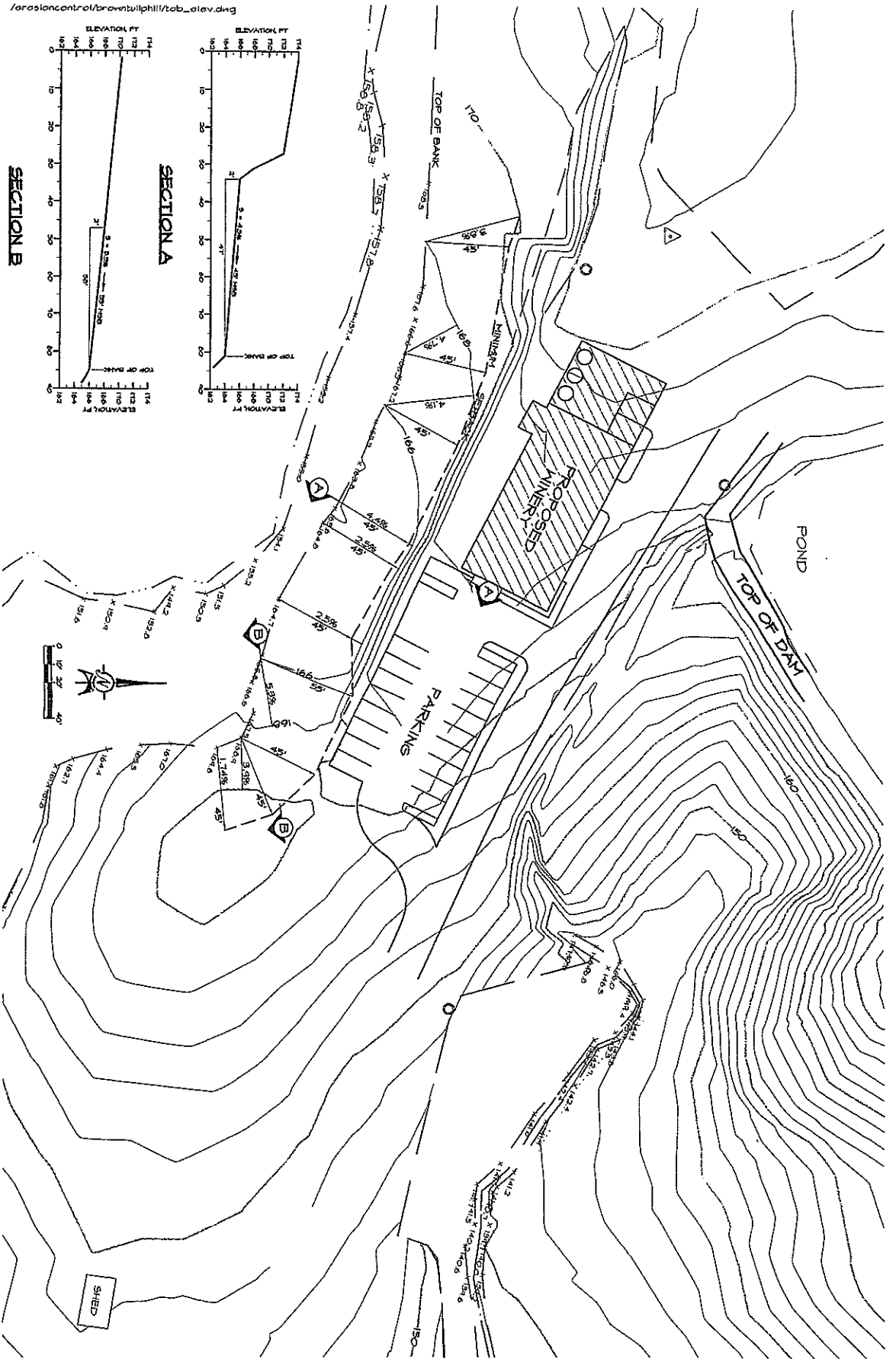


DATE	7/22/20
BY	TC
CHECKED	TC
APPROVED	TC
SCALE	1/8" = 1'-0"

PROJECT: BUDGE BROWN FAMILY WINERY
 LOCATION: 6307 POPE VALLEY RD. NAPA, CA.
 TITLE: EXTERIOR ELEVATIONS

DESIGN DRAFTING SERVICE
 RESIDENTIAL COMMERCIAL INDUSTRIAL
 4319 13RD AVE. LAKELAND, CA 95405-6440
 PHONE / FAX (707) 343-1314
 "Enter by Design"

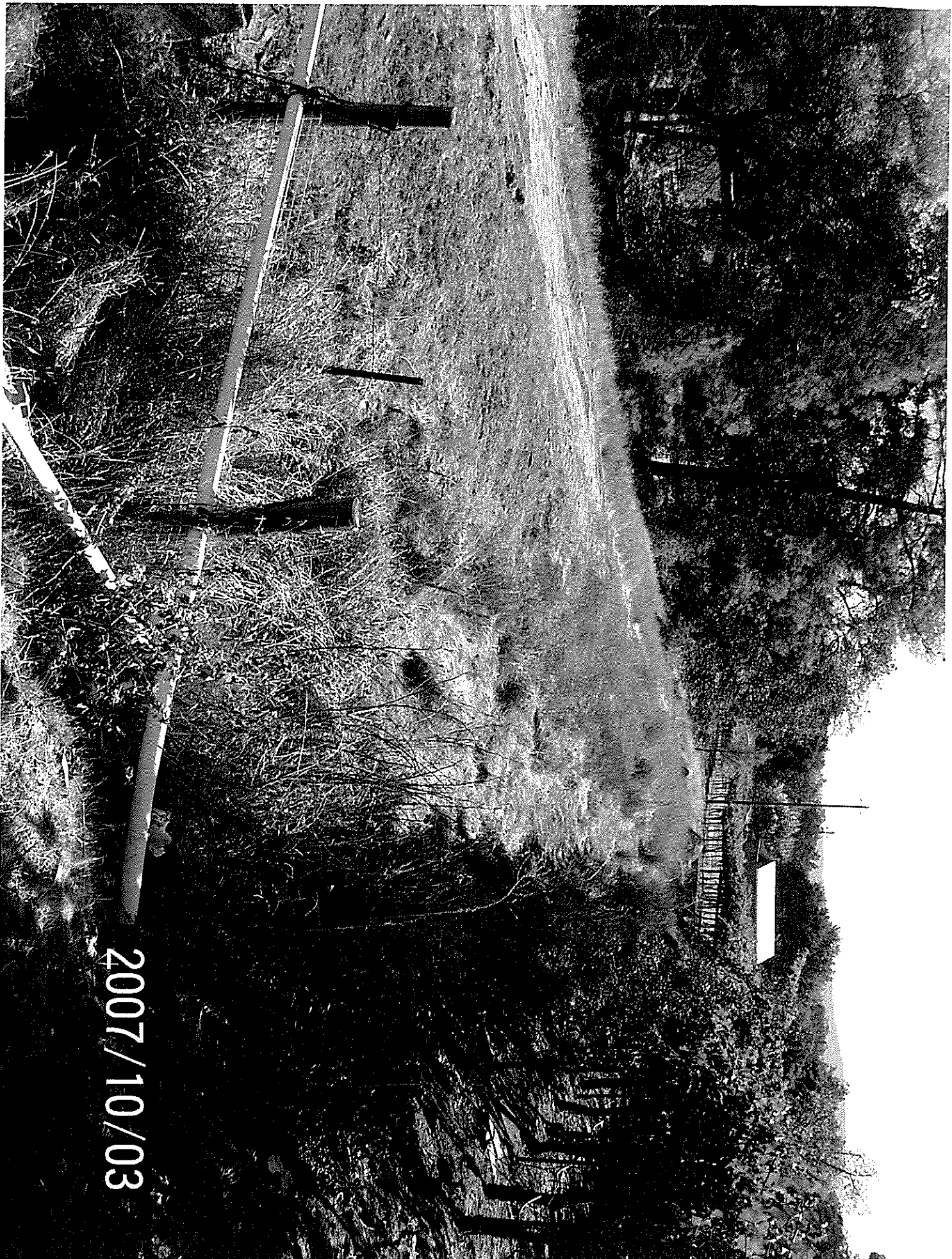
DATE	7/22/20
BY	TC
CHECKED	TC
APPROVED	TC
SCALE	1/8" = 1'-0"



RECEIVED
92707
(see stamp)

2007/10/03

BUDGE BROWN "SPILLWAY"



Chris Cahill
September 13, 2007
Page 2

- The crush pad and covered crush pad are the same.
- There is an office in the main house which will be used for office work related to the winery. There is a barn which may be used for storage of supplies for the winery (ie empty glass, empty barrels, boxes, extra unused racks, and equipment storage). Floor plans for those two buildings are enclosed.
- The outdoor barbeque will be a portable barbeque which if used, will be transported from the house, to an area for cooking. It will be for the personal use of Mr. Brown and his family, and will not be used for winery functions. The food service will be completely catered and would only be for events at the winery.
- Traffic information sheet had a typo, it is for 16,000 gallons. The corrected page is attached.
- There is no work proposed on or adjacent to the existing dam.
- Proposed improvements on the plans are so indicated.
- Electronic copies of figures will be provided to Jeff Tangen.
- Archaeological Evaluation - We would prefer to proceed forward with the Use Permit application and have it issued with a condition for the archaeological evaluation. We already have a scope of work from an archaeologist which we plan on performing prior to construction of the project. The proposal also explains other phases of the evaluation, should significant resources be discovered during the evaluation.

PER 2
2-4-08
EMAIL
FROM
E. JAMES,
TH IS IS BUDG
BROWN'S
PERSONAL
OFFICE.

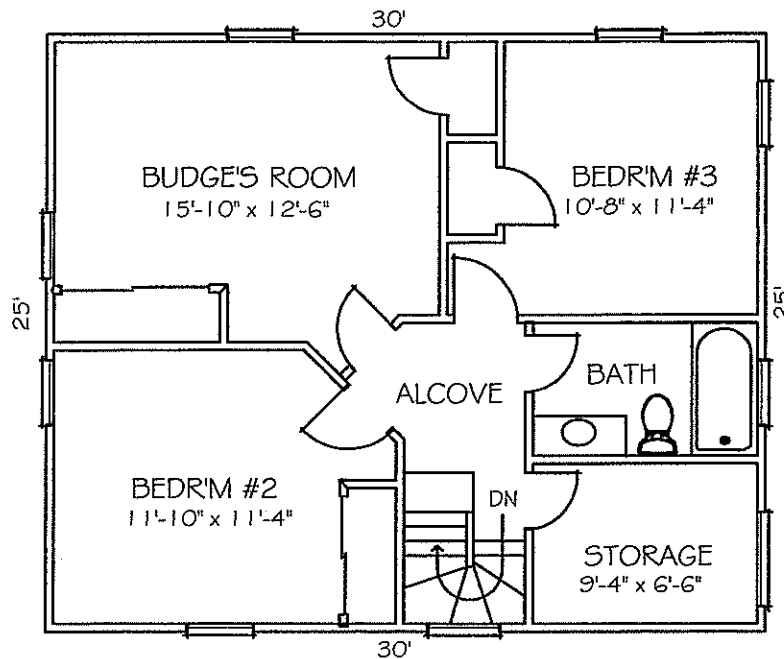
If you have any questions or require any additional information, please contact me.

Sincerely Yours,

POLLOCK & JAMES


C. Evangeline James

enclosures



RECEIVED

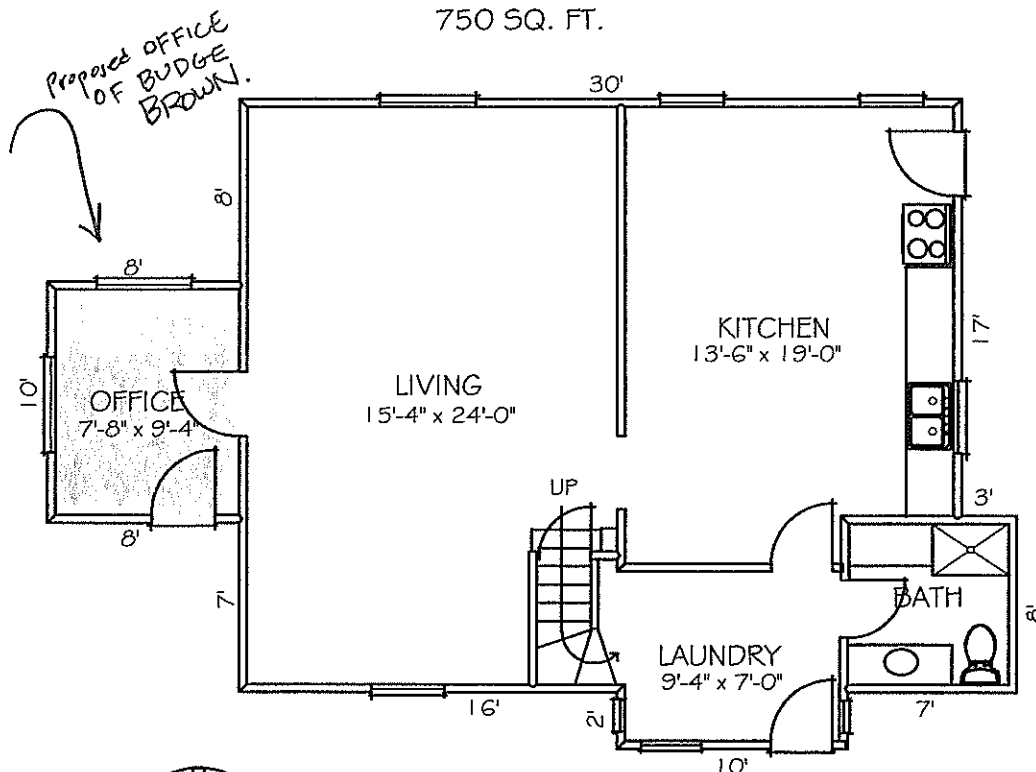
SEP 14 2007

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

plans for existing
structures proposed
for winery use.

UPPER FLOOR @ 1/8" = 1'-0"

750 SQ. FT.



GROUND FLOOR @ 1/8" = 1'-0"

874 SQ. FT.

FLOOR AREA BOTH LEVELS = 1,644 SQ. FT.

APN : 015-090-082

Design Drafting Service

Residential Commercial Industrial

4239 3rd Avenue Phone / Fax (707) 262-1314
Lakeport, Ca. 95453

PROJECT : BUDGE BROWN FAMILY WINERY

6307 POPE VALLEY ROAD NAPA, CA.

DRWG TITLE : FARM HOUSE # 2 - FLOOR PLAN

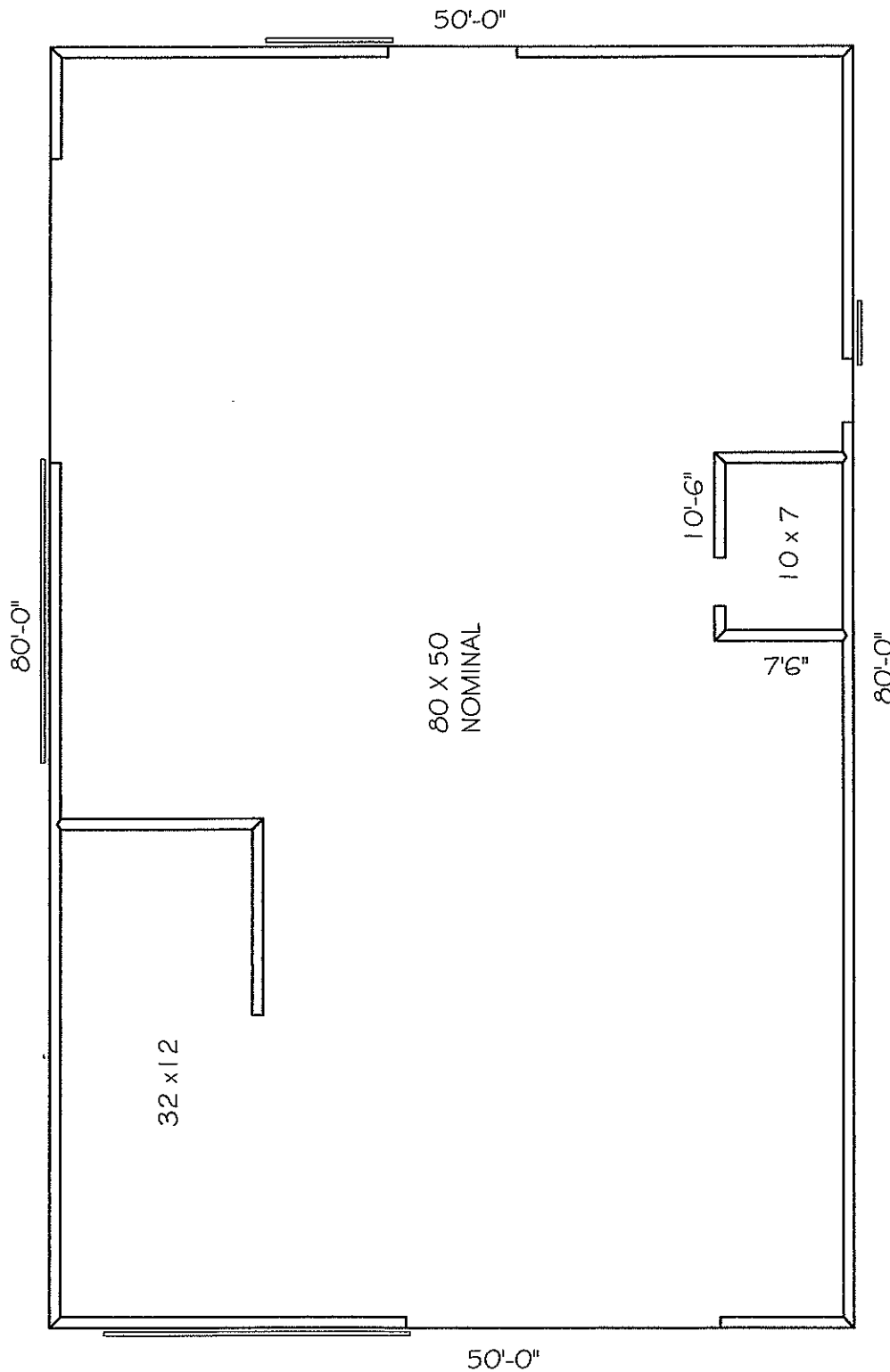
DRWN : T C ANTONI

DATE : 08/13/07

DRWG No :

SK-2186-2

← POPE VALLEY ROAD (REF.) →



FLOOR PLAN - BARN # 2 @ 3/32" = 1'-0"

4,000 SQ. FT.



APN : 015-090-082

Design Drafting Service

Residential Commercial Industrial

4239 3rd Avenue Phone / Fax (707) 262-1314
Lakeport, Ca. 95453

PROJECT : BUDGE BROWN FAMILY WINERY

6307 POPE VALLEY ROAD NAPA, CA.

DRWG TITLE : BARN # 2 - FLOOR PLAN

DRWN : T C ANTONI

DATE : 08/13/07

DRWG No :

SK-2186-1