

A Tradition of Stewardship A Commitment to Service Agenda Date: 1/15/2014 Agenda Placement: 9A

# Napa County Planning Commission **Board Agenda Letter**

TO: Napa County Planning Commission

FROM: Charlene Gallina for Parkinson, Pete - Interim Director

Planning, Building and Environmental Services

REPORT BY: Linda St. Claire, PLANNER III - 707.299.1348

SUBJECT: Martini Winery Use Permit Modification

## RECOMMENDATION

#### G3 ENTERPRISES / MARTINI WINERY / VARIANCE P13-00422 & USE PERMIT MODIFICATION P12-00202

**CEQA Status:** Consideration and possible adoption of a revised Mitigated Negative Declaration. According to the revised Mitigated Negative Declaration, if mitigation measures are not included, the project would have a potentially significant environmental impact on traffic. This project site is not on any of the lists of hazardous waste sites enumerated under Government Code Section 65962.5.

Request: Approval of a Modification to Use Permit U-298283 et. al., to: 1) construct a 28,600 square foot addition (Building D) to the existing cooperage; 2) construct an 8,385 square foot tank pad/production area on the east side of the cooperage addition and an approximately 20,000 square foot tank pad/production area on the east side of Building B; 3) construct a 8,116 square foot canopy over an existing crushpad; 4) demolish the existing 10,000 square foot office/laboratory/tasting room addition to the historic winery building (Building A) and relocate these uses; 5) demolish the 5,000 square foot metal building south of the Monte Rosso Building; 6) demolish the 800 square foot shed east of Building B; 7) remove the existing temporary employee bathroom/locker room trailers and relocate the uses temporarily to Building E until completion of Building C; 8) installation of a left turn lane (Caltrans installation of the TWLTL on SR-29 in 2014/2015 will satisfy this condition); 9) relocate the existing northern access road 180 feet to the south, to serve as the main entrance; 10) relocate the existing monument sign as part of the road realignment; 11) realign the existing southern access road for winery truck & employee traffic; 12) relocate visitor and employee parking; 13) reduce public tours and tastings from 1500 per week to a maximum of 1400 visitors per week; 14) add tours and tastings by appointment only for a maximum of 294 visitors per week, Monday through Saturday; 15) establish the marketing plan to include one (1) event per year with a maximum of 75 guests, one (1) event per year with a maximum of 200 guests, one (1) event per year with a maximum of 225 guests, and one (1) harvest event per year with a maximum of 500 guests; 16) allow a 990 square foot commercial kitchen; 17) increase employees from 32 full-time and 10 part-time to 69 employees; 18) increase parking from 104 to 109 spaces with five ADA spaces; 19) change the hours of operation from 7:30am-5:00pm to 7:00am-6:30pm; 20) upgrade the landscaping; 21) replace and relocate the septic system; 22) allow on-premise wine consumption, adjacent to the existing winery structures [Evans Bill (AB2004)]; 23) reinstate the historic winery wall sign on the

west face of the original winery structure, and; 24) approve a variance to allow construction of the winery accessory buildings 280 feet within the 300 foot winery setback from Chaix Lane. The 27.83 acre project site is located at the southeastern corner of State Highway 29 and Chaix Lane, bordering the City of St. Helena limits within the Agricultural Preserve (AP) Zoning District at 254 St. Helena Hwy, St. Helena, CA. (APNs: 030-020-032 & 030-240-033).

**Staff Recommendation:** Adopt the revised mitigated negative declaration, and approve the requested variance and use permit as conditioned.

Staff Contact: Linda St. Claire, Planner <a href="mailto:linda.stclaire@countyofnapa.org">linda.stclaire@countyofnapa.org</a> (707) 299-1348

Applicant Contact: Chuck Conner (707) 431-5536

THIS ITEM WAS CONTINUED FROM NOVEMBER 20, 2013.

## **EXECUTIVE SUMMARY**

## **Proposed Actions:**

That the Planning Commission:

- 1. Adopt the revised Mitigated Negative Declaration based on Findings 1-6 of Exhibit A;
- 2. Approve Variance (P13-00422) based on Findings 7-11 of Exhibit A; and
- 3. Approve Use Permit Modification (P13-00202) based on Findings 12-16 of Exhibit A, subject to the recommended Conditions of Approval (Exhibit B).

#### Discussion:

The Martini Winery was established after the repeal of the 18th Amendment (Prohibition). The first use permit was approved in 1975 with the installation of wine storage tanks. Use Permit U-298283, approved in 1984, modified the use permit and recognized the production levels. This modification was submitted in 2012 and a new water agreement with the City of St. Helena was required to move forward. The applicants submitted the Water Service Agreement to the County in May 2013. An onsite well will supply water for irrigation.

In 2008 the applicant requested an administrative permit to confirm the existing entitlements and to modify some of the older conditions. The winery's 1984 approval includes construction of an additional 51,050 square foot winery building. This proposal decreases that number of square feet to 31,722 and also proposes a variety of upgrades to the site and the access driveways to the site. The proposal includes construction of new winery buildings and changes to the visitation program. No increase to the approved 2,000,000 gallons per year wine production is proposed.

A variance has been requested to construct winery accessory buildings (outdoor kitchen and cabanas) 280 feet within the 300 foot winery setback from a private road (Chaix Lane).

A left turn lane from State Route 29 will be a requirement of this modification and the applicant has included this in their proposal. Caltrans has indicated a two-way left-turn lane (TWLTL) is planned for construction at this location in 2015. If Caltrans completes the TWLTL, the left turn lane condition will be satisfied. If Caltrans does not install the TWLTL, the applicant will still be responsible for installing a left turn lane into the site.

Staff finds the project consistent with the Napa County Zoning Ordinance, and General Plan, subject to standard conditions.

## **FISCAL IMPACT**

Is there a Fiscal Impact? No

#### **ENVIRONMENTAL IMPACT**

Consideration and possible adoption of a revised Mitigated Negative Declaration. According to the proposed revised mitigated negative declaration, if mitigation measures are not included, the proposed project would have potentially significant environmental impacts in the following area: Traffic. The project site in not on any of the lists of hazardous waste sites enumerated under Government Code Section 65962.5.

#### **BACKGROUND AND DISCUSSION**

Owner: G3 Enterprises. 502 Whitmore Avenue, Modesto, CA., 95354

**Representative:** Chuck Conner (707) 431-5536 office, (707) 695-4984 cell

**Zoning District:** AP (Agricultural Preserve)

**General Plan Designation:** AR (Agricultural Resource)

Original Application Filed: July 6, 2012

Application Deemed Complete: October 11, 2013

Parcel Size: 27.65 acres

Winery Size (Approved): 173,090 square feet Winery Size (Existing): 122,040 square feet Winery Size (Proposed): 153,762 square feet

Production Capacity (Approved): 2,000,000 gallons per year Production Capacity (Existing): 714,560 gallons per year Production Capacity (Proposed): no proposed increase

Accessory to Production Ratio (Approved & Existing): 3.9%

Accessory to Production Ratio(Proposed): 19%

Winery Coverage (Approved): 45.5% Winery Coverage (Existing): 27% Winery Coverage (Proposed): 44.8% Number of Employees (Approved & Existing): 32 Full-time & 10 Part-time

Number of Employees (Proposed): 69 employees

Hours of Visitation (Approved & Existing): 10:00am to 6:30pm, daily

Hours of Visitation (Proposed): no change proposed

Hours of Operation (Approved & Existing): 7:30am - 5:00pm daily

Hours of Operation (Proposed): 7:00 am - 6:30pm, daily

Tours & Tastings (Approved & Existing): 250 per day 1500 average per week (Public)

**Tours & Tastings (Proposed):** 200 maximum per day and 1400 maximum per week (Public - Monday through Sunday), 49 maximum per day and 294 maximum per week (By appointment only - Monday through Saturday).

**Marketing (Existing):** Twelve events per week with a total of 294 persons Monday through Saturday occurring between the hours of 10:00am and 10:00pm.

**Marketing (Proposed):** One event per year with a maximum of 75 persons per event, one event per year with a maximum of 200 persons per event, one event per year with a maximum of 225 persons per event, and one harvest event per year with a maximum of 500 persons.

Parking Size (Approved): 94 Parking Size (Existing): 106

Parking Size (Proposed): 109 (with five ADA spaces)

## Adjacent General Plan Designation/Zoning District/Land Use:

Northerly - City of St. Helena - A 49.74 acre parcel - Sutter Home Winery.

<u>Southerly</u> - Agricultural Preserve (AP) and General Plan designation of Agricultural Resource (AR) - An 8.32 acre parcel (Heitz Cellars).

<u>Easterly</u> - Agricultural Preserve (AP) within the General Plan designation of Agricultural Resource (AR). A 37.69 acre parcel developed with a residence and vineyard (Chaix).

<u>Westerly</u> - Three parcels, approximately 0.5-1.2 acres in size, zoned City of St. Helena, Agricultural Preserve (AP) and Planned Development (PD). The county parcels are General Plan designated Agricultural Resource (AR). Two of the parcels are owned by Sutter Home and the remainder is the Hall Vineland parcel.

#### Nearby Wineries (within about two miles of the project site):

Sutter Home Winery - 100 St Helena Hwy - 3,247,000 gallons per year - Visitors - Open to the Public.

Sutter Home Winery - 277 St Helena Hwy - 200,000 gallons per year - Public (3500/wk).

Prager Winery - 1281 Lewelling Lane- 8,500 gallons per year - Public (42/wk).

Hall Winery - 401 St Helena Hwy - 1,260,000 gallons per year - Public (3,500/wk).

Heitz Cellars - 436 St Helena Hwy - No Production - Public tasting room and winery uses - CLN 1996.

Villa Helena - 1455 Inglewood Ave - 6,000 gallons per year - Tours and tastings by appointment only (20/wk).

Sattui Winery - 1111 White Lane - 96,000 gallons per year - Public (3,850/wk).

#### Parcel History and Evolution of this Application:

The Louis Martini Winery was established at its current site after Prohibition was appealed in 1933. The winery was developed prior to the County's adoption of Ordinance No. 458 in 1974 which brought wineries under use

permit requirement.

In 1975, the Planning Commission approved Use Permit #U-637475 to install two 50,000 gallon wine storage tanks. This was the first use permit issued to the existing winery. The approval and application documents did not indicate the production or visitation levels occurring at the winery at that time.

In 1978, Use Permit U-87879 was approved by the Commission to install nineteen 10,000 gallon wine storage tanks. The application for this use permit indicated the production at that time was 1,000,000 gallons per year.

Use Permit U-177980 was approved by the Commission in 1980 to allow the construction of a 17,300 square foot wine storage warehouse addition. This project indicated the number of employees at that time as twenty-five full-time and 10 part-time, hours of operation as 8:00am to 5:00pm five days per week, and visitation of 25-250 per day and an average of 1500 per week thus establishing a baseline for some of the crucial pieces of a use permit.

In 1984, the Commission approved Use Permit U-298283 to expand the existing winery facility with the construction of a 2,500 square foot addition to the office/laboratory and a 69,984 square foot bottling room/case good storage warehouse. The use permit included the removal of a 5,000 square foot case good aging structure, relocation of a 5,000 square foot maintenance structure, and the construction of the oxidation ponds. The 69,984 square foot structure was not constructed but the permit was used and the entitlement continued.

Correspondence from the Director of Planning dated March 1, 1989, permitted an administrative revision of the new construction approved under U-298283 to allow a decrease in the size of the bottling room/case goods storage warehouse from 69,984 square feet to 51,050 square feet and to increase the size of the office/laboratory structure from 2,500 square feet to 10,000 square feet; the two together would not exceed 61,000 square feet. The 10,000 square foot office/laboratory was constructed (and now proposed for demolition) and the 51,050 square foot structure was not built.

In 2002, the Gallo family purchased the winery and vineyard. In 2004, an administrative permit was approved to allow installation of a temporary employee bathroom/locker room trailer. An extension was issued (P11-00117) to allow for the continued use of the trailers (two were installed). Upon completion of this current modification the applicant plans to temporarily move these uses to Building E and later next year, upon completion of improvements, the uses will be permanently located in Building C. At that point, the trailers will be removed.

Later in 2004, the applicant requested approval for a heliport at the winery. Upon further review by staff and a letter to the applicant detailing the steps for approving a heliport, the applicant withdrew their request.

Use Permit P07-00401 was approved administratively in 2007 to: complete seismic retrofitting to the original winery building, change Condition of Approval #8 of #U-298283 (requiring merger of the two parcels) to allow a lot line adjustment in order to consolidate all winery uses on one parcel, and to confirm existing coverage and development entitlements. The lot line adjustment was allowed as long as the winery, in aggregate, continues to span both parcels. The modification confirmed that the 1984 coverage entitlements, including unbuilt approved structures shown in the drawings included with Use Permit U-298283, are 548,500 square feet or 45%, and in conformance with Use Permit U-298283. Prior to the Winery Definition Ordinance, the 25% winery coverage regulation did not exist. The development area was confirmed at 555,250 square feet and the accessory to production ratio was recognized as 3.91%. This proposal does not request any increase in the coverage or development area and in fact, the proposed changes are less than what was approved in the 1984 use permit. The 1984 use permit currently allows construction of a 50,000 square foot structure but the applicant has chosen to propose construction of a 28,600 square foot structure in its place.

A historic analysis (Historic Resources Report, Julianna Inman, May 19, 2010) was included to analyze and ensure that the demolition of the 1970s addition to the original winery structure will be conducted in accordance with the

Secretary of Interior's Standards for historic structures. The Report also covered seismic retrofit work on the inside of Building A, Building B and the Monte Rosso building, all of which will be modified in conformance with the Secretary of Interior's Standards. The applicant has included a proposal to reinstall a historic wall sign on the original winery building (see Attachment M - Graphics). Ms. Inman has analyzed this proposal and determined it meets the Secretary of Interior's Standards for historic preservation.

A sign permit was issued in November of 2011 (P11-00428) to replace the two existing winery signs, replacing them with signs of the approximate identical size and placement as described in the submitted plans. This proposed modification includes a request to relocate the current signs due to the driveway realignments.

### **Code Compliance History:**

The Code Enforcement Division did not identify any enforcement issues.

#### **Discussion Points:**

<u>Wineries with Similar Traits</u> - Below is a table of wineries with similar traits as Martini. There is only one other winery, Charles Krug, with similar production of two million gallons. Domain Chandon and Beaulieu Vineyards are close with approximately 1.9 and 1.8 million gallons per year. Five of the wineries listed are also pre-WDO wineries with public visitation and marketing programs, all of them have much higher visitation numbers than the existing and proposed visitation for Martini. Martini also proposes to add tours and tastings by appointment to their visitation program, reducing their public visitors from 1,500 per week to a maximum of 1,400 per week and visitors by appointment only, Monday through Saturday, for a maximum of 294 per week, and no "by appointment" visitation scheduled for Sundays.

Winery	Address	Building Square Feet	Approved Production	Tours & Tastings by Appt Max/Wk	Marketing Plan
Charles Krug					
Winery	800 Main St	City of St Helena	2,728,000	Public 575	Public
Domaine Chandon	One California	258,551	1,980,000	Pub/2,900	Public
Beaulieu	1960 St Helena				
Vineyards	Hwy	274,840	1,800,000	Pub/3,150	Public
Sterling Vineyards	1111 Dunaweal	160,252	1,500,000	Pub/3,850	Public
Cardinale	7600 St Helena Hwy	173,500	1,280,000	Appt/500	Yes
Hall Winery	401 St Helena Hwy	176,360	1,260,000	Pub/3,500	Public
Martini	254 St Helena Hwy	153,762	2,000,000	Pub/1400 (Appt/294 Monday thru Sat only.)	Yes

Note: Total Visitation Ave/Wk number, are approximate.

<u>Visitation</u>- Martini Winery is a Pre-WDO winery and with that afforded visitation entitlements to include public visitation of an average of 250 per day/1,500 persons per week. The proposal includes reducing the number of public visitors from 250 per day to a maximum of 200 per day. Upon completion of the modification, the total visitation numbers will have decreased.

A marketing plan had never been established as a part of the original use permit or modifications that followed. As a pre-WDO winery, a marketing plan (twelve events per week) has occurred over the years and will convert to "by

appointment only" visitation of a maximum of 49 visitors per day, Monday through Saturday.

The proposed marketing plan includes one event per year with a maximum of 75 persons per event, one event per year with a maximum of 200 persons per event, one event per year with a maximum of 225 persons per event, and one event per year with a maximum of 500 persons.

Tours and tastings occurred in the original winery building and were later moved to the 1970s addition. According to previous use permit and building permit graphics, the public tasting room was approved at 2,241 square feet. The proposed changes to the original winery building include returning the 2,241 square foot public tasting room to the original winery and separating it from the "by appointment" tasting space and retail sales spaces that will also be located in the original winery building.

The proposal includes use of the outdoor area north of the original winery (Martini Park) for on-premise consumption of wine purchased at Martini, per the Planning Director's AB2004 memo dated July 17, 2008 (Evans Bill AB2004), and use of an outdoor kitchen for smaller events. Larger events will be catered. Marketing events may occur in Martini Park, weather permitting.

Greenhouse Gas Reduction Strategies - The Bay Area Air Quality Management District (BAAQMD) released California Environmental Quality Act (CEQA) Project Screening Criteria and Thresholds of Significance related to greenhouse gas emissions (GHG) for new development, This criteria suggests that similar projects such as a quality restaurant and light industrial uses with less than 9,000 sq. ft. and 121,000 square feet of floor area, respectively, would not generate GHG in excess of the significance criterion (1,100 metric tons of carbon dioxide equivalents per year). By comparison a high quality restaurant is considered comparable to a winery tasting room for purposes of evaluating air pollutant emissions, but grossly overstates emissions associated with other portions of a winery, such as office, barrel storage and production, which generate fewer vehicle trips. Therefore, a general light industry comparison has also been used for other such uses. The applicant has proposed a number of measures to reduce greenhouse gasses including: LEED or Build It Green Standards, landscaping with native plants, using energy efficient appliances, high efficiency irrigation, recycling and composting waste, an employee incentive program for carpooling, bicycle parking/access and alternative work schedules, and will create a Travel Demand Management Program. The proposal does not generate greenhouse gas in excess of the above criterion.

Production Capacity - In 1989 there were additional questions regarding the annual production capacity at the winery. Correspondence between the Director of Planning and Louis Martini sought to clarify the approved annual production capacity. The use permit that was submitted in 1983 requested annual production capacity of 2,000,000 gallons per year. The public hearing notice, the negative declaration and the conditions of approval reference the 2,000,000 gallons annual production figure. However, the minutes of the meeting and the cover letter transmitting the Commissions' action reference a figure of 850,000 gallons. Therefore, the Planning Director relied upon the treatment capacity of the waste water oxidation ponds, approved on January 18, 1984, to establish the production capacity. Summit Engineering responded in a July 1990 letter with a review of the calculation for the process waste system from 1983 and 1984 which reflected that the system was designed for ultimate production of approximately 2,000,000 gallons per year. The Director of Planning indicated in a follow up letter to the applicant, that the annual production capacity would be 2,000,000 gallons per year. In 1994, the Planning Department responded to another request to clarify production, wherein again production was noted as two million gallons per year (see Attachment G). Staff was interested to learn that 2,000,000 gallons equals 850,000 cases of wine.

<u>Grape Sourcing</u> - The applicant has indicated that they will continue to utilize grapes from Napa, Sonoma and Lake counties. Martini, in total, sources close to 75% of the grapes from Gallo owned vineyards throughout Napa, Sonoma, and Lake counties with 50% of that amount coming from Napa vineyards. Martini winery is a pre-WDO winery, and therefore not subject to the 75% rule. They have a history of buying grapes from Napa County growers and own approximately 400 acres of Napa vineyards, which, according to Napa County Planning's calculation of

350 gallons per acre of vines, amounts to a potential 140,000 gallons of wine. They intend to continue to source local fruit and plan to shift towards even more Napa fruit in the years following the proposed changes. Their business model is shifting to more of a high end premium red wine, and therefore Napa fruit will be the predominant fruit used for production.

Traffic - A traffic study was requested and submitted for the proposal. The applicant provided a study, Updated Focused Traffic Analysis, by George Nickelson, P.E., dated May 16, 2013. The report (Attachment K) discusses circulation impacts for existing, proposed and cumulative traffic effects. According to the report, the project would result in no significant off-site circulation system operational impacts nor any sight line impacts at the proposed project driveway connection to State Route 29. The Napa County General Plan Environmental Impact Report concludes that cumulative traffic on State Highway 29 currently operates at a Level of Service (LOS) F and even with mitigation measures in place, will continue to operate at a Level of Service (LOS) F in the future, whether or not the General Plan policies for traffic mitigation are enacted. For example, further widening (which to some, may be a way to solve traffic problems) beyond the installation of the Two Way Left Hand Turn Lane (TWLTL) on Highway 29 would be inconsistent with the vision set forth in the General Plan Update which states: "This General Plan will preserve and improve the quality of life and the rural character of the County by proactively addressing land use, traffic, and safety concerns in addition to sustaining the agricultural industry."

Caltrans has completed the necessary undergrounding for a planned two-way-left-turn-lane (TWLTL) on State Highway 29 from Yountville to St. Helena. The Napa County Public Works Department has informed staff that Caltrans' timeline includes the installation of the TWLTL by the end of 2016. At that time, the requirement for the left turn lane will be met. If the two way left turn lane is not installed, and the project canceled, the applicant shall be required to complete installation of the previously required left turn lane no later than December 2018. Mitigations have been included in the project, such as additional traffic reduction strategies, a Travel Demand Management Program, installation of bicycle parking, hybrid, electric or non-gasoline vehicle parking and charging station(s), and relocation of access driveways to reduce current congestion problems.

<u>Landscaping</u> - The applicant has proposed extensive new landscaping and includes one area for outdoor wine consumption activities (in accordance with AB2004 limits and the PBES Director's July 17, 2008 memo on AB 2004 and the Sale of Wine for Consumption On-Premises). The outdoor area for accessory/hospitality use includes an outdoor kitchen/BBQ, bathrooms, three cabanas for covered outdoor seating and some additional tables and chairs. The adjacent outdoor area to the east is for employees and there are no proposed structures for this area other than some picnic tables. Landscaping improvements include removing approximately 30 trees (no Oaks), planting approximately 40 trees, adding screening, which will ensure the existing and additional tanks will not be visible from neighboring parcels or State Route 29. The applicant will also be required to follow the Water Efficient Landscape Ordinance (WELO) process when they submit for a building permit.

<u>Wine Train</u> - Martini Winery is located adjacent to the Napa Wine Train tracks. The applicant and the owners of the Napa Wine Train entered into a private agreement regarding the realignment of the northern driveway access to the winery and the road crossing. The applicant has agreed to repair and upgrade to current standards the existing crossing located directly west of the Martini Winery (see Attachment L).

<u>Water Use</u> - Since 1933 the City of St. Helena has supplied the Martini Winery with water for winery purposes. They formally entered into a water service agreement on September 7, 1982 to supply an unspecified number of gallons each year year. Upon submittal of a use permit modification in 2012, the applicant was informed that the City of St. Helena must update the will serve letter showing their willingness to continue to provide water. The City of St. Helena entered into a new water use agreement with Martini Winery on March 12, 2013 to provide twelve million (12,000,000) gallons per year for winery production and domestic uses only (see Attachment D). The existing well will provide the needed landscaping, vineyard irrigation, and supplemental production water if needed during water emergencies. The City of St. Helena requires the continued use of a monitor of City water use and the applicant will be required to install a meter upon the well in order to monitor the uses. The applicant will also install meters in

different areas of the production facility in an effort to set continuing targets for water conservation in the future. Water conservation practices at Martini Winery include a "state of the art" temperature and humidity controlled barrel cellar which allows for the storage of "dry" oak barrels, 100% reuse of water used for barrel washing, and 100% of the recycled process water will be used for irrigation.

The City of St. Helena's Water Agreement includes potential reductions in water service in case of water emergencies. There are three phases of emergencies and even if the worst case scenario were to occur (Phase 3), Martini would continue to receive enough water from the City (22 acre feet per year) in addition to the groundwater from the well (27.8 acre feet per year), to produce the maximum allowed gallons of wine. The applicant's engineer has also included a contingency plan for water emergencies (see Attachment D).

<u>Revised Mitigated Negative Declaration</u> - A revised Mitigated Negative Declaration was prepared in order to add mitigations for cumulative traffic effects based upon the traffic study and the Napa County General Plan.

#### **Consistency with Standards:**

Zoning - A winery (as defined in the Napa County Code Section 18.08.640) and uses in connection with a winery (refer to Napa County Code Section 18.16.030) are permitted in the AP (Agricultural Preserve) District with an approved use permit. Based upon discussion provided above, staff is recommending approval of the use permit request. The project as conditioned complies with applicable provisions of the Napa County Winery Definition Ordinance and all other requirements of the Zoning Code.

<u>Environmental Health Division</u> - Recommends approval with standard conditions in the attached Memorandum dated November 5, 2013.

<u>Engineering Services Division</u> - Recommends approval with standard conditions in the attached Memorandum dated October 24, 2013.

<u>Public Works Department</u> - Recommends approval with standard conditions in the attached Memorandum dated October 9, 2013.

<u>Fire Department</u> - Recommends approval with standard conditions in the attached Memorandum dated June 28, 2012.

<u>Building Division</u> - Recommends approval with conditions in the attached Memorandum dated June 26, 2012.

#### **SUPPORTING DOCUMENTS**

- A . Exhibit A Draft Findings
- B. Exhibit B Draft Conditions of Approval
- C. Department & Division Comments
- D. Water Agreement Availability Analysis and Contingency Plan
- E . Environmental Documents
- F. Correspondence
- G . Use Permit History & Production Correspondence
- H. Application
- I. Greenhouse Gas BMPs

- J . Cultural Resources Study
- K . Traffic Report
- L . Wine Train Railroad Crossing Agreement
- M . Graphics

Napa County Planning Commission: Approve

Reviewed By: Charlene Gallina