



A Tradition of Stewardship
A Commitment to Service

Agenda Date: 3/6/2013

Agenda Placement: 9A

Napa County Planning Commission Board Agenda Letter

TO: Napa County Planning Commission

FROM: Charlene Gallina for Hillary Gitelman - Director
Planning, Building and Environmental Services

REPORT BY: Charlene Gallina, SUPERVISING PLANNER - 299-1355

SUBJECT: B Cellars Winery

RECOMMENDATION

B-CELLARS WINERY / 26 BRIX LLC - USE PERMIT MAJOR MODIFICATION #P12-00371-MOD.

CEQA Status: Negative Declaration Prepared. According to the proposed Negative Declaration, the proposed project would not have any potentially significant environmental impacts. The project site is not included on a list of hazardous materials sites compiled pursuant to Government Code Section 65962.5.

Request: Approval to modify previous project approval (Use Permit #04047 – formerly named Miller Winery) to allow the following for B-Cellars Winery (new owner): 1) increase annual production from 10,000 to 45,000 gallons per year; 2) the relocation and expansion of the approved 6,300 sq.ft. winery (conversion of an existing barn) of which 1,000 sq.ft. is covered crush pad winery to 9,937 sq.ft.+/- to be located within two (2) buildings (Hospitality Building – 5,328 sq/ft/ and Wine Production Building – 4,609 sq.ft.); 3) a 1,184 sq.ft.+/- covered crush pad; 4) construction of a 1,110 sq.ft. +/- Maintenance & Wine Equipment Barn with 9,321 sq.ft.+/- in enclosure areas designated for employee parking, mechanical equipment, water storage, trash/recycling, debris and other outdoor storage; 5) construction of a 22,946 sq.ft.+/- cave and four (4) associated portals for barrel storage and marketing events. An elevator to access the cave from the existing residence. All cave spoils to be disposed on site; 6) increase in employees from one (1) full-time and five (5) part-time to eight (8) full-time and five (5) part-time; 7) increase in the approved daily visitation from a maximum of ten (10) persons per day to a maximum of sixty (60) persons per day; 8) modification to the approved winery hours of operation from 8 am to 5 pm daily to 11:00 am to 6:00 pm, Monday-Sunday for visitation and 7:30 am to 5:30 pm, Monday-Friday for production. Marketing events are proposed to occur during the day, evening or weekend. Evening marketing events are required by the County to cease by 10:00 PM, including cleanup; 9) modification to the approved marketing plan from five (5) food and wine pairings per year for a maximum of ten (10) guests and one dinner per year for a maximum of 30 guests) limited 11:00 am to 10:00 pm with a four hour maximum to two (2) release events per year @ 100 persons maximum; two (2) events per year @ 150 persons maximum; twelve (12) events per year @ 30 person maximum; and participation in Wine Auction Week; 10) increase on-site parking from four (4) spaces to eighteen (18) visitor spaces including two (2) handicapped spaces and twelve (12) employee spaces including one (1) handicapped space for a total of thirty (30) spaces. Temporary event parking to be provided on-site via valet parking service; 11)

installation of landscape improvements including water features, an herbal garden, a picnic area and an outdoor lawn adjacent to the cave portal. The lawn area to be available for some larger marketing events; 12) removal of 19 cultivated common walnut (*Juglans Regia* – a non-native English Walnut) mature trees ranging in size 10 to 26 inches (diameters at breast height, or dbh), and approximately 0.18 acres of vineyard to accommodate construction of the proposed cave entry portal #2/truck access area, cave entry portal #1/outdoor event area; 13) installation of appurtenant wastewater, water and fire protection systems and water tanks; 14) modification of existing access driveway to accommodate the relocated winery and construction of the cave/portals; 15) installation of a new well; 16) installation of a new winery process and domestic wastewater system. The existing septic system that serves the main residence and farm labor dwelling will be abandoned and relocated due to the proposed cave location; and 17) demolition and removal of a private equestrian facility. The 11.53 acre project site is located on the south side of the Oakville Cross Road approximately 3,200 feet west of its intersection with Silverado Trail within the Agricultural Preserve (AP) Zoning District at 701 Oakville Cross Road, Napa (APN: 031-070-026).

Staff Recommendation: Adopt the Negative Declaration and approve the Use Permit Modification as conditioned.

Staff Contact: Charlene Gallina (707) 299-1355 or charlene.gallina@countyofnapa.org

EXECUTIVE SUMMARY

Proposed Actions:

That the Planning Commission:

1. Adopt the Negative Declaration for the B-Cellars Winery based on Findings 1-6 of Exhibit A; and
2. Approve Use Permit Modification P12-00371 based on Findings 7-11 of Exhibit A and subject to the recommended Conditions of Approval (Exhibit B).

Discussion:

The applicant requests a modification to an unbuilt winery use permit first approved in 2007 (refer to history below) to allow the demolition of a private equestrian facility for the construction of a 45,000 gallon per year winery in approximately 11,047 sq.ft. of new buildings on a 11.53 acre parcel. Also proposed is the construction of a 22,946 sq.ft. cave with four portals, and other site improvements. The proposed winery would have up to sixty (60) by appointment tours and tastings visitors daily with food pairings included. The marketing plan proposed consists of twelve 30-person events per year, two 100-person release events per year, two 150-person events per year, and participation in Wine Auction Week with food pairings or catered services included. Staff has no objections to the request and finds the project consistent with the Winery Definition Ordinance and other applicable provisions of the Zoning Ordinance and General Plan, subject to standard conditions of approval.

FISCAL IMPACT

Is there a Fiscal Impact? No

ENVIRONMENTAL IMPACT

Negative Declaration Prepared. According to the proposed Negative Declaration, the proposed project would have no potentially significant environmental impacts. This project site is not on any of the lists of hazardous waste enumerated under Government Code Section 65962.5.

BACKGROUND AND DISCUSSION

Owner: Vintage Oakville Cross LLC, Trent Moore

Applicant: Harry E. (Duffy) Keys (858) 756-5614; Jim Borsack, Principal, (949) 233-1952)

Representative: Jeffrey Redding, Planning Consultant (707) 255-7375

Zoning District: Agricultural Preserve (AP)

General Plan Designation: Agricultural Resource (AR)

Filed: October 15, 2012

Revised: November 30, 2012; January 9, 2013

Complete: January 30, 2013

Parcel Size: 11.53 acres

Existing Development: A three (3) bedroom Single Family Private Residence – 5,108 sq.ft.; A three (3) bedroom Farm Labor Residence (1,400 sq.ft.) and Carport (440 sq.ft.); and a Private Equestrian Center (proposed to be removed upon final action of the subject request) which includes horse boarding, an outdoor riding area, horse paddocks, a barn and stables.

Winery Characteristics:

Winery Size (Previously Approved): Conversion of a 6,330 sq.ft. barn of which approximately 1,000 sq.ft. is used for a covered crush pad.

Winery Size (Proposed): Hospitality Building – 5,328 sq.ft. & Wine Production Building – 4,609 sq.ft. (Total – 9,937 sq.ft.); Covered Crush Pad – 1,184 sq.ft.; Maintenance & Wine Equipment Barn – 1,110 sq.ft.; Cave – 22,946 sq.ft.

Production Capacity (Previously Approved): 10,000 gallons per year

Production Capacity (Proposed): 45,000 gallons per year

Development Area (Previously Approved): 30,700 sq.ft.; 0.70 acres

Development Area (Proposed): 22,602 sq.ft.; 0.52 acres

Winery Coverage (Previously Approved): 6%

Winery Coverage (Proposed): 98,408 sq.ft.; 2.26 acres; 19.6%

Accessory/Production Ratio (Previously Approved): 22%

Accessory/Production Ratio (Proposed): Approximately 9,934 sq.ft. accessory; approximately 27,002 sq.ft. production; 63.7% (40% allowed)

Vineyard Acreage (Existing): Approximately 0.90 acres
Vineyard Acreage (Proposed): 0.72 acres (0.18 reduction)

Number of Employees (Existing): One (1) on-site Equestrian Manager, number of employees varies for private equestrian facility.

Number of Employees (Previously Approved): 6 Total - One (1) full-time; five (5) part-time

Number of Employees (Proposed): 13 Total – eight (8) full-time; five (5) part-time

Visitation (Previously Approved): Maximum of 10 persons per day with an average of 24 persons per week.

Visitation (Proposed): Daily by appointment only - Sixty (60) maximum per day (420 maximum per week); Average 25 per day (Average 175 per week). Tastings to include food pairings prepared in the winery kitchen. On-premise consumption of wine consistent with AB 2004 would occur in the Hospitality Building (tasting rooms and terraces). No amplified music proposed.

Marketing Program (Previously Approved): Five (5) 10-person events per year (with food and wine pairings); One (1) 30-person event per year (with dinners); Time of day restricted to 11:00 am to 10:00 pm with a four (4) hour maximum and no outdoor amplified music.

Marketing Program (Proposed): Twelve (12) 30-person events per year; two (2) 100-persons release events per year; two (2) 150-persons events per year; and participation in Wine Auction Week. Food for smaller marketing events (30 maximum) may be prepared in the commercial kitchen located in the Hospitality Building. Eating areas for these events will be confined to the tasting rooms and terraces. Food service at larger marketing events will be catered using an off-site catering service. The cave assembly room, tasting alcoves and adjacent lawn will be used on occasion for larger groups. On-premise consumption of wine consistent with AB 2004 would occur in the Hospitality Building (tasting rooms and terraces) and Cave (assembly room and tasting alcoves). No amplified music proposed.

Days and Hours of Operations (Previously Approved): 8 am to 5 pm daily

Days and Hours of Operations Proposed): Visitation – 11:00 am to 6:00 pm, Monday-Sunday; Production – 7:30 am to 5:30 pm, Monday-Friday. Evening marketing events are required by the County to cease by 10:00 PM, including cleanup. The start and finish time of marketing activities will be scheduled to minimize vehicles arriving or leaving between 4:00 pm and 5:30 pm.

Parking (Existing): Three (3) spaces for residences; number varies for private equestrian facility.

Parking (Previously Approved): Four (4) spaces for winery.

Parking (Proposed): Total thirty (30) spaces; Eighteen (18) visitor spaces including two (2) handicapped spaces and twelve (12) employee spaces including one (1) handicapped space; Temporary event parking to be provided on-site via valet parking service.

Setbacks (Required): 20' front, 20' side, 20' rear, 300' Oakville Cross Road

Setbacks (Proposed): 170' front (existing farm labor dwelling), 160' side (Hospitality Building), 100' rear (Maintenance & Wine Equipment Barn), and 420' Oakville Cross Road (Hospitality Building)

Adjacent General Plan Designation/Zoning District/Land Use:

North:

AR General Plan Designation, AP Zoning – residential and vineyards on 30.16 acres.

South:

AR General Plan Designation, AP Zoning – open space on 10.05 acres.

East:

AR General Plan Designation, AP Zoning - residential, pasture land, and vineyards on a 32.89 acres.

West:

AR General Plan Designation, AP Zoning - Nemerever Winery, residential, and vineyards on a 10.08 acres.

Wineries in the Vicinity (located within 1 mile of the project):

Nemerever Winery - 711 Oakville Cross Road; not yet producing (approved 2003); 10,000 gallons per year; 24 visitors per week by appointment.

Plump Jack Winery - 620 Oakville Cross Road; producing; 25,000 gallons per year; 180 visitors per week open to the public.

Gargiulo Winery - 575 Oakville Cross Road; producing; 20,000 gallons per year; 40 visitors per week by appointment.

Rudd Estate Winery - 500 Oakville Cross Road; producing; 75,000 gallons per year; 250 visitors per week by appointment.

Groth Winery and Oakcross Vineyards - 750 Oakville Cross Road; producing; 200,000 gallons per year; 208 visitors per week by appointment.

Silver Oak Wine Cellars - 915 Oakville Cross Road; producing; 210,000 gallons per year; 3,000 visitors per week open to the public.

Swanson Winery - 7711 Money Road; not yet producing (approved 2012); 100,000 gallons per year; 200 visitors per week by appointment.

Villa Ragazzi - 7878 Money Road; producing; 20,000 gallons per year; ???? visitors per week by appointment.

Saddleback Cellars - 7802 Money Road; producing; 8,000 gallons per year; 2 visitors per week by appointment.

Property History:

January 20, 1988 – Use Permit #U-168788 was approved by the Planning Commission to designate an existing 1,400 sq.ft. residence and a 440 sq. ft. carport as a farm labor dwelling for personnel employed by the property owner.

1988 – Relocated Quarter Horse Breeding operation from 33 Zinfandel Lane, St. Helena, and construction of new single family residence.

February 21, 2007 – A Use Permit #04047 was approved by the Planning Commission to establish a new 10,000 gallons per year winery (formerly named Miller Winery) within an existing barn approximately 6,300 sq.ft. in size of which approximately 1,000 sq.ft. is a covered crush pad. In addition, this approval authorized four (4) parking spaces, a new septic system for the winery, one full time and five part time employees during harvest, and a marketing plan that includes: five (5) food and wine parings per year for a maximum of ten (10) guests and one dinner per year for a maximum of 30 guests. Tours and tastings by appointment only are limited to a maximum of 10 persons per day with an average of 24 person/week. Hours of operation of the winery were limited to 8:00 am to 5:00 pm (except during crush). Marketing hours were limited 11:00 am to 10:00 pm with a four hour maximum, and outdoor amplified music was prohibited.

March 16, 2009 – Confirmation of “Use” of Use Permit #04047 by the Planning, Building & Environmental Services Department (formerly the Conservation, Development & Planning Department) due to the installation of the wastewater system (Permit #E09-00036) and actual or committed expenses toward “use” of the subject use permit.

Code Compliance History:

Based on a review of the Planning Division’s files, the only documented code compliance issue on this property was related to building code violations on the main house. These issues were resolved in 2007. However, a review of aerial photographs clearly show that a small hillside vineyard (0.90 acres) was installed on the slope behind the house by the prior owner without authorization of an erosion control permit. The Use Permit modification has been conditioned through Engineering Services Division's standard construction stormwater requirements to

rectify this issue thereby ensuring that erosion control measures will be put into place in conjunction with the proposed removal of 0.18 acres and the remaining 0.72 acres.

Discussion Points:

Setting - The subject property is located on Oakville Cross Road on one of the many small knolls that extend upward from the valley floor. Conn Creek is approximately 1/3 of a mile to the west of the property. While the majority of the parcel is relatively flat, there is an existing three (3) bedroom 5,108 sq.ft. single family residence located on the top of the knoll. Also on the property is a private equestrian center which includes horse boarding, an outdoor riding area, horse paddocks, a barn and stables. A three (3) bedroom 1,400 sq.ft. farm labor dwelling unit with a 440 sq.ft. carport is also located on the property. An existing septic system and two wells are located in various locations on the property to service all uses.

The property slopes generally northwesterly with 1% to 5% slopes at the northern pastures and 10% to 30% slopes at the southern hills. A vegetated channel bisects the pasture from east to west to direct runoff southwest through a culvert under the existing driveway. Runoff from the site flows through a ditch on the southern side of Oakville Cross Road, and ultimately discharges to the Napa River. Primarily, the existing vegetation is pastureland with associated landscaping around the main residence and the farm labor unit. There are approximately 0.90 acres of vineyard planted on the hillside slopes and several cultivated common walnut (*Juglans Regia*) mature trees are located on the slopes of the knoll.

Use Permit Modification - The winery previously named Miller Winery was approved on February 21, 2007 by the Napa County Planning Commission, and was determined "used" on March 16, 2009 through confirmation of committed expenses and the installation of a wastewater system (Refer to discussion under project history). The winery was never constructed, and in 2012, the ownership changed for the property.

The new owner currently has an ownership interest in B Cellars Winery operating at 400 Silverado Trail in the City of Calistoga. In November, 2012, the property was approved by the City of Calistoga through a citizen referendum (Measure B) for redevelopment of a new resort (Silver Rose Resort Project - an 85 room hotel, a restaurant, a spa, a 10,000 gallon winery, and 21 single family dwellings). As a result of the property's redevelopment activity, it is B Cellars intent to relocate to the subject property and produce similar wines as currently produced and sold in Calistoga, thus, adhering to the 75% grape source requirement.

New Winery Proposal - The private equestrian facility which currently exists on the property is proposed to be removed upon final action of the subject request to accommodate the proposed new winery. The new winery location proposes to be set back more than 300 feet from Oakville Cross Road and span across the rear of the property. B-Cellars Winery will consist of three single story buildings ranging in height 18'10" for Hospitality Building, 29'11-1/4" for the Winery Production Building and 15'18-1/4" for the Maintenance & Wine Equipment Barn. Materials utilized for construction will include smooth stucco finished siding with a clay tile roof, clay tile chimney Hospitality Building only, wooden clad doors and windows, wooden rafter tails, beams and louvers. In addition to the winery's architecture design, a 6' high landscaped wall along the west facing elevation of the Hospitality Building, added water features, decorative landscaping and trees and use of pergolas will provide attractive screening to Oakville Cross Road. A large outdoor event lawn, landscaping and picnic area, and water features have also been provided to screen the new Production Building from Oakville Cross Road. As proposed, the Production Building will be built up against the hillside to provide easy access to a 22,946 sq.ft. cave through three (3) cave portals. The covered crush pad and truck access will be located on the east side of the Production Building and adjacent to cave portals #3 and #4. Cave portal #1 is located on the west side of the property and is tucked in behind the existing farm labor residence and existing landscaping. A fourth cave portal (portal #2) is located adjacent to the large outdoor event lawn for easy private tour and marketing event access. The existing septic system located on the property is proposed to be abandon, upgraded and/or relocated to accommodate

proposed new construction and winery operations.

Furthermore, vegetation removal associated with this project will be limited to the removal of approximately 19 cultivated common walnut mature trees ranging in sized 10-26 inches diameters at breast height and approximately 0.18 vineyard to accommodate construction of the cave portals and the winery production facility/crush pad. The applicant recently indicated to staff their intent to remove the remaining trees and replant the hillside sometime in the future. When this occurs, they would like to phase this process over time. Given this, staff has added a condition to ensure that a landscape plan for such changes be submitted for review and approval prior to installation.

Traffic - Oakville Cross Road currently operates at a Level of Service (LOS) A. LOS A is defined as "Free-flowing travel with excellent level of comfort and convenience and freedom to maneuver. The current average daily trip (ADT) threshold for Oakville Cross Road is 1700 ADT in which for this property results in an daily trip threshold of 80 ADT to trigger a warrant for a left turn lane. The applicant submitted traffic data and supplemental information to the Public Works Department which identifies that the proposed winery will only contribute to 54 daily trips and 18 daily PM peak trips in Oakville Cross Road's overall traffic. It should be noted that the cave/portal construction and other on-site improvements will generate approximately +/- 17,452 cubic yards. However, the applicant proposes to dispose of all the spoils on-site, thereby generating no excavation truck trips. Incorporating the County's standard daily trip generation rate of 10 ADT per unit for the single family residence and the assumption that the number of trips expected to be generated by the farm labor resident would be less 10 ADT, the total property generated traffic is below the 80 daily trip threshold. Based on this information, the Public Works Department found that the traffic volumes are below the threshold that would impact Oakville Cross Road and determined that no left turn storage lane needs to be constructed on Oakville Cross Road to the entrance of the winery parcel at this time. However, it should be noted that the General Plan EIR anticipates a cumulative traffic increase and service level changes to Oakville Cross Road as existing wineries expand and/or new wineries are added over the next 20 years. Therefore, any changes to this winery (e.g., changes in intensity) in the future would likely trigger a warrant for a left turn lane.

Cave Portal/Elevator to Residence – Included in the request is the construction of a 22,946 sq.ft.+/- cave and four (4) associated portals for barrel storage and marketing events. The cave incorporates a series of tunnels accessing two (2) tasting alcoves (total size - 790 sq.ft.), an 2,000 sq.ft. assembly room, a 450 sq.ft. wine library, and men-women washrooms. As proposed, the cave has been sized to accommodate full production at one-barrel high stacking. All cave spoils will be disposed on site and utilized as fill for the parking lot and building pad at a depth of five (5) feet maximum. The remaining spoils will be placed with an average depth of one (1) foot on an area of approximately 2.1 acres on the northern section of the parcel. Placement of this fill within the 100 year FEMA designated floodplain will be in accordance with the Napa County Code Chapter 16.04 (Floodplain Management) as administered by the Engineering Services Division.

Also included with this cave design is an elevator which proposes to access the cave and private wine library from the existing single family residence located at the top of the knoll to be used for convenient access for occasional private and personal social gatherings and access to the wine library by the owner (Vintage Oakville Cross LLC which is wholly owned by American Fidelity Group) or his invited guests of the residence. The applicant has indicated that a locked gate or other barrier will be constructed to ensure that the residence is not used for winery purposes. To ensure this does not occur, staff has added a project specific condition restricting elevator use to the residence only, and requiring that a locked gate or other barrier be constructed prior to cave occupancy. Furthermore, a condition has been added ensuring that the existing residence is not used by the winery.

Farm Labor Use Permit - As indicated in the property history section noted above, an existing 1,400 sq.ft. residence and a 440 sq. ft. carport was authorized in 1988 as a farm labor dwelling for equestrian personnel employed by the property owner. The applicant is proposing to maintain this dwelling unit for farm labor use (e.g. maintenance of the vineyards and other landscaping). Therefore, a condition has been added ensuring that the existing farm labor dwelling is not used by the winery.

Tours & Tasting/Marketing Events – Tours and tastings visitation to the proposed B Cellars Winery would be by-appointment, with a maximum of 60 visitors per day with a maximum of 420 week (25 average per day, 175 average per week). A marketing program is also proposed consisting of twelve (12) 30-person events per year; two (2) 100-persons release events per year; two (2) 150-persons events per year; and participation in Wine Auction Week.

Staff has provided a table comparing marketing and average tours and tastings visitation at other wineries with annual production of 45,000 - 50,000 gallons below. As presented, the proposed average visitation program for B Cellars Winery falls roughly into the middle amongst its peer group of wineries with an approved production capacity of 45,000 - 50,000 gallons per year. It should be further noted that in comparing the proposed project maximum visitation weekly numbers, B Cellars Winery visitation would be substantially higher than the average visitation of similar wineries.

Winery	Approved Production*	Tours & Tastings	Tours & Tastings Avg/Week	Marketing Events Per Year
CEJA Vineyards	45,000	Appt	168	5
Tom Eddy Winery	48,000	Appt	20	8
Meadowood Lane Winery	48,000	Appt	90	25
Vine Cliff Winery	48,000	Appt	25	10
Chateau Boswell	48,000	Public	210	0**
Spring Mountain Vineyards	48,000	Appt	0***	0***
Napa Valley Reserve	48,000	Appt	75	42
Del Dotto Family Winery	48,000	Appt	200	31
Chateau Potelle	48,000	Public	250	0**
Vineyard 29	48,500	Appt	10	17
Cairdean Winery	50,000	Appt	175	6
Hagafen Cellars	50,000	Appt	150	12
<i>B Cellars Winery (proposed)</i>	<i>45,000</i>	<i>Appt</i>	<i>175 @ 25/day average 420 @ 60/day maximum</i>	<i>16</i>

* Note - Out of a total of 23 wineries at 50,000 gallons per year, staff used 2 wineries for this comparison.

** Older Winery - No Marketing Program proposed or approved.

***No visitation and/or marketing program proposed or approved.

Greenhouse Gas Reduction Strategies – The applicant team has completed the Department's Greenhouse Gas Emission Reduction (GHG) Worksheet, which is attached to this report. The applicant proposes to incorporate GHG reduction methods including: use of a cave, energy efficient measures such as the use of a naturally cooled cave and installation of shade trees. The project's 2020 "business as usual" emissions were calculated by Planning staff using California Emissions Estimator Model (CalEEMod) GHG modeling software, resulting in modeled annual emissions of 224 metric tons of carbon dioxide and carbon dioxide equivalents (MT CO₂e). The proposed project has been evaluated against the BAAQMD thresholds and determined that the project would not exceed the 1,100 MT/yr of CO₂e. GHG Emission reductions from local programs and project level actions, such as application of the CalGreen Building Code, tightened vehicle fuel efficiency standards, and more project-specific on-site programs including those winery features noted above would combine to reduce emissions by 80% below

“business as usual” level in 2020.

Consistency with Standards:

Zoning – The project is consistent with AP (Agricultural Preserve) Zoning District regulations. 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 District with an approved use permit. The project as conditioned complies with the Napa County Winery Definition Ordinance and all other requirements of the Zoning Code as applicable.

Engineering Services Division – Recommends approval with standard conditions in attached Memorandum dated February 15, 2013.

Environmental Health Division – Recommends approval with standard conditions in the attached Memorandum dated February 14, 2013.

Public Works Department - Recommends approval with standard conditions in the attached Memorandum dated February 5, 2013 and November 9, 2012.

Fire Department – Recommends approval with standard conditions in the attached Inter-Office Memo dated November 7, 2012.

SUPPORTING DOCUMENTS

- A . Exhibit A - Findings
- B . Exhibit B - Conditions of Approval
- C . Department Comments
- D . Initial Study - Negative Declaration
- E . Greenhouse Gas Emissions & Reduction Analysis
- F . Conditions of Approval #04047-UP & U168788
- G . Application Packet
- H . Graphics

Napa County Planning Commission: Approve

Reviewed By: John McDowell