“E”

Use Permit Major Modification Application Packet

Piazza Del Dotto Winery Major Modification P18-00143-MOD
Planning Commission August 20, 2025

file № P18-00143

A Tradition of Stewardship
A Commitment to Service

Napa County
Planning, Building, and Environmental Services
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org *email* planning@countyofnapa.org

Use Permit Application

To be completed by Planning staff…

Application Type: Use Permit Major Modification

Date Submitted: April 23, 2018 Resubmittal(s): February 20, 2025 Date Complete: _____

Request: See attached Proposal Statement

*Application Fee Deposit: $_____ Receipt No. _____ Received by: _____ Date: _____

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

To be completed by applicant…

Project Name: Piazza Del Dotto(Previously Ca'Nani Winery)
Lot Line Adjustment (LLA) 2106, Adjusted Parcel A (Previously 031-120-031)

Assessor's Parcel №: _____ Existing Parcel Size: 21.7 ac.

Site Address/Location: 7466 HWY 29, Yountville, CA 94599
No. Street City State Zip

Primary Contact: ☒ Owner ☐ Applicant ☐ Representative (attorney, engineer, consulting planner, etc.)

Property Owner: Yountville Vineyards, LLC

Mailing Address: 1291 Zinfandel Lane, Saint Helena, CA 9574-1653
No. Street City State Zip

Telephone №(707) 963 - 2134 E-Mail: dave@deldottovineyards.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone №(____) _____-_____ E-Mail: _____

Representative (if applicable): Dan Westphal/ O'Malley Wilson Westphal, Inc.

Mailing Address: 555 Fifth Street, Suite 200, Santa Rosa, CA 95401
No. Street City State Zip

Telephone №(707) 636 - 0828 E-Mail: dan@omalleywilsonwestphal.com

Use Permit Information Sheet

Use

Narrative description of the proposed use (please attach additional sheets as necessary):

Per Attached "Proposal Statement"

What, if any, additional licenses or approvals will be required to allow the use?

District NA

Regional NA

State Fish and Game (Review Only)

Federal NA

Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

Per Attached "Proposal Statement"

Improvements, cont.

Total on-site parking spaces: 49 existing 54 proposed

Loading areas: 1 existing 1 proposed

Fire Resistivity (check one; if not checked, Fire Marshal 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)

(*for reference, please see the latest version of the California Building Code*)

Is the project located in an Urban/Wildland Interface area? ☒ Yes ☐ No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0.752 acres

Employment and Hours of Operation

Days of operation:	7 Days/WK existing	7 Days/WK proposed
Hours of operation:	7am-6pm existing	7am-6pm proposed
Anticipated number of employee shifts:	2 existing	2 proposed
Anticipated shift hours:	7am-6pm existing	7am-6pm proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☒ 11-24 ☐ 25 or greater (specify number) _____

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information 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 his/her knowledge. Applicant and property owner 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.*

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

Yountville Vineyards, LLC	DAVID DEL DOTTO
Print Name of Property Owner	Print Name Signature of Applicant (if different)
4-16-2018	4-16-2018
Signature of Property Owner — Date	Signature of Applicant — Date

Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	[X] Existing	[ ] Expanded	[ ] Newly Proposed	[ ] None
Tours and Tasting- Open to the Public	[X] Existing			
Tours and Tasting- By Appointment	[X] Existing	[X] Expanded	[ ] Newly Proposed	[ ] None
Food at Tours and Tastings	[X] Existing	[X] Expanded	[ ] Newly Proposed	[ ] None
Marketing Events*	[X] Existing	[X] Expanded	[ ] Newly Proposed	[ ] None
Food at Marketing Events	[X] Existing	[X] Expanded	[ ] Newly Proposed	[ ] None
Will food be prepared…	[X] On-Site?	[X] Catered? For events of 100+ people		
Public display of art or wine-related items	[ ] Existing	[ ] Expanded	[ ] Newly Proposed	[ ] None

** For reference please see definition of "Marketing," at Napa County Code §18.08.370 -* http://library.municode.com/index.aspx?clientId=16513

Production Capacity *

Please identify the winery's…

Existing production capacity: 48,000 gal/y Per permit №: P09-00185 Permit date: 10/7/2010

Current maximum actual production: 5,141 gal/y For what year? 2022

Proposed production capacity: 75,000 gal/y

** For this section, please see "Winery Production Process," at page 11.*

Visitation and Hours of Operation

Please identify the winery's…

Maximum daily tours and tastings visitation:	75 existing	120 Mon-Thu) 130(Fri-Sun) proposed
Average daily tours and tastings visitation[1]:	29 (200max/7) existing	proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	11am-6pm existing	11am-6pm proposed
Non-harvest Production hours[2]:	7am-6pm existing	7am-6pm proposed

[1] Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

[2] It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Per Existing Use Permit (P09-00185-UP) & Attachment

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

Per Attached "Proposal Statement"

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

Per Attached "Proposal Statement"

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

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. *See Napa County Code §18.104.210*

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. *See Napa County Code §18.104.220*

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. *See Napa County Code §18.104.200*

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. *See Napa County Code §18.104.200*

Conservation Development and Planning

Winery Production Process

A Tradition of Stewardship
A Commitment to Service

The Napa County Code contains various references to winery production and refers to production capacity as "the wine bottled or received" at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine "(Code Section 18.16.030(G)(4)).[1]

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, *whichever is greater*.

Using the diagram on the right, this means the greater of A+(B-C), or D. If B-C is a negative number, total production is equal to either A or D, whichever is greater

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

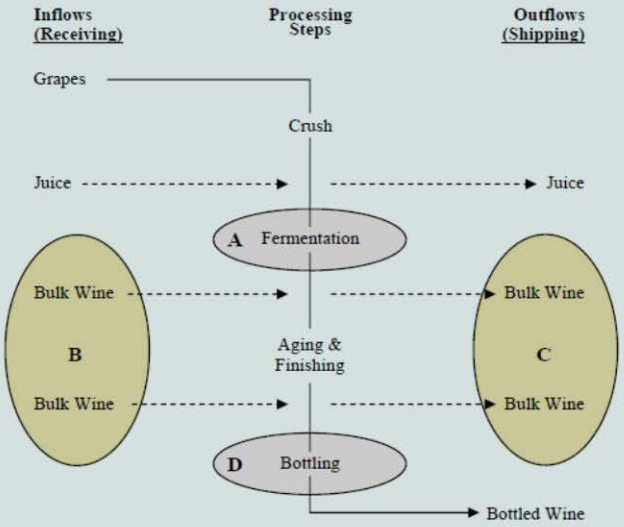


Figure 1. Winery Production Process

[1] The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

July 2008

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing 2,520 sq. ft. .058 acres

Proposed 26,192 sq. ft. .62 acres

Winery Coverage. Consistent with the definition at "b.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

137,485 sq. ft. 21.7 (20.12) acres 14.54 % of parcel

Production Facility. Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing 17,032 sq. ft. Proposed 42,102 sq. ft.

Accessory Use. Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing 6,572 sq. ft. 38.59 % of production facility

Proposed 10,980 sq. ft. 20.68 % of production facility

Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

☐ None – no visitors/tours/events (**Class I**) ☐ Guided Tours Only (**Class II**) ☐ Public Access (**Class III**)

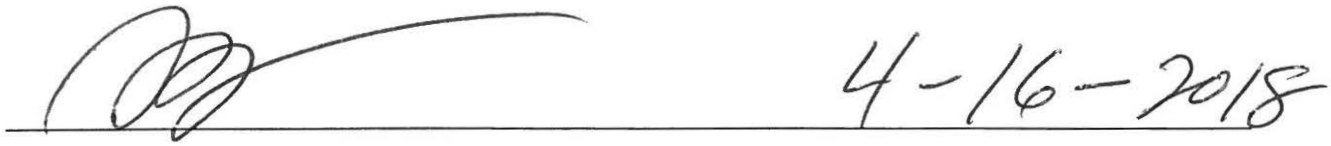
☒ Marketing Events and/or Temporary Events (**Class III**)

Please identify the winery's…

Cave area	Existing: 8,142 sq. ft.	Proposed: 32,590 sq. ft.
Covered crush pad area	Existing: 0 sq. ft.	Proposed: 3,704 sq. ft.
Uncovered crush pad area	Existing: 7,110 sq. ft.	Proposed: 0 sq. ft.

Initial Statement of Grape Source

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c),
I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.



Owner's Signature

4-16-2018

Date

Grape Sources Attached
Grape Purchase Schedule Crop Year 2018 (Contracts for Purchase)
Property Details (Owned Grapes)

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	Well	
Name of proposed water supplier (if water company, city, district):	NA	NA
Is annexation needed?	☐Yes ☒No	☐Yes ☒No
Current water use:	3,879 gallons per day (gal/d)	
Current water source:	Well	
Anticipated future water demand:	7,078 gal/d	gal/d
Water availability (in gallons/minute):	20.9 gal/m	gal/m
Capacity of water storage system:	85,000 gal	85,000 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	Water Tank (85,000 gal)	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	**sewage**	Process Waste
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	On Site Septic	Hold and Haul
Name of disposal agency (if sewage district, city, community system):	NA	East Bay MUD
Is annexation needed?	☐Yes ☒No	☐Yes ☒No
Current waste flows (peak flow):	1,430 gal/d	N/A gal/d
Anticipated future waste flows (peak flow):	1,400 gal/d	N/A gal/d
Future waste disposal design capacity:	1,500 gal/d	N/A gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at www.countyofnapa.org/dem. Per Sheet A-102 Area Site Plan

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

NA

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): Stockpile per Civil Drawings. Off site to be determined and permitted prior to receiving soil.

See TIS Addendum

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees: _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekday visitors: _____ / 2.6 visitors per vehicle x 2 one-way trips = _____daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily[3] x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total weekday trips x .38 = _____**PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees (on Saturdays): _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total Saturday trips x .57 = _____**PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees (during crush): _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily x 2 one-way trips = _____daily trips.

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily [4]x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total Saturday trips x .57 = _____**PM peak trips.**

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): _____ x 2 one-way trips per staff person = _____trips.

Number of visitors (largest event): _____ / 2.8 visitors per vehicle x 2 one-way trips = _____trips.

Number of special event truck trips (largest event): _____ x 2 one-way trips = _____trips.

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

See TIS Addendum

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees: _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekday visitors: _____ / 2.6 visitors per vehicle x 2 one-way trips = _____daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily[3] x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total weekday trips x .38 = _____**PM peak trips.**

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees (on Saturdays): _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total Saturday trips x .57 = _____**PM peak trips.**

Traffic during a Crush Saturday

Number of FT employees (during crush): _____ x 3.05 one-way trips per employee = _____daily trips.

Number of PT employees (during crush): _____ x 1.90 one-way trips per employee = _____daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily x 2 one-way trips = _____daily trips.

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily [4]x 2 one-way trips = _____daily trips.

Total = _____**daily trips.**

Number of total Saturday trips x .57 = _____**PM peak trips.**

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): _____ x 2 one-way trips per staff person = _____trips.

Number of visitors (largest event): _____ / 2.8 visitors per vehicle x 2 one-way trips = _____trips.

Number of special event truck trips (largest event): _____ x 2 one-way trips = _____trips.

[3] Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).
[4] Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

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

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

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

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)
Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Planning, Building & Environmental Services - David Morrison, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

A Tradition of Stewardship
A Commitment to Service

Project name & APN: Piazza Del Dotto
Project number if known:
Contact person: Dave Del Dotto
Contact email & phone number: dave@deldottovineyards (707) 963-2134
Today's date: 4/16/18

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Doing	Plan To Do	ID #	BMP Name
☐	☐	BMP-1	**Generation of on-site renewable energy**

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calcuate how much electrical energy your project may need.

☐	☐	BMP-2	**Preservation of developable open space in a conservation easement**

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Already Doing	Plan To Do		
☑	☐	**BMP-3**	**Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.

Fish and Game Setback

☐ ☐ **BMP-4** **Alternative fuel and electrical vehicles in fleet**

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles
Typical annual fuel consumption or VMT
Number of alternative fuel vehicles
Type of fuel/vehicle(s)
Potential annual fuel or VMT savings

☐ ☐ **BMP-5** **Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

☐ ☐ **BMP-6** **Vehicle Miles Traveled (VMT) reduction plan**

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- ☐ employee incentives
- ☐ employee carpool or vanpool
- ☐ priority parking for efficient transporation (hybrid vehicles, carpools, etc.)
- ☐ bike riding incentives
- ☐ bus transportation for large marketing events
- ☐ Other:

Estimated annual VMT

Potential annual VMT saved
% Change

Already Doing	Plan To Do		
☐	☐	**BMP-7**	**Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

See description below under BMP-5.

☐	☐	**BMP-8**	**Solar hot water heating**

Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

☑	☑	**BMP-9**	**Energy conserving lighting**

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

☐	☐	**BMP-10**	**Energy Star Roof/Living Roof/Cool Roof**

Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

☐	☐	**BMP-11**	**Bicycle Incentives**

Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!

☐	☐	**BMP-12**	**Bicycle route improvements**

Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Doing	Plan To Do		
☐	☐	**BMP-13**	**Connection to recycled water**

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

☑	☑	**BMP-14**	**Install Water Efficient fixtures**

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

☑	☑	**BMP-15**	**Low-impact development (LID)**

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

☑	☑	**BMP-16**	**Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

☐	☐	**BMP-17**	**Recycle 75% of all waste**

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Doing	Plan To Do		
☑	☑	**BMP-18**	**Compost 75% food and garden material**

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see http://www.naparecycling.com/foodcomposting for more details.

☐ ☐ **BMP-19 Implement a sustainable purchasing and shipping programs**

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

☑ ☑ **BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation**

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

At south side of storage building

☑ ☑ **BMP-21 Electrical Vehicle Charging Station(s)**

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

☐ ☐ **BMP-22 Public Transit Accessibility**

Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Already Doing	Plan To Do		
☑	☑	**BMP-23**	**Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.** *The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.* Winery Building is cut into hillside. Caves are used for Barrel Storage
☐	☑	**BMP-24**	**Limit the amount of grading and tree removal** *Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.*
☐	☐	**BMP-25**	**Will this project be designed and built so that it could qualify for LEED?**

BMP-25 (a)	☐	**LEED™ Silver** (check box BMP-25 and this one)
BMP-25 (b)	☐	**LEED™ Gold** (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	☐	**LEED™ Platinum** (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

☐	☐	**BMP-26**	**Are you, or do you intend to become a Certified Green Business or certified as a"Napa Green Winery"?** *As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.*
☐	☐	**BMP-27**	**Are you, or do you intend to become a Certified "Napa Green Land"?** *Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.*

Already Doing	Plan To Do		
☐	☐	**BMP-28**	**Use of recycled materials** *There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.*
☑	☑	**BMP-29**	**Local food production** *There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.*
☐	☐	**BMP-30**	**Education to staff and visitors on sustainable practices** *This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.*
☑	☑	**BMP-31**	**Use 70-80% cover crop** *Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.*
☑	☑	**BMP-32**	**Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site** *By selecting this BMP, you agree not to burn the material pruned on site.*
☐	☐	**BMP-33**	**Are you participating in any of the above BMPS at a 'Parent' or outside location?**
☐	☐	**BMP-34**	**Are you doing anything that deserves acknowledgement that isn't listed above?**

Comments and Suggestions on this form?

Sources:

1. Napa County Bicycle Plan, NCTPA, December 2011

2. California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change

3. Napa County General Plan, June 2008.

4. California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http: //ag.ca.gove/global warming/pdf/GW_mitigation_measures.pdf

5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.

6. California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.

7. U.S. Department of Energy (2010). Cool roof fact sheet.

8. http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html

9. Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.

10. http://energy.gov/energysaver/articles/solar-water-heaters. Retrieved 2013-05-02.

11. http://energy.gov/energysaver/articles/solar-water-heater. Retrieved 2013-05-09

12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html

13.http://www.napagreen.org/about. Retrieved 2013-05-09

14. http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612

15. http://www.napasan.com/Pages/ContentMenu.aspx?id=109

16. http://water.epa.gov/polwaste/green/index.cfm

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION

BUSINESS ACTIVITIES

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)	1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name or DBA-Doing Business As) Piazza Del Dotto			3
BUSINESS SITE ADDRESS 7466 Hwy 29			103
BUSINESS SITE CITY Yountville	104	CA ZIP CODE 94559	105
CONTACT NAME Derrick Martin	106	PHONE 707-333-8120	107

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility…	If Yes, please complete these pages of the UPCF….	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	☐ YES ☒ NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	☐ YES ☒ NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	☐ YES ☒ NO 5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	☐ YES ☒ NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	☐ YES ☒ NO 9	EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	☐ YES ☒ NO 10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	☐ YES ☒ NO 11	ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	☐ YES ☒ NO 12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	☐ YES ☒ NO 13	REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	☐ YES ☒ NO 14	HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	☐ YES ☒ NO 14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	☐ YES ☒ NO 14b	See CUPA for required forms.

F. LOCAL REQUIREMENTS 15

(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

Business Activities

Please submit the Business Activities page, the Business Owner/Operator Identification page, and Hazardous Materials Inventory - Chemical Description pages for all submissions. (Note: the numbering of the instructions follows the data element numbers that are on the Unified Program Consolidated Form (UPCF) pages. These data element numbers are used for electronic submission and are the same as the numbering used in Division 3, Electronic Submittal of Information). Please number all pages of your submittal. This helps your CUPA or AA identify whether the submittal is complete and if any pages are separated.

1. FACILITY ID NUMBER - Leave this blank. This number is assigned by the Certified Unified Program Agency (CUPA) or Administering Agency (AA). This is the unique number which identifies your facility.
2. EPA ID NUMBER - If you generate, recycle, or treat hazardous waste, enter your facility's 12-character U.S. Environmental Protection Agency (U.S. EPA) or California identification number. For facilities in California, the number usually starts with the letters "CAT". If you do not have a number, contact the Department of Toxic Substances Control (DTSC) Telephone Information Center at (916) 324-1781, (800) - 61-TOXIC or (800) 61-86942, to obtain one.
3. BUSINESS NAME - Enter the full legal name of the business. This is the same as the terms "Facility Name" or "DBA - Doing Business As" that might have been used in the past.

103. BUSINESS SITE ADDRESS - Enter the street address where the facility is located. No post office box numbers are allowed. This information must provide a means to geographically locate the facility.

104. BUSINESS SITE CITY - Enter the city or unincorporated area in which business site is located.

105. ZIP CODE - Enter the zip code of business site. The extra 4 digit zip may also be added.

106. CONTACT- Enter a contact person's name.

107. PHONE- Enter a contact phone number

4. HAZARDOUS MATERIALS –

Check the box to indicate whether you have a hazardous material onsite. You have a hazardous material onsite if:

- It is handled in quantities equal to or greater than 500 pounds, 55 gallons, or 200 cubic feet of compressed gas (calculated at standard temperature and pressure),
- It is handled in quantities equal to or greater than the applicable federal threshold planning quantity for an extremely hazardous substance listed in 40 CFR Part 355, Appendix A,
- Radioactive materials are handled in quantities for which an emergency plan is required to be adopted pursuant to Part 30, Part 40, or Part 70 of Chapter 10 of 10 CFR, or pursuant to any regulations adopted by the state in accordance with these regulations.

If you have a hazardous material onsite, then you must complete the Business Owner/Operator Identification page and the Hazardous Materials Inventory - Chemical Description page, as well as an Emergency Response Plan and Training Plan.

Do not answer "YES" to this question if you exceed only a local threshold, but do not exceed the state threshold.

4a. REGULATED SUBSTANCES – Refer to 19 CCR 2770.5 for regulated substances. Check the box to indicate whether your facility has CalARP regulated substances stored onsite.

5. OWN OR OPERATE UNDERGROUND STORAGE TANK (UST) - Check the appropriate box to indicate whether you own or operate USTs containing hazardous substances as defined in Health and Safety Code (HSC) 25281. If "YES", then you must complete one UST Facility page and UST Tank pages for each tank. You must also submit a plot plan and a monitoring program plan.

8. OWN OR OPERATE ABOVEGROUND PETROLEUM STORAGE TANK OR CONTAINER - Check the appropriate box to indicate whether there are ASTs onsite which exceed the regulatory thresholds. (There is no UPCF page for ASTs.) This program applies to all facilities storing petroleum in aboveground tanks. Petroleum means crude oil, or any fraction thereof, which is liquid at 60 degrees Fahrenheit temperature and 14.7 pounds per square inch absolute pressure (HSC 25270.2 (g)). The facility must have a cumulative storage capacity greater than 1,320 gallons for all ASTs. NOT Subject to the Act (exemptions):

An aboveground petroleum storage tank (AST) facility with one or more of the following (see HSC 25270.2 (a)) is not subject to this act and is exempt:

- A pressure vessel or boiler which is subject to Division 5 of the Labor Code,
- A storage tank containing hazardous waste if a hazardous waste facility permit has been issued for the storage tank by DTSC,
- An aboveground oil production tank which is regulated by the Division of Oil and Gas,
- Certain oil-filled electrical equipment including but not limited to transformers, circuit breakers, or capacitors.

9. HAZARDOUS WASTE GENERATOR - Check the appropriate box to indicate whether your facility generates hazardous waste. A generator is the person or business whose acts or processes produce a hazardous waste or who causes a hazardous substance or waste to become subject to State hazardous waste law. If your facility generates hazardous waste, you must obtain and use an EPA identification number (ID) in order to properly transport and dispose of it. Report your EPA ID number in #2. Hazardous waste means a waste that meets any of the criteria for the identification of a hazardous waste adopted by DTSC pursuant to HSC 25141. "Hazardous waste" includes, but is not limited to, federally regulated hazardous waste. Federal hazardous waste law is known as the Resource Conservation and Recovery Act (RCRA). Unless explicitly stated otherwise, the term "hazardous waste" also includes extremely hazardous waste and acutely hazardous waste.

10. RECYCLE - Check the appropriate box to indicate whether you recycle more than 100 kilograms per month of recyclable material under a claim that the material is excluded or exempt per HSC 25143.2. Check "YES" and complete the Recyclable Materials Report pages, if you either recycled onsite or recycled excluded recyclable materials which were generated onsite. Check "NO" if you only send recyclable materials to an offsite recycler. You do not need to report.

11. ONSITE HAZARDOUS WASTE TREATMENT - Check the appropriate box to indicate whether your facility engages in onsite treatment of hazardous waste. "Treatment" means any method, technique, or process which is designed to change the physical, chemical, or biological character or composition of any hazardous waste or any material contained therein, or removes or reduces its harmful properties or characteristics for any purpose. "Treatment" does not include the removal of residues from manufacturing process equipment for the purposes of cleaning that equipment. Amendments (effective 1/1/99) add exemptions from the definition of treatment for certain processes under specific limited conditions. Refer to HSC 25123.5 (b) for these specific exemptions. Treatment of certain laboratory hazardous wastes do not require authorization. Refer to HSC 25200.3.1 for specific information. Please contact your CUPA to determine if any exemptions apply to your facility. If your facility engages in onsite treatment of hazardous waste then complete the Onsite Hazardous Waste Treatment Notification - Facility page and one set of Onsite Hazardous Waste Treatment Notification - Unit pages with waste and treatment process information for each unit.

12. FINANCIAL ASSURANCE - Check the appropriate box to indicate whether your facility is subject to financial assurance requirements for closure of an onsite treatment unit. Unless they are exempt, Permit by Rule (PBR) and Conditionally Authorized (CA) operations are required to provide financial assurance for closure costs (per 22 CCR 67450.13 (b) and HSC 25245.4). If your facility is subject to financial assurance requirements or claiming an exemption, then complete the Certification of Financial Assurance page.

13. REMOTE WASTE CONSOLIDATION SITE - Check the appropriate box to indicate whether your facility consolidates hazardous waste generated at a remote site. Answer "YES" if you are a hazardous waste generator that collects hazardous waste initially at remote sites and subsequently transports the hazardous waste to a consolidation site you also operate. You must be eligible pursuant to the conditions in HSC 25110.10. If your facility consolidates hazardous waste generated at a remote site, then complete the Remote Waste Consolidation Site Annual Notification page.

14. HAZARDOUS WASTE TANK CLOSURE - Check the appropriate box to indicate whether the tank being closed would be classified as hazardous waste after its contents are removed. Classification could be based on:

- Your knowledge of the tank and its contents
- Testing of the tank
- Inability to remove hazardous materials stored in the tank.
- The mixture rule
- The listed wastes in 40 CFR 261.31 or 40 CFR 261.32.

If the tank being closed would be classified as hazardous waste after its contents are removed, then you must complete the Hazardous Waste Tank Closure Certification page.

14a. RCRA LQG - Check the appropriate box to indicate whether your facility is a Large Quantity Generator. If YES, you must have or obtain a US EPA ID Number.

14b. HOUSEHOLD HAZARDOUS WASTE COLLECTION - Check the appropriate box to indicate whether your facility is a HHW Collection site.

15. LOCAL REQUIREMENTS - Some CUPAs or AAs may require additional information. Check with your CUPA before submitting the UPCF to determine if any supplemental information is required.

UPCF Rev. (12/2007)

A Tradition of Stewardship
A Commitment to Service

Environmental Management

1195 Third Street, Suite 101
Napa, CA 94559
www.co.napa.ca.us

Main: (707) 253-4471
Fax: (707) 253-4545

Steven Lederer
Director

Unified Programs (Hazardous Materials Business Plan, Hazardous Waste, Extremely Hazardous Substances, Aboveground Storage Tanks, and Underground Storage Tanks):

Be sure to complete the Napa County Department of Environmental Management Business Activities Form included in the Use Permit Application Package. Essentially, facilities that store hazardous materials above threshold planning quantities (55 gallons of liquid, 200 cubic feet of compressed gas, or 500 pounds of a solid), generate hazardous waste(s), handle extremely hazardous substances (aqueous ammonia, anhydrous ammonia, peracetic acid, sulfur dioxide gas, etc), store petroleum products in excess of 1,320 gallons in aboveground tanks, and/or plan on storing hazardous substances in underground storage tanks shall contact the Napa County Department of Environmental Management at 707.253.4471 to obtain the required permits in addition to completing the required forms. Please keep in mind that facilities that are required to complete a Hazardous Materials Business Plan shall file said plan within 30 days of bringing above threshold planning quantities of hazardous materials onsite.

Stormwater:

There are two different stormwater programs that facilities may qualify for in Napa County. The first program is based on the State of California Water Resources Board's (SWRCB) Industrial Permitting program. If a facility has a regulated Standard Industrial Classification (SIC) Code, it must register with the SWRCB by completing a Notice of Intent and complete a Stormwater Pollution Prevention Plan. Additional information, including a list of regulated SIC codes, may be found at:

http://www.swrcb.ca.gov/water_issues/programs/stormwater/industrial.shtml

The most prevalent regulated industry in Napa County is wineries with a SIC code of 2084.

The second program requires facilities that do not have a regulated SIC code but may still pose a threat to stormwater obtain a permit from Napa County, but the preparation of a SWPPP is not required.

Please provide accurate information as this information will be used to determine what conditions, if any, will be placed on the Use Permit Application. If questions arise, you are encouraged to contact the Napa County Department of Environmental Management at 707.253.4471 for further assistance.

A Tradition of Stewardship
A Commitment to Service

Environmental Management

1195 Third Street, Suite 101
Napa, CA 94559
www.co.napa.ca.us

Main: (707) 253-4471
Fax: (707) 253-4545

Steven Lederer
Director

MEMORANDUM

To:	All interested parties (applicants, engineers, property owners)	From:	Department of Environmental Management
Date:	Revised March 7, 2011 Revised November 2009 January 2004	Re:	Procedure to verify septic system and cave clearance distances

The clearance distances between caves and septic systems were established to ensure that appropriate health and safety considerations have been made with respect to the location of cave structures and septic systems. Napa County Code, Section 13.28.040 establishes minimum clearance distances between septic systems and cave structures and this memo describes the process for demonstrating the proposed cave meets the appropriate clearance. In developing the clearance distances and this procedure, the potential impact of cave drains on existing septic systems was considered as well as the potential impact of the septic system on a cave.

The following procedure will be used to verify distances between the cave and septic system(s) meet the minimum clearance distances specified in County Code, Section 13.28.040:

> *Prior to this Department recommending approval of Use Permit applications and building permit applications not requiring a Use Permit, an accurate legible plan showing all existing septic systems within 1500 feet of the cave must be submitted for review and approval. Full scaled drawings of the cave structure must be submitted showing cave tunnel elevations. Additionally, if a cave is proposed upgradient of an existing or proposed septic system the plan must include details on cave drainage to evaluate the potential impact on existing or proposed septic systems located downgradient of the cave structures.*

A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM THE COUNTY AGRICULTURAL COMMISSIONER

Please notify our office of all impending deliveries of live plants with points of origin outside Napa County.

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. *We are asking for your cooperation to purchase plant materials locally when possible and notify our office of all impending deliveries of live plants with points of origin outside Napa County.* An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year 'round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

David R. Whitmer

Napa County Agricultural Commissioner

Adjoining Property Owner List Requirements

All applications shall include a list of the current owners of all the properties whose outer perimeters are within **1000 feet** of the property boundary of the project site. The list shall include the property owner's names, their addresses, and the assessor's parcel numbers of the property owned. The list may be expanded to include other affected property owners at the discretion of the Planning, Building, and Environmental Services Director as well as individuals having a request for notice on file with the Commission Clerk.

Preparation, verification and submission of this list of property owners is the responsibility of the applicant. Lists of the property owners appearing on County tax rolls in the form required are available from all local title insurance companies. Each such list must be certified by a title insurance company as reflecting the most recent County tax roll information. While the mailing list is not necessarily required at initial project submittal, the project cannot be noticed for hearing without it.

Instructions to the Title Company

Please prepare the property owners' list as follows:

1. Type the property owners' names, parcel numbers and mailing addresses on an 8½"by 11" sheet of Avery #5160 Laser Labels so that this information can be readily used in mailing by the Conservation, Development and Planning Department.

2. Submit a full page copy of the assessors' parcel book page(s) and a copy of the latest equalized assessment roll used to compile the property owners' list. Please indicate the location of all parcels listed, by check mark or colored parcel number circled on the pages.

If you have any questions, please contact Planning, Building, and Environmental Services at (707) 253-4417.

o'malleywilsonwestphal

PROJECT:
Piazza Del Dotto (Previously Ca'Nani Winery)
7466 St. Helena Highway
Napa, California 94559
APN: Lot Line Adjustment (LLA) 2106, Adjusted Parcel A (Previously 031-120-026)

PROPERTY OWNER:
Yountville Vitners, LLC
Attn: Dave Del Dotto
1291 West Zinfandel Lane
St. Helena, CA 95474
(707) 963-2134

PLANNING APPROVALS:
Use Permit: P09-00185-UP
Variance: P09-00492-VAR
Minor Mod: P13-00054
Minor Mod: P14-00141
Minor Mod: P15-00153

PROPOSAL STATEMENT

April 9, 2018
October 4, 2018 Revision 1
October 22, 2019 Revision 2
December 22, 2020 Revision 3
September 15, 2021 Revision 4
October 10, 2022 Revision 6
November 30, 2022 Revision 7
May 13, 2023 Revision 8.1
February 20, 2025 Revision 10

In 2009 the use permit was issued for the winery and tasting. A variance was granted at that time to set the winery setback line to 520', due to the constraints of the site, with the fish and game regulated creek, and the steep topography behind it.

In 2013 a Minor Modification was approved to locate the tasting room in a separate building outside of the main winery building.

In 2014 a Minor Modification was approved to allow the tasting room to have a second floor added to it.

In 2015 a Minor Modification was approved to allow an outdoor tasting area, and the conversion of a storage room into a commercial kitchen.

Box 2484, Santa Rosa, California 95405
tel 707 636 0828 *fax* 707 636 0829

This Major Modification is to allow the completion of the winery and caves as shown in the drawings, as the finished project will be greater than 25% increase in size from the existing Use Permit, requiring a Major Modification.

There will be increased production from 48,000 Gallons to 75,000 gallons.

There will be an increase of visitors from 40 to 120 on the weekdays, and 75 to 130 on the weekends.

There will be an increase of 4 full time employees, from 13 to 17 full time employees.

There will be guided tours in the caves per the original use permit.

There will be Outdoor tasting areas in the Grotto as well as under a trellis on the roof of the winery. The remaining winery roof will have a garden on it that is not open to the public.

There will be use of the tasting rooms outdoor garden, courtyard and trellis to allow tasting in these areas. The outdoor areas will have ambient outdoor music played through speakers that do not emanate beyond the area.

There will be no winery use of the Yount Mill Road right of way. This driveway is shared for existing residential uses. There is an existing gate at this driveway.

There will be a new cave portal at the north east side of the winery.

The marketing events will have an increase as shown in the attached "Marketing Program".

USE (Page 6)

Narrative Description of the Proposed Use

WINERY
The Crush and Fermentation will take place in the new winery building. The Caves will be used for storage of barrels.

The Grotto links the cave areas for forklift traffic and production. This area will also have a garden with hardscape and be used as part of the wine cave tours. There are open trellis areas to allow for outdoor tastings as this year has shown to be needed.

The Upper floor of the winery will have a roof top trellis to allow for outdoor tastings connected by stairs and an elevator.

The roof top will have a kitchen garden area that will not allow public access to it.

Outdoor ambient music will be provided at the outdoor tasting areas that is amplified but does not emanate beyond the tasting areas. The volume does not have to be loud as the speakers are spaced closely together.

There is a separate Lounge Building at the upper level to provide for upper level restrooms, storage of cushions for furniture, and a hospitality room for clients drivers.

CAVE TOURS
The caves will have guided tours with food pairings. A kitchen is being added to an existing storage room in the caves. This will be used for the food pairings, as well as events that take place in the Grotto. An outdoor pizza oven is provided to support the tastings and tours.

There will be a small tasting room for sales of wine after the cave tours located near the cellar.

EVENT PARKING
Event parking plans will consist of offsite parking with bus service

EXISTING TASTING ROOM
The existing tasting room will expand the wine tastings and food pairings to the outdoor courtyard, arbor and new cabana's.

The second-floor north balcony is proposed to have public access, and not be limited to private use. This area is limited to a maximum of 9 occupants.

The dry storage room on the second floor will become a tasting room office.

Outdoor ambient music will be provided at the outdoor tasting areas that is amplified but does not emanate beyond the tasting areas. The volume does not have to be loud as the speakers are spaced closely together.

IMPROVEMENTS (Page 6)

Narrative Description of the proposed on-site and off-site improvements

The proposed work for this is as follows

SITE IMPROVEMENTS
The previously approved pedestrian bridge will be completed from the parking lot, across the existing storm retention pond and connect to the front courtyard of the new winery building. This will complete the ADA access interlinking the buildings together. There will be an outdoor grotto behind the winery building that (3) of the cave portals open into.

This will have circulation paths connecting the openings, as well as landscaping.

The existing earth retention pond will remain as part of the low impact design. The pond will continue capture rain water from the hardscape in the existing parking lot and winery areas. In phase 2 the earth pond will be lined and a pump will be added to pump the water into the vineyard cover crop area for filtering treatment.

NEW WINERY BUILDING
The drawings show the final build out of the winery.

The majority of the new construction will occur on the existing building pad that is in front of the existing stone covered soil nail walls.

The existing crush slab will remain and become enclosed by the new building.

The existing mechanical pads will have a roof matching the rest of the project and decorative metal screening to hide the equipment.

There will be (2) level mechanical/storage room added in front of the existing mechanical rooms. The lower room will be for Dry Storage as agreed with the health department for the Tasting Room kitchen, and the proposed cave kitchen.

CAVE EXPANSION
The caves will expand with a new portal being added to the north east side of the property.

NEW LOUNGE BUILDING
There is a separate at the upper level to provide for upper level restrooms, storage of cushions for furniture, and a hospitality room for clients drivers.

EXISTING TASTING ROOM
(2) 12'x16' Cabana's added in the garden area behind the garden gate
(1) Bar top will be added to the north end of the courtyard

SEPTIC AND PROCESS WASTE

Septic flows:

The existing septic system has a 1,500 gal per day capacity. The includes winery waste and a future residence. In phase 2, the future residence has been eliminated thereby accommodating proposed visitors and events.

Process Waste:

The process wastewater will be able to be accommodated in the existing hold and haul system. The Applicant is also seeking approval of a second option which would include process wastewater treatment and re-use for irrigation. Please refer to the feasibility study prepared by Applied Civil Engineering for details.

PROPOSED FIRE AND DOMESTIC STORAGE

The winery currently uses 1-85,000 gallon that is a combination of domestic and fire protection. This tank is located offsite and along with 2-85,000 other tanks. The current fire protection demand is 45,000 gallons with the remainder dedicated to domestic use. The proposed improvements (winery building and caves), in phase 2, will require additional water for fire protection. A dedicated 85,000 gallon for fire and a 85,000 gallon for domestic use will be used.

MARKETING PROGRAM (Page 10)

Please describe the winery's proposed marketing program. Include Event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities

EXISTING EVENTS

Invitation Marketing Events

1.	Annual Customer Party	1 per year	300 People Max
2.	Winery Marketing Event	2 per year	49 People Max
3.	Winery Marketing Event	1 per year	100 People Max
4.	Additional Wine Events	27 per year	24 People Max

REDUCTION OF EXISTING EVENTS

1.	Additional Wine Events	0 per year (removed)

PROPOSED ADDITIONAL EVENTS

Invitation Marketing Events

1.	Wine Event	6 per year	120 People Max

EVENT HOURS

Weekdays 6:00pm – 10:00pm
Weekends 11:00am – 1:00pm and 5:00pm-10:00pm

All events will have food, with events of 100 or more people being catered. The events under 100 will use the existing tasting room kitchen.

Events 300 will include portable restrooms.

FOOD SERVICE (Page 10)

Please Describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service.

EXISTING

The Food Service prepared in the Tasting Room Kitchen. It is Small Plate Pairings that is part of the Wine Tastings. The Pairings are done at the Tasting Bars, as well as the VIP Tasting Areas. Events of 100 or more are catered off site.

PROPOSED

The Food Service will extend into the Garden and Courtyard for outdoor tastings at the existing Tasting Room Building.

The Food Service will extend into the new Winery for Cave Tours and Outdoor Tasting for Wine Pairings and Events. There is a proposed Kitchen in the cave to prepare the pairings, as well as an outdoor pizza oven.

Events of 100 will be catered off site.

KEN JOHNS PLUMBING

1041 ROBINSON LANE, NAPA, CA. 94558
PHONE 707-252-3582 FAX 707-258-1339
CONTRACTOR LICENSE # 364471

September 2, 2021

Napa County Fire Department
1125 Third St. 2nd Floor
Napa, Ca. 94559

Re.: PIAZZA DEL DOTTO WINERY **P18-00143-MOD**
7466 HIGHWAY 29
YOUNTVILLE, CA. 94559 **APN: 031-120-031**

Dear Adam,

This letter is in regards to the plan review letter that was sent by the County of Napa dated April 30, 2021. I will be giving input on the Fire Water Storage and the Fire Service Mains.

1. Fire Water Storage

Per your letter I have done the calculations for both the 2019 California Fire Code, Appendix B, Section B105.3 with the water flow for the sprinkler system and the hose stream added together. Then for comparison I will calculate the water supply needed for 2017 NFPA 1142 chapter 4.

Appendix B: There will be high pile storage for wine barrels in the future project which will require that we have a larger demand on the sprinkler system.

This demand for wine in wood barrels is a class 2 (Flammable liquids up to 20% alcohol in wood containers.)
We will be stacking up to 16 ft. high using:
Fig: 14.2.4.2 sprinkler design curve water supply is .17/ 2000
Fig: 14.2.4.3 for 16 ft. we can decrease the water supply by 20% which is .14/2000
Fig: 14.2.4.5 does not allow to go below .15/2000
This .15/2000 is what we will use for sprinkler water demand or 300 GPM
We will then use a hose stream of 250GPM The two added together is 550GPM
We then Take the 550GPM X 60 Minuets will equal a total of water in a storage tank of 33,000 Gallons.

Now for demand for NFPA 1142 Chapter 4.

There are four items that are necessary to do the equation for the water demand.

1 The Occupancy Hazzard Per section 5.2.5.2 6 For both
2 The Type of Construction Per table 6.3.1 Cave is Type 1 Building is Type 3
3 The total cubic feet of the structure Cave is 425.320 cf. Building 228, 700 cf.
4 The Exposure Cave is .5 Building is 1

For water demand: Cave 425,320 divide by 6= 70,886 GAL X .5 = 35,443 GAL
Building 228,700 divide by 6 = 38,116GAL x 1= 38,116GAL
Total water storage is 73,559 GAL.

They have 3 each 85,000 GAL tanks on site they will just need to change the piping around to make this work.

2. Fire Service Mains

Per our conversation about the Fire Underground with regard to The California Fire Code and NFPA 24. Unlike the requirements of a City Water Department that requires induvial valves on Fire Hydrants and isolation valves where water mains separate neither of these Codes require this. Because of this lack of valves if something needed repaired or replaced the entire system would need to be shut down for an extended time. The Civil Engineer that has designed this system has added all of these isolation valves. This system except for catastrophic disaster will be able to supply fire protection without interruptions.

I hope that this answers these requests for information.

Thank You,

Kenneth Johns

Guadalupe S. Chavarria, PE QSDQSP
Civil Engineer CA Lic. 37970

Planning, Building & Environmental Services
1195 Third Street, Suite 210, Napa, CA 94559

Ref: Sheets SCP1, SCP2, SCP3 attached, Basma storm manual

Subject: Pond design at 7466 hwy 29 Yountville Ca.

This is report outlines the design of the treating storm water drainage areas within the vineyard and underground storage chambers at the site.

Background: Phase 1

This project was previously approved a detention pond with discharge to grassy areas. The drainage areas include some of the parking areas, existing winery and access road. The remaining impervious areas such as the winery and small parking area next to the garden and tasting room are directed into existing underground chambers for groundwater recharge (these improvements are noted on the plans as underground chambers).

Phase 2: see SCP sheets

The above detention pond will be modified into a reflecting pool and detention area. The detention pond will be provided with a pump system with discharge to vineyard grassy area. The runoff from the cover crop will then drain into an unknown swale (part of the napa river water shed). The contributing areas will include the addition a mechanical building and deletion of the entrance road, otherwise the areas will remain The contributing area by the access road has been removed by draining the runoff from the road towards the vineyard by creating slots in the wall.

Calculation for the grassy area is as follows.

FORMAT FOR TABULATING AREA DRAING TO grassy areas A= imperv x 0.5

				product
DMA	**Area**	**post project**	**runoff**	**Area x Ro**
name	**AC**	**surface type**	**Ro, factor**	**A, sf**
D-WE (winery east)	0.822	roof/conc	1	35,806
D-WP/E (parking-rd)	0.057	roof/conc	1	2,483
D-WP (ac parking)	0.259	conc	1	11,282
Total				49,571

Receiving	49,571	0.5		24,786
dims, L x W =	256	163		41728

Total impervious area is 49,571 receiving area is 41,728 sf. This system is shown the plans. The routing calculation for storm water in the with a 10-year 24hr rate of 5.65" (avg). and a pump.

The pump selected for this project is combo Gorman-Rupp with 150 gpm with 19' of head see attached pump curve. Pump set with a high low switch will turn on and off automatically.

The spreader pipe is a 4" pipe with slot drains put on contour. The pipe will set up after harvest to receive and spread water evenly. Additionally, the water could be placed on a level swale on contour and maintained year around. Calculation per lineal foot of discharge is 2.31 gal/lf (0.87 cfs/169 ft x 448.38 gal/min).

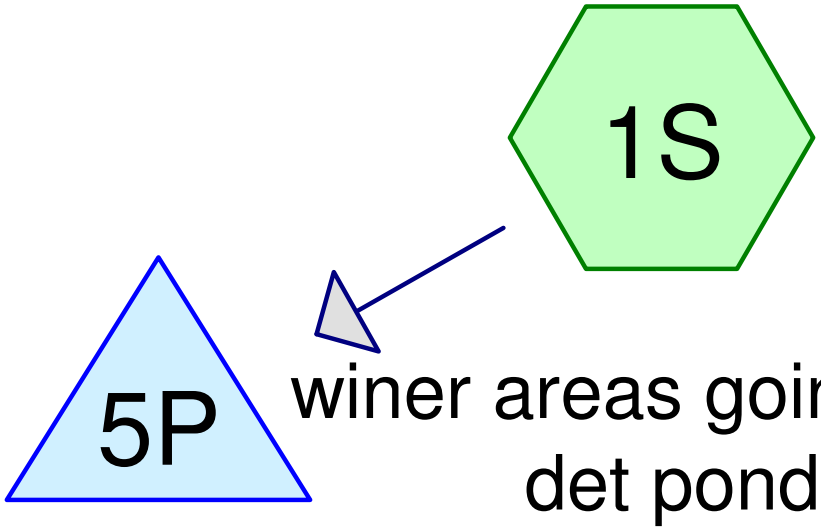
Cover crop to be determined by vineyard manager (mustards, fescues). Existing slope is approximately 2%. The cover crop should be ready by October 15, of the current year.

The mechanical pump and disposal area shall be part of the permanent low impact design that will be maintained.

_____

Guadalupe S. Chavarria, PE PSD/QSD

Enclosures: hydrocadd rounting calcs, sheet SCP1, 2 and 3, improvement plans



duel pump with 5" outlet

Subcat Reach Pond Link

Routing Diagram for 7466 hwy 29 piazza pond with pump
Prepared by Guadalupe S. Chavarria PE, Printed 11/22/2022

Summary for Subcatchment 1S: winer areas going into det pond

area in small paring area goes to ug chamber

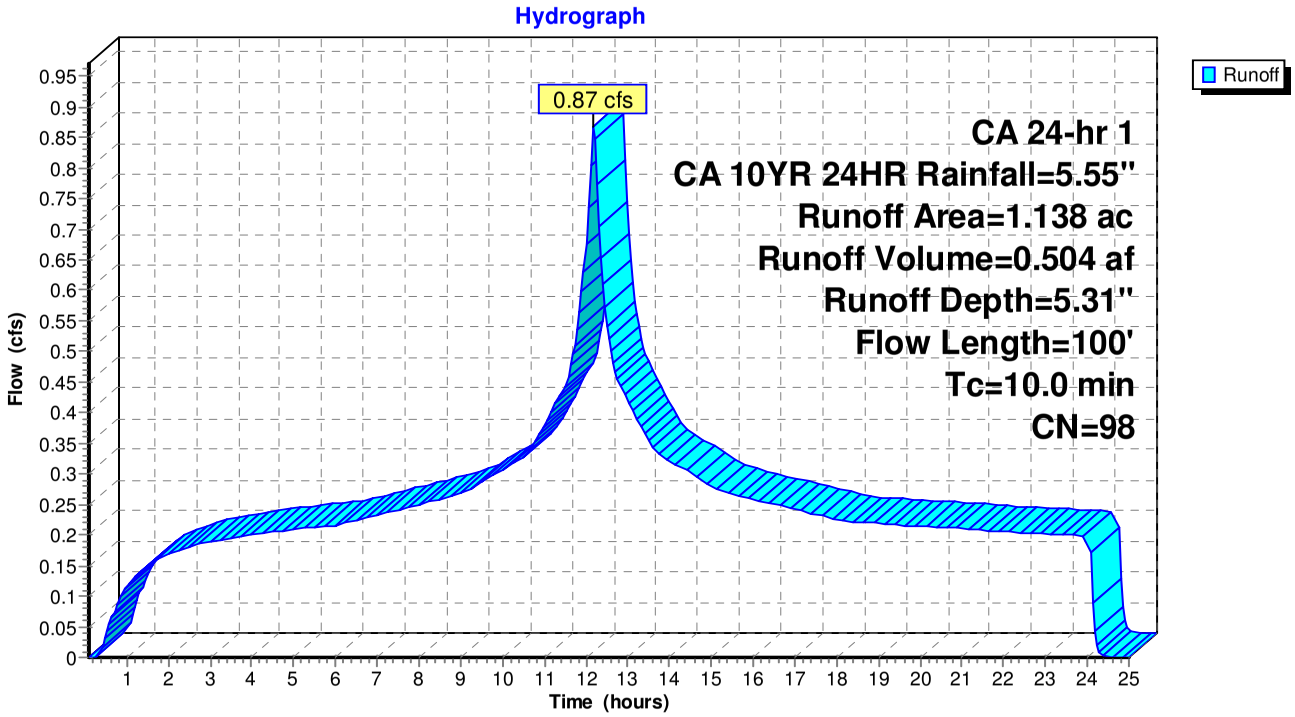
Runoff = 0.87 cfs @ 12.17 hrs, Volume= 0.504 af, Depth= 5.31"
Routed to Pond 5P : duel pump with 5" outlet

Runoff by SCS TR-20 method, UH=SCS, Weighted-CN, Time Span= 0.10-25.00 hrs, dt= 0.05 hrs
CA 24-hr 1 CA 10YR 24HR Rainfall=5.55"

	Area (ac)	CN	Description
*	0.822	98	Paved parking, HSG D east
*	0.259	98	Paved parking, HSG D south park
*	0.057	98	Paved parking, HSG D north park
	1.138	98	Weighted Average
	1.138		100.00% Impervious Area

Tc (min)	Length (feet)	Slope (ft/ft)	Velocity (ft/sec)	Capacity (cfs)	Description
10.0	100		0.17		**Direct Entry, road**

Subcatchment 1S: winer areas going into det pond



Summary for Pond 5P: duel pump with 5" outlet

[99] Warning: Min. Lift of 3.40' is below pump rating

Inflow Area = 1.138 ac, 100.00% Impervious, Inflow Depth = 5.31" for CA 10YR 24HR event
Inflow = 0.87 cfs @ 12.17 hrs, Volume= 0.504 af
Outflow = 0.33 cfs @ 3.60 hrs, Volume= 0.472 af, Atten= 61%, Lag= 0.0 min
Primary = 0.33 cfs @ 3.60 hrs, Volume= 0.472 af

Routing by Dyn-Stor-Ind method, Time Span= 0.10-25.00 hrs, dt= 0.05 hrs
Peak Elev= 422.59' @ 13.73 hrs Storage= 0.070 af

Plug-Flow detention time= 96.4 min calculated for 0.471 af (94% of inflow)
Center-of-Mass det. time= 53.5 min (808.8 - 755.3)

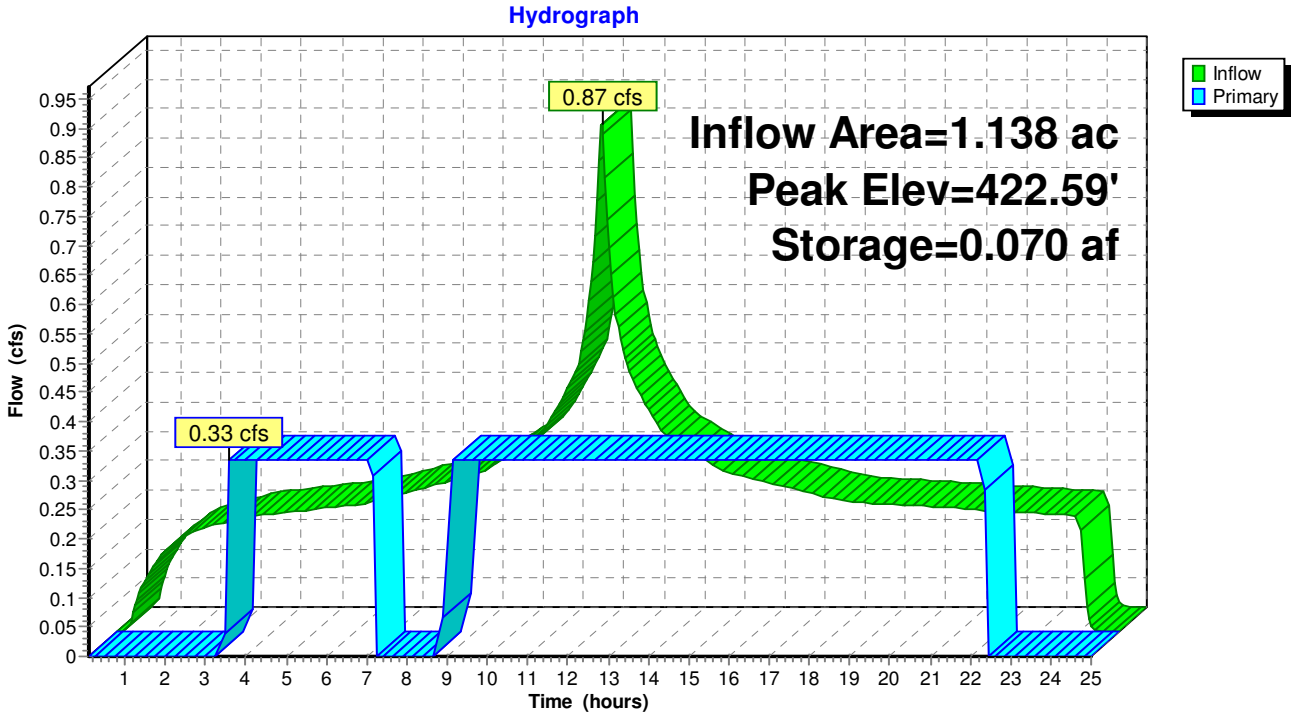
Volume	Invert	Avail.Storage	Storage Description
#1	420.85'	0.234 af	**Custom Stage Data** Listed below

Elevation (feet)	Inc.Store (acre-feet)	Cum.Store (acre-feet)
420.85	0.000	0.000
421.00	0.003	0.003
422.00	0.036	0.039
423.00	0.053	0.092
424.00	0.061	0.153
425.00	0.068	0.221
425.18	0.013	0.234

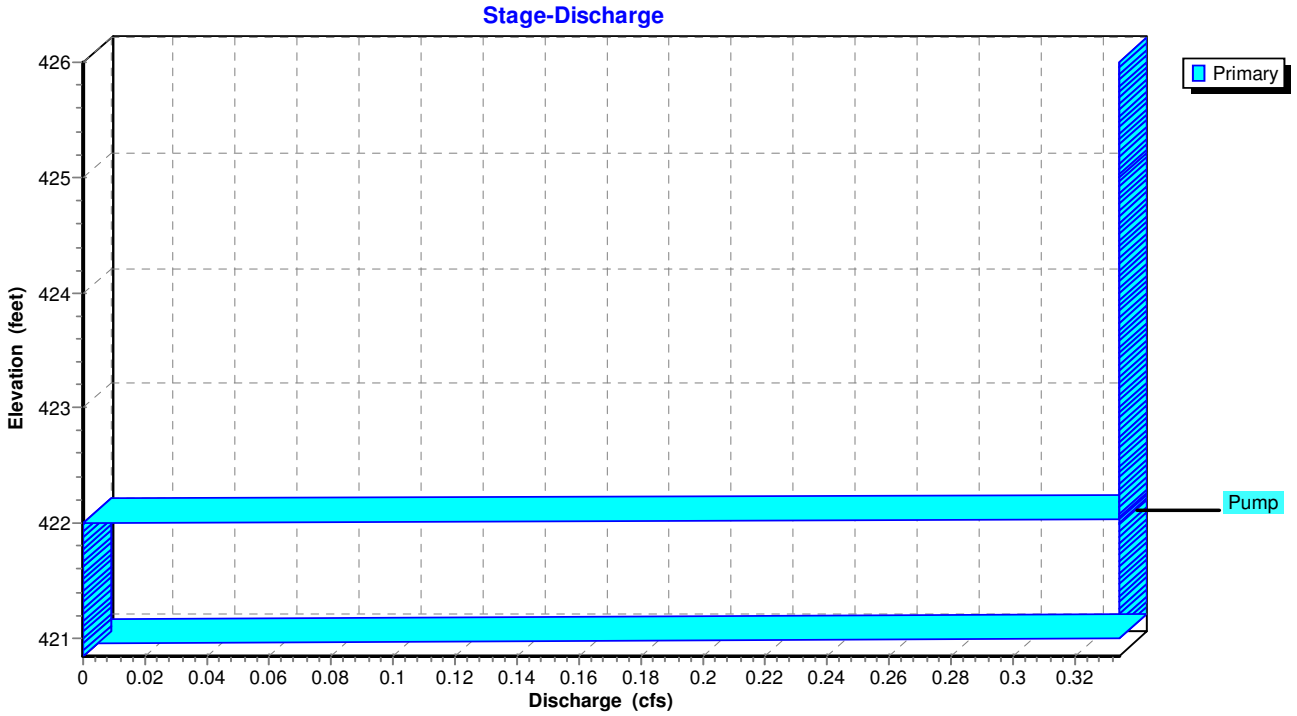
Device	Routing	Invert	Outlet Devices (Turned on 2 times)
#1	Primary	422.00'	**Pump** Discharges@426.00' Turns Off<421.00' 5.0" Diam. x 675.0' Long Discharge, Hazen-Williams C= 130 Flow (gpm)= 50.0 75.0 100.0 125.0 150.0 Head (feet)= 20.00 19.75 19.50 19.00 18.00 -Loss (feet)= 0.47 1.00 1.71 2.59 3.63 =Lift (feet)= 19.53 18.75 17.79 16.41 14.37

Primary OutFlow Max=0.33 cfs @ 3.60 hrs HW=421.99' (Free Discharge)
↑**1=Pump** (Pump Controls 0.33 cfs)

Pond 5P: duel pump with 5" outlet



β nd 5P: duel pump with 5" outlet



Format for tabulating areas draining to self retaining areas

DMA name	DRAINAGE AREA	PRE AC	POST AC	POST SF	RECEIVING AREAS	Receiving FILTERING DMA
D-WE	EAST WINERY AREA	0.814	0.822	35,806	R-WE	pond retention/grassy area
D-WP	WEST PARKING AREA	0.259	0.259	11,282	R-WP	pond retention/grassy area
D-WP/E	WEST PARKING AREA/Entry	0.057	0.057	2,483	R-WP/E	pond retention/grassy area
				49,571		
						41,514 sf
REF:	BASMAA MANUAL PAGE 4-4, CHAPTER 4					
D-GP	GUEST PARKING	0.092967	0.092967		R-GP	U.G. STORAGE CHAMBERS
D-WG	WINERY AND GARDEN	0.506	0.506	22,041	R-WG	U.G. STORAGE CHAMBERS

FORMAT FOR TABULATING AREA DRAING TO grassy areas A= imperv x 0.5

DMA name	Area AC	post project surface type	runoff Ro, factor	product Area x Ro A, sf
D-WE (winery east)	0.822	roof/conc	1	35,806
D-WP/E (parking-rd)	0.057	roof/conc	1	2,483
D-WP (ac parking)	0.259	conc	1	11,282
Total				49,571
Receiving	49,571	0.5		24,786
dims, L x W =	256	163		41728

MAINTENANCE ALL AREAS

1. VI. STORMWATER FACILITY MAINTENANCE
2. VI.A.OWNERSHIP AND RESPONSIBILITY FOR MAINTENANCE IN PERPETUITY MAINTENANCE OF STORM WATER FACILITIES WILL BE THE RESPONSIBILITY OF THE PROPERTY OWNER AND WILL BE PERFORMED BY THE OWNER'S CONTRACTORS OR EMPLOYEES AS PART OF ROUTINE MAINTENANCE OF BUILDINGS, GROUNDS, AND LANDSCAPING. THE APPLICANT HAS REVIEWED THE NAPA COUNTY, STANDARD AGREEMENT REGARDING THE MAINTENANCE OF STORM WATER FACILITIES AND COMMITS TO EXECUTE ANY NECESSARY AGREEMENTS PRIOR TO COMPLETION OF CONSTRUCTION. APPLICANT ACCEPTS RESPONSIBILITY FOR INTERIM OPERATION AND MAINTENANCE OF COVER CROP, FLOW-CONTROL AND SPREADER PIPE FACILITIES UNTIL SUCH TIME AS THIS RESPONSIBILITY IS FORMALLY TRANSFERRED TO A SUBSEQUENT OWNER.
3. COMMERCIAL PROJECT MAINTENANCE REQUIREMENTS FOR EACH STORM WATER FACILITY
   A. THE EXISTING POND, PUMPS, VINEYARD COVER CROP AND 2 U.G. STORAGE SYSTEMS WILL BE MAINTAINED ON THE FOLLOWING SCHEDULE AT A MINIMUM. DETAILS OF MAINTENANCE RESPONSIBILITIES AND PROCEDURES ARE OUTLINED IN THESE PLANS AS PART OF STORM WATER FACILITY OPERATION AND MAINTENANCE PLAN.
   B. DAILY: THE FACILITIES WILL BE EXAMINED FOR VISIBLE TRASH DURING REGULAR LANDSCAPE MAINTENANCE OF THE SITE, AND TRASH WILL BE REMOVED.
   C. AFTER SIGNIFICANT RAIN EVENTS: A SIGNIFICANT RAIN EVENT IS ONE THAT PRODUCES APPROXIMATELY A HALF-INCH OR MORE RAINFALL IN A 24-HOUR PERIOD. WITHIN 24 HOURS AFTER EACH SUCH EVENT, THE FOLLOWING WILL BE CONDUCTED: THE SURFACE OF THE FACILITY WILL BE OBSERVED TO CONFIRM THERE IS NO PONDING. INLETS WILL BE INSPECTED, AND ANY ACCUMULATIONS OF TRASH OR DEBRIS WILL BE REMOVED. THE EXISTING POND WILL BE MAINTAINED FREE OF DEBRI AND MOWED WHERE APPLICABLE.
   D. PRIOR TO THE START OF THE RAINY SEASON:

–IN SEPTEMBER OR EACH YEAR, THE FACILITIES WILL BE INSPECTED TO CONFIRM THERE IS NO ACCUMULATION OF DEBRIS THAT WOULD BLOCK FLOW, AND THAT GROWTH AND SPREAD OF COVER CROP OF OTHER PLANTINGS DOES NOT BLOCK INLETS OR THE MOVEMENT OF RUNOFF TO THE WINERY.

D. ANNUAL LANDSCAPE MAINTENANCE:

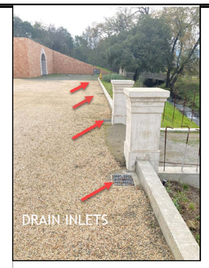
– IN SEPTEMBER OF EACH YEAR, VEGETATION WILL BE CUT BACK AS NEEDED, DEBRIS REMOVED, AND GRASS REPLANTED AS NEEDED.

REGISTERED PROFESSIONAL ENGINEER
GUADALUPE S. CHAVARRIA
CA 37970
EXP. 3/31/23
CIVIL
STATE OF CALIFORNIA

GUADALUPE S. CHAVARRIA, PE, QSD/QSP
P.O. BOX 1782, WINDSOR, CA 95492
(707) 799-5432
GSCHAVARRIA1@YAHOO.COM

STORMWATER CONTROL PLAN AND LOW IMPACT DESIGN
EXHIBIT "B"
7466 HWY 29, YOUNTVILLE, CA APN 031-120-035

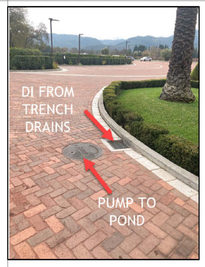
REV	DATE:	REVISION:		
			DATE:	12/22/2020
1	7/14/21	ADD TABLE/NOTES	DRAWN BY:	GSC
2	1/2/22	ADDED BIORETENTION LID AND CALCS	CHECKED BY:	GSC
3	6/10/22	ADDED POND AND GRASS		
4	11/20/22	DELETED POND/AREA MOD		
			SHEET	SCP1 OF 3



EX. DRAIN INLETS ON EAST SIDE OF CREEK

DI
CS1

EX. DRAIN INLETS ON EAST SIDE OF CREEK

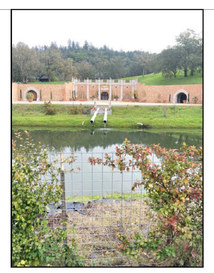


TD

EX. DRAIN INLETS @ FRONT OF WINERY (W. OF CREEK)

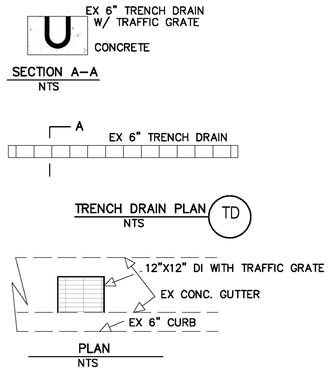
EX. DRAIN INLETS @ PARKING AREA(W. OF CREEK)

PROPOSED INLET @ ROAD



2

EX. DRAIN RUN ON WATER AT VINEYARD AREA



GUADALUPE S. CHAVARRIA, PE, QSD/QSP
P.O. BOX 1782, WINDSOR, CA 95492
(707) 799–5432
GSCHAVARRIA1@YAHOO.COM

REGISTERED PROFESSIONAL ENGINEER
GUADALUPE S. CHAVARRIA
CA 37970
EXP. 3/31/23
CIVIL
STATE OF CALIFORNIA

STORMWATER CONTROL PLAN AND LOW IMPACT DESIGN EXHIBIT "C"

7466 HWY 29, YOUNTVILLE, CA APN 031–120–035

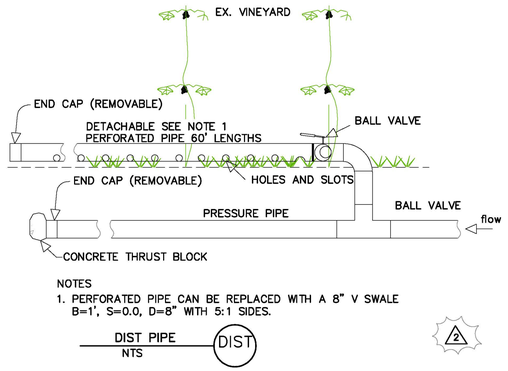
REVISIONS

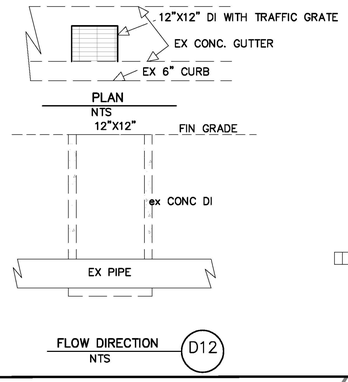
REV	DATE:	REVISION:
1	7/14/21	ADD TABLE/NOTES
2	1/2/22	ADDED BIORETENTION LID & STORM DRAIN DETAILS
3	6/10/22	added pond and detail

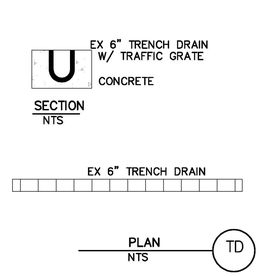
DATE: 12/22/2020
DRAWN BY: GSC
CHECKED BY: GSC

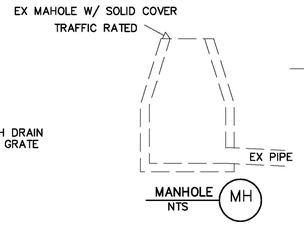
DMA name	Area AC	post project surface type	runoff Ro, factor	product Area x Ro A
D-WE (winery east)	0.822	conc/roof/planter	1	0.822
D-WP/E (parking-rd)	0.057		1	0.057
D-WP (ac parking)	0.259		1	0.259
			Total Area AC	1.138
			Total Area, SF	49,571

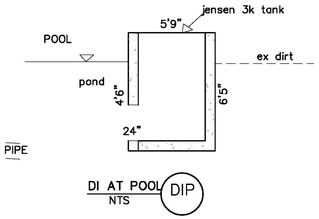
DMA name	Area sf	post project surface type	runoff Ro, factor	product Area x Ro A
	72,397	roof/conc	1	72,397
Total				72,397
				0.04
	length	width	REQUIRED	2,896
PROVIDED sf	35	83		2905





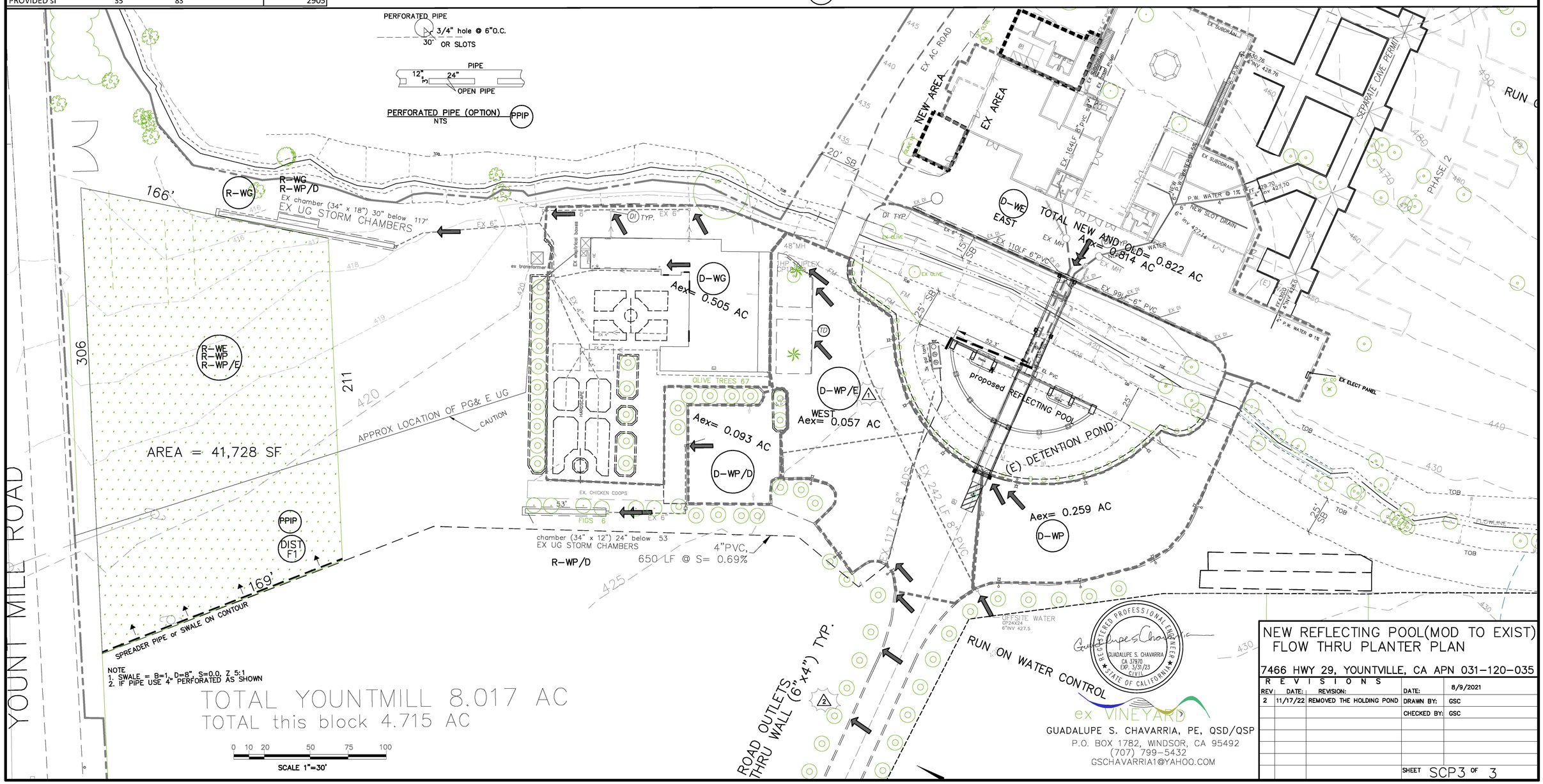






LEGEND

- FLOW DIRECTION
- NEW AREA
- EX AREA
- Aex EXIST AREA
- Anew new AREA
- U.G. UNDERGROUND
- CP CENTRAL PRECAST (A SUPPLIER)
- DI DRAIN INLET
- FM FORCE MAIN
- SPREADER PIPE OR SWALE



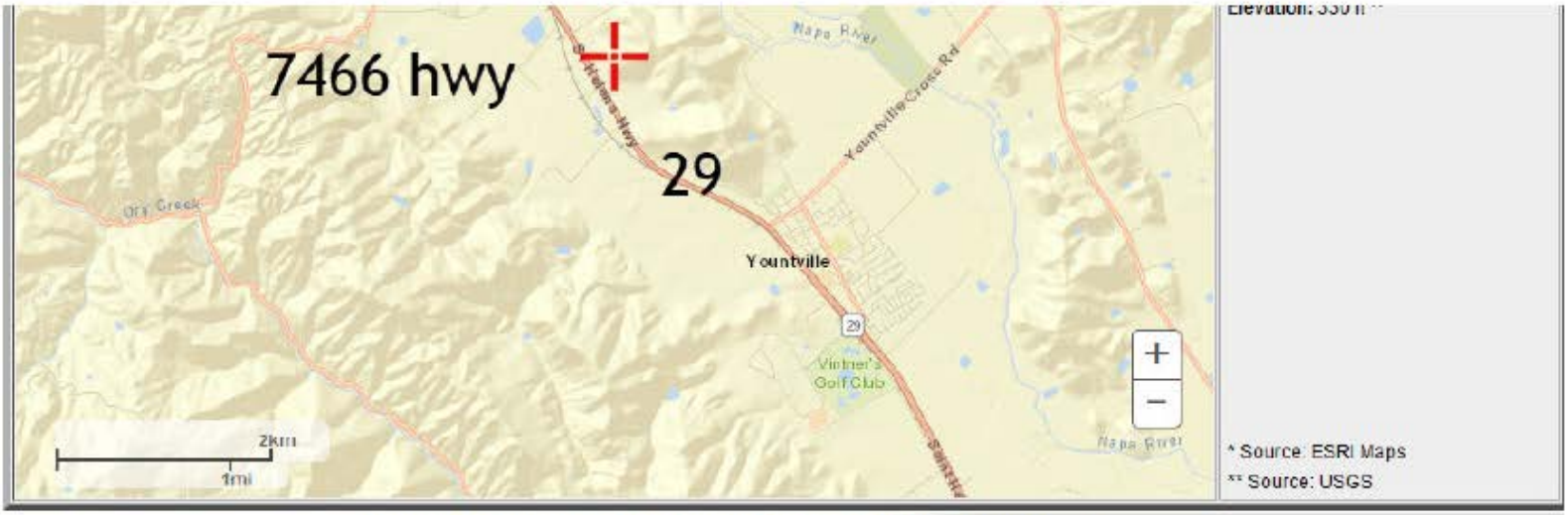
GUADALUPE S. CHAVARRIA, PE, QSD/QSP
P.O. BOX 1782, WINDSOR, CA 95492
(707) 799-5432
GSCHAVARRIA1@YAHOO.COM

REGISTERED PROFESSIONAL ENGINEER
GUADALUPE S. CHAVARRIA
CA 37970
EXP. 3/31/23
CIVIL
STATE OF CALIFORNIA

NEW REFLECTING POOL(MOD TO EXIST) FLOW THRU PLANTER PLAN

7466 HWY 29, YOUNTVILLE, CA APN 031-120-035

REVISIONS				
REV	DATE:	REVISION:	DATE:	8/9/2021
2	11/17/22	REMOVED THE HOLDING POND	DRAWN BY:	GSC
			CHECKED BY:	GSC
			SHEET	SCP3 OF 3



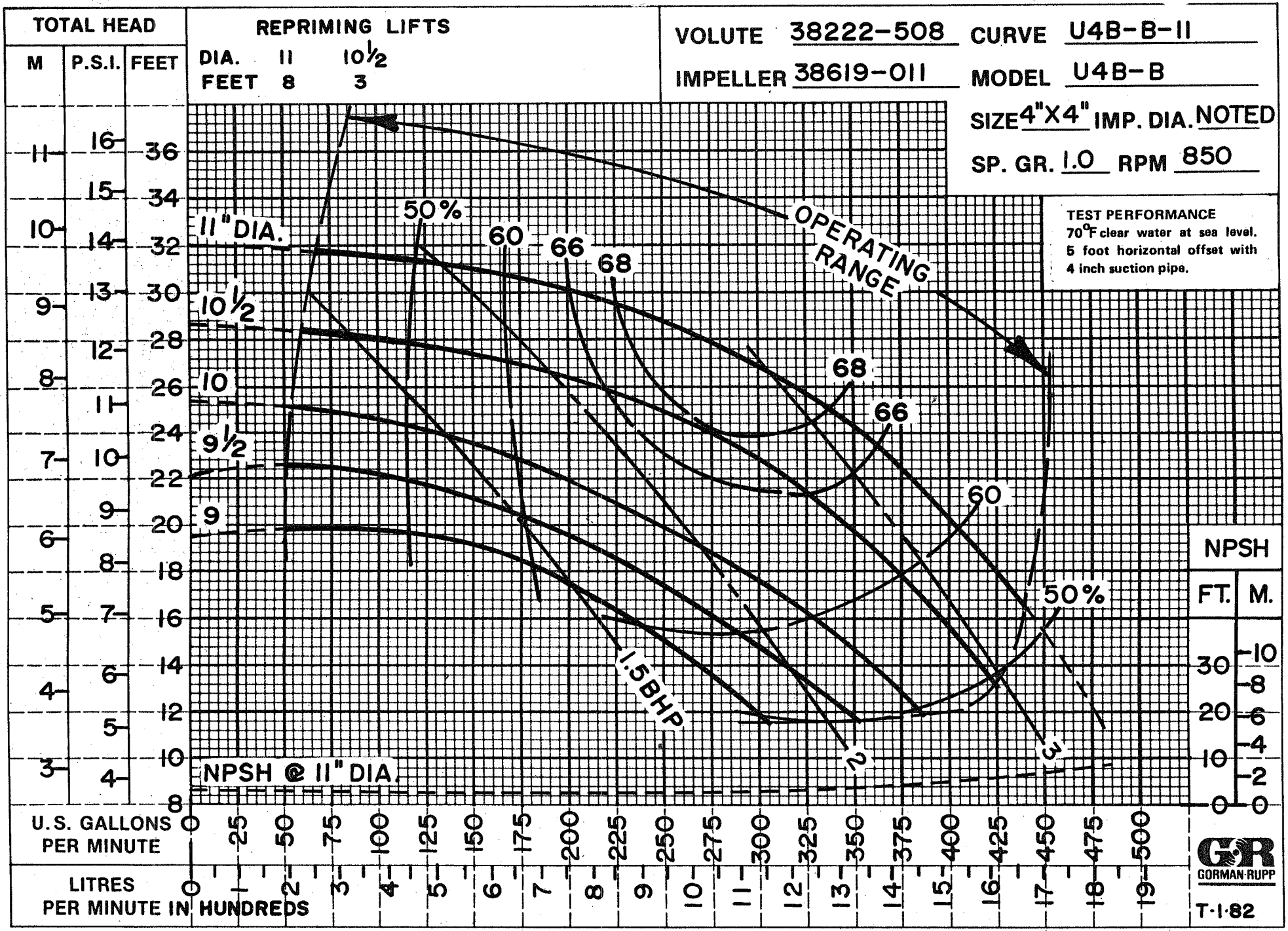
POINT PRECIPITATION FREQUENCY (PF) ESTIMATES

WITH 90% CONFIDENCE INTERVALS AND SUPPLEMENTARY INFORMATION
NOAA Atlas 14, Volume 6, Version 2

PF tabular | PF graphical | Supplementary information | Print page

PDS-based precipitation frequency estimates with 90% confidence intervals (in inches)[1]

Duration	Average recurrence interval (years)									
	1	2	5	10	25	50	100	200	500	1000
5-min	**0.140** (0.125-0.159)	**0.172** (0.153-0.196)	**0.214** (0.190-0.244)	**0.249** (0.218-0.286)	**0.296** (0.250-0.354)	**0.332** (0.274-0.407)	**0.369** (0.296-0.465)	**0.408** (0.317-0.531)	**0.461** (0.341-0.629)	**0.502** (0.358-0.713)
10-min	**0.201** (0.179-0.228)	**0.247** (0.219-0.281)	**0.307** (0.272-0.350)	**0.356** (0.313-0.410)	**0.424** (0.358-0.507)	**0.476** (0.392-0.583)	**0.529** (0.424-0.667)	**0.585** (0.454-0.761)	**0.661** (0.489-0.901)	**0.720** (0.513-1.02)
15-min	**0.243** (0.216-0.276)	**0.299** (0.265-0.339)	**0.371** (0.329-0.423)	**0.431** (0.378-0.496)	**0.512** (0.433-0.613)	**0.575** (0.474-0.705)	**0.640** (0.513-0.807)	**0.707** (0.548-0.920)	**0.799** (0.592-1.09)	**0.871** (0.620-1.24)
30-min	**0.350** (0.312-0.398)	**0.430** (0.382-0.489)	**0.535** (0.474-0.610)	**0.621** (0.545-0.714)	**0.738** (0.623-0.883)	**0.829** (0.663-1.02)	**0.922** (0.739-1.16)	**1.02** (0.791-1.33)	**1.15** (0.852-1.57)	**1.25** (0.894-1.78)
60-min	**0.513** (0.457-0.582)	**0.630** (0.560-0.716)	**0.783** (0.694-0.893)	**0.909** (0.798-1.05)	**1.08** (0.912-1.29)	**1.21** (1.00-1.49)	**1.35** (1.08-1.70)	**1.49** (1.16-1.94)	**1.69** (1.25-2.30)	**1.84** (1.31-2.61)
2-hr	**0.783** (0.697-0.889)	**0.960** (0.853-1.09)	**1.19** (1.05-1.36)	**1.37** (1.21-1.58)	**1.62** (1.37-1.94)	**1.81** (1.49-2.22)	**2.00** (1.61-2.52)	**2.20** (1.71-2.86)	**2.46** (1.82-3.35)	**2.65** (1.89-3.76)
3-hr	**1.01** (0.896-1.14)	**1.23** (1.10-1.40)	**1.53** (1.35-1.74)	**1.76** (1.55-2.03)	**2.07** (1.75-2.48)	**2.31** (1.91-2.83)	**2.55** (2.04-3.21)	**2.79** (2.17-3.63)	**3.11** (2.30-4.24)	**3.35** (2.39-4.75)
6-hr	**1.52** (1.35-1.72)	**1.86** (1.65-2.12)	**2.30** (2.04-2.63)	**2.66** (2.33-3.06)	**3.13** (2.64-3.74)	**3.48** (2.87-4.26)	**3.83** (3.07-4.82)	**4.18** (3.24-5.43)	**4.64** (3.44-6.33)	**4.99** (3.55-7.07)
12-hr	**2.12** (1.89-2.41)	**2.65** (2.36-3.02)	**3.33** (2.95-3.80)	**3.87** (3.39-4.4	**4.58** (3.86-5.47)	**5.11** (4.21-6.26)	**5.63** (4.51-7.10)	**6.16** (4.78-8.01)	**6.85** (5.07-9.35)	**7.37** (5.25-10.5)
24-hr	**2.92** (2.63-3.32)	**3.72** (3.35-4.23)	**4.75** (4.25-5.40)	**5.55** (4.95-6.36)	**6.62** (5.74-7.80)	**7.42** (6.32-8.89)	**8.21** (6.86-10.0)	**9.01** (7.35-11.3)	**10.1** (7.92-13.0)	**10.8** (8.29-14.5)


TOTAL HEAD
M
P.S.I.
FEET
REPRIMING LIFTS
DIA. 11 10½
FEET 8 3
VOLUTE 38222-508
CURVE U4B-B-11
IMPELLER 38619-011
MODEL U4B-B
SIZE 4"X4" IMP. DIA. NOTED
SP. GR. 1.0 RPM 850
TEST PERFORMANCE
70°F clear water at sea level.
5 foot horizontal offset with
4 inch suction pipe.
11" DIA.
10½
10
9½
9
50%
60
66
68
OPERATING RANGE
1.5 BHP
2
3
NPSH @ 11" DIA.
NPSH
FT.
M.
U.S. GALLONS PER MINUTE
LITRES PER MINUTE IN HUNDREDS
GORMAN-RUPP
T-1-82