

# “E”

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A Tradition of Stewardship  
A Commitment to Service

file No P19-00125-UP

**Napa County**  
**Conservation, Development, and Planning Department**  
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417  
web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

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**Use Permit Application**

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*To be completed by Planning staff...*

Application Type: Use Permit

Date Submitted: 3/27/2019 Resubmittal(s): \_\_\_\_\_ Date Complete: 3/21/2025

Request: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*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: Barnett Vineyards

Assessor's Parcel No: 020-300-047 Existing Parcel Size: +/-40 ac.

Site Address/Location: 4070 Spring Mountain Rd. St. Helena CA 94574  
No. Street City State Zip

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

Property Owner: Hal and Fiona Barnett

Mailing Address: 4070 Spring Mountain Rd. St. Helena CA 94574  
No. Street City State Zip

Telephone No (707) 963-3724 E-Mail: hbarnett@barnettvineyards.com

Applicant (if other than property owner): same as owner

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_ E-Mail: \_\_\_\_\_

Representative (if applicable): Rob Anglin

Mailing Address: 1455 First Street, Suite 217 Napa CA 94559  
No. Street City State Zip

Telephone No (707) 927-4280 E-Mail: anglin@htralaw.com

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## Use Permit Information Sheet

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### Use

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

Please see attached plan and narrative.

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

District NA

Regional NA

State NA

Federal NA

### Improvements

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

No off-site improvements are proposed; on-site improvements include grading, paving and construction of new winery building as shown on the project plans.

## Improvements, cont.

Total on-site parking spaces: 6 existing 12 proposed

Loading areas: 1 existing 2 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): 0.21 acres

## Employment and Hours of Operation

Days of operation: M-F existing 7 days/week proposed

Hours of operation: 8 a.m. - 5 p.m. existing no change proposed

Anticipated number of employee shifts: 1 existing no change proposed

Anticipated shift hours: 8 a.m. - 5 p.m. existing no change proposed

Maximum Number of on-site employees:

☐ 10 or fewer    ☐ 11-24    ☐ 25 or greater (specify number) \_\_\_\_\_

*Alternately, you may identify a specific number of on-site employees:*

☒ other (specify number) 9

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## Certification and Indemnification

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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.

Fiona H. Barnett, HAL W Barnett

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Fiona H. Barnett, HAL W Barnett 3/25/2019

Signature of Property Owner

Date

Signature of Applicant

Date

## Supplemental Application for Winery Uses

### 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	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> 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: 20,000 gal/y Per permit No: SW-15889 Permit date: 1988

Current maximum actual production: 20,000 gal/y For what year? 5 year average

Proposed production capacity: 30,000 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:	<u>none under SWE</u> existing	<u>30</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	_____ existing	<u>30</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	_____ existing	<u>10 a.m. - 4 p.m.</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>8 a.m.- 5 p.m.</u> existing	<u>no change</u> proposed

<sup>1</sup> 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.

<sup>2</sup> 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).

## **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.)

### **Marketing Events:**

Small event for 20 persons: 4 times per year

Moderate event for 60 persons: 3 times per year

Large event for 100 persons: 2 times per year

## **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.)

There is no onsite commercial kitchen either existing or proposed. Any food service would be catered only and comply with County Code Section 18.08.370, Marketing of Wine.



## 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	<u>5,085</u> sq. ft.	<u>0.12</u> acres
Proposed	<u>8,315</u> sq. ft.	<u>0.19</u> 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).

<u>24,710</u> sq. ft.	<u>0.57</u> acres	<u>1.4</u> % of parcel
EXISTING. 15,500	0.36	

**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	<u>6,065</u> sq. ft.	Proposed	<u>7,046</u> sq. ft.
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**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	<u>81</u> sq. ft.	<u>1.3</u> % of production facility
Proposed	<u>1,700</u> sq. ft.	<u>24.13</u> % 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: <u>3,276</u> sq. ft.	Proposed: <u>NO CHANGE</u> sq. ft.
Covered crush pad area	Existing: <u>2,300</u> sq. ft.	Proposed: <u>NO CHANGE</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.

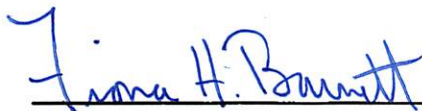


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### Initial Statement of Grape Source

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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



3/25/2019

Date

*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.):	<u>Well</u>	<u>Tank</u>
Name of proposed water supplier (if water company, city, district):	<u>Private</u>	<u>Private</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>6,250</u> gallons per day (gal/d)	
Current water source:	<u>Well</u>	<u>Tank</u>
Anticipated future water demand:	<u>6,680</u> gal/d	<u>n/a</u> gal/d
Water availability (in gallons/minute):	<u>+/- 40</u> gal/m	<u>+/- 200</u> gal/m
Capacity of water storage system:	<u>10,000</u> gal	<u>12,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>onsite septic</u>	<u>onsite irr ??</u>
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>                    </u> gal/d	<u>                    </u> gal/d
Anticipated future waste flows (peak flow):	<u>See Report</u> gal/d	<u>See Report</u> gal/d
Future waste disposal design capacity:	<u>See Report</u> gal/d	<u>See Report</u> 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](http://www.countyofnapa.org/dem).

### 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.

### Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): on-site



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# WINERY TRIP GENERATION WORKSHEET

Planning, Building & Environmental Services

1195 Third Street, Suite 210

Napa, CA 94559-3082

(707) 253-4417

## PROJECT DESCRIPTION

<b>Winery Name:</b> _____	<b>Date Prepared:</b> _____
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Existing Entitled Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday		
	Weekend		
Number of Part Time Employees*	Weekday		
	Weekend		
Maximum Daily Visitation	Weekday		
	Weekend		
Annual Gallons of Production			
Annual Tons of Grape Haul			N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday		
	Weekend		

Proposed Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday		
	Weekend		
Number of Part Time Employees*	Weekday		
	Weekend		
Maximum Daily Visitation	Weekday		
	Weekend		
Annual Gallons of Production			
Annual Tons of Grape Haul			N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday		
	Weekend		

\*Number of full time and part time employees should represent the max number of employees that will be working on any given day (including all vendors and contractors employed for the largest event that occurs two or more times per month on average).

## TRIP GENERATION

Existing Winery				Harvest	Non-Harvest
<u>Maximum Daily Weekday Traffic (Friday)</u>					
	<u>Harvest</u>	<u>Non-Harvest</u>			
FT Employees		3.05 one way trips/employee	FT Employee Daily Trips		
PT Employees		1.9 one way trips/employee	PT Employee Daily Trips		
Max Visitors		2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips		
Max Event		2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips		
Gallons of Production		0.000018 truck trips	Production Daily Trips		
Tons of Grape Haul#		0.013889 truck trips	Grape Haul Daily Trips		
			<b>Total Weekday Daily Trips</b>		
			<b>Total Weekday Peak Hour Trips*</b>		
<u>Maximum Daily Weekend Traffic (Saturday)</u>					
	<u>Harvest</u>	<u>Non-Harvest</u>			
FT Employees		3.05 one way trips/employee	FT Employee Daily Trips		
PT Employees		1.9 one way trips/employee	PT Employee Daily Trips		
Max Visitors		2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips		
Max Event		2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips		
Gallons of Production		0.000018 truck trips	Production Daily Trips		
Tons of Grape Haul#		0.013889 truck trips	Grape Haul Daily Trips		
			<b>Total Weekend Daily Trips</b>		
			<b>Total Weekend Peak Hour Trips*</b>		
<u>Maximum Annual Traffic</u>					
			<b>Total Annual Trips**</b>		
Proposed Winery				Harvest	Non-Harvest
<u>Maximum Daily Weekday Traffic (Friday)</u>					
	<u>Harvest</u>	<u>Non-Harvest</u>			
FT Employees		3.05 one way trips/employee	FT Employee Daily Trips		
PT Employees		1.9 one way trips/employee	PT Employee Daily Trips		
Max Visitors		2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips		
Max Event		2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips		
Gallons of Production		0.000018 truck trips	Production Daily Trips		
Tons of Grape Haul#		0.013889 truck trips	Grape Haul Daily Trips		
			<b>Total Weekday Daily Trips</b>		
			<b>Total Weekday Peak Hour Trips*</b>		
<u>Maximum Daily Weekend Traffic (Saturday)</u>					
	<u>Harvest</u>	<u>Non-Harvest</u>			
FT Employees		3.05 one way trips/employee	FT Employee Daily Trips		
PT Employees		1.9 one way trips/employee	PT Employee Daily Trips		
Max Visitors		2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips		
Max Event		2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips		
Gallons of Production		0.000018 truck trips	Production Daily Trips		
Tons of Grape Haul#		0.013889 truck trips	Grape Haul Daily Trips		
			<b>Total Weekend Daily Trips</b>		
			<b>Total Weekend Peak Hour Trips*</b>		
<u>Maximum Annual Traffic</u>					
			<b>Total Annual Trips**</b>		
Net New Trips				Harvest	Non-Harvest
<u>Maximum Weekday Traffic (Friday)</u>					
If total net new daily trips is greater than 40, a TIS is required			<b>Net New Weekday Daily Trips</b>		
			<b>Net New Weekday Peak Hour Trips*</b>		
<u>Maximum Weekend Traffic (Saturday)</u>					
If total net new daily trips is greater than 40, a TIS is required			<b>Net New Weekend Daily Trips</b>		
			<b>Net New Weekend Peak Hour Trips*</b>		
<u>Maximum Annual Traffic</u>					
			<b>Net New Annual Trips**</b>		

#Trips associated with Grape Haul represent harvest season only.

\*Weekday peak hour trips are calculated as 38% of daily trips associated with visitors and production plus one trip per employee. Weekend peak hour trips are calculated as 57% of daily trips associated with visitors and production plus one trip per employee.

\*\*Annual trips represent a conservative calculation that assumes 11 weeks of harvest, all weekdays are Fridays, all weekends are Saturdays, and assumes that the largest event that occurs two or more times per month on average occurs every day.

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM  
FACILITY INFORMATION  
BUSINESS ACTIVITIES**

Page 1 of     

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <b>Barnett Vineyards</b>		
BUSINESS SITE ADDRESS <b>4070 Spring Mountain Road</b>		
BUSINESS SITE CITY <b>St. Helena</b>	CA	ZIP CODE <b>94574</b>
CONTACT NAME <b>Hal Barnett</b>	PHONE	

**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....	
<b>A. HAZARDOUS MATERIALS</b> 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?	<input type="checkbox"/> YES <input type="checkbox"/> NO   4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   4a	Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO   5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO   8	NO FORM REQUIRED TO CUPAs
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> 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)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> 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)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> 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?	<input type="radio"/> YES <input checked="" type="radio"/> 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.	<input type="radio"/> YES <input checked="" type="radio"/> 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?	<input type="radio"/> YES <input checked="" type="radio"/> NO   14b	See CUPA for required forms.

**F. LOCAL REQUIREMENTS**

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

15  
UPCF Rev. (12/2007)



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

Project name & APN: Barnett Vineyards

Project number if known:

Contact person: Hal Barnett

Contact email & phone number: [hbarnett@barnettvineyards.com](mailto:hbarnett@barnettvineyards.com)

Today's date:

## 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 calculate how much electrical energy your project may need.*

Solar was added in 2014.



#### 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    Plan  
Doing    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.*

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☐ ☐ **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**

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☐ ☒ **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).*

**Tier 1 Cal-Green code requirements will be included**

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☐ ☐ **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**

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**BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

*See description below under BMP-5.*

**Build to CALGREEN Tier 1**

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**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.*

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**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.*

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**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.*

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**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!*

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**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.*

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**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.*

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**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%.*

Water efficient winemaking equipment is used and more will be utilized as technology develops/

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☐☒

**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.*

LID principals are incorporated into the drainage design. Refer to Stormwater Control Plan prepared by Madrone Engineering I for additional information.

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☐☒

**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.*

Plan minimal landscaping that meets WELO standards.

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☐☒

**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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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☐ ☐ **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.*

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☐ ☒ **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.*

EV Charging Stations may be added in the future. Improvements will provide necessary infrastructure for future addition within parking area.

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☐ ☐ **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.*

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Already Plan  
Doing 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.*

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☐ ☒ **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.*

Very small building footprint compared to the entire site, most of site left in a natural state.

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☐ ☐ **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)

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## Practices with Un-Measured GHG Reduction Potential

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☐ ☐ **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](http://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.*

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**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.*

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☐☐

**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.*

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☐☒

**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.*

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☐☐

**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?**

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**BMP-34 Are you doing anything that deserves acknowledgement that isn't listed above?**

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**Comments and Suggestions on this form?**

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## **Sources:**

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3. *Napa County General Plan*, June 2008.
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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*.
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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>



A Tradition of Stewardship  
A Commitment to Service

FILE # \_\_\_\_\_

**NAPA COUNTY**  
**PLANNING, BUILDING, AND ENVIRONMENTAL SERVICES**  
1195 THIRD STREET, SUITE 210, NAPA, CALIFORNIA, 94559 • (707) 253-4417

**APPLICATION FOR VIEWSHED PROTECTION PROGRAM**

ZONING DISTRICT: <u>AW</u>		FOR OFFICE USE ONLY	DATE SUBMITTED: <u>4/29/2022</u>
TYPE OF APPLICATION: <u>Viewshed Protection Program</u>			DATE PUBLISHED: _____
REQUEST: <u>Winery Expansion</u>			
Project Type: Structure <input checked="" type="checkbox"/> Driveway _____ Road _____ Reservoir _____ Mass Grading _____ Other _____			
Other Permits Applied/Pending/Required: _____			
ECP _____	Grading Permit _____	Use Permit <input checked="" type="checkbox"/>	Variance _____
SDSDS _____	Groundwater Permit: _____		
# _____	# _____	# _____	# _____
Review Agencies: PBES: <input checked="" type="checkbox"/> County Consultant: _____ Name/Contact: _____			
Final Approval: PBES <input checked="" type="checkbox"/> Date: _____ / _____ / _____ Conditions: Yes _____ No _____			

TO BE COMPLETED BY APPLICANT (Please type or print legibly)			
Applicant's Name: <u>BARNETT VINEYARDS</u>			
Telephone #: <u>(707) 963-3724</u>	Fax #: ( ) _____	E-Mail: <u>hbarnett@barnettvineyards.com</u>	
Mailing Address: <u>4070 SPRING MTN. RD.</u>	<u>ST. HELENA</u>	<u>CA</u>	<u>94574</u>
<small>No.</small>	<small>Street</small>	<small>City</small>	<small>State</small>
Status of Applicant's Interest in Property: <u>OWNER</u>			
Property _____	Owner's _____	Name: _____	
Telephone #: ( ) _____	Fax #: ( ) _____	E-Mail: _____	
Mailing Address: _____	_____	_____	_____
<small>No.</small>	<small>Street</small>	<small>City</small>	<small>State</small>
Site Address/Location: <u>4070 SPRING MTN. RD.</u>	<u>ST. HELENA</u>	<u>CA</u>	<u>94574</u>
<small>No.</small>	<small>Street</small>	<small>City</small>	<small>State</small>
Assessor's Parcel #: <u>020 - 300 - 047</u>	Parcel Size: <u>+/40</u> acres	Development Area Size: _____ acres	
Slope Range of Development Area: _____ % to _____ %			
<b>(NOTE:</b> Contour map/survey is required for all development areas with an estimated slope of 15% or greater and for all road/driveway projects. Contour map must include all areas within 100' of the cut and fill edges. Percent slope shall be calculated and presented as whole numbers. (Please see attached Slope Determination Methodology)			
I hereby certify that all the information contained in this application, including but not limited to, this application form, the supplemental information sheets, site plan, plot plan, cross sections/elevations, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for evaluation of this application and preparation of reports related thereto, including the right of access to the property involved.			
	<u>3/30/20</u>		<u>3/30/20</u>
Signature of Applicant	Date	Signature of Property Owner	Date
<u>Fiona H. BARNETT</u>			
Print Name		Print Name	

TO BE COMPLETED BY PLANNING, BUILDING, AND ENVIRONMENTAL SERVICES			
Application Fee: \$ _____	Receipt No. _____	Received by: _____	Date: _____



BARNETT VINEYARDS  
USE PERMIT MODIFICATION PROJECT NARRATIVE 4070 SPRING MOUNTAIN RD, ST.  
HELENA

**APPLICANT AND OWNER**

Hal and Fiona Barnett  
4070 Spring Mountain Road St. Helena, CA 94574

**APPLICANT'S REPRESENTATIVE**

Rob Anglin  
Holman, Teague, Roche and Anglin, LLP 1455 First Street, Suite 217  
Napa, CA 94559

**APN:** 020-300-047

**PARCEL SIZE:** +/- 40 Acres

**GENERAL PLAN:** Agricultural Watershed and Open Space (AWOS)

**ZONING:** Agricultural Watershed District (AW)

**HISTORY AND BACKGROUND OF PROPERTY**

The site is currently developed with approximately 9 acres of vineyard and has been operating as a winery since 1988 under a small winery exemption to produce 20,000 gallons of wine annually (SW-158899). In addition, there is a house, guest house, and other residential accessory structures on the property.

The vineyards on this property were planted in 1983. The vineyard is comprised of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. The Barnett Vineyards wines are primarily produced from the estate fruit as well as other vineyards located on Spring Mountain. A small amount of fruit is purchased from other locations for varietals not suited for the Spring Mountain climate.

The winery obtained approval to construct a small cave in 2004 (03177-MOD) and then made minor changes to the cave layout in both 2004 (P04-0270-MOD) and in 2007 (P07- 00473). The cave was constructed in 2008. In 2014, a use permit modification was approved to add solar panels (P14-00080).

**EXISTING CONDITIONS & OPERATIONS**

This application was submitted under Napa County's Code Compliance Program. Please note that the activity levels listed in the Supplement Application for Winery Uses form are based on entitled or permitted conditions, not existing activities allowed pursuant to the Code Compliance Program. Existing activities include 20,000 gallons annual production, tours and tastings, 5 employees, and marketing events at the levels requested under the proposed marketing plan. Tastings have not been tracked on a daily basis, but average ~~23~~ 21/day based on annual data collected from 2009-19. Activities also are detailed in the table below:

(Updated by  
MR)

	Entitled Conditions	Existing Conditions (Code Compliance Program)	Proposed Conditions
Production	20,000 gallons	20,000 gallons	30,000 gallons
Employees	2 FTE	5 FTE	9 FTE
Visitation	0	<del>23</del> 21 per day (Updated by MR)	30 per day
Marketing	0	7 per year with 30 guests 1 per year with 100 guests	4 per year with 20 guests 3 per year with 60 guests 2 per year with 100 guests

### **PROJECT DESCRIPTION**

This request seeks use permit approval for the following changes to the current permit:

1. Increase production to 30,000 gallons per year (from 20,000 gallons)
2. Construct an approximately 1,700 sf new winery building for both administrative and tasting uses.
3. Improve the entrance road with specific road exceptions
4. Add six new parking spaces
5. Amend the visitation and marketing plan
6. Amend the number of employees
7. Identify a location for on premise tasting pursuant to AB 2004

The existing winery has been operating out of the small winery building and the 2008 cave, with very limited space for administrative and tasting area. Although this serves the winery very well in terms of production, it provides no opportunity to efficiently carry out all the various business functions of the winery. Because the owners also live on this property, some of these functions have taken place as a home office extension of the winery.

However, that no longer is sufficient and the owners seek to add a dedicated building for administrative and tasting uses closer to the existing winery buildings. The new structure will be located very close to the existing winery building.

The new structure will be located approximately 15 ft. from the existing winery building allowing for efficient access from on-site parking and to on premise tasting as well as a better flow of general winery operations. The new building will be a single-story structure and will significantly match the look, coloring, and building materials of the existing winery production building. Architectural details unique to the building, including exposed rafters, stone windowsills, and some use of glass and steel, aim to give the new building its own identity while still being firmly connected to the rest of the site and existing structures.

Refer to the Architectural Plans prepared by James Jeffery.

The winery started in 1988 with a Small Winery Exemption. Although retail sales were anticipated, it was not defined in 1988. At that time only one full time and an undefined number of part time employees were listed on the basic application form. The proposed employee, visitation and marketing program includes:

Full Time Employees:	9
Tours and tasting by appointment only:	30 persons per day, maximum 210 persons per week, maximum
Marketing Events:	
Small event for 20 persons, 4 /year	
Medium event for 60 persons 3 /year	
Large event for 100 persons 2 /year	

No private tours and tastings would take place on days with a marketing event. Food at all events would be catered. Time of day for all marketing events would be between 10:00 a.m. and 9 P.M

This level of visitation and employees is consistent with other wineries in the immediate area and with a production level of 30,000 gallons per year.

#### WASTEWATER SYSTEM DESIGN

The existing septic system serving the winery consists of both domestic and process septic tanks, and a pump tank to convey wastewater to an existing leach field of approximately 240 linear feet. To bring the wastewater system into compliance with current code and match the proposed employee and visitation numbers, the owner proposes to continue using the existing leach field for winery domestic waste only (for which it is appropriately sized), and install a new pre-treatment system for winery process wastewater. The owner will have the option of installing a system suitable for dispersing the wastewater directly into the ground via sub-surface drip lines, or a system that will treat the water to the appropriate standard for re-use of the wastewater for vineyard irrigation. A wastewater feasibility report has been provided.

#### FIRE PROTECTION

The water source for fire protection will be provided from two sources 1) a new tank with a capacity of 12,000 gallons that will be constructed adjacent to the existing 10,000 gallon tank. A hydrant will be placed near the winery. The existing tank is equipped with a valve for a fire hose that could be used as backup/additional supply of water for fire suppression purposes.

#### ROAD EXCEPTION

The existing private road from the intersection of the new road being constructed by Behrens Family Vineyards Spring Mountain provides access only to Barnett Vineyards. The road terminates at the winery. A portion of the road traverses steep slopes and established native trees, and is further described in the Road Exception request, prepared by Madrone Engineering, dated March 27, 2019. The remainder of the road will be improved to meet current Napa County Road & Street Standards.

#### WATER AVAILABILITY ANALYSIS

Water will be provided by an existing onsite well. A Water Availability Analysis and aquifer testing of onsite wells has been provided. The proposed level of water use will require a permit for a regulated water system. The existing well has been constructed with the necessary 50-foot seal.

#### TRAFFIC AND PARKING

The site design includes 12 total parking spaces, 1 of which is ADA compliant. The applicant team will meet with County staff to discuss the scope of work for a Traffic Report as needed during the initial review period for the Use Permit.

#### VOLUNTARY GREENHOUSE GAS EMISSION REDUCTIONS

In keeping with the goals of the State and County along with the goals of the winery, the design of this project is in keeping with the latest and best technologies and features available, including energy efficiency, greenhouse gas emission reductions and use of sustainable products. The Voluntary Best Management Practices Checklist for Development projects includes additional information and detail. Key commitments include:

- Energy efficiencies were maximized with addition of cave for barrel storage in 2008
- Solar was added at the winery in 2014
- Tier 1 Cal-Green code requirements will be included
- Water efficient wine making equipment is utilized
- LID (low impact development) principals are incorporated into the drainage design
- Landscaping will meet WELO standards
- The parking area will be designed with utilities to add an EV charging station in the future