

“D”

Winery Use Permit Application and Project Statement



Planning, Building, and Environmental Services
1195 Third Street, Suite 210
Napa, California, 94559
Main: (707) 253-4417
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PLANNING APPLICATION FORM

Applicant Information

Applicant's Name: Hayes Drumwright	Phone: (949) 278-1234	E-Mail Address: hayesdrumwright@gmail.com
Applicant's Mailing Address: 16 Calle Amino	City: San Clemente	State/Zip Code: CA 92672
Property Owner's Name: (if different from Applicant: Same	Phone: Same	E-Mail Address: Same
Property Owner's Mailing Address: Same	City: Same	State/Zip Code: Same
Agent's Name: (if different from Applicant: Donna Oldford, Plans4Wine	Phone: (707) 963-5832	E-Mail Address: dboldford@aol.com
Agent's Mailing Address: 2620 Pinot Way	City: St. Helena	State/Zip Code: CA 94574
Other Representative: (Engineer/Architect): Mike Muelrath	Phone: (707) 227-7166	E-Mail Address: mike@appliedcivil.com
Representative's Mailing Address: 2074 W. Lincoln Ave.	City: Napa	State/Zip Code: CA 94558

Property Information

Project Name and Address: Crystal Springs Winery 407 Crystal Springs Rd., St. Helena, CA 94574
Assessor's Parcel Number(s): 021-410-013
Site of site (acreage and/or square footage): 16.93 ac
General Plan Designation: Agriculture Zoning: AW (Ag Watershed)

Application Type¹ (For Staff Use)

Administrative	Zoning Administrator	Planning Commission/ALUC/BOS	Misc. Services
☐ Admin Viewshed	☐ Certificate of Legal Non Conformity	☐ AG Preserve Contract	☐ Use Determination
☐ Erosion Control Plan: Track II	☐ Viewshed	☐ Development Agreement	☐ Status Determination
☐ Erosion Control Plan: Track I	☐ Minor Modification	☐ Airport Land Use Consistency Determination	
☐ Fence Entry Structure Permit	☐ Road Exception	☐ General, Specific or Airport Land Use Plan Amendment	
☐ Land Division/Mergers	☐ Variance	☒ Use Permit	
☐ Site Plan Approval/Modif.		☐ Major Modification	
☐ Temporary Event:		☐ Variance	
☐ Very Minor Modification		☐ Zoning Map/Text Amendment	
☐ Addressing		☐ Road Exception	
☐ Signs		☐ Con. Reg. Exception	
☐ Other:	☐ Other:	☐ Other:	☐ Other:

¹: Include corresponding submittal requirements for each application type.

WINERY 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	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Tours and Tasting – Open to the Public	☐ Existing			
Tours and Tasting – By Appointment	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Food at Tours and Tastings	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Marketing Events*	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Food at Marketing Events	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Will food be prepared...	☒ On-site?	☒ Catered?		
Public display of art or wine-related items	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Wine Sales/Consumption – AB 2004	☐ Existing		☒ 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 permitted N/A gal/y Per Permit No: N/A Permit Date: N/A
production capacity:

Current maximum actual production: N/A gal/y For what year? N/A

Average 3 year production: N/A gal/y

Proposed production capacity: 30,000

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

Visitation and Operation
Please identify the winery's...

Maximum daily tours/tastings visitation:	<u>0</u> existing	<u>28</u> proposed
Maximum weekly tours/tastings visitation:	<u>0</u> existing	<u>120</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10:00 am – 6:00 pm</u> proposed
Production days and hours ¹ :	<u>N/A</u> existing	<u>6:00 am – 6:00 pm</u> proposed

¹It is assumed that wineries will operate up to 24 hours per day during crush.

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up side 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>0</u>	sq. ft.	<u>N/A</u>	acres
Proposed	<u>21,150</u>	sq. ft.	<u>0.482</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>67,700</u>	sq. ft.	<u>1.55</u>	acres	<u>0.0165</u>	% of parcel
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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>0</u>	sq. ft.	Proposed	<u>19,875</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>0</u>	sq. ft.	<u>N/A</u>	% of production facility
Proposed	<u>8,295</u>	sq. ft.	<u>29.4</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 (total)	Existing: <u>0</u>	sq. ft.	Proposed: <u>13,675</u>	sq. ft.
Cave area (Production)	Existing: <u>0</u>	sq. ft.	Proposed: <u>9,113</u>	sq. ft.
Cave area (Accessory)	Existing: <u>0</u>	sq. ft.	Proposed: <u>1,335</u>	sq. ft.
Covered crush pad area	Existing: <u>0</u>	sq. ft.	Proposed: <u>3,045</u>	sq. ft.
Uncovered crush pad area	Existing: <u>0</u>	sq. ft.	Proposed: <u>2,582</u>	sq. ft.
Cave Spoils total:			Proposed: <u>19,400</u>	cy.
Cave Spoils Use:	☐ Onsite	☒ Offsite		

VIDA VALIENTE

Program Areas

11.22.2021

Building Area Summary

Production vs Accessory			
Total Usable Areas by Type (Exterior Spaces Excluded):	Production		Accessory
	19,875		8,295
Total Usable Areas	28170		
Accessory Percental of Total Usable Area	29%		

Building Area Details

WINERY BUILDING			
ROOM NAME/ TYPE	AREA (SF)		
	PRODUCTION		ACCESSORY
101 Tank Room	5,611		
102 Crush Pad	1,534		
103 Crush Pad	1,402		
104 Office (lab)	368		
105 Office (lab)	193		
106 Restroom	154		
107 Storage	577		
108 Mechanical	384		
109 Mechanical	183		
110 Men's Restroom			198
111 Women's Restroom			199
112 Storage			77
113 Break Room			86
114 Staff Break Room			298
115 Office			222
116 Office			259
117 Office			210
118 Office			233
119 Tasting Room			432
120 Tasting Room			679
121 Tasting Room			398
122 Mechanical	111		
123 Dry Storage			250
124 Commercial Kitchen			301
125 Commercial Kitchen			183
126 Mechanical	134		
127 Hospitality			2306
128 Mechanical	111		
129 Men's Restroom			203
130 Women's Restroom			273
131 Storage/Supplies			153
Winery Building Sub Total Usable Area	10762		6,960
Winery Building Total Usable Area		17,722	
		17,722	
WINERY CAVE			
ROOM NAME/ TYPE	AREA (SF)		
	PRODUCTION		ACCESSORY
132 Underground Storage Area		421	
133 Library			1335
134 Underground Storage Area		1,107	
135 Water Storage		1699	
136 Production Caves	9,113		
Winery Cave Sub Total Usable Area	9,113	3,227	1335
Winery Cave Total Usable Area		13,675	
		13,675	
OUTDOOR AREA			
ROOM NAME/ TYPE	AREA (SF)		
	PRODUCTION		ACCESSORY
AB 2004 Tasting Terrace			2,582
Ramp	770		
Covered Working Space	2,275		
Outdoor Sub Total Usable Area	3,045		2582
Outdoor Total Usable Area		5,627	
		5,627	
TOTAL			
TYPE	AREA (SF)		
	PRODUCTION		ACCESSORY
WINERY BUILDING	10762		6,960
WINERY CAVE	9,113		1335
OUTDOOR AREA	3045		2582
Sub Total Usable Area	22,920		10,877
Total Usable Area		33,797	
		33,797	

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). The project statement should include information on location and quantity of grapes.

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, hours, location/facilities to be used, food service details, etc. Provide a site plan showing where the marketing event activities will occur, including overflow/off-site parking. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

Food and Wine Pairings:

Maximum of two (2) per month with 24 persons each as maximum number

Release and Wine Club Events:

Maximum of three (3) per year with maximum 60 guests each.

Larger Auction-Related Events:

One (1) per year with a maximum of 125 persons.
Portable restroom facilities will be used for these events.

Food Served with Wine:

Commercial kitchen proposed on-site.
Larger events will be catered, winery kitchen used as staging area for caterers.

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.)

On-site commercial kitchen for smaller events.

Licensed caterer for larger events, with winery kitchen used as staging kitchen for caterers.

Request for permission to serve light fare food with approximately one-third of the private tours/tastings. This food will be prepared by the on-site commercial kitchen, which is requested as a "medium-risk" kitchen.

The light fare to serve with wine tastings will range from cheese and cracker plates, to a series of light or heavy hors d'oeuvres, all of which are paired with the wines made at the winery.

The on-site kitchen will be adequate to prepare simple luncheons and dinners, or as use as a catering staging area for the times that licensed caterers provide food. The luncheons or dinners with up to 24 persons attending can be serviced by the winery kitchen.

Larger events of over 24 persons, will have food prepared by licensed caterers. They may use the on-site kitchen as a caterers staging area.

All food served at the winery will be chosen to pair with the wines made on-site. No food other than that served in connection with the wine pairings will be offered at the winery or prepared at the on-site commercial kitchen.

Proposed Project Winery Traffic Information / Trip Generation Sheet

Maximum Daily Weekday Traffic (non-harvest season)

Total number of FT employees:	<u>5</u>	x 3.05 one-way trips per employee	=	<u>15.25</u>	daily trips.
Total number of PT employees:	<u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Anticipated weekday visitors:	<u>28</u>	/ 2.6 visitors per vehicle X 2 one-way trips	=	<u>21.54</u>	daily trips.
Gallons of production:	<u>30,000</u>	1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>0.54</u>	daily trips.
Total			=	<u>41.13</u>	daily trips.
(No of FT Employees) + (No of PT employees/2) + (sum of visitor and truck trips X .38)			=	<u>15.7</u>	PM peak trips.

Maximum Daily Weekend Traffic (non-harvest Saturday)

Number of FT employees (on Saturdays):	<u>3</u>	x 3.05 one-way trips per employee	=	<u>9.15</u>	daily trips.
Number of PT employees (on Saturdays):	<u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Anticipated Saturday visitors:	<u>28</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>20.0</u>	daily trips.
Total			=	<u>32.95</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor <u>trips</u> X .57)			=	<u>18.78</u>	PM peak trips.

Maximum Daily Weekend Traffic – Saturday Harvest Season

Number of FT employees (during crush):	<u>5</u>	x 3.05 one-way trips per employee	=	<u>15.25</u>	daily trips.
Number of PT employees (during crush):	<u>4</u>	x 1.90 one-way trips per employee	=	<u>7.6</u>	daily trips.
Anticipated Saturday visitors:	<u>28</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>20.0</u>	daily trips.
Gallons of production:	<u>30,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>0.54</u>	daily trips.
Avg. annual tons of grape on-haul:	<u>27,360</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>< 1</u>	daily trips.
Total			=	<u>44.39</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event):	<u>5</u>	x 2 one-way trips per staff person	=	<u>10.0</u>	trips.
Number of visitors (largest event):	<u>125</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>9.0</u>	trips.
Number of special event truck trips (largest event):	<u>10</u>	x 2 one-way trips	=	<u>20.0</u>	trips.

³Assumes 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).
⁴Assume 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).



A Tradition of Stewardship
A Commitment to Service

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

Project name & APN: _____

Project number if known: _____

Contact person: _____

Contact email & phone number: _____

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 Plan
Doing To Do

ID # BMP Name

- | | | |
|---|--------------------------|---|
| ☐ | ☐ | BMP-1 Generation of on-site renewable energy |
| <i>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.</i> | | |
| <hr/> | | |
| <hr/> | | |
| <hr/> | | |

- | | | |
|---|--------------------------|--|
| ☐ | ☐ | BMP-2 Preservation of developable open space in a conservation easement |
| <i>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.</i> | | |
| <hr/> | | |
| <hr/> | | |

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.

☐ ☐ **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 transportation (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 Plan
Doing 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 Plan
Doing 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.

☐ ☐ **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 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.

☐ ☐ **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 Plan
Doing 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 the Project Level available at http://ag.ca.gov/globalwarming/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/departmentscontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

Adjoining Property Owner List Requirements

All applications shall include a list of the current owners of all the properties whose outer perimeters are within **1,000 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 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 Planning, Building & Environmental Services 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 the Planning, Building & Environmental Services Department at (707) 253-4417.

VIDA VALIENTE WINERY USE PERMIT APPLICATION

PROJECT STATEMENT – REVISED November 12, 2022

(APN 021-410-013-000) – 407 Crystal Springs Road, St. Helena, CA

The originally proposed project was a new 40,000-gallon per year winery located at the above address. Since the initial submittal and in response to comments posed at a neighborhood meeting of Crystal Springs residents (and wineries), the applicant has chosen to down-size the original proposal to a 30,000-gallon per year winery. This level of production qualifies as a “small winery” in Napa County’s definitions. Other revisions to the project have been incorporated into this project revision statement, including moving water storage tanks from the hillside to an underground storage area adjacent to the proposed wine cave. The applicant has also proposed a significant downsizing in the earlier proposed Winery Marketing Plan, as indicated herein. And the wine cave has been downsized. See details in revised drawings associated with this resubmittal.

The parcel is a 16.93-acres parcel on Crystal Springs Road, a property previously known as the Hans Kornell Family Estate for some decades. The parcel is zoned AW (Agricultural Watershed), a zoning designation consistent with a winery with an approved winery use permit, as per the County’s *Winery Definition Ordinance (WDO)*.

The parcel for the proposed winery is entirely consistent with County *General Plan* goals and objectives, with the County *Conservation Regulations*, and with the County *Street and Roads Standard* for the winery access road. There are no variances or exceptions to the on-site access road associated with the project, and there is no road exception required because all winery access road segments meet the County requirements for width on one-way access loops and steepness of grade. There is a proposed common drive for the main entry and a loop road for emergency fire access to the back building.

The property is accessed from Crystal Springs Road, which intersects with both the Silverado Trail and Sanitarium/Deer Park Road. All of these roads are County roads.

Existing Conditions

On September 27, 2020, a wildfire now known as The Glass Fire ignited. Its name derived from the proximity of the ignition to Glass Mountain Road in Deer Park. This fire expanded and merged with two other wildfires to encompass some 27,310 acres and it destroyed 1,555 homes, agricultural and storage structures, barns, and wineries. The Glass Fire was ignited very close to the subject property of the proposed Vida Valiente Winery and all structures were destroyed. The fire also burned and destroyed a forest located on and behind the property. Trees that were destroyed and determined a hazard to public safety were removed from the site.

Prior to the Glass Fire in 2020, the subject parcel included a single-family residence (which was proposed for demolition), a shed that served as a horse barn (also proposed for demolition), a swimming pool, a groundwater well, 3.2 acres of existing vineyards, and access and utility infrastructure typical of this type of rural residential and agricultural development. The existing groundwater well was left intact.

A new organic vineyard was planted in 2019, after biology reports and cultural resources reports and reconnaissance were completed. Vineyard planting was consistent with and guided by the cultural resources technical reports and mapping prepared by Tom Origer and Associates. A native tribal on-site consultation was done as part of the new vineyard.

Land uses in proximity to the subject parcel include a number of rural residential homes, vineyards, and both large and small family wineries. Wineries in proximity to the parcel include: Charles Krug, Markham, Duckhorn, Rombauer, Burgess, Viader, Bremer (destroyed in wildfire), Cook Family, Chateau Boswell, Revanna, Arns, Merus, Failla, Hunnicutt, and "A Dozen Vintners."

A drainageway transects the property from east to west, from one boundary line to the furthest one opposite. The prescribed setback for this drainageway has been observed in the proposed plans, as prescribed in the *Napa County Conservation Regulations*. A report prepared by Forest Ecosystem Management is part of this resubmittal. This report speaks to the issues and questions related to the stream, setbacks, potential impacts and possible mitigation measures.

The use permit request for Vida Valiente Winery was filed with Napa County prior to the Glass Fire. This project revision request has been updated based on the effects of the fire. The biology report prepared for the property has been updated to reflect the effects of wildfire and loss of a significant number of mature trees.

Local Plans and Regulations

The *Napa County General Plan* contains goals and policies for the protection of agriculture as Napa County's primary economic resource, as well as uses ancillary to agriculture, like wineries. The AW zoning of this parcel allows a winery with an approved use permit. The proposed project is consistent with *General Plan* goals and policies, as well as with the *General Plan* land use designation for the subject parcel, which is Agricultural Resources.

The *Napa County Winery Definition Ordinance (WDO)* sets forth a definition and development guidelines for wineries in the County. The proposed winery is entirely consistent with the provisions of the *WDO*.

In addition to these planning tools, the *Napa County Road and Street Standards* set forth guidelines and requirements for winery access roads. The minimum width of a two-way winery access road is 20 feet (20 ft. of paved surface and two feet of gravel shoulder on either side of the road). A one-way loop road as winery access road has a 14-ft. minimum width in the Standards. CDF requirements include a 22-ft. wide entrance to the property if there is a privacy

gate. The property's elevation is such that it does not translate into any steep grade constraints as set forth in the standards. The winery access road is entirely consistent with the requirements of the County and CDF for a common drive and one-way winery access loop road.

The *Napa County Conservation Regulations* provide guidance for winery development, including setbacks from existing streams and drainageways. The document also governs if a winery access road requires a narrow (than 22 ft.) width in order to avoid environmental degradation. If such conditions are incurred, a road exception request must be filed. This application does not include any such conditions or request.

Along with the above documents, all development of a winery must be consistent with the *California Unified Building Code* that is in place at the time building permits are issued. The proposed project will be consistent with those requirements.

Geographic Information Systems (GIS) Data Base/Environmental Issues

Napa County maintains a comprehensive data base that defines the character of any parcel of land and any potential environmental constraints associated with that parcel. This data base provides an applicant with the road map for technical studies that may need to be done in order to avoid environmental impact in a number of areas. The following characteristics are indicated for the subject parcel, extrapolated from the *GIS Data Base*.

Alquist Priolo Faults: No Alquist Priolo faults indicated.

Archaeology: Potential archaeological sites and a potential (55 years or older) structure indicate the need for a site records search and evaluation. This study was done by Tom Origer and Associates, and a subsequent site reconnaissance report was prepared to guide any site excavation and development, as well as to propose suitable mitigation measures for protection resources. All vineyard development and the proposed winery plans are consistent with the contents and conclusions of this study, which is offered with this application. The archaeologist has also provided suggested mitigation measures associated with the protection of cultural resources.

California Planar Coordinate: CT242
CU242
Multiple results found.

CalVeg: DF – Pacific Douglas Fir
HG – Annual Grass/Forbs
NX – Mixed Hardwoods
Multiple results found.

CalWater Watershed: HR: San Francisco Bay

HU: San Pablo
NA: Napa River
SPW: Larkmead
PW: Bell Canyon Reservoir; York Creek
Multiple results found.

The subject parcel is in the Bell Creek Watershed, but located downstream from the Bell Canyon Reservoir, which provides the potable water source for the City of St. Helena. Therefore, the applicant is obligated to meet the 70 percent vegetation canopy retention as required for all AW-zoned properties in the County.

Faults: No faults indicated.

FEMA Flood Zone: Parcel is not in a FEMA Flood Zone.

Fire Hazard Severity: High Fire Hazard Severity (SRA). Compliance with Chapter 7 A of the *California Building Code* is required for new construction. Multiple results found.

Groundwater Ordinance: The subject parcel is not in a designated Groundwater Deficient Area, although actual groundwater conditions may vary).

The County requires a *Water Availability Analysis (WAA)* on any property zoned AW (Agricultural Watershed) and which takes groundwater from other than the aquifer on the Valley floor. Richard Slade & Associates was been retained to do the WAA on this proposed project. Most, if not all of the subject property is classified as "Valley floor." This typically simplifies the requirements related to a *Water Availability Analysis (WAA)*.

A *Water Availability Analysis (WAA)* was prepared on the property by Richard Slade Associates and is submitted with this package.

Landslides: Landslides evidenced, but none within the winery development area.

Local Drainage: Napa River – Bale Mill Reach
Bell Creek
Multiple results found.

Soil Type: Cortina very stony loam, 0 to 5 percent slopes
Forward silt loam, 12 to 57 percent slopes, MLRA 15.
Multiple results found.

Special Species: Potential special species may occur in this general area. Biological survey may be indicated.

Spotted Owls: Potential spotted owls and their habitat may occur in the general area. Special surveys for spotted owl habitat may be indicated. Spotted owl studies may be required prior to disturbance and/or construction, for avoidance during nesting. The spotted owl calling protocol will be adhered to as deemed appropriate.

HazMat Releases: Non-Local Oversight Program (Non-LOP) (within 1500 ft.). No Non-LOP hazards materials releases found.

Agricultural Use USTs (within 1500 ft.): No Agricultural Use USTs found.

County Zoning: AW (Agricultural Watershed)

WINERY AND WINERY-RELATED INFRASTRUCTURE

Total winery coverage is 61,100 sq. ft. and winery development area is 21,150 sq. ft. The production space totals 19,875 sq. ft. and accessory space totals 8,295 sq. ft., for a production-to-accessory ratio of 29.4 percent. This falls well below the County's 40 percent threshold for accessory uses, and includes to accessory areas within the wine caves (Class III).

The Winery Structure(s)

The winery is stepped into the hillside on its northern side and consists of three building elements: a production winery located at the west side of the winery development; an accessory/hospitality area at the east side; and a hospitality section bridging the two. The production area is linked to the production wine cave and the accessory structure is linked to the cave, as well. The mid-section hospitality area is linked to the two "anchor" structures by an outdoor walkway, and consists of an elliptical glass pavilion. A circular portion of the winery access road fronts the structures.

The roof is metal and is overlaid with sod and various plantings (not vineyards).

All winery structures are consistent with the 300-ft. road setback contained in the *Napa County Winery Definition Ordinance (WDO)*. In addition, all property line setbacks (20 ft.) are observed, as are creek/drainageway setbacks prescribed by the *Napa County Conservation Regulations*. The 20-ft. property line setback is observed except for the far extension of the wine cave, which is not visible from the public road. There is precedent for the subterranean wine cave to go all the way up to the property line in areas that are not so viable.

The winery structures are highly contemporary and designed to fit comfortably within the wooded hillside setting, meeting the operational needs of a production winery and providing for tasting and hospitality experiences that are suitably located.

The building materials for the winery include an earth-tone palette that features no flat-white painting or reflective materials. Materials include galvanized dark metal fascia, concrete with integrated natural color, dark earth-toned seamed metal panels, and dark earth-toned fiber cement panels. See enclosed elevations, photomontage images, and color palette for more details.

The elliptical hospitality area situated between the production and the accessory buildings that make up the winery contains glazed translucent glass on its façade and roof.

There is a 301-sq. ft. commercial kitchen included in the winery. The kitchen will be used for the light fare that is proposed for serving with some of the wine tastings. It will also serve as a caterers' staging kitchen, for those times when a licensed caterer is retained to prepare food for serving with wine or at larger events. A second smaller 250-sq. ft. commercial kitchen will be used primarily for the preparation of cheese and cracker plates to pair with wine tastings, or as a staging area for times when a licensed caterer is used for larger marketing events. (See section of the use permit application on Winery Marketing Plans for more details on food service.)

The winery includes two outdoor work areas/crush pads, for a total of 3,045 sq. ft. of covered outdoor area and 2,275 sq. ft. of uncovered outdoor area. Ancillary facilities such as storage areas, mechanical areas, and pads for water storage tanks are part of the winery development area and are reflected in the winery coverage numbers. The wine caves have been downsized from the original application and a subterranean area added to house water storage tanks.

The winery includes 2,582 sq. ft. of covered outdoor work space, some of which will provide some of the outdoor venue tastings or events and which also allows for Assembly Bill 2004. A.B. 2004 allows a visitor to the winery to purchase and consume a bottle of wine on-site. There are two such outdoor areas, one covered by a cantilevered cover.

A total of fifteen (15) trees were required to be eliminated in the original use permit submittal, to provide for the winery development area. These trees were all destroyed in the recent Glass Wildfire. Six of these trees were landscape trees and the remainder were naturally occurring. Those that were not completely destroyed by fire were left in a condition that represented a hazard to safety and were, therefore removed.

Wine Cave

The wine cave represents a total of 13,675 sq. ft., with a small accessory space defined for in-cave tastings. This total includes the underground spaces newly proposed for housing water storage tanks, which is included in the overall cave size but not calculated as either production or accessory winery space. The cave is proposed as a Type III cave, which will include full sprinklers, special exiting and lighting consistent with having some tastings and marketing events in the cave. The cave includes a total of 1,335 sq. ft. of space allocated for a wine library, which could be used for some of the more intimate marketing events.

See winery site plan for identification of the temporary cave spoils area. There are two temporary cave spoils areas: one in front of each cave portal. One is located by the fermentation crush pad area and the other is next to the water storage bank tunnel area by the cave. Cave spoils will require trucking to an off-site location. An estimated 19,400 cubic yards of spoils is anticipated in association with excavation of the wine cave and structural pads/grading. Removal of the spoils will result in a total of approximately 2,425 truck trips if smaller trucks are used; a total of approximately 1,617 truck trips will be required if larger trucks are used for haul. The spoils removal will occur during the early construction stage of the winery, and thus is considered a temporary impact under CEQA definitions of significant impact.

Winery Access and Parking

The subject parcel is located on Crystal Springs Road, a County road that extends from Sanitarium Road its southern end to the Silverado Trail on its northern end. There are a number of rural residential homes located on this segment of road. The winery access road is proposed as a common drive and one-way loop that meets the County *Road and Street Standards* requirements for one-way loops. No road exception request is required since the road width slopes, turning radii, etc. is consistent with the standards.

All requirements for fire protection staging have been met.

A total of ten (10) parking spaces are proposed for the winery, including nine (9) standard spaces and one (1) ADA space suitable for unloading a van. For larger of the events, vineyard rows can accommodate a number of valet-parked cars. Small shuttle buses may be made available for some of the larger (60 persons and larger) marketing events. The shuttle buses will operate from an off-site legal parking lot or operate from hotels where guests may be staying. There will be no off-site parking along Crystal Springs Road.

Winery Operations

The operations plans for the proposed winery indicated that it will be open seven days per week. Production activities will be conducted between the hours of 6:00 AM and 6:00 PM, as is customary for wineries. The hospitality operations of the winery will be conducted between the hours of 10:00 AM and 6:00 PM, as is customary for wineries. Evening marketing events will commence no earlier than 6:00 PM (peak commute hour) and will be concluded, including cleanup, by 10:00 PM.

As is standard for wineries in Napa County, there will be no outdoor amplified music associated with winery marketing events.

Winery Employees

The winery envisions five (5) full-time employees; two (2) part-time employees; and two (2) seasonal harvest employees. This fits within the category of "10 or fewer" in the application.

Water Use

Napa County Water Availability Analysis Guidelines were used to estimate the annual water demand for the existing and proposed uses on-site, including the new winery and associated landscape irrigation needs. The total proposed water use is *estimated* to be 3.0 acre-feet per year. Using the projected annual domestic water demand of 3.0 acre-feet per year, the civil engineer has calculated an average daily demand of approximately 2,678 gallons and a maximum daily demand (MDD) of approximately 6,026 gallons (calculated using a peak factor of 2.25 per *California Waterworks Standards Section 64554b.3.(C)*).

The subject parcel has one existing groundwater well that serves the existing residence and vineyards. Since a *Transient Public Water System Plan* is required for this winery, the well providing potable water must have a 50-foot seal, which the existing older well does not. A new groundwater well will be drilled, one that will provide potable water for the winery. The plan is for the new well to be drilled in the vicinity of the proposed new winery development, as identified in the Crystal Vines Winery site plans submitted herewith. The new well has been drilled since the original application was filed.

Water storage will be accommodated in new storage tanks. The original winery plans showed two water storage tanks sited on the hillside, but those locations have been removed. The project as revised proposes an alternate location, a subterranean area next to the wine cave, for water storage tanks. Water storage tanks will contain water for winery process and potable uses, irrigation, and emergency fire protection. Both locations for tanks are shown on the winery site plans.

There is another option for the provision of fire protection water for the winery, and this is the possibility of a hook-up to the City's main water main near Bell Canyon Reservoir. This water main runs down Crystal Springs Road and is located across that road from the subject parcel. At the time of this revision, we remain uncertain as to whether the City of St. Helena will allow the water agreements for use of City water for fire protection (only). The City has expressed concerns about the level of their Reservoir being lowered as a result of all the water used to fight The Glass Fire. We continue to pursue this possibility as an option, but have included the new subterranean water storage tanks as the other option. This option has the advantage of taking the water storage tanks off the hillside and there would be no visual impact associated with hillside tanks.

Wastewater Treatment

The winery proposal includes an in-ground wastewater treatment system that will provide for both process and sanitary wastewater. Wastewater will be partially treated and applied to the soil in accordance with County and State requirements. The *Wastewater Feasibility Plan* shows that the subject parcel has suitable soils and percolation feasibility to support the system as proposed.

The *Wastewater Feasibility Report* prepared by Applied Civil Engineering concludes that there are at least two feasible options for handling the proposed winery's wastewater on-site. Option One is a combined sanitary and process wastewater subsurface drip disposal, and option two is a sanitary wastewater subsurface drip disposal field and process wastewater treatment for irrigation. Details of the feasibility report and the systems referenced are contained in the *Wastewater Feasibility Report* and calculations submitted with this application.

Transient Public Water System Plan

Because there is the potential for the site to have more than 25 persons for at least 60 days out of a calendar year, a *Transient Public Water System Plan* will be required. The feasibility for this system is part of our submitted civil plans. A plan will be filed with the County, and water quality samples collected quarterly, with results provided to Napa County Environmental Services.

Water Availability Analysis (WDD) Summary Conclusions

The firm of Richard Slade and Associates prepared a WAA report for the project and based their assumptions on this revised project description request. This report is submitted along with the other materials associated with the revised project.

In summary, an existing well (without 50-ft. seal) will be capped and replaced by a new well (with 50-ft. seal) for the provision of water to the winery, for irrigation and fire protection. A calculated recharge of 5.4 AF/yr. is greater than the 3.0 AF/yr. estimated to be required on an average annual basis in the future for the subject property.

Because of the presence of a neighboring well less than 500 ft. away from the newly proposed well, a Tier II *Water Availability Analysis (WAA)* was required. The drawdown estimate for the neighboring well is 1.5 ft. This is far less than the default drawdown interference criteria in the *2015 Water Availability Analysis* guidance document.

A groundwater monitoring program, required in Napa County to serve trends in groundwater levels and future well production, ratio/volumes over time, will identify potential declines in water levels and well production in the wells, along with possible changes in operational pumping scenarios.

Grape Sourcing for Crystal Vines Winery

The applicant has signed the County's *75 Percent Grape Source Agreement* and the preponderance of the wines will be made with Napa County fruit. The 6.4 acres of on-site vineyards will provide approximately 6,144 gallons of wine. The remaining 23,856 gallons in the maximum production level will be met with on-haul fruit. This translates into a total of 22 grape truck trips at full capacity. The applicants have agreements with several independent growers in

Napa County, specifically in St. Helena and on Crystal Springs Road. Sourcing is focused in proximity to the proposed winery. This is an premium wine, and this means that fruit needs to be procured from sources as close to the estate-grown grapes and the production facility as is possible.

The applicant will provide more information on grape sourcing and the status of their ongoing efforts as we get closer to hearing.

Winery Marketing Plan

The *Napa County Winery Definition Ordinance* requires wineries to define a marketing plan that is reflected in their approved use permit. Wineries typically conduct daily, by-appointment only (post-1990) tours and tastings. They also have marketing plans that can include promotional events exclusively oriented to the promotion of wine. These may include events such as special tastings, food and wine pairing events, wine release and wine club events, and auction-related wine promotion events.

The Crystal Vines Winery proposes a maximum of 28 persons per day for private tours/tastings, or a maximum of 120 persons in any given week. This is consistent with other wineries of a similar size and general location. This is a level of daily visitation that is consistent with other similarly sized wineries. The daily visitation will be the crux of the winery's wine club and therefore, the most important aspect of their wine promotion planning. A total of 28 visitors on the busiest day at the winery translates into ten (10) cars on the busiest day, or about barely more than one additional car per hour. If the daily number associated with the weekly maximum of 120 is used, this number falls to a total of six (6) additional cars per day or less than one car per hour.

The applicant requests the ability to serve light fare foods with some of the private tours/tastings. This food will be prepared by an on-site winery commercial kitchen. The commercial kitchen may also serve as a staging kitchen for licensed caterers for larger of the winery marketing events.

Originally Proposed Winery Marketing Plan

The winery applicant initially proposed the following.

Wine and Food Pairings: A maximum of four (4) per month, with a maximum of 24 persons at any single event.

Wine Release/Wine Club Events: A maximum of six (6) events per year, with up to 60 persons attending any single event.

Larger Auction-related Events: A maximum of two (2) events per year with up to 125 persons attending any single events. Portable restroom facilities will be brought on-site for these larger events and shuttle bus service may be made available for some of the attendees. Shuttle service will be staged from an off-site area that offers legal parking for events guests.

Food served with wine will include food prepared in the proposed commercial kitchen at the winery, or in the case with larger events, by licensed caterers who use the winery kitchen as a staging area.

Revised Down-sized Winery Marketing Plan

In acknowledgement of the Crystal Springs Road residents expressed concerns, the applicant is proposing a downsizing of their original marketing plan. This is as follows.

Wine and Food Pairings: A maximum of 2 (2) per month, with a maximum of 24 persons attending any single event.

Wine Release/Wine Club Events: A maximum of three (3) events per year, with up to 60 persons attending any single event.

Larger Auction-related Events: Two events per year with up to 125 persons attending. Portable restroom facilities will be brought on-site for this larger event. Shuttle bus service or vans may be made available for some of the attendees at larger events. Shuttle service will be staged from an off-site area offering legal parking or from hotels and other guest accommodations where invited guests may be staying. On-site valet parking will also be provided, with valets parking guests' cars along vineyard rows on the property.

Food served with wine will include food prepared in the on-site commercial kitchen at the winery. In the case with larger events, the on-site kitchen may be used as a staging area for licensed caterers who prepare the food.

Approximately one-third of the private daily tours/tastings will include some light fare foods paired with the wine. These food items will be prepared by the on-site commercial kitchen. This will include simple cheese and cracker plates or a series of light or heavy hors d'oeuvres, all of which will be paired with the wines tasted.

Consistent with the County's policies, all evening marketing events will be concluded by no later than 10:00 P.M.

Also consistent with County policy, there will be no outdoor amplified music associated with marketing events at the winery.