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Use Permit Major Modification Application Packet

William Cole Winery Use Permit Major Modification P19-00101-MOD
and Variance P19-00441-VAR
Planning Commission Hearing Date (May 1, 2024)

* A Dropbox will be setup with Application Materials will be set up for Choolene Gallows



Planning, Building, & Environmental Services
 1195 Third Street, Suite 210
 Napa, CA 94559
 Main: (707) 253-4417
 Fax: (707) 253-4336

PLANNING APPLICATION FORM

Applicant Information

A Tradition of Stewardship
 A Commitment to Service

| | | |
|---|------------------------|--|
| Applicant's Name: William & Jane Ballentine | Phone: 707-963-6100 | E-Mail Address: jwebb@albionsurveys.com |
| Applicant's Mailing Address: 2849 St Helena Hwy North | City: St Helena | State/Zip Code: CA/94574 |
| Property Owner's Name: (if different from Applicant) | Phone: | E-Mail Address: |
| Property Owner's Mailing Address: | City: | State/Zip Code: |
| Agent's Name: (if different from Applicant) Albion Surveys, Inc-Jon Webb | Phone: 707-963-1217 | E-Mail Address: jwebb@albionsurveys.com |
| Agent's Mailing Address: 1113 Hunt Ave | City: St Helena | State/Zip Code: CA/94574 |
| Other Representative: (Engineer/Architect) | Phone: | E-Mail Address: |
| Representative's Mailing Address: | City: | State/Zip Code: |

Property Information

Project Name and Address: William Cole Winery Use Permit Major Modification

Assessor's Parcel Number(s): 022-230-015

Site of site (acreage and/or square footage): 5.72

General Plan Designation: AWOS Zoning: AW

Application Type¹ (For Staff Use)

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

¹: Include corresponding submittal requirements for each application type.

March 17, 2019

Rev September 1, 2020

Rev June 10, 2021

Rev December 12, 2022

Rev February 12, 2024

Statement of Request

Major Modification to William Cole Winery

Winery Use Permit 02307-UP

NCAPN 022-230-015

William & Jane Ballentine are requesting a modification to their Winery Use Permit and a Variance to the road setback requirements. The Ballentine's were granted a Winery Use Permit in 2002 for William Cole Winery, Use Permit Number 02307-UP on their 5.72 acre parcel. The Use Permit established a 20,000 gallon annual production winery with visitation and tasting by appointment and several marketing events. The Use Permit approved 5,424 square feet of an existing pre-prohibition winery building to be used as the winery along with an additional 4,000 square feet of caves.

The winery is located in the bottom floor of an existing 3 story building built in 1873 which was one of the first wineries built in Napa County, J.C. Weinberger Wine Cellars. The upper 2 stories of the building are the owners residence.

The Owner is filing this Major Modification application as part of the County initiated Winery Compliance program and to also request increases, as advised by the Napa County Board of Supervisors, in the permitted number of Employees, Visitation by Appointment, Marketing Events, Wine Production, Offices, Outdoor Hospitality and Barrel/Wine Storage.

The current Use Permit allows for 2 full time employees and 1 part time employee. The facility currently has 2 full time production employees, 2 administration employees and 2 hospitality employees on site. This application is requesting approval for 8 full time, on-site employees.

The current Use Permit allows for 5 visitors a day and an average of 10 visitors a week. The facility currently sees 23 visitors a week on average. This application is requesting approval to have up to 18 visitors a day and up to 125 per week in total.

The current Use Permit allows for four (4), 15 person marketing events three (3), 25 person marketing events and one (1), 50 person marketing events. In addition to these approved events, this application is requesting approval of three (3) additional marketing events up to 50 people per event and one (1) additional marketing event up to 75 people.

The current use permit allows for a production limit of 20,000 gallons of wine per year. The facility currently operates within this limit. This application is requesting approval to increase the annual winery production to 30,000 gallons per year.

The approved winery facility is a 5,400 square feet building and 4,000 square feet of type 3 caves. This application is requesting approval to utilize an existing 100 square foot structure which is attached to the Winery building as an office. There is also a 3,120 square foot Agricultural Building which was built in 2018(7 years ago) on the property which was previously being used for barrel storage but has not been used to store wine for the last 3 years. The owner is seeking approval under this application to convert the existing Agricultural Building to a Winery Barrel/Production Building to be used for fermentation, storage, ageing and bottling. This new Barrel Building will only be used for production purposes, there will be no Accessory uses in the building. The increased Production, employees and visitation will require an expansion of the existing septic system. Existing wells will continue to serve the Winery.

The owner proposes to implement the following water saving measures: Use of Squeegee's to clean floors, utilize high pressure steam for barrel cleaning and provide education to staff on Water Conservation and Recycling.

Additionally, the existing Winery staging area will be designated as additional Winery parking. Also, in light of the Covid-19 pandemic and the restrictions imposed upon Wineries regarding visitations and hospitality, the Owner would like to convert their temporary Outdoor Hospitality Area to a Permanent Outdoor Hospitality Area. The Area currently allowed by Napa County as temporary Outdoor Hospitality Area is the existing 30'x55' concrete patio adjacent to the existing Winery Parking Area and it totals 1,650 square feet.

Prepared by Albion Surveys, Inc for William Cole Winery,

Jon Webb

Jon M Webb

February 12, 2024

Detailed Project Description (required): A typed, detailed project description is required that describes the proposed development or use(s); the existing site conditions/uses; the number, size, type and nature of any proposed residential dwelling units or total amount of new non-residential square-footage by type of use. Please refer to specific Supplemental Application submittal handouts for details to describe the project and required special studies.

Conditions of Application

1. All materials (plans, studies, documents, etc.) and representations submitted in conjunction with this form shall be considered a part of this application and publicly available for review and use, including reproduction.
2. The owner shall inform the Planning Division in writing of any changes.
3. Agent authorization: The property owner authorizes the listed agent(s) and/or other representative(s) to appear before staff, the Director, the Zoning Administrator, and Planning Commission to represent the owner's interests and to file applications, plans and other information on the owner's behalf.
4. Certification and Indemnification Form: Refer to attached form for notifications and required signature.
5. Fees: The applicant agrees to pay the County any and all processing fees imposed by Board of Supervisor Resolution No. 2018-102 including the establishment of an hourly fee application agreement and initial deposit (Section 80.250 Hourly Project Policies and Procedures). Applicant understands that fees include, but not limited to: Planning, Engineering, Public Works, and County Counsel staff time billed at an hourly rate; required Consultant service billed rates; production or reproduction of materials and exhibits; public notice advertisements; and postage. In the event the property owner is different than the applicant, the property owner must sign to indicate consent to the filing and agreement to pay fees in the event of the applicant's failure to pay said fees. Failure to pay all accumulated fees by the time of public hearing will result in a continuance.
6. This form, together with the corresponding application forms for specific permits, will become the Permit Document.

I have read and agree with all of the above. The above information and attached documents are true and correct to the best of my knowledge. All property owners holding a title interest must sign the application form. If there are more than two property owners, list their names, mailing addresses, phone numbers and signatures on a separate sheet of paper.

If you wish notice of meetings/correspondence to be sent to parties other than those listed on Page 1, please list them on a separate piece of paper.

Walter Bell
 Property Owner's Signature and Date

 Property Owner's Signature and Date

Applicant/Agent Statement

I am authorized and empowered to act as an agent on behalf of the owner of record on all matters relating to this application. I declare that the foregoing is true and correct and accept that false or inaccurate owner authorization may invalidate or delay action on this application.

J. M. White 3/20/19
 Applicant's Signature and Date
 Agent

| | | |
|--|-------------------------|---------------------|
| Date Received: <u>3/19/2019</u> Received by: <u>DA/TA</u> Receipt No. <u>134508</u> File No. <u>P19-00101-MDD</u> | Application Fees | |
| | Deposit Amount | \$ 10,000.00 |
| | Flat Fee Due | \$ |
| | Total | \$ |
| | Check No | 12069 |

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

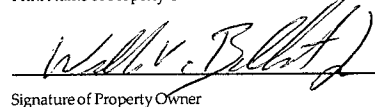
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and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

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

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

William Ballentine

Print Name of Property Owner



Signature of Property Owner

3/17/14

Date

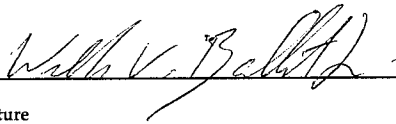
Print Name Signature of Applicant (if different)

Signature of Applicant

Date

Initial Statement of Grape Source

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



Owner's Signature

3-17-19

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.

Hourly Fee Agreement

PROJECT File: _____; request for _____

Major Modification-Willaim Cole Winery
William Ballentine, the undersigned, hereby authorize the County of Napa to process the above referenced permit request in accordance with the Napa County Code. I am providing \$ ~~5,000~~ ^{10,000.00} as a deposit to pay for County staff review, coordination and processing costs related to my permit request based on actual staff time expended and other direct costs. **In making this deposit, I acknowledge and understand that the deposit may only cover a portion of the total processing costs. Actual costs for staff time are based on hourly rates adopted by the Board of Supervisors in the most current Napa County fee schedule. I also understand and agree that I am responsible for paying these costs even if the application is withdrawn or not approved.**

I understand and agree to the following terms and conditions of this Hourly Fee Agreement:

1. Time spent by Napa County staff in processing my application and any direct costs will be billed against the available deposit. "Staff time" includes, but is not limited to, time spent reviewing application materials, site visits, responding by phone or correspondence to inquiries from the applicant, the applicant's representatives, neighbors and/or interested parties, attendance and participation at meetings and public hearings, preparation of staff reports and other correspondence, or responding to any legal challenges related to the application during the processing of your application. "Staff" includes any employee of the Planning, Building and Environmental Services Department (PBES), the Office of the County Counsel, or other County staff necessary for complete processing of the application. "Direct costs" include any consultant costs for the peer review of materials submitted with the application, preparation of California Environmental Quality Act (CEQA) documents, expanded technical studies, project management, and/or other outside professional assistance required by the County and agreed to by the applicant. The cost to manage consultant contracts by staff will also be billed against the available deposit.
2. Staff will review the application for completeness and provide me with a good faith estimate of the full cost of processing the permit. Any requested additional deposit shall be submitted to PBES to allow continued processing of the project.
3. I understand that the County desires to avoid incurring permit processing costs without having sufficient funds on deposit. If staff determines that inadequate funds are on deposit for continued processing, staff shall notify me in writing and request an additional deposit amount estimated necessary to complete processing of my application. I agree to submit sufficient funds as requested by staff to process the project through the hearing process within 30 days of the request.
4. I understand that if the amount on deposit falls below zero, staff will notify me and stop work on the application until sufficient additional funds are provided
5. If the final cost is less than the amount remaining on deposit, the unused portion of the deposit will be refunded to me. If the final cost is more than the available deposit, I agree to pay the amount due within 30 days of billing.
6. If I fail to pay any invoices or requests for additional deposits within 30 days, the County may either stop processing my permit application, or after conducting a hearing, may deny my permit application. If I fail to pay any amount due after my application is approved, I understand that my permit may not be exercised, or may be subject to revocation. I further agree that no building, grading, sewage, or other project related permits will be issued if my account is in arrears.

**NAPA COUNTY CODE COMPLIANCE PROGRAM
RESOLUTION NO. 2018-164
ACKNOWLEDGEMENT DOCUMENTATION**


PLEASE SELECT ONE BOX:

- Applicant represents that this project **WILL NOT BE** participating in the County's Voluntary Compliance Program established through Resolution No. 2018-164. This application represents a standard Major Modification of the project's existing Use Permit.
- Applicant represents that this project **WILL BE** participating in the County's Voluntary Compliance Program.


The following information shall be submitted with this application in order to qualify under this program:

1. Visitation and/or Marketing Changes - Please provide visitation logs/records for all "Public" and "By Appointment Only" tours and tastings and/or all marketing events occurring at the winery within the past 12 months based upon your date of application submittal. Please include a complete listing of temporary events conducted at the winery under Napa County Code Chapter 5.36, Temporary Events.
2. Employee Changes – Please provide official employee records and/or signed employee affidavits confirming the number of all employees at the winery within the past 12 months, including vineyard workers, based upon your date of application submittal.
3. Production Changes – Please provide the following information from the past 12 months, based upon your date of application submittal:
 - One copy of the Federal *Report of Wine Premises Operations* TTB Form 5120.17 (sometimes referred to as the 702 form). Please provide only the forms for the winery located at the subject application address.
 - A copy of your current license from the California Department of Alcoholic Beverage Control.
 - One copy of the State of California of Food and Agriculture Grape Crush Workbook, showing all sources and amounts of grapes/juice and/or bulk use.
 - Information for all custom crush clients who utilize your winery for their production. Please write a very short narrative describing the name of each client and the amount of wine produced for each client.

Pursuant to Napa County Resolution No. 2018-164, I hereby certify that the current application submittal and submitted documentation with regards to the requested information above is to the best of my knowledge true and correct under penalty of perjury.



Winery Owner's Signature 3-17-19
Date



Property Owner's Signature 3-17-19
Date

7. I may file a written request for a further explanation or itemization of invoices, but such a request does not alter my obligation to pay any invoices in accordance with the terms of this agreement.

Name of Applicant responsible for payment of all County processing fees (Please Print):

William Ballentine

Mailing Address of the Applicant responsible for paying processing fees:

2849 St Helena Hwy North

St Helena, CA 94574

Signature:* 

Email Address: jane@williamcolevineyards.com

Date: 3-18-19

Phone Number: 707-963-5656

*ATTENTION - The applicant will be held responsible for all charges.

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 | <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 checked="" 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 type="checkbox"/> Expanded | <input type="checkbox"/> Newly Proposed | <input checked="" type="checkbox"/> None |
| Marketing Events* | <input checked="" type="checkbox"/> Existing | <input checked="" type="checkbox"/> Expanded | <input type="checkbox"/> Newly Proposed | <input type="checkbox"/> None |
| Food at Marketing Events | <input checked="" 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 type="checkbox"/> Expanded | <input type="checkbox"/> Newly Proposed | <input checked="" type="checkbox"/> None |
| Wine Sales/Consumption – AB 2004 | <input type="checkbox"/> Existing | | <input checked="" type="checkbox"/> 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 permitted production capacity: 20,000 gal/y Per permit : 02307-UP Permit date: 10/17/2002

Current maximum actual production: 22,000 gal/y For what year? 2018

Average 3 year production: 18,000 gal/y

Proposed production capacity: 30,000

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

Visitation and Operations

Please identify the winery's...

| | | |
|---|---------------------------|---------------------------|
| Maximum daily tours/tastings visitation: | <u>5</u> existing | <u>18</u> proposed |
| Maximum weekly tours/tastings visitation: | <u>10</u> existing | <u>125</u> proposed |
| Visitation hours (e.g. M-Sa, 10am-4pm): | <u>10-4, 6-9</u> existing | <u>10-4, 6-9</u> proposed |
| Production days and hours ¹ : | <u>M-F, 7-5</u> existing | <u>M-F, 7-5</u> proposed |

¹ 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). 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.)

The existing marketing program will be expanded, the existing marketing events are as follows:

1. Private Food and Wine tastings-4 per year, 15 people 11am-10pm
2. Private Food and Wine tastings-3 per year, 25 people 11am-10pm
3. Private Harvest event 1 per year, 50 people 11am-10pm

Additional Marketing Events requested under this application are as follows:

1. Private Food and Wine tastings-3 per year, 50 people 12-4, 6-10
2. Two Wine release events per year, 75 people, 12-4, 6-9

All food for the marketing events will be catered and prepared off-site.

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.)

All food for the marketing events will be catered and prepared off-site.

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 6,200 sq. ft. 0.14 acres
 Proposed 9,540 sq. ft. 0.22 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).

17,100 sq. ft. 0.39 acres 7 % of parcel

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

Existing 9,232 sq. ft. Proposed 12,352 sq. ft.

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

Existing 1,096 sq. ft. 9 % of production facility
 Proposed 1,366 sq. ft. 11 % of production facility

Caves and Crush pads

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: 4,000 sq. ft. Proposed: 4,000 sq. ft.
 Cave area (Production) Existing: 4,000 sq. ft. Proposed: 4,000 sq. ft.
 Cave area (Accessory) Existing: 0 sq. ft. Proposed: 0 sq. ft.
 Covered crush pad area Existing: 0 sq. ft. Proposed: 0 sq. ft.
 Uncovered crush pad area Existing: 1,800 sq. ft. Proposed: 1,800 sq. ft.
 Cave Spoils total: Proposed: 0 cy.

Cave Spoils Use: Onsite Offsite.



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: William Cole Winery Major Mod 022-230-015

Project number if known:

Contact person: Bill Ballentine

Contact email & phone number: bill@williamcolevineyards.com 963-6100

Today's date: March 20, 2019

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

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 Panels Exist On-Site



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-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.

Proposed Bike Lanes Are on other side of Highway

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 buried 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?
