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Application Materials

NAPA COUNTY

Planning, Building and Environmental Services



A Tradition of Stewardship
A Commitment to Service

USE PERMIT MICRO-WINERY APPLICATION
WINERY USES



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

A Tradition of Stewardship
A Commitment to Service

PLANNING APPLICATION FORM

Applicant Information

Applicant Contact: Name: John Chaix, Mailing Address: 420 Holmwood Drive, Newport Beach, CA 92663, Phone: 949-524-2482, E-Mail Address: john@chaixlaw.com
Property Owner Contact: Name: SAME, Mailing Address: _____, City: _____ State: _____ Zip: _____, Phone: _____, E-Mail Address: _____

Agent Contact: Name: SAME, Mailing Address: _____, City: _____ State: _____ Zip: _____, Phone: _____, E-Mail Address: _____
Other Representative Contact: [] Engineer [x] Architect [] Agent, Name: Roger Wolff, Mailing Address: PO Box 5836, City: Napa State: CA Zip: 94581, Phone: 707-738-0969, E-Mail Address: roger@rwarchitect.net

Property Information

Project Name: Chaix Family Micro Winery
Project Address: 1204 Manley Lane
Assessor's Parcel Number(s): 027-210-026
Size of site (acreage and/or square footage): 37.31 Acres
General Plan Designation: Agricultural Resource Zoning: AP

Application Type¹

File No(s) P 28-0023

Table with 3 columns: Administrative, Planning Commission/ALUC/BOS, and Zoning Administrator. Includes checkboxes for Erosion Control Plan, Major Modification, Use Permit, and various Zoning Administrator options.

¹: Include corresponding submittal requirements for each application type.

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 the Board of Supervisor's current Fee Resolution including the establishment of an hourly fee application agreement and initial deposit. 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.

[Handwritten Signature] 7-16-23
 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.

[Handwritten Signature] 7-16-23
 Applicant's Signature and Date

Date Received: _____ Received by: _____ Receipt No. _____ File No. _____	Application Fees	
	Deposit Amount	\$
	Flat Fee Due	\$
	Total	\$
	Check No	

Checklist of Required Application Materials

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Planning, Building and Environmental Services (PBES) Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

General Application Form: The attached General Application Form must be completed in full and signed by the property owner or their authorized agent. Corporations, partnership, and the like have special signature requirements as noted on the Form.

Application Fee: (Please refer to the following link for applicable application fees per permit type: [Fees & Payments | Napa County, CA \(countyofnapa.org\)](#))

Use Permit/Major Modification (All Uses): Total Fees are based on actual time and materials and flat fees. A deposit in the amount of \$10,000. Check made payable to County of Napa.

Micro-Winery Use Permit: Total Fees are based on actual time and materials and flat fees. A deposit in the amount of \$10,000. Check made payable to County of Napa.

Small Winery Exemption (Winery Uses): Total fees are based on actual time and materials and flat fees. A deposit in the amount of \$5,000. Check made payable to County of Napa.

Minor Modification (Winery Uses): Total fees are based upon flat rates with exception to Engineering Services which are based on actual time and materials for project review and Roads & Street Standards evaluation. All County Counsel fees are based on actual time and materials. Check made payable to County of Napa.

Administrative Permit (Winery Uses): Total Fees are based on actual time and materials and flat fees. A deposit in the amount of \$1,500. Check made payable to County of Napa.

Minor Modification (Non-Residential & Residential Uses): Total fees are based upon flat rates. All County Counsel fees are based on actual time and materials. Check made payable to County of Napa.

Very Minor Modification (Non-Residential & Residential Uses): Total fees are based upon flat rates. All County Counsel fees are based on actual time and materials. Check made payable to County of Napa.

Read and Sign the Hourly Fee Agreement

Read and Sign Certification and Indemnification Form

Read and Sign Initial Statement of Grape Source Form or Micro Winery Grape Source Form

Provide Adjoining Property Owners List for Courtesy Notice and Public Hearing Notice Mailouts

Detailed Project Description: The Project Description should address all of the applicable items listed below:

1. Existing site conditions and uses.
2. Proposed type of development and size, proposed uses/business, development phases, changes or alterations to the property or building including new/modified improvements and off-site improvements.
3. Days of the week and hours of operation.
4. Maximum number of employees per shift and hours of shifts.
5. Are there additional licenses and/or approvals from outside agencies needed from a Special District, Regional, State, Federal?
6. What is your water supply? How/where is liquid/solid waste disposed?

To-Scale Site Development Plans (ALL plans must be to an identified architect's or engineer's scale and shall be legible): Submit three (3) 24" X 36" and one 11" x 17" copies of plans consistent with information contained in the *Building Division – Design Information - Sample Site Plan Handout*: [Sample-Site-Plan-PDF \(countyofnapa.org\)](#)

To-Scale Floor Plans (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and proposed conditions of the building and shall be legible):

Submit three (3) 24" X 36" and one 11" x 17" copies of plans with the following information and details:

1. Dimensions and area of all rooms, hallways and covered or partially enclosed outdoor areas.
2. Use of each area within each structure/building.
3. Location of emergency exists.

To-Scale Building Elevations (ALL plans must be to an identified architect's or engineer's scale, shall show the existing and proposed conditions of the building and shall be legible):

Submit three (3) 24" X 36" and one 11" x 17" copies of plans with the following information and details:

1. All relevant dimensions.
2. Exterior materials.

3. Exterior colors.
4. Existing grade.
5. Finished grade.
6. Finished floor level.
7. Building height consistent with Figure 209-1 of the 1997 UBC Handbook.

Technical Information and Reports

The following technical information and studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

1. FOR WINERY PROJECTS: Additional submittal information is necessary and should be included with the submittal packet consistent with the Winery Use Permit Supplemental Submittal Requirements.
2. FOR MICRO-WINERY PROJECTS: Additional submittal information is necessary and should be included with the submittal packet consistent with the Micro-Winery Use Permit Supplemental Submittal Requirements.
3. Traffic Study consistent with Traffic Impact Study (TIS) Guidelines. Please fill out the enclosed current Trip Generation Sheet for existing and proposed project to determine the need for the preparation of a Traffic Impact Study. Study (TIS). If it is determined that a TIS is not required, physical traffic improvements (such as a left turn lane) or a site distance analysis may be required as determined by the Director of Public Works. Please consult with the Department of Public Works and the current version of the Napa County Road and Street Standards, which can be found following this link: [Napa County Road & Street Standards \(countyofnapa.org\)](http://Napa County Road & Street Standards (countyofnapa.org))
4. Archeological/Cultural Resources Study (consistent with *Guidelines for Preparing Cultural Resource Surveys* and State of California requirements)
5. Historic Resources Study (consistent with State Office of Historic Preservation requirements)
6. Biological Study – Includes Special Status Survey (consistent with *Guidelines for Preparing Biological Resources Reconnaissance Surveys* and *Guidelines for Preparing Special-Status Plant Studies*)
7. Water Availability/Groundwater Study (consistent with the *WAA Guidance Document* adopted by the Board 5/12/2015). Please refer to the following link: [Attachment-D---Water-Availability-Analysis-Guidelines-5-12-15-PDF \(countyofnapa.org\)](http://Attachment-D---Water-Availability-Analysis-Guidelines-5-12-15-PDF (countyofnapa.org))
8. For projects located within Sensitive Domestic Water Supply Drainages and/or within the Agricultural Watershed (AW) zoning district, please provide vegetation coverage removal and retention information/analysis based on 1993 Vegetation totals and parcel configuration, including a map or figure that includes the following information:

Tree canopy coverage:

Tree canopy cover (1993):	<u> n/a </u> acres	
Tree canopy cover to be removed:	<u> </u> acres	<u> 0 </u> %
Tree canopy cover to be retained:	<u> </u> acres	<u>100</u> %

Understory (i.e. brush, shrubs, grasses):

Understory cover (1993):	<u> n/a </u> acres	
Understory to be removed:	<u> n/a </u> acres	<u> 0 </u> %
Understory to be retained:	<u> </u> acres	<u>100</u> %

This information may be provided as part of the Biological Report if one is required for your project. Guidance on how to prepare vegetation removal and retention calculations can be found in the County’s Water Quality & Tree Protection Ordinance Implementation Guide, located on our website: [Water-Quality-and-Tree-Protection-Ordinance-Implementation-Guide \(countyofnapa.org\)](http://Water-Quality-and-Tree-Protection-Ordinance-Implementation-Guide (countyofnapa.org))

9. Special Studies (The following may be required on a project-specific basis at the discretion of the PBES Director.)
 - Noise Study (demonstrating consistency with Napa County Code Chapter 8.16).
 - Aviation Compatibility Study (consistent with Airport Land Use Compatibility Plan requirements)
 - Visual Impacts Study (Photographic simulations)
 - Geological/Geotechnical Hazard Report – Alquist Priolo Act
 - Hydraulic Analysis (flood impact) if within Floodplain and/or Floodway
 - Stormwater Control Plan (consistent with Napa County BASMAA Post Construction Manual)
 - Other: _____
 - Other: _____

10. Voluntary Best Management Practices Checklist – Please fill out enclosed form.

Additional Information Required by the Environmental Health Department:

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Septic Feasibility Report for any new or upgraded septic systems or any expansion of use relying on an existing septic system.
3. Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout provided by Environmental Services.
4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5. Completed Business Activities form
6. Solid Waste & Recycling Storage area location and size included on overall site plan.
7. Cave setback plan if a cave is proposed.

Please click on Other Information tab at <https://www.countyofnapa.org/1904/Environmental-Health-Division> for forms and handouts related to use permit application submittal.

Additional Information Required by the Engineering Services:

2021 Napa County Road & Street Standards

[Napa County Road & Street Standards \(countyofnapa.org\)](https://www.countyofnapa.org)

Project Guidance for Stormwater Compliance

<https://www.countyofnapa.org/DocumentCenter/View/3778/Project-Guidance-for-Stormwater-Quality-Compliance-PDF>

BASMAA Post-Construction Stormwater Management Manual

<https://www.countyofnapa.org/DocumentCenter/View/3780/Bay-Area--Stormwater-Management-Agencies-Association-BASMAA-Post-Construction-Manual-PDF>

Napa Countywide Stormwater Pollution Prevention Program (NCSPPP) Erosion and Sediment Control Plan Guidance

<https://www.countyofnapa.org/DocumentCenter/View/3780/Bay-Area--Stormwater-Management-Agencies-Association-BASMAA-Post-Construction-Manual-PDF>

Additional Information Required by the Fire and Building for Wine Cave Design:

Proposed or Modified Winery Caves – Please include a description of uses to be conducted in the Cave. A cave floor plan shall be provided identifying where all production and hospitality uses will be conducted. Please identify how exiting requirements will be met pursuant to Building and Fire Codes.

Please Note

While this checklist includes all information generally required to process a Use Permit/Major Modification or other Use Permit related application, it is primarily focused on winery uses. Additional information may be required at the discretion of the PBES Director, and in particular in those cases where non-winery commercial uses (such as restaurants) or residential use related projects are proposed. **The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.**

Please contact the Planning Division Staff at the following email address: Planning@countyofnapa.org to obtain a PBES Cloud link to upload application materials and to process filing payment.

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.

Charx Family Vineyards
Print Name of Property Owner

John Chaix
Print Name Signature of Applicant (if different)

[Signature] 7-16-23
Signature of Property Owner Date

[Signature] 7-16-23
Signature of Applicant Date

Hourly Fee Agreement

PROJECT File: _____: request for Chaix Family Vineyards
by John Chaix

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 \$ _____ 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.

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):

John Chaix

Mailing Address of the Applicant responsible for paying processing fees:

420 Holmwood Dr
Newport Beach, CA 92663

Signature:

John Chaix

Email Address:

John@chaixlaw.com

Date:

7-16-23

Phone Number:

949 524-8492

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

Supplemental Application for Micro-Winery Uses


Definitions

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

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- b. **Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- c. **Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

Planning, Building & Environmental Services

Winery Production Process



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

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

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

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

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

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

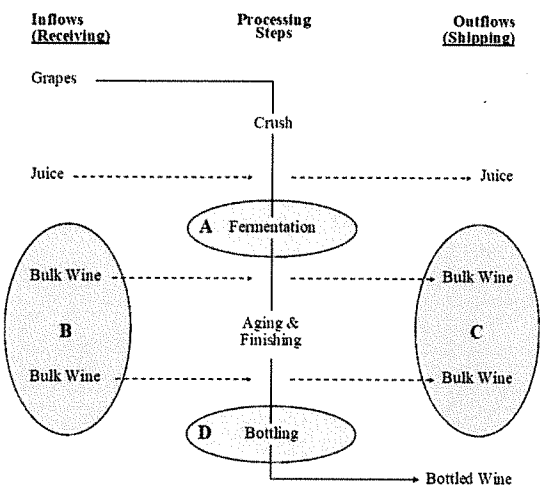


Figure 1. Winery Production Process

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

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WINERY OPERATIONS

Please indicate whether the activity or uses below are **NEWLY PROPOSED** as part of this application, or whether they are not proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Wine Sales/Consumption – AB 2004	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Food at Tours & Tastings	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Will food be prepared	<input type="checkbox"/>	On Site?	<input checked="" type="checkbox"/>	Catered

Food type to be served: prepackaged foods (nuts, crackers, bread sticks)

Production Capacity *

Ferments on-site at least 201 gallons of wine annually and has a production capacity of no more than 5,000 gallons of wine (NCC Section 18.337(A)).

Please identify the winery's

Proposed production capacity: 5000
 Proposed fermentation to be conducted on site: 201
 Proposed fermentation utilizing a custom crush facility: 4799

(Please describe fully your wine production process in the project description)

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

Visitation, Hours of Operations and Employees

No more than twenty Average Daily Trips (ADT) (ten daily round trips) are generated by tasting room visitors, all winery employees including seasonal employees, and deliveries to and/or from the winery (NCC Section 18.08.337(D)). Tours and tastings, as defined in Section 18.08.620, and retail sales as defined in NCC Sections 18.16.030(G)(5)(C) for wineries in the Agricultural Preserve and 18.20.030.(H)(5)(C) for the Agricultural Watershed, may be conducted on-site but are limited to between the hours of 9:00 a.m. and 6:00 p.m. (NCC Section 18.08.337(F)). Please fill out the Trip Generation Sheet provided with these materials.

Please identify the winery's...

Maximum daily tours/tastings visitation: 10 daily r/t's proposed
 Maximum weekly tours/tastings visitation: 70 proposed
 Visitation hours (e.g. M-Su, 10am-4pm): 9am to 6pm proposed
 Production days and hours¹: n/a proposed

¹ It is assumed that wineries will operate up to 24 hours per day during crush if it occurs on-site.

Total Number of Winery Employees (including winery ownership): 1 proposed
 Total Number of Winery Employees (residing on the property): 0 proposed
 Total Number of Winery Employees (not residing on the property): 1 proposed

Grape Origin

All new wineries shall must comply with the 75% rule pursuant to NCC Section 18.104.250 (B) & (C). The Micro-Winery shall have at least 75 percent of the grapes used in fermentation on-site are grown on the same property as the micro-winery or contiguous parcels under the same ownership. For the purpose of this section, "the same property as the micro-winery" means any parcel or parcels identified as included within the Use Permit application. See NCC Section 18.08.377(B).

The project description should include information regarding the following:

- On-site vineyard acreage and quantity of grapes;
- The Assessors Parcel Number (APN) of contiguous parcels under the same ownership (if proposed for production) and the vineyard acreage and quantity of grapes;
- Additional vineyard sources; and
- Information on anticipated custom crush activities, including quantity of "production" occurring off-site.

On-Site Consumption

If requesting On-Site Consumption, please provide a site plan showing where such activities will occur and include the proposed area(s) in your project description.

Winery Coverage and Accessory/Production Ratio

Has a maximum of 5,000 square feet of total enclosed space including storage, processing facilities, tasting areas, and caves (See NCC Section 18.08.377(C)).

Total square feet of Enclosed Winery Facility: 175 sq. ft.
Total square feet of Outdoor Hospitality Space: 658, unroofed sq. ft. (Please show area on site plan to evaluate ADA accessibility)

Winery Development Area. Consistent with the definition at "a.," 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.

Proposed 175 sq. ft. n/a acres

Winery Coverage. Consistent with the definition at "b.," 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).

175 sq. ft. 0.000169554 % of parcel

Production Facility. Consistent with the definition at "c.," 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.

Proposed 175 (existing) sq. ft.

Accessory Use. Consistent with the definition at "d.," 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)

Proposed 65 sq. ft. 37 % of production facility

Caves and Crush pads and Other Outdoor Work Areas

If new caves are proposed, please indicate which of the following best describes the public accessibility of the proposed cave space: Please denote on cave floor plans the location of proposed cave type/activities and identify location of on-site cave spoils on a site plan. Please identify all proposed outdoor work areas including the winery's proposed covered crush pad area on a site plan.

New Cave:

None – no visitors/tours/events (Class I)

Guided Tours Only (Class II)

Public Access (Class III)

Please identify the winery's...

Cave area (total) Proposed: n/a sq.ft.

Cave area (Production) Proposed: n/a sq.ft.

Cave area (Accessory) Proposed: n/a sq.ft.

Covered crush pad area Proposed: n/a sq.ft.

Other Outdoor Work Areas Proposed: n/a sq.ft.

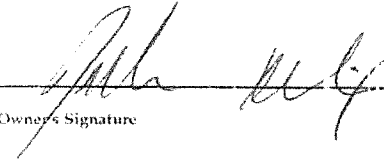
Cave Spoils total: Proposed: n/a cy.

Cave Spoils Use*: Onsite Offsite

*Indicate location of spoils on-site on-site plan.

Initial Statement of Grape Source for a Micro-Winery

Pursuant to Napa County Zoning Ordinance Sections 18.08.377(B), I hereby certify that the current application for establishment of a Micro winery pursuant to the Napa County Micro Winery Use Permit Ordinance #2022-1474 will employ sources of grapes in accordance with the requirements of Section 18.08.377(B) of that Ordinance.


Owner's Signature


Date

Letters of commitment from the remaining 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.



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A Commitment to Service

WINERY TRIP GENERATION WORKSHEET

Planning, Building & Environmental Services

1195 Third Street, Suite 210

Napa, CA 94559-3082

(707) 253-4417

PROJECT DESCRIPTION

Clear Form

Winery Name: Chaix Family Micro Winery Date Prepared: 10/29/23

Existing/Permitted Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	0	0
	Weekend	0	0
Number of Part Time Employees*	Weekday	0	0
	Weekend	0	0
Maximum Daily Visitation	Weekday	0	0
	Weekend	0	0
Annual Gallons of Production		0	0
Annual Tons of Grape Haul		0	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	0	0
	Weekend	0	0

Proposed Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	0	0
	Weekend	0	0
Number of Part Time Employees*	Weekday	1	1
	Weekend	1	1
Maximum Daily Visitation	Weekday	10	10
	Weekend	10	10
Annual Gallons of Production		5000	5000
Annual Tons of Grape Haul		31.25	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	10	10
	Weekend	10	10

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

Chaix Family Micro Winery TRIP GENERATION

Existing Winery					Harvest	Non-Harvest
<u>Maximum Daily Weekday Traffic (Friday)</u>						
	<u>Harvest</u>	<u>Non-Harvest</u>				
FT Employees	0	0	3.05 one way trips/employee	FT Employee Daily Trips	0	0
PT Employees	0	0	1.9 one way trips/employee	PT Employee Daily Trips	0	0
Max Visitors	0	0	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	0	0
Max Event	0	0	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	0	0
Gallons of Production	0		0.000018 truck trips	Production Daily Trips	0	0
Tons of Grape Haul#	0		0.013889 truck trips	Grape Haul Daily Trips	0	0
Total Weekday Daily Trips					0	0
Total Weekday Peak Hour Trips*					0	0
<u>Maximum Daily Weekend Traffic (Saturday)</u>						
	<u>Harvest</u>	<u>Non-Harvest</u>				
FT Employees	0	0	3.05 one way trips/employee	FT Employee Daily Trips	0	0
PT Employees	0	0	1.9 one way trips/employee	PT Employee Daily Trips	0	0
Max Visitors	0	0	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	0	0
Max Event	0	0	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	0	0
Gallons of Production	0		0.000018 truck trips	Production Daily Trips	0	0
Tons of Grape Haul#	0		0.013889 truck trips	Grape Haul Daily Trips	0	0
Total Weekend Daily Trips					0	0
Total Weekend Peak Hour Trips*					0	0
<u>Maximum Annual Traffic</u>						
Total Annual Trips**					0	

Proposed Winery					Harvest	Non-Harvest
<u>Maximum Daily Weekday Traffic (Friday)</u>						
	<u>Harvest</u>	<u>Non-Harvest</u>				
FT Employees	0	0	3.05 one way trips/employee	FT Employee Daily Trips	0	0
PT Employees	1	1	1.9 one way trips/employee	PT Employee Daily Trips	1.9	1.9
Max Visitors	10	10	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	230769230;	230769230;
Max Event	10	10	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	230769230;	230769230;
Gallons of Production	5000		0.000018 truck trips	Production Daily Trips	0.09	0.09
Tons of Grape Haul#	31.25		0.013889 truck trips	Grape Haul Daily Trips	031250000(0
Total Weekday Daily Trips					18	18
Total Weekday Peak Hour Trips*					4	4
<u>Maximum Daily Weekend Traffic (Saturday)</u>						
	<u>Harvest</u>	<u>Non-Harvest</u>				
FT Employees	0	0	3.05 one way trips/employee	FT Employee Daily Trips	0	0
PT Employees	1	1	1.9 one way trips/employee	PT Employee Daily Trips	1.9	1.9
Max Visitors	10	10	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	285714285;	285714285;
Max Event	10	10	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	285714285;	285714285;
Gallons of Production	5000		0.000018 truck trips	Production Daily Trips	0.09	0.09
Tons of Grape Haul#	31.25		0.013889 truck trips	Grape Haul Daily Trips	031250000(0
Total Weekend Daily Trips					17	17
Total Weekend Peak Hour Trips*					5	5
<u>Maximum Annual Traffic</u>						
Total Annual Trips**					6466	

Net New Trips		Harvest	Non-Harvest
<u>Maximum Weekday Traffic (Friday)</u>			
If total net new daily trips is greater than 110, a TIS is required			
Net New Weekday Daily Trips		18	18
Net New Weekday Peak Hour Trips*		4	4
<u>Maximum Weekend Traffic (Saturday)</u>			
If total net new daily trips is greater than 110, a TIS is required			
Net New Weekend Daily Trips		17	17
Net New Weekend Peak Hour Trips*		5	5
<u>Maximum Annual Traffic</u>			
A Traffic Impact Study is NOT Required			
Net New Annual Trips**		6466	

#Trips associated with Grape Haul represent harvest season only.

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

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



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

Project name & APN: Chaix Family Micro Winery
 Project number if known: P23-00223
 Contact person: Roger Wolff
 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 Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	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> _____ _____ _____ _____
<input type="checkbox"/>	<input type="checkbox"/>	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> _____ _____

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 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!

bicycle rack for 8 bicycles

- 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)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Doing Plan To Do

BMP-28 Use of recycled materials

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

BMP-29 Local food production

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

BMP-30 Education to staff and visitors on sustainable practices

This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

BMP-31 Use 70-80% cover crop

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site

By selecting this BMP, you agree not to burn the material pruned on site.

BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?

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

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at the Project Level available at http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.*
10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

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.

Chaix Family Vineyards Project Statement 1204 Manley Lane (APN 027-210-026)
Revised 10/29/2023 Revised 1-17-2024 Revised 3-14-2024 Revised 3-21-24 (in red)

On November 24, 2023, the Chaix family home burned to the ground. In consultation with John Chaix, it was determined that they wish to proceed with the micro winery use permit submission with corrections due to the fire. The Chaix family will eventually build a new house meeting all the requirements of the County of Napa.

Updated plans illustrates the revisions/corrections, see Sheets 1 and 2. n/c = no change

•Background: n/c

The project site is a 37.31-acre parcel of land that has been in the Chaix family since 1909. The vision of The Chaix Family is to incorporate a tasting venue that will showcase their historic homestead, the premium fruit that has been grown on the site for over 100 years and the resulting world class wine.

The history of the site is: Their great grandfather emigrated from France in 1880 and was a pioneer in the development of the Napa Valley's wine industry in 1880 by forming Brun & Chaix and Nouveau Provence Winery, the 6th bonded winery in California. Having continuously farmed their parcel on Manley Lane, the Chaix Family is one of the oldest continuously owned and operating growers in the Valley.

•Winery operations (fermentation only) would take place in the existing building (Building No. 6 on site plan) and listed on the assessor's documents as building No. 4 and the gross building area is 463 square feet. Approximately half of which is fermentation and accessory areas.

The other half of Building No. 6 shown on the site plan consists of an area for personal storage and has no relationship to the winery.

The accessory area (the restroom) which is within the fermentation portion of the building is 61 square feet. The fermentation area itself is 175 square feet. The accessory area for the glass washing unit is 4 square feet. The total accessory area in the fermentation area of the building is 65 SF and this divided by 175 square feet yields a percentage of accessory area to winery area of 37 per cent, which is less than the 40 per cent allowed for accessory uses.

The hospitality area is unroofed with a picnic bench. Access to the hospitality area consists of an 8-foot walkway of permeable pavers allowing visitors to access the hospitality area from the parking lot also consisting of permeable pavers within ADA requirements.

All sales transactions shall be by Ipad (credit card sales) and all records and books will be at either John or Kathy's home. No office needed on site.

No trees are going to be removed.

•Project Description (hospitality area) n/c

The proposed project consists of a 6 x 10 picnic bench with a foldable umbrella affixed to the bench of the same size on a permeable paver area. Part of the tasting experience includes a short walk through the vineyard down a vine row within 100 feet of the bench. This is where a visitor can touch the grapes and vines and see up close the beauty of the Napa Valley bounty as shown here in the Chaix Family vineyard.

•Parking for this tasting area is at the entrance to the site on a flat and very level compacted gravel drive. Access to the picnic bench is by way of an accessible path as indicated on the site plan. n/c

•Winery operations will be strictly in compliance with the adopted micro winery ordinance: No more than 5000 gallons and no less than 201 gallons shall be fermented on site*. Visitation will be by appointment only and seasonal weather depending.

•There will be “1 part time” employee as John and Kathy, the owners, will alternate hosting visitors and provide necessary work for the on-site fermentation/winery process. Neither live on the site. n/c

•There will be no marketing events. n/c

•Fruit source: 100% of the fruit used for their wine shall be from the Chaix Family Vineyard on Manley Lane. n/c

•The only non-winery accessory use shall be the accessible bathroom and glass washing unit for as shown on the site plan sheet 1 and sheet 2. n/c

•Production Process n/c

Per the attached wastewater feasibility report, no crushing or cleaning of barrels will occur on site, no wastewater. This part of the production process will be provided by the custom crush facility off site at William Harrison Winery on Silverado Trail, 7 minutes away. Fermentation (production) will only be done on site of no less than 201 gallons nor more than 5000 gallons.

•Fruit Source n/c

Approximately 33 acres of grape vines are grown on this parcel under direct control of the manager, John Chaix. From this acreage they produce over 150 tons of fruit annually. Therefore, all wines made by Chaix Wines will be sourced from this parcel.

•Zoning Compliance (winery setbacks and accessory use compliance) n/c

This project is wholly in conformance with the Micro-winery procedures as enumerated in section 18.08.377: The minimum parcel size required is 10 acres and the size of the parcel in question is 37.31 acres.

- Setbacks: A 600-foot setback from Highway 29 and a 300-foot setback from the center line of Manley Lane are mitigated by section 18.104.230 (wineries Located in Open Space Areas (setbacks)) sub paragraph (b). Building No. 4, on the assessor's roll, existing garage, proposed to be the fermentation building labeled No. 6 on the site plan, was constructed prior to the Winery Definition Ordinance going into effect on January 23, 1990, and is named as in existence on the assessor's roll in 1956.

- Tasting area (hospitality) The tasting area as illustrated on the enlarged site plan is an unroofed patio type area of 658 SF with a picnic bench with a foldable umbrella for shade. n/c

- Fire truck access is on Manley Lane with a compliant driveway that is a "pull through type." Entering Manley Lane one way and existing back onto Manley Lane in one continuous way with 30 foot plus entrance and exit with minimum 14-foot vertical clearance and no turnout is required. We have spoken with Cal Fire, and they have preliminarily approved the site for the proposed usage. n/c

A 2500-gallon storage tank (as required by the fire department) is located within 150 of all structures with a wet draft hydrant adjacent to the driveway with a turnout for an engine and 48 feet from the centerline of Manley Lane. It is also landscaped such that it cannot be seen from Manley Lane. n/c

- Well and septic system setbacks are in conformance with Napa County requirements. See attached documents. n/c

- The proposed unenclosed picnic bench adjacent to the fermentation building which also houses the restroom is permitted under section 18.104.230 (C) of the zoning code with respect to encroachment from Highway 29 and Manley Lane.

- Visitation and Trip Generation**

From the Micro-Winery Procedures: **Winery Uses Only**. Section 18.08.377 of the Napa County Zoning Code. n/c

Traffic and visitations: Visitation shall not exceed 20 ADT (10 daily round trips) including deliveries and tastings and the presence of either John or Kathy at the site who will alternate being there. n/c

With respect to vineyard management and vineyard employees: No vineyard workers will be participating in the winery. It should be noted that the vineyard, being in the AP zone, is permitted to be used without the need for a use permit. The winery for which this application is made does require a use permit, and the trip generations required for the winery are only what is shown here.

- Conclusions:** The proposed micro winery is consistent with the micro winery ordinance requirements referred to in the Micro Winery Ordinance in effect as of May 22, 2022. There will be no negative environmental impacts because of the approval of the proposed project. n/c

