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**Use Permit Major Modification Application
Duckhorn Vineyards Winery Major
Modification
P19-00097-MOD**

NAPA COUNTY

Planning, Building, and Environmental Services



A Tradition of Stewardship
A Commitment to Service

USE PERMIT APPLICATION

Before you file an application...

Before you submit your application materials, and generally as early in the process as possible, give the Planning Division a call at 707.253.4417 or send us an email at planning@countyofnapa.org to schedule a Pre-Application Review Meeting. Pre-Application Meetings (or Pre-Apps) give you an opportunity to get initial feedback from County staff, to discuss the specific items which will need to be included in your submittal, and (as necessary) to review the property's history and the County's environmental sensitivity mapping. Pre-Application Meetings are a required part of the use permit application process; they also help the County provide you with a more thorough and efficient review.

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**These sheets are informational and are for your use/records. They need not be returned to the County with your application materials*

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 Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

☐ **Pre-Application Review Meeting with Planning Division Staff**

Please call Supervising Planner Charlene Gallina at (707) 299-1355 or via email at charlene.gallina@countyofnapa.org to schedule.

☐ **Use Permit Application**

The attached Use Permit Application forms must be completed in full and signed by the property owner or their authorized agent. Corporations, partnerships, and the like have special signature requirements as follows:

Corporations (whether for- or non-profit)

The chairman of the board OR the president or vice president AND either the secretary, assistant secretary, chief financial officer, or treasurer. Alternately, the application may be signed by any person who is authorized to do so by a corporate resolution (a copy of the resolution should be provided).

General Partnership

Any partner of the general partnership.

Limited Partnership

A general partner of the limited partnership.

Association

The president or general manager of the association.

☐ **Application Fee**

Total Fees will be based on actual time and materials. A deposit (amount of deposit will be determined at the Pre Application meeting) in the amount of \$ _____, check made payable to County of Napa.

☐ **To-Scale Plans**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

1. Name, address, and phone number of the owner of record, applicant, engineer, architect, and other project consultants as relevant.
2. Assessor's parcel numbers for all depicted parcels, north arrow (whenever possible, north should be at the top of the sheet), and graphic map scale.
3. Date of plan preparation (*revised plans must be clearly indicated with a new date and marked "revised"*)

4. All property lines of the subject parcel(s) and the dimensions thereof.
5. Location and names of all streets and right-of-ways serving the parcel(s).
6. Topography and elevation information in sufficient detail to properly assess the relationship of the proposed project and/or use to sea level and the contour of the land. Total project cut, fill, and off-haul should be indicated.
7. Location and top-of-bank of all ponds and/or reservoirs on or directly adjacent to the parcel(s).
8. Existing and proposed drainage patterns, drainage courses, and any other drainage improvements.
9. Limits of the FEMA 100-year floodplain and/or floodway if any portion of the parcel(s) is located within a mapped flood zone.
10. Location, dimensions, property-line setbacks, and road setbacks (as applicable) of all existing and proposed improvements, including, without limitation: all existing and proposed structures, caves, waste disposal systems, septic system reserve areas, wells, access roads, parking areas, ADA parking spaces, and outdoor work areas (whether covered or uncovered).
11. If the project requests a modification to the County's Road and Street Standards- detailed information on the proposed modification and its environmental context.
12. Location and dimensions of the proposed solid waste and recycling storage area.
13. Location and dimensions of all existing and proposed easements.
14. The areas (if any) that will be landscaped, with a description of the plant varieties, size and location of the materials to be planted and a description of proposed irrigation. The total square footage of proposed landscape areas should be indicated. *Note- projects exceeding 5,000 sq.ft. (residential) or 2,500 sq. ft. (non-residential) of landscaping are subject to additional Water Efficient Landscape Ordinance requirements.*
15. All existing trees with diameters at breast height (dbh) ≥ 6", with dbh, species, and whether the tree is to be removed or preserved indicated for each.
16. Temporary and/or permanent grading spoils storage/disposal areas.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

17. Marked-up site plan(s) showing existing and proposed "winery development area" and "winery coverage" in square feet. Please show your work and see the *Supplemental Application for Winery Uses* for definitions.

☐ **To-Scale Floor Plans**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all floor plans. All plans must be to an identified scale and should clearly indicate existing and proposed conditions. Floor plans should legibly and comprehensively include the following details:

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

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

4. Marked-up plan(s) showing existing and proposed interior and exterior "production area" and "accessory area" in square feet. Please show your work and see p. 11 for definitions.

☐ **To-Scale Building Elevations**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all elevations. Elevations should be to an identified architect's or engineer's scale and should clearly indicate the following existing and proposed information. If no elevation changes are proposed, photographs may be submitted in the place of scaled elevations.

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*.

☐ **Site photographs**

Submit color photographs of the site and its vicinity adequate to depict existing conditions at the time of application submittal.

☐ **Water Supply & Waste Disposal Information**

1. For projects using groundwater- Engineering Division Phase 1 water study, please refer to and complete the Water Availability Analysis
2. For projects served by a water utility- Water service will-serve letter.
3. For projects served by a sewerage utility- Sewage disposal will-serve letter.

☐ **Digital copies**

Submit digital copies (Adobe PDF format) of all submitted information, including all forms, reports, plans, elevations, and/or photos. *Digital copies must also be submitted with any and all revisions or resubmittals.*

☐ **Technical Studies**

The following 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. Traffic Study
2. Archeological/Cultural Resources Study
3. Historic Resources Study
4. Biological Study – Includes Spring Botanical Survey
5. Special Studies (The following may be required on a project-specific basis at the discretion of the Planning Director.)
 - _____ Noise Study
 - _____ Aviation Compatibility Study
 - _____ Visual Impacts Study (Generally includes photographic simulations)
 - _____ Geological/Geotechnical Hazard Report
 - _____ Hydrology (runoff pre- and post-project) Analysis
 - _____ Hydraulic (flood impact) Analysis
 - _____ Other: _____
 - _____ Other: _____

☐ **Additional Information Required by the Environmental Health;**

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Engineering Feasibility Report if an on-site pond system or engineered septic system is proposed OR if peak waste flows exceed 1,500 gallons per day.
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.
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, enclosed.
6. Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at www.countyofnapa.org/DEM/.
7. Cave setback plan if a cave is proposed. See enclosed handout.

☐ **Please Note**

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



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file Nº _____

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

Use Permit Application

To be completed by Planning staff...

Application Type: _____

Date Submitted: _____ Resubmittal(s): _____ Date Complete: _____

Request: _____

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

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

To be completed by applicant...

Project Name: _____

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

Site Address/Location: _____
No. Street City State Zip

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

Property Owner: _____

Mailing Address: _____
No. Street City State Zip

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

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

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

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

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

Use Permit Information Sheet

Use

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

Duckhorn Wine Company (dba Duckhorn Vineyards Winery) requests the following entitlement change:
Site improvements and increases in wine production volume and hospitality activities as described in the Project Description narrative submitted with this application.

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

District Building Permit

Regional None

State None

Federal None

Improvements

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

The proposed improvements include the development of a new winery and related infrastructure, expansion of an existing accessory structure and development of a new accessory structure.

These improvements are described in detail in within the documents submitted in association with this application.

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.

Print Name of Property Owner

Lee R. [Signature] 3/20/19

Signature of Property Owner

Date

Print Name Signature of Applicant (if different)

Lee R. [Signature] 3/20/19

Signature of Applicant

Date

Improvements, cont.

Existing East Property

East and West Properties Combined

Total on-site parking spaces: _____ existing _____ proposed

Loading areas: _____ existing _____ proposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

- ☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☐ Type V (non-rated)
(for reference, please see the latest version of the California Building Code)

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

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

Employment and Hours of Operation

Days of operation: _____ existing _____ proposed

Hours of operation: _____ existing _____ proposed

Anticipated number of employee shifts: _____ existing _____ proposed

Anticipated shift hours: _____ existing _____ proposed

Maximum Number of on-site employees:

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

(no change from existing entitlement)*

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	_____ sq. ft.	_____ acres
Proposed	_____ sq. ft.	_____ 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).

_____ sq. ft.	_____ acres	_____ % 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	_____ sq. ft.	Proposed	_____ 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	_____ sq. ft.	_____ % of production facility
Proposed	_____ sq. ft.	_____ % of production facility

Caves and Crushpads

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

- ☐ None – no visitors/tours/events (**Class I**)

☐ Guided Tours Only (**Class II**)

☐ Public Access (**Class III**)
- ☐ Marketing Events and/or Temporary Events (**Class III**)

Please identify the winery’s...

Cave area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Covered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Uncovered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" 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 checked="" type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input 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 type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input checked="" 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

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

Production Capacity *

Please identify the winery's...

Existing production capacity: 160,000 gal/y Per permit No: P05-00199-MOD Permit date: 2005
 Current maximum actual production: 160,000 gal/y For what year? 2014
 Proposed production capacity: 300,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>82</u> existing	<u>219</u> proposed
Average daily tours and tastings visitation ¹ :	<u>70</u> existing	<u>180</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Sa, 10am-4pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours ² :	<u>M-Sa, 10am-4pm</u> existing	<u>No change</u> proposed

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

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

Definitions

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

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

Conservation Development and Planning

Winery Production Process



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

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

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

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

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

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

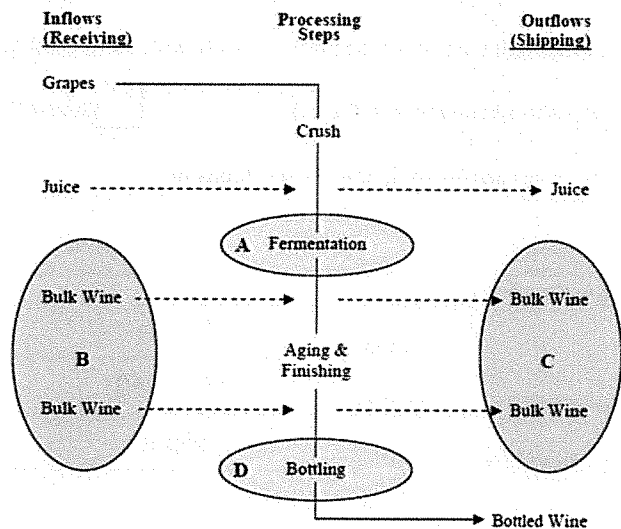
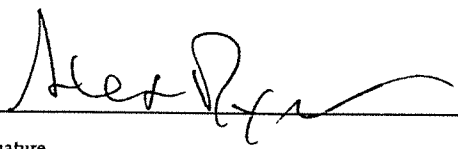


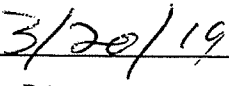
Figure 1. Winery Production Process

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

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


Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

Proposed source of water
(e.g., spring, well, mutual water company, city, district, etc.):

Name of proposed water supplier
(if water company, city, district):

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system:

Type of emergency water storage facility if applicable
(e.g., tank, reservoir, swimming pool, etc.):

Domestic

State

Onsite well

☐ Yes ☒ No

+/-5,535 gallons per day (gal/d)

Same

+/-5,972 gal/d

+/-115 (Well #1) gal/m

32,000 gal (existing) ; 466,000 gal (proposed) gal
includes domestic, fire and irrigation storage tanks

Emergency

State

Onsite well/tank

☐ Yes ☒ No

Same

TBD gal/d

gal/m

Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

Name of disposal agency
(if sewage district, city, community system):

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:

*Future design capacity based on days of maximum wastewater flow: Harvest PW + Non-harvest SW

Domestic

sewage

onsite septic

NA

☐ Yes ☒ No

gal/d

+/-3,013 gal/d

+/-9,980 (combined) gal/d

Other

Winery Process

onsite septic

NA

☐ Yes ☒ No

gal/d

+/-7,500 gal/d

gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at www.countyofnapa.org/dem.

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

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

Offsite licensed location such as Clover Flats

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

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

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

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

Gallons of production: _____ / 1,000 x .009 truck trips daily³ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

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

Traffic during a Typical Saturday

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

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

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

Total = _____ daily trips.

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

Traffic during a Crush Saturday

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

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

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

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

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

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

Largest Marketing Event- Additional Traffic

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

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

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

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

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

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

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only) CAL	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)	Duckhorn Vineyards Winery		
BUSINESS SITE ADDRESS	1000 Lodi Lane.		
BUSINESS SITE CITY	St. Helena	CA	ZIP CODE 94574
CONTACT NAME	Keith Pool	PHONE	

II. ACTIVITIES DECLARATION

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

Does your facility...	If Yes, please complete these pages of the UPCF....
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO 4 HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4a Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 5 UST FACILITY (Formerly SW2CB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO 8 NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste. Household Hazardous Waste (HHW) Collection site?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO 9 EPA ID NUMBER - provide at the top of this page <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 10 RECYCLABLE MATERIALS REPORT (one per recycler) <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 11 ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit) <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 12 CERTIFICATION OF FINANCIAL ASSURANCE <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 13 REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14 HAZARDOUS WASTE TANK CLOSURE CERTIFICATION <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14a Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator. <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14b See CUPA for required forms.

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)

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-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.

Barrel washers

☐ ☒ **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-23**

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

☐ ☒ **BMP-24 Limit the amount of grading and tree removal**

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

☐ ☐ **BMP-25 Will this project be designed and built so that it could qualify for LEED?**

BMP-25 (a)

☐

LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)

☐

LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)

☐

LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

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

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

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

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

Sources:

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

**USE PERMIT MODIFICATION APPLICATION
FINAL PROJECT DESCRIPTION
DUCKHORN VINEYARDS WINERY
1000 LODI LANE, ST. HELENA**

APPLICANT:

Duckhorn Wine Company
dba Duckhorn Vineyards Winery
1000 Lodi Lane
St. Helena, CA 94574

APPLICANT'S REPRESENTATIVE:

George H Monteverdi, Principal
Monteverdi Consulting
PO Box 6079
Napa, CA 94581
707.761.2516

APN: 022-130-010 & 022-100-033

ACREAGE: ±30.34 acres

GENERAL PLAN & ZONING DESIGNATION: Agricultural Preserve; AWOS

GENERAL PROJECT DESCRIPTION:

Owning and operating a successful Napa Valley winery requires commitment, persistence and the ability to respond to everchanging environmental, market and political conditions. Key to this success is the ability to operate within the bounds of entitlements which permit growth and acknowledge the need for flexibility in responding to the production and visitation needs of the enterprise. Dan and Margaret Duckhorn began producing wine in their property at 1000 Lodi Lane, St. Helena, in the Fall of 1976. Since that time, Duckhorn Vineyards Winery (DVW) and Duckhorn Wine Company (DWC) have successfully established themselves as innovators and proven leaders of the Napa Valley wine industry. Along with the growth of its winemaking operations, DWC has substantially expanded its ownership and contractual control over vineyard land throughout Napa County. Unfortunately, current production capacity and entitlement limitations at the DWC wineries require DWC to export over 1,500 tons of Napa County fruit to a facility outside of Napa County for processing. The purpose of this Application is, in part, to assure that DWC's Napa County fruit is processed at their existing Napa County properties.

As with any business, continued viability requires periodic evaluation and improvement of operational elements. With respect to DVW, the original winery parcel configuration is significantly constrained by roadway and stream setbacks (APN 022-130-010). Currently, all wine production at DVW occurs in structures legally located within the 600-foot roadway setback from Silverado Trail on the east side of the Napa River. To address these constraints and provide for a logical and environmentally sound expansion of winemaking capabilities at the property, DWC has completed the purchase of an adjoining property to the west (APN 022-100-033). A lot-line adjustment has been completed which places all winery- related development on a single legal +/-30.34-acre parcel. A new winemaking facility, referred to as the "West Winery" in this Application and associated supporting materials and plans, will allow for the efficient processing of grapes, including those that would otherwise be trucked to a DWC facility in Hopland, CA, approximately 60 miles away. In addition, operation of the West Winery will

effectively move the great majority (approximately 85-90%) of DVW winemaking activities outside of all stream and road setbacks, thereby reducing the intensity of land use and existing legal non-conformity on the parcel. As described below, the proposed modification will reduce the winery's Accessory-to-Production Ratio from 37% to 29%.

The purpose of this application is to obtain approval of modifications to the existing DVW Use Permit entitlements (P05-00199-MOD, #96346-MOD, #98122-MOD, #98123-VAR and others), located on the above-referenced parcels. Currently, the only development on the west side of the property is approximately +/- 10 acres of vineyard and a +/-2,500 SF single family residence (the "Red House").

WINE PRODUCTION and VISITATION

The winery facility (Facility) currently consists of site development plans Sheets G-1 and EC-1:

- Seven production buildings (called "Chais") and a covered crush pad affording a total of +/-27,637 SF of grape processing, fermentation and storage space;
- A +/- 4,185 SF Tank Shed;
- A total of +/- 1,045 SF of Winery Maintenance space in two structures; and
- A +/-9,323 SF office and hospitality "Estate House" that includes an existing permitted commercial kitchen and porches.

The existing total Production Area of the Facility is +/- 30,877 SF and the Accessory Area is +/-11,313 SF, yielding an Accessory-to-Production area ratio of +/-37%. As described below, this application proposes the removal/demolition of the Tank Shed and three Chais (Sheet EC-1), the development of a new winery building (the West Winery), and expansion of the Estate House. No other changes to the size and occupancy of the Facility structures are proposed as part of this Application.

The Facility is currently permitted to produce 160,000 gallons of wine per year (gpy), of which 50,000 gpy was permitted prior to adoption of the Napa County Winery Definition Ordinance (WDO). Any increase in production will fully conform to the WDO.

Visitation to the Facility is currently permitted as follows:

- Tours and Tastings for up to 82 persons per day, of which up to 30 persons per day and 50 per week are a pre-WDO entitlement.
- Private Tour and Tasting for up to 20 persons, 120 times annually.
- Wine with Food Pairing for up to 25 persons, 36 times annually.
- Large Event for up to 600 persons, twice annually.
- Auction-related Event for up to 250 persons, twice annually

All hospitality activities occur within the existing Estate House and on its attached covered porch, as well as the landscaped gardens proximate to the Estate House. Currently, the Facility is permitted up to 45 full-time, five part-time and six seasonal employees.

This Application requests approval of the following Use Permit Modifications:

- Annual wine production up to 300,000 gpy
- Development of a new +/-58,042 SF winery (West Winery) located on the western portion of the property as depicted on Sheets A1.1, A1.2 and A4.1 of the plans submitted with this Application. The West Winery will house +/- 54,722 SF of production space and +/- 3,320 SF of office and other accessory space. A +/-6,600 SF covered work area will be integrated into the structure (this area is included in the production space square footage stated above).
- The ground level Accessory Space of the West Winery will be used for temporary Hospitality Activities during the development/remodeling of the Estate House and other portions of the eastern property.
- Demolition of the existing Tank Shed, Chai 1&2, Chai 3, and Chai 4 on the eastern portion of the property as depicted on the site improvement plans submitted with this Application.
- A +/- 8,839 SF expansion of the existing Estate House on the eastern portion of the property as depicted on the site improvement plans submitted with this Application. The +/-18,162 total SF structure will house +/-17,810 SF of Accessory Space, including offices and hospitality space, and +/-352 SF of Production Space. The expansion will be no closer to the centerline of Silverado Trail than the existing Estate House, and further than the existing structures proposed for removal. This expansion replaces that proposed in the original Modification application. Because the proposed expansion is attached to a structure (the Estate House) whose location was previously approved via Variance (#98123-VAR), Napa County Code requires that the newly proposed expansion must also obtain a Variance. Variance application P19-0098 has been submitted in conjunction with the formal Use Permit Modification application.
- Daily Tours & Tastings by Appointment for up to a maximum of 219 persons per day, entirely “By Appointment Only.” This request combines the existing pre-WDO “Public Tasting” entitlement (maximum of 30 persons per day) with the total daily “By Appointment Only” (189 persons per day) request. The total maximum daily Tours & Tasting number has not change from previous iterations of this application, project description and analyses prepared in support of this application.
- A modified Marketing Plan that includes:
 - Private Tour and Tasting for up to 20 persons, 200 times annually (modifying the existing entitlement).
 - Wine with Food Pairing for up to 25 persons, 40 times annually (modifying the existing entitlement).
 - Large Events for up to 400 persons, three times annually (modifying the existing entitlement).
 - Auction-related Event for up to 250 persons, once annually (modifying the existing entitlement).
 - New Medium Events for up to 60 persons, 40 times annually
- Addition of activities in conformity with AB 2004 (Evans Bill) on the Estate House porch and the landscaped gardens west of the Estate House.
- All approved hospitality activities, including those consistent with AB 2004, will occur temporarily within the West Winery ground floor accessory space and outdoor areas proximate to the West Winery during redevelopment of the Estate House and its vicinity. Upon approved

occupancy of the redeveloped Estate House, all hospitality activities will be reestablished on the east side of the property. The West Winery accessory space will then serve its proposed long-term administrative use.

The proposed development will result in a total of +/-79,392 SF of Production space and +/-23,120 SF of Accessory space, for a total winery square footage of +/-102,512 SF. The proposal will reduce the overall winery Accessory-to-Production Ratio from the existing 37% to 29%.

The table below presents publicly-available data provided by the Napa County Planning Department. When evaluated within the context of existing Napa County wineries of similar production size (250-350,000 gpy) and location (valley floor), approval of the requested modifications will place DVW within the middle of this group. Specifically, the average maximum daily Tour & Tasting visitors at comparable wineries is 213 persons/day (DVW request = 219/day), 1,609 persons/week (DVW request = 1,538/week) and 78,162 persons annually (DVW request = 79,716/year). If approved, the proposed maximum daily, weekly and annual visitation for DVW would be very similar to the group average.

Duckhorn Vineyards Winery Total Hospitality Visitors – Comparison with Similar Existing Napa County Wineries

Winery Name	Wine Production	Daily T&T	Weekly T&T	Annual T&T	Marketing Events	Marketing Attendees	Total Visitors
Clos du Val	350,000	175*	900*	46,800*	94	4,496	51,296*
Stags' Leap	330,000	50*	350*	18,200*	153	7,225	25,425
Etude	300,000	350*	2,450*	127,400*	1,130	19,685	147,085
Pine Ridge	300,000	119*	833	43,316*	112	12,640	55,956
Honig	300,000	100	700	36,400	8	600	37,000
Grgich Hills	250,000	572	4,004	208,208	385	20,590	228,798
Niebaum Coppola	250,000	0*	3,391*	176,332*	0	0	176,332
Opus One	250,000	200	1,450	26,000	35	2,850	28,850
Turnbull	250,000	350	400	20,800	22	1,090	21,890
AVERAGE		213*	1,609*	78,162*	215	7,686	85,848
Duckhorn	300,000	219	1,533	79,716	284	8,850	88,850

*Value may be substantially lower than actual visitation as it may not include Pre-WDO entitlements

It is important to note that over half wineries in the comparison table operate in accordance with Use Permit entitlements that pre-date the Napa County Winery Definition Ordinance (i.e., are Pre-WDO). Actual visitation to these wineries, particularly daily tour and tasting visitors, may be substantially underrepresented by the values presented in the County database. It is likely, therefore, that the proposed modifications to the DVW Use Permit result in daily, weekly and annual visitation that are an even lower percentage of the group average than stated herein.

VARIANCE APPLICATION

The proposed Modification design includes an expansion of the existing Estate House, which is located entirely within the 600-foot setback from Silverado Trail. The Estate House was approved in 1998, as

part of Use Permit Modification #98122-MOD and Variance #98123-VAR. Napa County Code requires that expansion of a structure for which a Variance was required, likewise, requires approval of a Variance. As such, Variance application P19-0098 was submitted in association with the Use Permit Modification application (P19-00097). It is important to note that the Estate House expansion will be attached to the existing structure, and no portion of the expansion is closer to the centerline of Silverado Trail than the existing structure. Furthermore, approval of the Variance will confine expansion on the eastern side of the parcel to the existing development footprint and maximize screening of the expansion from travelers on Silverado Trail.

The Applicant and project team have prepared a Variance application and supporting materials that provide substantial evidence confirming that the application meets the three-prong test for the granting of a Variance, as provided for in California Government Code §65906 and held by the California Supreme Court (*Topanga Assn. for a Scenic Community v. County of Los Angeles* (1974) 11 Cal.3d 506, 511). Based on the facts presented in the application, the Applicant believes that the County of Napa can make all findings necessary to approve this Variance request. In fact, approval of the Variance is necessary to assure and bring Duckhorn into parity with other property owners in the same zone and vicinity.

GRAPE SOURCING

Vineyards on the Property and other properties owned or leased by the Applicant can supply all grapes required for the requested annual wine production volume. As noted above, DVW is currently entitled to 50,000 gpy of pre-WDO wine production which is exempt from the Napa County 75% grape-sourcing rule. Should the Applicant choose to import grapes from outside Napa County, the winery will adhere to the 75% grape sourcing requirements for the 250,000 gpy of post-WDO production as set forth in Section 12419(b) and/or (c) of the Napa County Winery Definition Ordinance.

As noted above, DWC currently exports greater than 1,500 tons of Napa County-grown fruit to a processing facility in Hopland, CA. The elimination of out-of-county trucking of grapes through the expansion of winemaking capacity at DVW, therefore, presents an opportunity to modify the DVW use permit in a manner that provides clear benefits from both an economic and environmental standpoint.

EMPLOYEES

No changes to the existing, approved employee numbers (45 FTE, 5 PTE and 6 Seasonal) are proposed. Increased demand for production employees will be offset by permanent relocation of winery administrative staff from the Duckhorn Vineyards Winery Estate House offices to Duckhorn Wine Company corporate office space located within the City of St. Helena. At this time, the exact number of employees to be relocated is not known, but at no time will Duckhorn exceed the existing employee entitlement.

WATER and WASTEWATER

The existing State- and County-compliant public water system will continue to service all domestic needs on the east side of the property. The existing groundwater well on the west side will continue to provide water for irrigation. The existing public water system located on the east side will be expanded

to provide domestic water for the proposed West Winery. The water and wastewater system analyses prepared and submitted as part of this application include demands associated with the winery employees and visitors, as well as vineyard and landscape irrigation usage. These analyses demonstrate that total water demand will not exceed the County-mandated limit of 30.34 acre-feet-per-year (AFY) and that the existing and proposed wastewater systems are designed to accommodate all projected process and domestic wastewater flows. For convenience, DVW will provide portable toilet facilities at all marketing events of 250 persons or larger. The development of a process water recycling capability will result in a reduction of annual groundwater demand from +/-14.0 AFY to +/-11.6 AFY by allowing DVW to reuse treated winery wastewater for vineyard irrigation and frost protection.

The DVW project team has conducted extensive analyses of anticipated groundwater usage and potential effects on adjacent wells and the Napa River. Specifically, in addition to the standard Tier 1 Water Availability Analysis, Tier 2 & 3 analyses have been conducted as outlined in the County of Napa Water Availability Analysis Guidelines (May 2015). The report reaches the following conclusions:

- From review of the Tier 1 WAA analysis and discussions with Duckhorn Vineyards, the only well with a planned increase in pumping demand is Domestic Well #1, which will provide water supply for the new winery facilities. Of the four remaining onsite wells, Irrigation Wells #1 and #3 are planned for abandonment, Well #2 will have reduced pumping demand (from removal of vineyard and possible processed water use for irrigation), and Well #4 will have no change in annual demand.
- From the well logs, geologic maps and reports reviewed, and our analysis, groundwater pumping influence from onsite Domestic Well #1 and Well #4 under confined aquifer conditions, appears to have a potential to reach neighboring wells. However, our analysis indicates the effects would be relatively minor and within the default values given on Table F-1 of the County WAA Guidance Document.
- Review of the well completion report for Domestic Well #1 indicates that it draws water supply from tuffaceous units of the Sonoma Volcanics. The Napa River is incised into young alluvial deposits that extend to a depth of 40 feet and were sealed off from the volcanics during well construction. No direct connection to the overlying alluvium is indicated in the well log.
- Analysis of potential streamflow depletion using the USGS program STRMDEP08 indicates that pumping from the project well (Domestic Well #1) might have a small effect on the Napa River if some infiltration were to occur through a leaky aquitard. However, the effects when pumping at the water system design output of 12 gpm appears to be very small and not likely measurable, if it is occurring

The complete Tier 1, Tier 2 and Tier 3 analyses are included as part of the documents submitted in support of the Modification application.

TRAFFIC and PARKING

A complete, project- and site-specific Traffic Impact Study (TIS) has been completed as part of this Application. The TIS has been prepared in accordance with a scope-of-work approved by the Napa County Senior Traffic Engineer. The purpose of a TIS is to provide County staff and policymakers with data that they can use to make an informed decision regarding the potential transportation impacts of a

proposed project, and any associated improvements that would be required in order to mitigate these impacts to an acceptable level under the California Environmental Quality Act (CEQA), the Napa County General Plan, or other policies. Impacts relative to access for pedestrians, bicyclists, and to transit are addressed in the context of the CEQA criteria. Consistent with Senate Bill (SB) 743, the project's transportation impacts were analyzed using Vehicle Miles Traveled (VMT). While no longer a part of the CEQA review process, vehicular traffic service levels at key intersections and on affected roadway segments were evaluated for consistency with General Plan policies by determining the number of new trips that the proposed project would be expected to generate, distributing these trips to the surrounding street system based on anticipated travel patterns specific to the proposed project, then analyzing the effect the new traffic would be expected to have on the study intersections and roadway segments.

The Key findings and recommendations of the TIS include:

- The intersection of Silverado Trail/Lodi Lane as well as the segments of Silverado Trail both north and south of the intersection have calculated collision rates above the statewide average for similar facilities.
- The proposed modification to the Use Permit would be expected to result in a net increase of 120 daily trips on a Friday during harvest, including 17 new trips during the p.m. peak hour, and a net increase of 77 new trips on a Saturday, with 11 new trips during the peak hour.
- The study roadway segments of SR 29, Lodi Lane, and Silverado Trail are projected to operate acceptably at LOS D or better under Existing, Near-Term, and Cumulative Conditions, and would continue to do so with the addition of project traffic.
- The intersection of Silverado Trail/Lodi Lane is projected to operate acceptably at LOS B or better under Existing, Near-Term, and Cumulative Conditions, and would continue to do so with the addition of project traffic.
- Upon the addition of project trips to Existing and Near-Term volumes, the stop-controlled approach at SR 29/Lodi Lane would continue to operate unacceptably at LOS E or F, though the project would result in less than five seconds of additional delay so the effect is considered acceptable.
- Upon the addition of project trips to the anticipated Cumulative volumes, the stop-controlled approach at SR 29/Lodi Lane would continue to operate at LOS F with substantial delays and the project would result in an adverse effect since project trips represent more than 10 percent of the anticipated growth during each peak hour.
- Based on OPR guidance, the project would be expected to have a less-than-significant transportation impact on VMT.
- The lack of pedestrian facilities serving the project site does not result in an impact given the rural location and type of project.
- Similarly, the lack of convenient transit service does not result in an impact due to the lack of demand for such services, though employees could use a bicycle to travel between the project site and transit stops on SR 29 north of Lodi Lane.
- The existing Class II bike lanes on Silverado Trail along with the shared use of Lodi Lane with motorists and planned facilities consisting of the Vine Trail and a Class III bike route on SR 29 would provide adequate access for bicyclists, though such demand is expected to be limited.
- Sight distances on Lodi Lane are adequate at each driveway to meet the applied HDM criteria for both entering and exiting turning movements
- Upon the addition of project trips to existing volumes, a left-turn lane would continue to be

warranted at the east driveway based on application of the County's criterion but would not be warranted at the west driveway. Due to physical constraints, an exception to this requirement has been granted by Napa County based on environmental factors which satisfied the findings necessary to grant an exception, as set forth in Napa County Road and Streets Standards Section 3. DWC has agreed to contribute funds to future roadway improvements planned for Lodi Lane by Napa County.

- The proposed parking supply is adequate to accommodate the anticipated peak parking demand during harvest conditions.
- It is recommended that whichever project is approved first between the Inn at the Abbey or Duckhorn Vineyards work with the County to install a northbound speed feedback sign on Silverado Trail near the Melka Estates Winery driveway. Additionally, the applicant should work with the County to install a speed feedback sign in the southbound direction near Glass Mountain Road.
- It is recommended that the westbound approach at SR 29/Lodi Lane be restriped to include a dedicated right-turn lane. The cost for this improvement could be shared with the Inn at the Abbey since it was also recommended for that project.
- Secure parking facilities for at least ten bicycles should be provided on-site.

Parking stalls consistent with ADA accessibility requirements are located adjacent to the existing production, hospitality and winery office structures on the east side of the property. The existing visitor parking lot is adequate for the anticipated demand associated with the proposed modification. New ADA-compliant striping and improvements to the existing employee parking lot are proposed. Compliant parking and access will also be developed in the vicinity of the proposed West Winery. As in the past, vineyard avenues will be used for parking during larger marketing events. The combined total number of parking spaces on the property will increase from 65 to 97. Plot Plans, Floor Plans and Elevations of these improvements are included as part of this Use Permit Modification application, and subsequent comment response documents.

WINE & FOOD PAIRING SERVICE and AB 2004 AREA

Food service at marketing events will include catered food and/or food prepared in the commercial kitchen located in the Estate House, and will feature Napa County agricultural products. Marketing events will occur both within and proximate to the Estate House. During redevelopment of the Estate House and its vicinity, these activities will be temporarily hosted within the ground floor accessory space of the West Winery and its outdoor vicinity. Upon completion of the east side redevelopment and occupancy approval of the Estate House, all hospitality activities will be reestablished on the east side of the property. At this time, the proposed West Winery is anticipated to host tours/tastings and marketing events only during the redevelopment of the eastern property. Any long-term use of the West Winery for hospitality activities will be limited to the building Accessory Area and will be conducted in accordance with all applicable regulations regarding ADA and emergency access. Regardless of where events are held, DVW will host the events in accordance with their entitlements and existing County regulations regarding light, noise and other quality-of-life regulations. The winery will also permit activities conducted in accordance with AB 2004 (Evans Bill). The AB 2004 area will include the Estate House covered patio and the garden areas west of the Estate House. During the temporary hospitality activities on the west side of the property, AB 2004 activities will occur to the south of the West Winery, including in the area adjacent to the bioretention pond.

TEMPORARY HOSPITALITY

The site improvement activities proposed in the Application necessitate development of a program by which winemaking and hospitality activities can continue during renovation and redevelopment. Expansion and increased efficiency of winemaking activities are paramount to this Modification request. Therefore, DWC anticipates that the first development phase will be the demolition of the Red House and development of the West Winery and associated infrastructure. During this time, winemaking and hospitality activities on the east side of the property will continue to occur within the existing structures. Following completion of the West Winery, temporary hospitality activities will be established within the ground floor accessory space and in the immediate vicinity of the West Winery (Plan Sheets A4.1 & A5.0). These facilities will be ADA-accessible and provide ample parking for winery guests and employees. Water and wastewater services associated with the temporary activities will meet all applicable Federal, State and local requirements. Once temporary hospitality activities have been established, DWC will initiate redevelopment of the east side of the property. Upon completion and occupancy approval of the east side property redevelopment activities, use of the West Winery for hospitality will be discontinued.

At this time, the proposed West Winery is anticipated to host tours/tastings and marketing events only during the redevelopment of the Estate House and its vicinity. Any long-term use of the West Winery for hospitality activities will be limited to the building Accessory Area and will be conducted in accordance with all applicable regulations regarding ADA and emergency access.

It is not possible to accurately determine the timeline for the redevelopment activities. It is the desire of DWC that the entire process does not take longer than three years from date of final approval of this Modification request.

FIRE PROTECTION

All structures on the east side of the property are currently accessed from Lodi Lane by an existing paved private driveway that meets commercial standards as required by the Napa County Road & Streets Standards (NCRSS). Following redevelopment of the east side of the property and new development of the west side of the property, all winery structures will be accessed via driveways which fully meet NCRSS requirements. Currently, a minimum of 32,000 gallons of water is stored in a combined domestic/fire protection tank on the east side of the property. At this time, DVW plans to convert the existing fire water storage tank to domestic only and to convert two existing 20,000-gallon wine storage tanks to fire water storage. On the west side of the property, DVW plans to install a 90,000-gallon fire protection tank, two 158,000-gallon irrigation storage tanks and a 24,000-gallon tank for domestic water. The actual quantity of fire protection water stored onsite will be determined by a fire protection consultant during development of site improvement construction drawings. The locations of these tanks are detailed on the project site plans.

VIEWSHED PROTECTION

The project site does not meet the applicability criteria set forth in Napa County Code §18.106 and, therefore is exempt from a Viewshed analysis.

ENVIRONMENTAL & CULTURAL RESOURCE MATTERS

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these maps indicated that the winery area lies within County overlays for both archaeological and sensitive biological resources.

All earthmoving proposed in this Application will occur on lands previously modified by agricultural vehicle traffic, grading and/or vineyard “ripping” activities. As such, a biological resource assessment is not warranted. However, in recognition of the common occurrence of obsidian in the vicinity of the Napa River and Glass Mountain, a Cultural Resource Study was conducted for both the entire parcel (i.e., both east and west of the Napa River). The report, prepared by Evans & De Shazo, Inc. (EDI), included a record search, a Sacred Sites inventory, and a field survey, resulting in the identification of a significant number of primary and secondary obsidian flakes, flake tools, as well as naturally-occurring obsidian associated with the Glass Mountain obsidian source. In addition to their detailed observations, EDI preliminarily concluded that, although the cultural significance of their findings may be limited, additional testing is warranted. This work has been deferred until after such time that EDI, DWC and County staff are able to discuss the matter with Native Tribe(s), pursuant to California Assembly Bill 52.

As summarized in the attached “Voluntary Best Management Practices Checklist for Development Projects,” the Applicant plans or currently engages in the following practices with measurable greenhouse gas (GHG) reduction potential: generation of onsite renewable energy (planned), exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 (planned), Vehicle Miles Traveled (VMT) reduction plan (existing), exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 (planned), energy conserving lighting (planned), Energy Star Roof/Living Roof/Cool Roof (planned), connection to recycled water (planned), installation of water efficient fixtures (existing and planned), low-impact development (LID)(planned), water efficient landscaping, (planned), composting of 75% food and garden material (planned), planting of shade trees within 40 feet of the south side of the building elevation (existing and planned), electrical vehicle charging station(s) (planned), limit the amount of grading and tree removal (planned). In addition, the Applicant plans or currently engages in the following practices with un-measurable GHG reduction potential: intension to become a Certified “Napa Green Land,” use of recycled materials (existing and planned), use of recycled materials (existing and planned), local food production (existing and planned), and education of staff and visitors on sustainable practices (existing and planned), and retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site (existing and planned).