



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

PLANNING APPLICATION FORM
Applicant Information

Applicant's Name: Arvind S. Sodhani AS Vineyards LLC	Phone: (707) 679-0747	E-Mail Address: asvineyards@gmail.com
Applicant's Mailing Address: P. O. Box 698	City: St. Helena	State/Zip Code: CA 94574
Property Owner's Name: (if different from Applicant): Arvind S. Sodhani	Phone: (707) 679-0747	E-Mail Address: asvineyards@gmail.com
Property Owner's Mailing Address: P. O. Box 698	City: St. Helena	State/Zip Code: CA 94574
Agent's Name: (if different from Applicant): Donna B. Oldford	Phone: (707) 963-5832	E-Mail Address: dboldford@aol.com
Agent's Mailing Address: 2620 Pinot Way	City: St. Helena	State/Zip Code: CA 94574
Other Representative: (Engineer/Architect): Mike Muelrath	Phone: (707) 227-7166	E-Mail Address: mike@appliedcivil.com
Representative's Mailing Address: 2074 W. Lincoln Ave.	City: Napa	State/Zip Code: CA 94558

Property Information

Project Name and Address: AS Vineyards Winery Use Permit Major Mod
3283 St. Helena Hwy. North, St. Helena, CA 94574

Assessor's Parcel Number(s): 022-080-028

Site of site (acreage and/or square footage): 12.1 ac.

General Plan Designation: AR (Ag Preserve) Zoning: AW (Agricultural Watershed)

Application Type¹ (For Staff Use)

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

¹ Include corresponding submittal requirements for each application type.

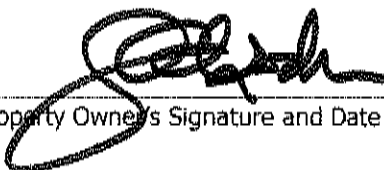
Detailed Project Description (required): A typed, detailed project description is required that describes the proposed development or use(s); the existing site conditions/uses; the number, size, type and nature of any proposed residential dwelling units or total amount of new non-residential square-footage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

Conditions of Application

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

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

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



 Property Owner's Signature and Date

May 30, 2019

 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.



 Applicant's Signature and Date

May 30, 2019

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

WINERY OPERATIONS

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

Retail Wine Sales	<input checked="" type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Tours and Tasting – Open to the Public	<input type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Tours and Tasting – By Appointment	<input type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Food at Tours and Tastings	<input type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Marketing Events*	<input type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Food at Marketing Events	<input type="checkbox"/>	Existing	<input type="checkbox"/>	Expanded	<input checked="" 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 checked="" type="checkbox"/>	Newly Proposed	<input type="checkbox"/>	None
Wine Sales/Consumption – AB 2004	<input type="checkbox"/>	Existing			<input checked="" type="checkbox"/>	Proposed	<input type="checkbox"/>	None

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

Production Capacity*

Please Identify the winery's...

Existing permitted production capacity: 12,000 gal/y Per Permit No: P14-00402
P16-00111VW Permit Date: 6/16/2016

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

Average 3 year production: N/A gal/y

Proposed production capacity: 20,000

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

Visitation and Operation

Please identify the winery's...

Maximum daily tours/tastings visitation: N/A existing 11/day proposed

Maximum weekly tours/tastings visitation: N/A existing 50/week proposed

Visitation hours (e.g. M-Sa, 10am-4pm): N/A existing 10:00 am – 6:00 pm proposed

Production days and hours¹: 7 days/week
6:00 am – 6:00 pm existing No Change proposed

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

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250(B) & (C). The project statement should include information on location and quantity of grapes.

Marketing Program

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

Propose the ability to serve food with some of the wine tastings.

Winery Marketing Plan:

Wine & Food Events: Maximum of 2 per month with up to 20 persons at each event.

Wine Club/Release Events: Maximum of 2 per year with up to 60 persons at each event.

Wine Auction Events: One event per year with up to 100 persons attending (portable toilet facilities).

Shuttle service from off-site parking will be made available for larger of the events.

Request A.B. 2004 – See site plan for area.

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

Proposed commercial kitchen at winery.

Winery will prepare food for some tastings and smaller events in the commercial kitchen.

Larger events will have food prepared by licensed caterers, at times using the winery commercial kitchen as a caterer's staging kitchen.

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a." at page 11, and with the marked-up side plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing N/A sq. ft. N/A acres
Proposed 6,870 sq. ft. 0.15 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).

 45,490 sq. ft. 1.04 acres 8.5 % 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 6,696 sq. ft. Proposed 8,015 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 454 sq. ft. 6.7 % of production facility
Proposed 2,095 sq. ft. 26.1 % of production facility

Caves and Crushpads

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

- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
 Marketing events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area (total)* Existing: 0 sq. ft. Proposed: 4,603 sq. ft.
Cave area (Production) Existing: 0 sq. ft. Proposed: 4,603 sq. ft.
Cave area (Accessory) Existing: 0 sq. ft. Proposed: 0 sq. ft.
Covered crush pad area Existing: 0 sq. ft. Proposed: 878 sq. ft.
Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 sq. ft.
Cave Spoils total: Existing: 2,500 cy. Proposed: 2,500 cy.

Cave Spoils Use: Onsite Offsite

*7,150 sq. ft. previously approved

Existing Conditions Winery Traffic Information / Trip Generation Sheet

Maximum Daily Weekday Traffic (non-harvest season)

Total number of FT employees: <u>2 / 1*</u> x 3.05 one-way trips per employee	=	<u>3</u> daily trips.
Total number of PT employees: <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Anticipated weekday visitors: <u>0</u> / 2.6 visitors per vehicle X 2 one-way trips	=	<u>0</u> daily trips.
Gallons of production: <u>12,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u><1</u> daily trips.
Total	=	<u>4</u> daily trips.
(No of FT Employees) + (No of PT employees/2) + (sum of visitor and truck trips X .38)	=	<u>2</u> PM peak trips.

Maximum Daily Weekend Traffic (non-harvest Saturday)

Number of FT employees (on Saturdays): <u>2 / 1*</u> x 3.05 one-way trips per employee	=	<u>3</u> daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Anticipated Saturday visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> daily trips.
Total	=	<u>3</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips X .57)	=	<u>2</u> PM peak trips.

Maximum Daily Weekend Traffic – Saturday Harvest Season

Number of FT employees (during crush): <u>2 / 1*</u> x 3.05 one-way trips per employee	=	<u>3</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Anticipated Saturday visitors: <u>0</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> daily trips.
Gallons of production: <u>12,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u><1</u> daily trips.
Avg. annual tons of grape on-haul: <u>8,928</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>124</u> daily trips
Total	=	<u>131</u> daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>N/A</u> x 2 one-way trips per staff person	=	<u>0</u> trips.
Number of visitors (largest event): <u>N/A</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>0</u> trips.
Number of special event truck trips (largest event): <u>N/A</u> x 2 one-way trips	=	<u>0</u> trips.

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

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

*One Full-time employee of the winery resides on-site.

Proposed Project Winery Traffic Information / Trip Generation Sheet

Maximum Daily Weekday Traffic (non-harvest season)

Total number of FT employees: <u> 2 </u> x 3.05 one-way trips per employee	=	<u> 6 </u> daily trips.
Total number of PT employees: <u> 2 </u> x 1.90 one-way trips per employee	=	<u> 4 </u> daily trips.
Anticipated weekday visitors: <u> 11 </u> / 2.6 visitors per vehicle X 2 one-way trips	=	<u> 9 </u> daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u> <1 </u> daily trips.
Total	=	<u> 19 </u> daily trips.
(No of FT Employees) + (No of PT employees/2) + (sum of visitor and truck trips X .38)	=	<u> 7 </u> PM peak trips.

Maximum Daily Weekend Traffic (non-harvest Saturday)

Number of FT employees (on Saturdays): <u> 2 </u> x 3.05 one-way trips per employee	=	<u> 6 </u> daily trips.
Number of PT employees (on Saturdays): <u> 2 </u> x 1.90 one-way trips per employee	=	<u> 4 </u> daily trips.
Anticipated Saturday visitors: <u> 12 </u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u> 9 </u> daily trips.
Total	=	<u> 19 </u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor <u>trips</u> X .57)	=	<u> 10 </u> PM peak trips.

Maximum Daily Weekend Traffic – Saturday Harvest Season

Number of FT employees (during crush): <u> 2 </u> x 3.05 one-way trips per employee	=	<u> 6 </u> daily trips.
Number of PT employees (during crush): <u> 2 </u> x 1.90 one-way trips per employee	=	<u> 4 </u> daily trips.
Anticipated Saturday visitors: <u> 12 </u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u> 9 </u> daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u> <1 </u> daily trips.
Avg. annual tons of grape on-haul: <u>16,928</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u> 235 </u> daily trips
Total	=	<u> 253 </u> daily trips.

Largest Marketing Event – Additional Traffic

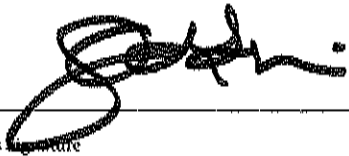
Number of event staff (largest event): <u> 10 </u> x 2 one-way trips per staff person	=	<u> 20 </u> trips.
Number of visitors (largest event): <u> 100 </u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u> 75 </u> trips.
Number of special event truck trips (largest event): <u> 5 </u> x 2 one-way trips	=	<u> 10 </u> trips.

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

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

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

May 30, 2019
Date

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

Hourly Fee Agreement

PROJECT File: AS Vineyards LLC; request for Use Permit Major Modification.
I, Arvind Sodhani, 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 \$10,000 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 participating 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 any 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):

Arvind Sodhani

Mailing Address of the Applicant responsible for paying processing fees:

P. O. Box 698

St. Helena, CA 94574

Signature:*  _____

Email Address: asvineyards@gmail.com

Date: May 30, 2019

Phone Number: (707) 679-0747

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

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.*

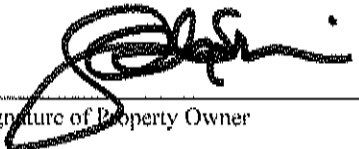
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.

Arvind Sodhani
Print Name of Property Owner

Same as applicant
Print Name of Applicant (if different)


Signature of Property Owner

May 30, 19
Date

Signature of Applicant

Date



Project name & APN: Sodhani Vineyards Winery APN 022-080-028
Project number if known:
Contact person: Arvind Sodhani
Contact email & phone number: asvineyards@gmail.com (707) 679-0747
Today's date: May 30, 2019

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65(e) and Policy CON-67(d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential
 The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-1	<p>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></p> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	<p>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></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-3	Habitat restoration or new vegetation (e.g. planting of additional trees over ½ acre) <i>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.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-4	Alternative fuel and electrical vehicles in fleet <i>The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.</i> 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 _____
<input type="checkbox"/>	<input type="checkbox"/>	BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 <i>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 1 and CALGREEN Tier 2. 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 1 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).</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-6	Vehicle Miles Traveled (VMT) reduction plan <i>Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.</i> Tick box(es) for what your Transportation Demand Management Plan will/does include: <input type="checkbox"/> employee incentives <input type="checkbox"/> employee carpool or vanpool <input type="checkbox"/> priority parking for efficient transportation (hybrid vehicles, carpools, etc.) <input type="checkbox"/> bike riding incentives <input type="checkbox"/> bus transportation for large marketing events <input type="checkbox"/> Other: _____ Estimated annual VMT _____ Potential annual VMT saved _____ % Change _____

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-7	<p>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 <i>See description below under BMP-5</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-8	<p>Solar hot water heating <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-9	<p>Energy conserving lighting <i>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 ¼ the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-10	<p>Energy Star Roof/Living Roof/Cool Roof <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-11	<p>Bicycle Incentives <i>Napa County Zone 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!</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-12	<p>Bicycle route improvements <i>(Refer to the Napa County Bicycle Plan (NCTPA, 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 only proposed improvements as part of the project on the site plan or describe below.</i></p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-13	Connection to recycled water <i>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.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-14	Install Water Efficient fixtures <i>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%.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-15	Low-impact development (LID) <i>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.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-16	Water efficient landscape <i>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).</i> <i>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.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-17	Recycle 75% of all waste <i>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 the goal in mind.</i>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-18	<p>Compost 75% food and garden material <i>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</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-19	<p>Implement a sustainable purchasing and shipping program <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-20	<p>Planting of shade trees within 40 feet of the south side of the building elevation <i>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 the site or landscape plan to indicate where trees are proposed and which species you are using.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-21	<p>Electrical Vehicle Charging Station(s) <i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-22	<p>Public Transit Accessibility <i>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.</i></p> <p style="text-align: center;">Highway 29 – VINE Service</p> <hr/> <hr/>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-23	<p>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.</p> <p><i>The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building buried into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and siting. Be prepared to explain your approach and estimated energy savings.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-24	<p>Limit the amount of grading and tree removal</p> <p><i>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.</i></p> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-25	<p>Will this project be designed and built so that it could qualify for LEED?</p> <p>BMP-25(a) <input type="checkbox"/> LEED™ Silver (check box BMP-25 and this one)</p> <p>BMP-25(b) <input type="checkbox"/> LEED™ Gold (check box BMP-25 (a), and this box)</p> <p>BMP-25(c) <input type="checkbox"/> LEED™ Platinum (check all 4 boxes)</p>
Practices with Un-Measured GHG Reduction Potential			
<input type="checkbox"/>	<input type="checkbox"/>	BMP-26	<p>Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?</p> <p><i>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.</i></p>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-27	<p>Are you, or do you intend to become a Certified "Napa Green Land"?</p> <p><i>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.</i></p>

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-28	Use of recycled materials <i>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.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-29	Local food production <i>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.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-30	Education to staff and visitors on sustainable practices <i>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.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-31	Use 70-80% cover crop <i>Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.</i>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	BMP-32	Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site <i>By selecting this BMP, you agree not to burn the material pruned on site.</i>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-33	Are you participating in any of the above BMPs at a 'Parent' or outside location? <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? <hr/> <hr/> <hr/> <hr/>
			Comments and Suggestions on this form? <hr/> <hr/> <hr/> <hr/>

PROJECT STATEMENT
A.S. VINEYARDS LLC MAJOR USE PERMIT MOD

APN 022-080-028
3283 St. Helena Highway North, St. Helena, CA 94574

The application is for a major modification to an existing approved use permit for a 12,000-gallon per year winery. The winery was approved on June 6, 2016 and included a Viewshed Analysis, which was also approved. At the time this winery was approved, the applicant did not anticipate visitation at the winery because his production level was very small and he also felt that the provision of a left-turn lane from Highway 29 at his location would be geometrically problematic and would not be cost-effective. Since that time, Mr. Sodhani has retired and has focused more on the needs that are unique to a small winery, one that is dependent upon direct-to-consumer sales. This application requests a small amount of visitation for the winery and a modest winery marketing plan. It also represents a redesign of the winery that is more in keeping with how they wish to make the wine.

The previously approved winery included 7,150 square feet of cut-and-cover wine caves and a single winery structure. The newly envisioned design proposes a much smaller traditional wine cave, a total of 4,603 sq. ft. and two new winery structures. Much of the winemaking will occur within the wine cave. The resulting winery coverage is 1.04 acres, for a total coverage of 8.5 percent of the 12.1-acre parcel. Previously, this parcel was eleven acres in size, but its area was slightly increased with a recorded lot-line adjustment to provide for expanded leachfield area.

The total production space in the newly-designed winery is 6,696 sq. ft. and the accessory space is 2,095 sq. ft., for a production-to-accessory ratio of 26.1 percent. This falls far short of the 60/40 percent production-to-accessory ratio in the County's Winery Definition Ordinance (WDO).

Exhibit A3.01 of the Taylor Lombardo Architects drawings contains a square footage matrix with the original winery permit parameters, then the newly proposed square footage.

The new winery design includes increased parking and a small commercial kitchen, which will provide some of the food prepared to serve with wine and which can also be utilized as a caterers' staging kitchen for larger events.

The winery proposes a total of 12 visitors per day for private tours/tastings on its busiest day, and a maximum of 65 visitors per week. The applicant wishes approval to serve food with some of the private tours/tastings.

The proposed Winery Marketing Plan includes the following.

- (1) Food and Wine Pairing Events: Max of 2 per month with 20 persons.
- (2) Wine Club/Release Events: Max of 2 per year with up to 60 persons each.
- (3) Wine-auction Related Events: One per year with up to 100 persons.

Portable toilet facilities will be utilized with the larger events.

Shuttle vehicle service will be available for the events, staged from an area that offers legal parking.

Grape sourcing will be consistent with the County's 75 Percent Grape Source Rule. Fruit from the on-site vineyards will be used in the estate-grown wines. A certain amount of blending fruit will be on-sourced. The winery may wish to make a white wine, which would use important grapes from one of the cooler growing regions of the County, such as the Carneros District. The increase from the existing 12,000 gallons per year to 20,000 gallons per year would allow for a winemaker's label, as well.

The owners of the winery hope to use grapes from nearby vineyards, in order to protect the special character of the fruit that comes from their estate vineyards. This is particularly important with premium wines, to insure consistency of flavor. There are many vineyards in proximity to this property, on Bale Mill Road and on Diamond Mountain Road to the north. The owners are in the process of procuring agreements with these and other growers in the Napa Valley.

The wastewater treatment facilities have been expanded to accommodate both the increased production and the proposed winery visitors. In addition to wastewater treatment facilities, the winery will have additional water storage, mechanical storage areas, and other equipment storage areas as shown in the site plan.

At the time of the hearing, the winery access road had been reconfigured to separate access to and from the residence from that of the winery. All winery-related traffic has been directed to a separate entry point just south on Highway 29 from the

residential entry. This keeps the winery just under the left-turn lane threshold of Caltrans for Highway 29. Parking areas (total of nine spaces, including one ADA space) and emergency vehicle staging areas are located in front of the wine cave between the proposed fermentation building and the proposed tasting room. There is a proposed retaining wall on the east side of the winery development area, adjacent to the winery access road. A second retaining wall will separate the wine cave from the at-grade winery structures on the western side of the winery development area.

In the previously approved winery use permit, the total net production area was 6,696 sq. ft. and the net accessory area was 454 sq. ft., for a total of 6.8 percent production-to-accessory area. The newly-designed plan reflects a net production of 8,015 sq. ft. (includes wine cave) and a net accessory area of 2,095 sq. ft., resulting in a production-to-accessory ratio of 26.1 percent.

The design of the winery will be cement plaster with a stone veneer on the structures, and a standing seam metal roof with stone veneer chimneys. Wood plank doors and a glass/metal sectional door provide architectural details on the winery accessory and winery fermentation buildings, respectively. (See elevations of both buildings.) The landscape concept for the winery is minimalist, for purposes of conserving water and also for the context of the existing landscape. Trees will be planted at the eastern elevation of the buildings to screen the structural elements from views of travelers along nearby Highway 29.