

NAPA COUNTY  
 CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT  
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417  
 web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

## Use Permit Application

*To be completed by Planning staff...*

Application type: USE PERMIT & VARIANCE

Date Submitted: 9/26/13 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_

\*Application Fee Deposit: \$ 8,500 Receipt No. \_\_\_\_\_ Received by: SG Date: 9/26

*\*Total fees will be based on actual time and materials.*

*To be completed by applicant....*

Project Name: Mountain Peak Winery

Assessor's Parcel #: 032-500-033 Existing Parcel Size: 41.76 ac

Site Address/Location: 3265 Soda Canyon Rd. Napa CA 94558  
No Street City State Zip

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

Property Owner: Hua Yuan

Mailing Address: Mt. Peak Vineyards, LLC, 1114 Petra Dr. Napa CA 94558  
No Street City State Zip

Telephone No.: (310) 913-0742 E-mail: ericcyuan@hotmail.com

Applicant (if other than property owner): Steven Rea, Owners Representative/Manager

Mailing Address: 1114 Petra Drive Napa CA 94558  
No Street City State Zip

Telephone No.: (310) 913-0742 E-mail: steven@thereservegroup.com

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574  
No Street City State Zip

Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

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## USE PERMIT INFORMATION SHEET

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### USE

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

New 100,000 gpy winery with 8,791 sq. ft. of winery structures and 64,695 sq. ft. of wine caves; a 15,015-sq. ft. outdoor covered crush pad and work area; 60/40 Percent Rule analysis for municipal water area; road exception request; variance request to WDO 300-ft. setback; winery marketing plan; commercial kitchen; TWR Feasibility Report; process and sanitary wastewater systems; Hold-and-Haul wastewater system (option); winery entry structure and winery sign; landscape concept.

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

District N/A

Regional RWQCB

State BATF

Federal ABC

### IMPROVEMENTS

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

See above. No off-site improvements proposed or anticipated.

## Improvements, cont.

Total on-site parking spaces: N/A existing 28 proposed

Loading areas: N/A existing 1 proposed

Fire Resistivity (check one, if not checked, Fire Marshall 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.) 8.8 acres

## Employment and Hours of Operation

Days of operation: N/A existing 7/week proposed

Hours of operation: N/A existing 6 am – 6 pm proposed

Anticipated number of employee shifts: N/A existing 1 flexible-hr. proposed

Anticipated shift hours: N/A existing 6 am – 6 pm proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11 – 24 ☒ 25 or greater (specify number) See below.

Alternately, you may identify a specific number of on-site employees:

☒ other (specify number) \_\_\_\_\_

19 full-time  
4 part-time  
4 seasonal/harvest



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## Certification and Indemnification

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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.

Hua Yuan

Steven Rea

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date

9/12/2013

9/23/13



## 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting – Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting – By Appointment	<input 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

\*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: N/A gal/y Per Permit No: N/A Permit Date: N/A

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

Proposed production capacity: 100,000 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>N/A</u> existing	<u>80</u> proposed *
Average daily tours and tastings visitation <sup>1</sup> :	<u>N/A</u> existing	<u>80</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10 am – 6 pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>N/A</u> existing	<u>6 am – 6 pm</u> proposed

\* Maximum of 320 persons per week associated with tours and tastings.

<sup>1</sup>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.

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

## **Grape Origin**

*All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250(B) & (C).*

## **Marketing Program**

*Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)*

Tours & Tastings: Max of 80 per day and max of 320 per week. By appointment only.

Food & Wine Events: Total of 6 per month.  
3 events of max. 12 persons.  
3 events of max. 24 persons.

Wine Club/Release Events: Max. of 4 per year with up to 75 persons each.

Larger Auction-related Events: 2 per year with up to 125 persons each.

## **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.)*

Request approval of a commercial kitchen.

Request approval to serve light fare with wine tastings.

Request approval for A.B. 2004 "Picnic" Ordinance.

Food served with wine will be prepared in the winery's commercial kitchen, which may also be utilized as a caterer's staging kitchen when licensed caterers are retained for marketing events.

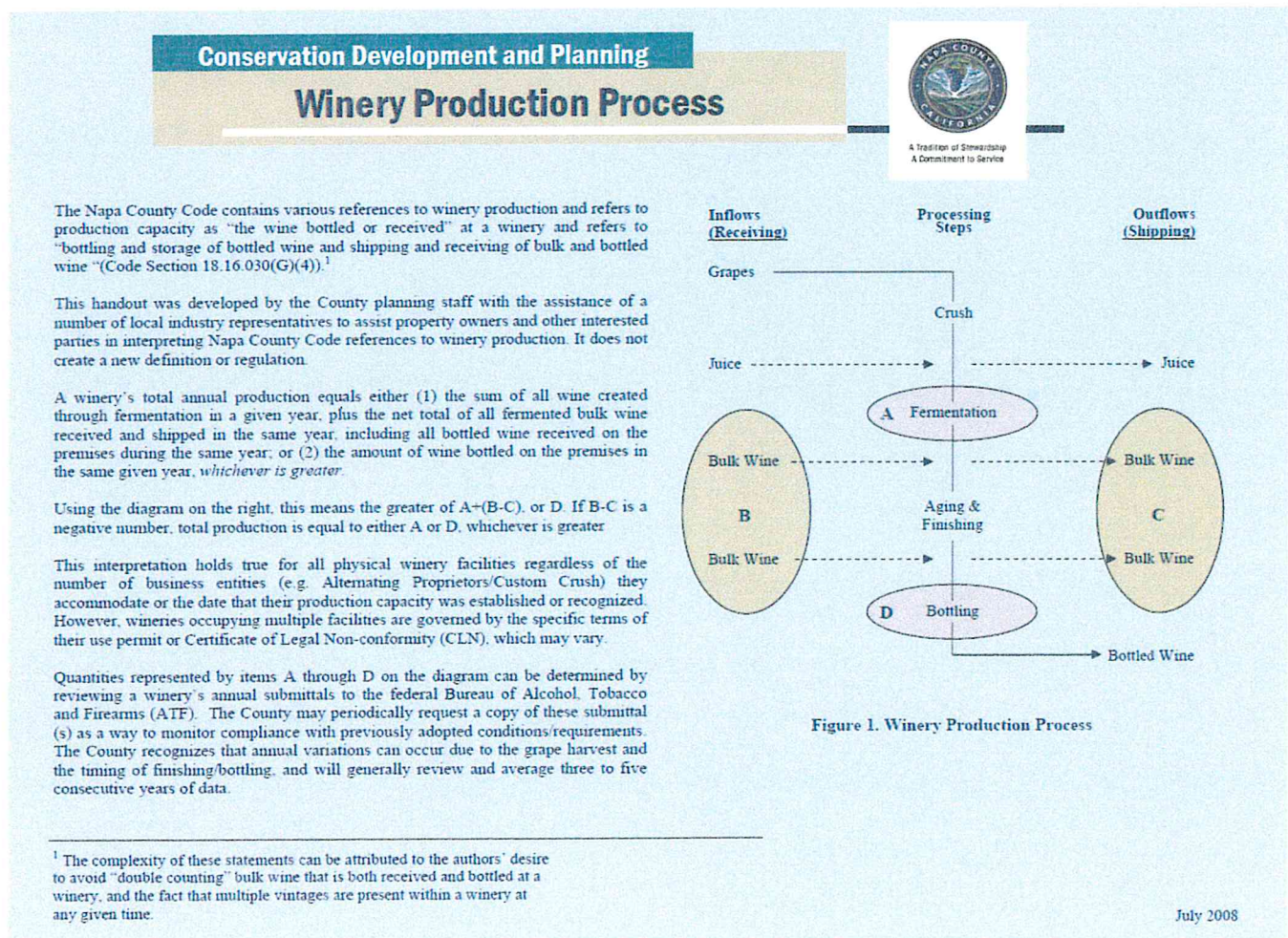
Not all tastings will include the serving of food, perhaps one-half of tours and tastings will. The outdoor areas designated as landscape features, which will contain "beverage bars" will accommodate food service and picnic events, by appointment.



## Definitions

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

- 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*
- 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*
- 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*
- 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*





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## USE PERMIT INFORMATION SHEET

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### USE

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

New 100,000 gpy winery with a total winery coverage of 70,375 sq. ft. (less than one percent of the site); 14,288 sq. ft. of winery structures and 64,695 sq. ft. of wine caves built at Class III caves; production-to-accessory use ratio of 24.5 percent; 60/40 Percent Rule analysis for municipal water area; road exception request; variance request to WDO 300-ft. setback to a private access road extending from Soda Canyon Road and serving more than one property owner; proposed winery marketing plan; commercial kitchen; TWR Feasibility Report; process and sanitary wastewater systems; underground water storage tank and at-grade water storage tank; winery entry structure and gate; and winery signage.

Winery is targeted to be a LEED Platinum certification (see LEED Scorecard). Approximately 80% of the overall winery is located within the wine caves. Some of the accessory use is also included within the wine caves.

See Project Statement for more detail relative to winery buildings, caves, dynamics, operations, and Winery Marketing Plan description.

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

District	<u>N/A</u>	Regional	<u>RWQCB</u>
State	<u>BATF</u>	Federal	<u>ABC</u>

### IMPROVEMENTS

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

See above. No off-site improvements proposed or anticipated.

## **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).*

## **Marketing Program**

*Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)*

Tours & Tastings: Max of 80 on any one day, with a maximum of 320 persons weekly.  
By-appointment only.

Food & Wine Events: Total of 6 per month.  
3 events of max. 12 persons.  
3 events of max. 24 persons.

Wine Club/Release Events: Max. of 4 per year with up to 75 persons each.

Larger Auction-related Events: 2 per year with up to 125 persons each.

## **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.)*

Request approval of a commercial kitchen.

Request approval to serve light fare with wine tastings.

Request approval for A.B. 2004 "Picnic" Ordinance.

Food served with wine will be prepared in the winery's commercial kitchen, which may also be utilized as a caterer's staging kitchen when licensed caterers are retained for marketing events.

Not all tastings will include the serving of food, perhaps one-third of tours and tastings will. The outdoor areas designated as landscape features, which will contain "beverage bars" will accommodate food service and picnic events, by appointment.

## Winery Coverage and Accessory/Production Ratio

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

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> acres
Proposed	<u>70,375</u> sq. ft.	<u>1.62</u> acres

**Winery Coverage.** Consistent with the definition at "b." at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>70,375</u> sq. ft.	<u>1.62</u> Acres	<u>3.8</u> % of parcel
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**Production Facility.** Consistent with the definition at "c." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed production square footage

Existing	<u>N/A</u> sq. ft.	Proposed	<u>52,399</u> sq. ft. (includes caves)
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**Accessory Use.** Consistent with the definition at "d." at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed accessory square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>12,825</u> sq. ft.	<u>24.5</u> % of production facility

## Caves and Crushpads

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

☐ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)

☐ Marketing events and/or Temporary Events (Class III) **Caves not yet built.**

Please identify the winery's...

Cave area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>64,695</u> sq. ft. *
Covered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>6,797</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>3,292</u> sq. ft.

\* Winery production is almost entirely within the wine caves. However, portions of the wine caves are shown as accessory use. The total square footage of wine caves for production is 52,399 sq. ft. Accessory use within the caves totals 10,955 sq. ft. The total square footage represented by wine caves, for both production and accessory use, is 64,695 sq. ft.



# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A- APPLICABILITY CHECKLIST

continued


### Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	4,636	9,628	4,600	14,288
Patio, Impervious Decking, Pavers and Impervious Liners	4,080	4,462	1,510	5,972
Sidewalks and paths	0	0	0	0
Parking Lots	9,132	12,260	3,100	15,360
Roadways and Driveways	28,209	31,994	500	32,494
Off-site Impervious Improvements (driveway entrance)	2,321	0	2,321	2,321
Total Area of Impervious Surface (Excluding Roadways and Driveways)	20,169	26,350	11,531	37,881

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

NAME OF OWNER OR AGENT (PLEASE PRINT)	TITLE:
Mountain Peak Vineyards, LLC, c/o Steven Rea	Applicant
SIGNATURE OF OWNER OR AGENT	DATE:
	11/14/13

Hi Donna,

Please see below for the table I've place on our plans. Please note the Winery Development Area percentage. I calculated 3.87% of the parcel rather than what you show 0.038%. Perhaps it wasn't converted to %?

## WINERY COVERAGE AND ACCESSORY/PRODUCTION RATIO CALCULATIONS

	AREA (SF)	PERCENT OF PARCEL	PERCENT OF PRODUCTION FACILITY
PARCEL	1,819,066	—	—
WINERY DEVELOPMENT AREA	70,375	3.87%	—
WINERY COVERAGE	70,375	3.87%	—
PRODUCTION FACILITY	52,399	2.88%	—
ACCESSORY USE	12,825	0.71%	24.5%
NOTE:  VALUES PRESENTED IN THE USE PERMIT APPLICATION SUPERSEDE VALUES SHOWN.			

~Michael

Michael G. Grimes, R.C.E.

Project Engineer, QSD/P

Bartelt Engineering

707.258.1301 telephone

[Michael@barteltengineering.com](mailto:Michael@barteltengineering.com)

**From:** Donna Oldford [<mailto:dboldford@aol.com>]

**Sent:** Wednesday, November 20, 2013 4:21 PM

**To:** Michael Grimes; [bmcguirl@bararch.com](mailto:bmcguirl@bararch.com)

**Subject:** Revised Coverage Numbers (page 12 of use permit application)

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>19</u> x 3.05 one-way trips per employee	=	<u>58</u> daily trips.
Number of PT employees: <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of weekday visitors: <u>80</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>62</u> daily trips.
Gallons of production: <u>100,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>2</u> daily trips.
Total	=	<u>130</u> daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck trips x .38)	=	<u>32</u> PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>19</u> x 3.05 one-way trips per employee	=	<u>58</u> daily trips.
Number of PT employees (on Saturdays): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of Saturday visitors: <u>80</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>62</u> daily trips.
Total	=	<u>128</u> daily trips.
(No of FT employees) + (No of PT employees/2) + visitor trips x .57)	=	<u>42</u> PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>19</u> x 3.05 one-way trips per employee	=	<u>58</u> daily trips.
Number of PT employees (during crush): <u>8</u> x 1.90 one-way trips per employee	=	<u>9</u> daily trips.
Average number of Saturday visitors: <u>80</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>58</u> daily trips.
Gallons of production: <u>100,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u> daily trips.
Avg. annual tons of grape on-haul: <u>303</u> / 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>5</u> daily trips.
*Peak Production , several years out	=	<u>131</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>75</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>54</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u> trips.

<sup>3</sup>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).

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





A Tradition of Stewardship  
A Commitment to Service

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

Project name & APN: Mountain Peak Vineyards LLC

Project number if known:

Contact person: Steven Rea

Contact email & phone number: (310)913-0742

Today's date: September 20, 2013

## Voluntary Best Management Practices Checklist for Development Projects

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

### Practices with Measurable GHG Reduction Potential

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

Already Plan  
Doing To Do

ID # BMP Name

☐☒

#### BMP-1 Generation of on-site renewable energy

*If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.*

Solar Panel array is planned on top of the Crush Pad Roof

☐☐

#### BMP-2 Preservation of developable open space in a conservation easement

*Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.*

Already Plan  
Doing To Do

☐ ☒ **BMP-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 CO<sub>2</sub>e and add the County's carbon stock.*

Tree planting planned, per Landscape Concept Plan

Plan to clear out rock pile and old vines from natural area in the north part of the property (include?)

☐ ☒ **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

4

Typical annual fuel consumption or VMT

Number of alternative fuel vehicles

4 (planning for possibly 2 electric carts, flex fuel truck, a diesel car)

Type of fuel/vehicle(s)

Electric and High fuel economy clean diesel

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).*

Targeting LEED Gold Certification

☐ ☒ **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 transporation (hybrid vehicles, carpools, etc.)
- ☐ bike riding incentives
- ☒ bus transportation for large marketing events
- ☐ Other:

Estimated annual VMT

Potential annual VMT saved

% Change



Already Plan  
Doing To Do

☐☐

**BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

*See description below under BMP-5.*

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☐☒

**BMP-8 Solar hot water heating**

*Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.*

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☐☒

**BMP-9 Energy conserving lighting**

*Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.*

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☐☒

**BMP-10 Energy Star Roof/Living Roof/Cool Roof**

*Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.*

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☐☐

**BMP-11 Bicycle Incentives**

*Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!*

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☐☐

**BMP-12 Bicycle route improvements**

*Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.*

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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.*

*Lyve System recycled water to be used for vineyard irrigation*

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☐☒

**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%.*

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☐☒

**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.*

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☐☒

**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.*

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☐☒

**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.*

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Already Plan  
Doing To Do

☐☒

**BMP-18 Compost 75% food and garden material**

*The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.*

We plan to have an organic culinary garden and to have on-site compost piles.

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☐☒

**BMP-19 Implement a sustainable purchasing and shipping programs**

*Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.*

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☐☒

**BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation**

*Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.*

We are designing the site plan of the Tasting Room to preserve the existing trees and use them as shade on the south side of it.

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☐☒

**BMP-21 Electrical Vehicle Charging Station(s)**

*As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.*

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☐☐

**BMP-22 Public Transit Accessibility**

*Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.*

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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.*

We will design for daylighting to try to be free of as much artificial light as possible during the days. We designed the Tasting Room to take advantage of the existing tree canopy for natural cooling in summer and heating in winter.

Passive solar design will use stone surfaces to absorb heat in the winter. We also will incorporate functional windows to allow for natural cross ventilation in summer.

☐ ☒ **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.*

*We specifically designed the Tasting Room to retain existing trees.*

☐ ☒ **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](http://www.countyofnapa.org).*

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

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



Already Plan  
Doing To Do

☐ ☒ **BMP-28 Use of recycled materials**

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

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☐ ☒ **BMP-29 Local food production**

*There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables. We intend to plant and grow our own organic vegetables.*

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☐ ☒ **BMP-30 Education to staff and visitors on sustainable practices**

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

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☐ ☒ **BMP-31 Use 70-80% cover crop**

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

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

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

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

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

*We are researching innovative ways to possibly incorporate Geo-exchange for heating and cooling of the winery, tasting room and offices. This will be combined with the efficient insulation design for a "tight envelope" to further minimize energy use on heating and cooling. We are also farming organically and pursuing becoming a Certified Organic Vineyard. We started farming organically from the day we purchased the property in December, 2012.*

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**Comments and Suggestions on this form?**

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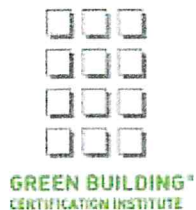
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## **Sources:**

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16. <http://water.epa.gov/polwaste/green/index.cfm>



Please save the following information for future reference.

Project title	Mountain Peak Vineyard
Project id	1000037098
Access code	488146504190843
Project city	Napa
Project state	CA
Project administrator	Bill Worthen (bill@urbanfabrick.com)
Registration date	11/14/2013
Order number	0011593369
Item description	LEED-NC v2009 Registration
Item quantity	1.000
Total amount	\$1,200

Please Note:

1. An invoice has been automatically generated and emailed to you.
2. Payments made by credit card will be processed instantaneously.
3. Payments made by check will be processed within 15 business days. Please include a copy of the invoice with the payment.
4. A receipt will be emailed once your payment processed successfully.
5. Instructions for paying by wire transfer can be found here

[https://www.leedonline.com/irj/go/km/docs/documents/usgbc/leed/config/common/LOv3Help/project\\_registration\\_.htm#InternationalWire](https://www.leedonline.com/irj/go/km/docs/documents/usgbc/leed/config/common/LOv3Help/project_registration_.htm#InternationalWire)