

PAUL HOBBS – NATHAN COOMBS**NEW WINERY****PROJECT DESCRIPTION**

The proposed new winery at the Paul Hobbs – Nathan Coombs vineyard property involves the development of a small winemaking facility on the 77.96 and 12.07 acre parcels located at 2181 Imola Avenue in Napa, California (APN's 046-351-016 and 046-351-001). The small winery will be owner-operated and dedicated to the production of ultra-premium wines.

The winery will be situated in the location of the existing vineyard equipment barn adjacent to the existing vineyard and set back over 1570 feet from Imola Avenue and over 1000 feet from 4th Avenue. Access to the facility will be from the existing paved entrance off 4th Avenue. A new driveway will replace the existing dirt vineyard access road. Approximately 0.75 acres of the existing 63 acres of vineyard will be removed for the facility development. It is the owner's desire to have a quiet operation and winemaking facility.

Phase I:

1. A new winery facility located within the existing vineyard with a Phase I production of 5,000 cases
2. Tasting and retail sales strictly by appointment only
3. 4 agricultural promotional gatherings per year with 100 persons maximum

<u>Event Description</u>	<u>Quantity</u>	<u>Date & Time</u> <u>Period</u>	<u>Attendees</u> <u>(maximum)</u>
Business / Trade promotional gatherings	2	January - December	20-50
Wine Club Member's Event ¹	2	March - October	100

Notes

1. Wine Club Member event will include Pick-up Weekend, Barrel Tasting Day, or other marketing activities to support and build the Wine Club list.
 2. Weddings and rehearsals are not proposed with this Use Permit Application
 3. Amplified sound is not planned to occur with the promotional gatherings.
 4. Participation in Industry Wide Events is not planned nor requested.
4. Construction of a single level winery building
 - a. 4,600 SF wine production & tank and barrel area
 - b. 500 administration office space
 - c. 500 tax paid casegoods space
 - d. 150 sf restroom space
 - e. 120 sf storage space
 - f. 1000 SF mechanical area
 - g. 1300 SF conference & tasting area
 - h. 235 SF kitchen/break room
 - i. 280 SF lab/shop

- j. 2565 canopy crush area
 - k. architectural design will have an agrarian style with finishes tying into the surrounding agricultural buildings in the area.
5. Infrastructure includes minor improvements to the existing entrance on 4th, new chip seal paved driveway off existing entrance, and delineated parking area, new sanitary wastewater leach field system, new process wastewater treatment system, storm water management improvements, fire protection water storage, utilities and associated grading and landscape improvements.
 6. 5 full-time employees during non-harvest & 7 full-time employees during the harvest season and bottling.
 7. Tasting room visitors will be strictly by appointment and are anticipated to be on the order of 10 for an average day and 20 for a peak day.
 8. Operating hours shall be 7 AM to 6 PM Monday through Friday off harvest and 6 AM to 10 PM Monday through Sunday during harvest season.
 - a. Tasting Room Appointments: 10:30 AM to 5 PM Monday through Sunday
 - b. Promotional Events: 11 AM to 9 PM Monday through Sunday
 9. Wine produced primarily from the estate vineyard on site, with at least seventy-five percent of the grapes used to make the winery's still wine grown within the county of Napa.

Phase II:

1. Phase II production of 25,000 cases.
2. An additional 8000 SF winery building located adjacent to the Phase I building. The building will include additional production space, a wine laboratory, casegoods storage, and offices.
3. Additional parking to support the Phase II administration/production building.
4. 7 full-time employees during non-harvest & 9 full-time employees during the harvest season and bottling.
5. Tasting room visitors will be strictly by appointment and are anticipated to be on the order of 15 for an average day and 30 for a peak day.
6. Relocation of the process wastewater system to accommodate the increase in production. The Phase II process wastewater will be treated in the existing reservoir and reused for drip irrigation of the vineyard.