

PAUL HOBBS – NATHAN COOMBS WINERY
Napa, CA

PROPOSED NEW WINERY FACILITY

PRELIMINARY ENGINEERING AND PLANNING INFORMATION

In order to verify the suitability of the site for the proposed new winery, an initial investigation of various relevant aspects of the existing property was performed. The following items were, or are in the process of being evaluated:

A. Napa County Planning Department

Preliminary discussions were held with Napa County Planning to review existing zoning requirements and conformity for the proposed winery expansion. Related potential project impacts and the suitability of the site for the winery expansion and phased hospitality development were reviewed.

B. Property Information

1. Zoning –The parcels are zoned AW and RC. The Napa County Zoning Ordinance includes wineries as a permitted use upon grant of a Use Permit.
2. The following documents were obtained and reviewed for restrictions and conflicts:
 - a. Assessor's Parcel Map, Book 46, page 35. APN 046-351-016 and 046-351-001.
 - b. Preliminary Property Information Search
No conflicts with the General Plan were noted. The proposed project is in Supervisorial District 5.
3. Topographic Mapping – Topographic mapping of the subject property and proposed development areas was performed in May 2005 by PPI Engineering of Napa, CA. The resulting information is used on the attached Overall Site Plan. Field topographic mapping will be utilized for engineering design purposes, with additional supplemental fieldwork if necessary.
4. Flood Zone – The parcels are not located within a flood zone.

C. Environmental Information and related Engineering Data

1. **Aesthetics (Visual)** – Phase I will include construction of a new winery building, and Phase II will include an additional new winery building to the north of the Phase I building within the existing vineyard. Both Phase I and II buildings will reflect an agrarian architecture in concert with the existing buildings and structures in the area. The facility will be located approximately 1000' from the centerline of 4th Avenue, approximately 1570' from the centerline of Imola Avenue and 380' from the nearest neighboring building. Both the Phase I and II winery buildings will be placed within the existing vineyards and be partially visible from the public road and neighboring parcels. The new winery buildings will be subject to approval by the Design Review Committee.

All buildings will minimize glare from windows and all exterior lighting will be shielded and directed downward.

2. **Air Quality** – Emissions from traffic accessing the winery site will be below the Bay Area Air Quality Management District Criteria ("BAAQMD") and will not obstruct the implementation of the applicable air quality plan. The Winery Trip Generation, estimated by using the average daily trips (ADT) generated by the proposed ultimate project, is estimated at 34 net trips on an average day and 52 net trips on a peak day. For reference, the average daily trips generated by the creation of one new residence is approximately 10 one-way trips per day. The BAAQMD CEQA guidelines do not recommend further analysis of vehicle emissions if the amount of new traffic generated would be less than 2,000 vehicles per day.

The hot water boiler will generate annual hot water volume equivalent to two 3-bedroom residences, approximately. Process wastewater from the facility will be screened, settled in settling tanks and treated through aeration in the existing pond on parcel 046-351-001, and the reclaimed wastewater will be discharged to the vineyard via drip irrigation. Pomace will be spread and decomposed within the vineyard or hauled offsite in a timely manner. Sanitary sewage will be treated in a new septic tanks and disposed of in a new onsite mound system. Consequently, odors associated with wastewater treatment will not be present.

3. **Biological Resources** – The proposed new buildings are approximately 90 feet from the blue line creek, Kreuse Creek, which flows through the property. Kreuse Creek will not be impacted by the winery development.

The California Natural Diversity Database and Napa County GIS parcel report indicated that no endangered plants are present on the property.

There are no identified wetlands within the vicinity of the proposed project area.

The project is not located within an area subject to a local, regional, or state habitat conservation plan.

4. **Cultural Resources** (Archeology and Historic) –At this time, the proposed project is not believed to have the potential for adversely affecting any local cultural resources. The Napa County Environmental Data shows no recorded Archeological sites found on the property.
5. **Geology and Soils** – The project is not known to be located in a geologically sensitive area or zone, however, a complete geotechnical investigation and report will later be prepared and utilized for engineering design purposes.
6. **Hazards and Hazardous Materials** (Winery Chemicals) – Wine production operations typically involve the use or production of materials classified as "hazardous" in the California Health and Safety Code. These include nitrogen, carbon dioxide and sulfur dioxide gases. County Environmental Management and Fire Department regulations require the establishment of a Hazardous Materials Business Plan (HMBP) that specifies the use, quantities, storage, transportation, disposal and upset conditions for hazardous materials in accordance with state and county regulations. An HMBP will be required to ensure no significant public exposure from the potential use of hazardous materials at the winery site because the winery will include chemical storage and fermentation areas.

7. Hydrology and Water Quality

- a. *Water Supply* – Water for process and domestic use will be groundwater-supplied by the existing well(s). Fire protection system water as well as vineyard frost protection will be provided by the onsite irrigation reservoir. At Phase II production, process wastewater will be reclaimed and utilized for vineyard irrigation. These systems will be sufficient to satisfy process, domestic, landscape irrigation and fire protection water requirements at the proposed ultimate level of production.
- b. *Groundwater* - The subject property does fall within a Groundwater Deficient Area. A Groundwater Permit was applied for and granted in 2001, followed by a Ministerial Groundwater Permit in 2005. The Groundwater Permit in 2001 allowed for a tentative decision on a fair share allotment of 27.0 acre-feet per year (corresponding to 8,800,000 gallons or 1,176,000 cubic feet) of groundwater extraction for the vineyard redevelopment. The owner at the time, Kreuse Creek Vineyard LP projected their future and ultimate water usage to be 25.6 acre feet per year. The Phase 1 Water Analysis for this project indicates that for the winery's ultimate Phase II production level of 60,000 gallons (25,000 cases), the total projected water usage will be 25.04 acre feet per year (corresponding to 8,158,558 gallons). Furthermore, the Phase 1 Water Analysis does not take into account that during Phase II, the process wastewater from the winery will be treated and reclaimed for vineyard irrigation, thus reducing the total amount of groundwater extraction for the vineyard operations. As you can see, the total projected groundwater extraction is still below the maximum amount allowed in the existing Groundwater Permit(s).
- c. *Drainage* – Storm water runoff from the roof(s) will be outlet to gravel basins for subsurface discharge and reduced post-development runoff. Parking areas are being surfaced with 3/8" chips and permeable Class II aggregate base to allow for infiltration of precipitation. Drainage improvements to the site as well as erosion/sediment control measures will be supplemented during construction to handle any increases in storm runoff. Final drainage improvements will be designed so that the post-development flows do not exceed the pre-development flows, and that Kreuse Creek is protected from stormwater runoff. The winery site and access road are not subject to flooding during a 100-year occurrence.
- d. *Process Wastewater Management* – Process wastewater (PW) from the proposed new facility will be collected in a plumbing system separate from the sanitary wastewater (SW). During Phase I, the PW and sanitary wastewater (SW) will be combined in a pressure distribution (PD) alternative sewage treatment system (ASTS). During Phase II, the PW will be removed from the PD system, and instead treated in the existing ponds on site. Initial treatment will occur via screening, settling tanks and final treatment will occur via aeration in the lagoon. The reclaimed wastewater will be discharged to the vineyard via drip irrigation. Projected PW flows and preliminary design information on the process wastewater management system is outlined in the Wastewater Feasibility Study. The proposed system conforms to the requirements of the San Francisco Regional Water Quality Control Board (RWQCB) and would be operated under permit with that agency and the Napa County PBES.
- e. *Sanitary Sewage System* – Sanitary sewage will be treated in a septic tank and disposed of in the new pressure distribution system. The primary and 100% expansion/reserve systems are indicated on the Overall Site Plan. Detailed

background and preliminary design information on the sanitary sewage system is provided in the Wastewater Feasibility Study.

8. **Land Use and Planning** (Napa County General Plan: Agricultural Preservation and Land Planning) – Relevant excerpts from this document include:

Preserving the economic viability of agriculture by helping to position Napa County to compete globally and by accepting the industry's need to adapt and change is a goal that is inherent in the policies presented in this Element. The goal is also addressed in the Economic Development Element. Both goals recognize the historic and ongoing relationship between tourism, the making and marketing of wine, and the value of Napa County agriculture.

Goal AG/LU-3: Support the economic viability of agriculture, including grape growing, winemaking, other types of agriculture, and supporting industries to ensure the preservation of agricultural lands.

Permitted Uses of AW Zoned land:

Wineries, defined as an agricultural processing facility used for:

- A. The fermenting and processing of grape juice into wine; or
- B. The refermenting of still wine into sparkling wine.

The following uses in connection with a winery:

- 1. Crushing of grapes outside or within a structure,
- 2. On-site, aboveground disposal of wastewater generated by the winery,
- 3. Aging, processing and storage of wine in bulk,
- 4. Bottling and storage of bottled wine; shipping and receiving of bulk and bottled wine, provided the wine bottled or received does not exceed the permitted production capacity,
- 5. Any or all of the following uses provided that, in the aggregate, such uses are clearly incidental, related and subordinate to the primary operation of the winery as a production facility:
 - a. Office and laboratory uses,
 - b. Marketing of wine as defined in [Section 18.08.370](#) of the Napa County Code.
 - c. Retail sale of (1) wine fermented or refermented and bottled at the winery, irrespective of the county of origin of the grapes from which the wine was made, providing nothing herein shall excuse the application of subsections (B) and (C) of [Section 18.104.250](#) of the Napa County Code regulating the source of grapes; and (2) wine produced by or for the winery from grapes grown in Napa County

9. **Neighbors** – Paul Hobbs – Nathan Coombs Winery is in the process of contacting the neighboring property owners for the purpose of informing them of the proposed winery project. The proposed buildings are somewhat screened from neighbors by topography and vineyards, the closest neighboring building being approximately 450 feet from the proposed new building.

10. **Noise** – Minimal noise is expected from the winery. The primary noise source from the winery is during harvest. Additional low-level noise would be generated from motors, refrigeration and process equipment and vehicles. The related mechanical equipment will be housed in an enclosed mechanical room. The period of highest noise impact will occur during “crush” (August – October).

The winery site is also sheltered from residences on surrounding properties by the existing trees and vineyards.

11. **Population and Housing** – Paul Hobbs – Nathan Coombs Winery will create potentially 7 to 9 full-time jobs. Based on the current economy and availability of skilled personnel, hiring of existing residents within Napa County will most likely occur. Therefore, there should be a minor or no increase in population growth with this project.

12. **Public Services** (City of Napa Fire and Napa County Fire) – Fire protection requirements such as access, water availability and water storage were reviewed. Fire sprinkler system requirements, building materials, etc. were also reviewed. The project will meet or exceed the Fire Standards or the Ordinance in effect at the time of construction. The proposed buildings will have fire sprinkler systems meeting NFPA 13 requirements including a dedicated fire protection water storage tank and fire pump. The fire protection system tank and pump house are shown on the Overall Site Plan.

Improvements to the existing driveway will include widening and asphalt paving. The existing entrance may need to be modified slightly to meet sight distance and configuration (width, radii) requirements of Napa County Commercial Entrance standards.

13. **Recreation** – Napa County's Skyline Wilderness Park is located due south of the subject property. The entrance to the park is off of Imola Avenue and the entrance to the proposed new winery is off of 4th Avenue. The proposed project will not have an adverse impact on existing recreation.

14. **Transportation/Traffic** – The projected traffic and related impacts from the winery are as described below and calculated on the Winery Traffic Information / Trip Generation Sheet. With the Phase II traffic volumes projected at 34 net trips on an average day and 52 net trips on a peak day, respectively, as indicated below, there will be less-than-significant impacts on the level of service based on the County's standards.

Traffic will consist primarily of the following (for Phase I and II production and Phase II employees / visitors):

- a. *Employees* – Average employee numbers are projected at 5 (Phase I) and 7 (Phase II) full-time during the non-harvest period and 7 (Phase I) and 9 (Phase II) full time during the harvest season
- b. *Grape Transport* – It is anticipated that the overwhelming majority of the grapes to be processed at the facility will be obtained from onsite vineyards and locally owned vineyards. Approximately 83 tons of grapes will be processed onsite during Phase I, all of which will likely come from the 67 acres of onsite vineyard. During Phase II, approximately 365 tons of grapes will be processed on site; 268 tons from onsite vineyards and 97 tons from offsite. Grapes will be delivered by a small flatbed truck from offsite estate vineyards and field trailer from the on-site vineyards.
- c. *Shipping and Receiving* -- Minimal casegoods storage will be provided on site; most of

the storage and all distribution will be located at a separate warehousing facility. Shipments to the off-site warehousing would be on the order of 8 trips per year. The off-site warehousing facility will allow Paul Hobbs – Nathan Coombs Winery to coordinate casegoods shipments with glass deliveries for more efficient shipping and backhaul capabilities. The facility plans to include on site bottling with a mobile bottling truck.

Truck trips related to shipment off-site is projected as follows:

Use 1,300 cases/truck

Phase I:

$$\text{Truck Trips} = \frac{5,000 \text{ cases/yr}}{1,300 \text{ cases/truck trips (80\% eff)}} = 3.8 \text{ trips/year}$$

$$\text{Truck Trips} = 3.8 \text{ trips/year} \div 10 \text{ months} = < \underline{1/\text{month}}$$

Phase II:

$$\text{Truck Trips} = \frac{25,000 \text{ cases/yr}}{1,300 \text{ cases/truck trips (80\% eff)}} = 19.2 \text{ trips/year}$$

$$\text{Truck Trips} = 19.2 \text{ trips/year} \div 10 \text{ months} = \underline{2/\text{month}}$$

- d. *Barrel Delivery* – Because the winery will produce a premium product, there will be an 18-24 month barrel program. Barrels will be used for a minimum of two years. New barrels would be arriving following the crush for the new vintage year.

Phase I:

$$\text{Truck Trips} = \frac{5,000 \text{ cases/yr} / 2 \text{ years}}{24 \text{ cases/barrel (40 barrels/truck trips)}} = 2.6 \text{ trips/year}$$

$$\text{Truck Trips} = 2.6 \text{ trips/6 months} < \underline{1/\text{month}}$$

Phase II:

$$\text{Truck Trips} = \frac{25,000 \text{ cases/yr} / 2 \text{ years}}{24 \text{ cases/barrel (40 barrels/truck trips)}} = 13 \text{ trips/year}$$

$$\text{Truck Trips} = 13 \text{ trips/6 months} \underline{2.2/\text{month}}$$

- e. *Miscellaneous Deliveries* – Deliveries of paper products, miscellaneous winery supplies, etc. are expected to be less than three vehicles per week.
- f. *Visitors* – Public tasting with retail sales by appointment only are requested under this permit. Phase I visitation is planned to allow appointments for 10 visitors on an average day and 20 on a peak day. Visitor appointments for Phase II are anticipated to number on the order of 15 per day on weekdays with a peak of 30 per day on weekends.
- g. *Business Visitors* – Business visitors (distributors, marketing personnel, special industry guests, etc.) are anticipated to number 5 per week.

- h. *Other Events* – At ultimate production and full marketing program, Paul Hobbs – Nathan Coombs Winery is projecting a total of 4 agriculture promotional events:
 - 1) 2 events with up to 50 people during the months of January through December
 - 2) 2 events with up to 100 people during the months of March through October
 - i. *Access* – As indicated on the Overall Site Plan, employee vehicle and truck access to the winery will be from the existing improved entrance at 4th Avenue.
 - j. *Parking* – Phase I, includes 10 regular chip sealed surfaced parking spaces and 2 ADA van accessible parking spaces (AC paved surfaced). An additional 10 regular and 1 ADA van accessible, spaces will be provided in Phase II, for employees and business visitors. An additional 40 parking spaces for agricultural promotional events will be provided in parallel to the access road and in the gravel overflow parking area near the new barn.
15. **Utilities and Service Systems** – No new public services will be needed for this project.
- a. *Electrical* – Primary electrical power will be supplied by a new service off the existing overhead high voltage lines on the property. The new electrical to the winery building will be routed underground.
 - b. *Gas* – Natural gas is used at the facility and supplied by PG&E.
 - c. *Sewage* – see Item 8d and & 8e above.
 - d. *Solid Waste* – Pomace, seeds and stems will be composted and spread in the vineyard as a soil conditioner and supplemental nutrient source and disked under on a routine basis. Approximately 9 acres of onsite vineyard is available for this use. Private haulers will remove normal winery trash, debris and rubbish. Waste glass and cardboard from the winery will be recycled.