

USE PERMIT APPLICATION

PROJECT DESCRIPTION ROBERT MONDAVI WINERY 7801 ST. HELENA HWY, OAKVILLE

APPLICANT:

Summit Engineering, Inc
463 Aviation Blvd, Suite 200
Santa Rosa, CA 95403

OWNER:

Constellation Brands U.S. Operations, Inc.
DBA: Robert Mondavi Winery
7801 St. Helena Hwy
Oakville, CA 94562

APN: 027-280-066, -067

ACREAGE: 93.76 acres

OVERVIEW: Over time, Robert Mondavi Winery's role as Napa Valley's leader and standard bearer for quality has diminished. Through iterative ad-hoc growth, RMW has become heavy and inward looking, known more for its size and crowds than luxury wine. The goal of this modification to use permit 98186-MOD is to peel back non-essential layers and replace them with discreet new elements that honor Robert Mondavi's original pioneering spirit, leaving the iconic arch and tower as the prominent entry feature. This project seeks to emphasize the agrarian qualities of the valley floor through exemplary sustainable winemaking and agriculture, and through convivial hospitality. Ultimately, the re-envisioned Robert Mondavi Winery will honor its past, relax the intensity of use, and improve efficiency and sustainability while enhancing a connection to the land.

GENERAL PLAN & ZONING DESIGNATION: Robert Mondavi Winery site has a general plan designation of Agricultural Resource (AR). The Napa County zoning district is Agricultural Preserve (AP).

EXISTING CONDITIONS: Robert Mondavi Winery has a rich history in the valley as it is one of the original wineries in Napa County. The existing entitlement allows for an annual production of 1.6 million gallons of onsite production and 1.4 million gallons of bulk wine for bottling. The 1.6 million gallons production was pre-WDO and therefore not subject to the grape sourcing requirements. The existing uses include winery production, tours, tasting, marketing, and events. Existing hours of operation for production are: 24 hours, 7 days per week during harvest, 6:30am to 11pm, 7 days per week during non-harvest. Visitation hours are 7 days per week from 10am to 5:30pm. There are no changes proposed to the days or hours of operations. There are three shifts during harvest, and two during non-harvest. There are 190 full time employees during harvest and 165 during non-harvest. There are no changes proposed to number of employees per shift, or hours of shifts. There are two main parking areas with a combined total of 362 parking spaces.

The surrounding land uses to the north and south are vineyards, to the west the land uses include vineyards and residences, and to the east there are vineyards, a winery, and residences. The closest residence to the project site is approximately 1,000 ft. The site is generally flat, with an average slope of 1.4% from west to east. The average slope from north to south is 1.1%. The existing building square footage total is approximately 192,948 sq ft. The main point of access to the facility is from St. Helena Highway.

The existing water supply for domestic and emergency use will continue to be from the City of Napa. Irrigation water is supplied by an onsite well. Domestic wastewater is disposed of through an on-site septic system and wine processed waste is disposed of through on-site treatment ponds. Solid waste is disposed of by Upper Valley Disposal.

PROPOSED PROJECT (identify phases if applicable):

The proposed project is to modify use permits 98071-MOD and 98186-MOD to re-construct portions of existing production and hospitality buildings for improvements in winemaking and visitor experiences. There will be no modification to the existing production capacity, employees, number of visitors, marketing events, or hours of operation. The proposed building square footage is approximately 225,144 sq ft, which is roughly 32,196 sq ft or 14.3% increase, which is below the 25% threshold established under 18.124.130(C)(6).

Production improvements

The layout of the production spaces will be revised to accommodate more small lot production focused on the quality of the Napa Valley grapes. To accomplish this focus on wine quality, smaller fermentation tanks are required. This will increase the amount of production space needed. The existing receiving area will be modified to incorporate new equipment and a canopy to improve operations and efficiencies. The existing approximately 5,500 sq ft open top canopy will be demolished. The existing production area will be remodeled and covered or enclosed to house barrel wash equipment and the additional small lot fermentation tanks proposed adjacent to the receiving area. A new approximately 35,000 sq ft canopy to the west will house tanks for processing existing bulk wine products. New administrative spaces are incorporated into the canopy for offices, meeting rooms, and employee lockers. Existing production spaces will be reconfigured to incorporate additional barrel storage and tasting rooms. The existing warehouse use on the northeastern edge of the site will remain as is with some modifications for hospitality improvements as noted below and reflected in the enclosed plans.

Hospitality Improvements

The hospitality spaces will be updated to improve the brand by emphasizing quality through a variety of more casual and relaxed guest experiences with minimal change in footprint. The ratio of accessory to production area will remain generally unchanged and below 40%. See the architectural plans for additional details.

The visitor parking area will be demolished and rebuilt to a more efficient layout that has a capacity of 138 parking spaces, including 6 standard accessible spaces, 2 van accessible spaces, and 7 electric vehicle spaces. The southern portion of the existing visitor parking lot will become vineyards. A +/- 1,000 sq ft guest reception building will be added at the northern side of the visitor parking area. Most of the existing South Wing building that includes hospitality and administrative offices will be demolished and rebuilt to integrate the vineyard garden and outdoor spaces providing a more relaxed and improved visitor experience. The outdoor spaces will incorporate the use of umbrellas and/or sunshades seasonally. This building will include a re-envisioned commercial kitchen, providing an education component pairing food and wine. The kitchen remodel is to upgrade existing appliances. No additional equipment beyond what is existing will be included in the kitchen. The menu will not have any significant changes and will maintain a seasonal update with a consistent focus on wine pairings and education.

The iconic arch and tower will be preserved. The North Wing building nearest the parking lot will include remodeling the existing commercial kitchen, retail space, and provide a flexible space that can be utilized for community gatherings. The west parking lot will also be redeveloped into a more efficient layout that has a capacity of 179 parking spaces, including 6 standard ADA and 2 van accessible spaces, 5 electrical vehicle spaces, and 6 bus parking spaces.

A new approximately 9,300 sq ft two-story building (the Pavilion) is proposed within the footprint of existing wastewater ponds on parcel 027-280-066. The existing ponds will be reshaped, and the two-story structure will have the lower level below grade. The new building and pond design will provide an alternative tasting experience for our small lot wines while incorporating education on vineyard production and reuse of treated process wastewater for vineyard and/or landscape irrigation. A lot line adjustment will be submitted upon use permit approval so that the Pavilion will be situated on the same parcel (027-280-067) as the existing winery.

Onsite outdoor consumption areas may be offered anywhere across the winery parcel and will primarily be offered at those areas depicted on the site plan, such as near the main winery and pavilion buildings. See site plans for additional detail. Onsite consumption areas will be offered consistent with applicable requirements of California Alcohol Beverage Control laws and licensing.