

## 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 checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Wine Sales/Consumption – AB 2004	<input checked="" type="checkbox"/> Existing		<input 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: 3,000,000 gal/y Per permit : 98071-MOD Permit date: 1998

Current maximum actual production: 2,523,169 gal/y For what year? 2021

Average 3 year production: 2,180,810 gal/y

Proposed production capacity: 3,000,000

\* For this section, please see "Winery Production Process".

## Visitation and Operations

Please identify the winery's...

Maximum daily tours/tastings visitation:	<u>1,000</u> existing	<u>No change</u> proposed
Maximum weekly tours/tastings visitation:	<u>4,025</u> existing	<u>No change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10am to 5:30am</u> existing	<u>No change</u> proposed
Production days and hours <sup>1</sup> :	<u>7 days/6:30am to 11pm</u> existing	<u>No change</u> proposed

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

## Winery Coverage and Accessory/Production Ratio

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

Existing 437,196 sq. ft. 10.01 acres  
 Proposed 390,546 sq. ft. 8.97 acres

**Winery Coverage.** Consistent with the definition at “b.,” 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).

568,318 sq. ft. 13.23 acres 15 % of parcel

**Production Facility.** Consistent with the definition at “c.,” 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 140,842 sq. ft. Proposed 163,379 sq. ft.

**Accessory Use.** Consistent with the definition at “d.,” 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 52,106 sq. ft. 37 % of production facility  
 Proposed 61,765 sq. ft. 38 % of production facility

## Caves and Crush pads

If new or expanded caves are proposed, please indicate which of the following best describes the public accessibility of the proposed and existing cave space: Please denote on cave floor plans the location of existing and proposed cave type/activities and identify location of on-site cave spoils on a site plan.

Existing Cave:

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

Expanded or New Cave:

- 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: N/A sq. ft. Proposed: N/A sq. ft.  
 Cave area (Production) Existing: N/A sq. ft. Proposed: N/A sq. ft.  
 Cave area (Accessory) Existing: N/A sq. ft. Proposed: N/A sq. ft.  
 Covered crush pad area Existing: 0 sq. ft. Proposed: 14,760 sq. ft.  
 Uncovered crush pad area Existing: 9,700 + 3,300 sq. ft. Proposed: 0 sq. ft.  
 Cave Spoils total: Proposed: N/A cy.

Cave Spoils Use:  Onsite  Offsite