Planning, Building, & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94559
Main: (707) 253-4417
Fax: (707) 253-4336

A Tradition of Stewardship
A Commitment to Service

PLANNING APPLICATION FORM

Applicant Information

Applicant Contact

Name: Nicole Carter, President
Mailing Address: 1500 Diamond Mt. Road
City: Calistoga State: CA Zip: 94515
Phone: (707) 328-8353
E-Mail Address: nicolecarter@diamondcreekvineyards.com

Property Owner Contact

Name: Nicole Carter, President
Mailing Address: 1500 Diamond Mt. Road
City: Calistoga State: CA Zip: 94515
Phone: (707) 328-8353
E-Mail Address: nicolecarter@diamondcreekvineyards.com

Agent Contact

Name:
Mailing Address:
City: State: Zip:
Phone:
E-Mail Address:

Other Representative Contact

☐ Engineer ☐ Architect ☐ Agent
Name: Lester Hardy, attorney for Diamond Mountain Vineyards, Inc.
Mailing Address: P.O. Box 667
City: St. Helena State: CA Zip: 94574
Phone: (707) 480-8093
E-Mail Address: lester@lhardy.com

Property Information

Project Name: Diamond Creek Vineyards
Project Address: 1500 Diamond Mt. Road, Calistoga, CA 94515
Assessor's Parcel Number(s): 020-440-004 and a portion of 020-400-012 - a lot line adjustment is proposed in connection with this application
Size of site (acreage and/or square footage): Proposed winery parcel is 73.25 acres
General Plan Designation: AWOS Zoning: AW

Application Type[1]

File No(s)_____

Administrative	Planning Commission/ALUC/BOS	Zoning Administrator
Erosion Control Plan: ☐ Track I ☐ Track II	**Major Modification:** ☐ Winery ☐ Other	☐ Certificate of Legal Non Conformity
☐ Admin Viewshed	**Use Permit:** ☐ Winery ☐ Other	☐ Other Minor Modification
☐ Fence Entry Structure Permit	☐ Viewshed	☐ Road Exception
☐ Land Division/Mergers	☐ AG Preserve Contract	☐ Small Winery Exemption
☐ Site Plan Approval/Modification	☐ Development Agreement	☐ Winery Minor Modification
☐ Winery Administrative Permit	☐ Airport Land Use Consistency Determination	☐ Variance
☐ Other Very Minor Modification	☐ General, Specific or Airport Land Use Plan Amendment	☐ Viewshed
☐ Addressing	☐ Variance	☐ Other: _____
☐ Signs	☐ Zoning Map/Text Amendment	**Misc. Services**
Temporary Event: ☐ 51-400 ☐ 401+	☐ Road Exception	☐ Use Determination
☐ Late Application Submittal	☐ Con. Reg. Exception	☐ Status Determination
☐ Application Entitled to Fee Waiver	☐ Other:_____	☐ Other:_____
☐ Other:_____		

[1]: **Include corresponding submittal requirements for each application type.**

Detailed Project Description (required): A typed, detailed project description is required that describes the proposed development or use(s); the existing site conditions/uses; the number, size, type and nature of any proposed residential dwelling units or total amount of new non-residential square-footage by type of use. Please refer to specific Supplemental Application submittal handouts for details to describe the project and required special studies.

Conditions of Application

1. All materials (plans, studies, documents, etc.) and representations submitted in conjunction with this form shall be considered a part of this application and publicly available for review and use, including reproduction.
2. The owner shall inform the Planning Division in writing of any changes.
3. Agent authorization: The property owner authorizes the listed agent(s) and/or other representative(s) to appear before staff, the Director, the Zoning Administrator, and Planning Commission to represent the owner's interests and to file applications, plans and other information on the owner's behalf.
4. Certification and Indemnification Form: Refer to attached form for notifications and required signature.
5. Fees. The applicant agrees to pay the County any and all processing fees imposed by the Board of Supervisor's current Fee Resolution including the establishment of an hourly fee application agreement and initial deposit. Applicant understands that fees include, but not limited to: Planning, Engineering, Public Works, and County Counsel staff time billed at an hourly rate; required Consultant service billed rates; production or reproduction of materials and exhibits; public notice advertisements; and postage. In the event the property owner is different than the applicant, the property owner must sign to indicate consent to the filing and agreement to pay fees in the event of the applicant's failure to pay said fees. Failure to pay all accumulated fees by the time of public hearing will result in a continuance.
6. This form, together with the corresponding application forms for specific permits, will become the Permit Document.

I have read and agree with all of the above. The above information and attached documents are true and correct to the best of my knowledge. All property owners holding a title interest must sign the application form. If there are more than two property owners, list their names, mailing addresses, phone numbers and signatures on a separate sheet of paper.

If you wish notice of meetings/correspondence to be sent to parties other than those listed on Page 1, please list them on a separate piece of paper.

→ Nicole Carter August 25, 2024

Property Owner's Signature and Date
Nicole Carter, President, DMNG, Inc.

Property Owner's Signature and Date

Applicant/Agent Statement
I am authorized and empowered to act as an agent on behalf of the owner of record on all matters relating to this application. I declare that the foregoing is true and correct, and accept that false or inaccurate owner authorization may invalidate or delay action on this application.

Nicole Carter August 25, 2024

Applicant's Signature and Date
Nicole Carter, President

	Application Fees	
Date Received:	Deposit Amount	$
Received by:	Flat Fee Due	$
Receipt No.	Total	$
File No.	Check No	

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	[X] Existing	[ ] Expanded	[ ] Newly Proposed	[ ] None	
Tours and Tasting- Open to the Public	[ ] Existing				
Tours and Tasting- By Appointment	[X] Existing	[X] Expanded	[ ] Newly Proposed	[ ] None	
Food at Tours and Tastings	[ ] Existing	[ ] Expanded	[ ] Newly Proposed	[X] None	
Marketing Events*	[X] Existing	[ ] Expanded	[ ] Newly Proposed	[ ] None	[X] REDUCED
Food at Marketing Events	[ ] Existing	[ ] Expanded	[X] Newly Proposed	[ ] None	
Will food be prepared...		[ ] On-Site?	[X] Catered?		
Public display of art or wine-related items	[ ] Existing	[ ] Expanded	[ ] Newly Proposed	[X] None	
Wine Sales/Consumption – AB 2004	[ ] Existing		[X] Proposed	[ ] 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: 10,000 gal/y Per permit: 96387 Permit date: 2/19/1997

Current maximum actual production: 6,720 gal/y For what year? 2018

Average 3 year production: 5,985 gal/y

Proposed production capacity: 25,000 gallons

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

Visitation and Operations

Please identify the winery's...

Maximum daily tours/tastings visitation:	22 existing	10 proposed
Maximum weekly tours/tastings visitation:	47 existing	60 proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	5 days/week variable existing	6 days/week proposed
Production days and hours[1]:	M-F 7am-6pm existing	same proposed

[1] 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). The project description should include information on location and quantity of grapes.

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, hours, location/facilities to be used, food service details, etc. Provide a site plan showing where the marketing event activities will occur, including overflow/off-site parking. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

Please see project description

On-Site Consumption

If requesting On-Site Consumption, please provide a site plan showing where such activities will occur.

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 and existing type of commercial kitchen (low, medium or high risk) and/or food preparation areas authorized by the County Environmental Health Division. (Attach additional sheets as necessary.)

Please see project description

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 5,998 sq. ft. 0.14 acres

Proposed 14,656 sq. ft. 0.34 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).

58,634 sq. ft. 1.35 acres 1.8 % 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 3,800 sq. ft. Proposed 20,700 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 3,740 sq. ft. 98 % of production facility

Proposed 3,960 sq. ft. 19 % 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: _____ sq. ft.	Proposed: _____ sq. ft.
Cave area (Production)	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Cave area (Accessory)	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Covered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Uncovered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Cave Spoils total:		Proposed: _____ cy
Cave Spoils Use:	☐ Onsite ☐ Offsite	

Initial Statement of Grape Source

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c), I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.

Nicole Carter

8-23-2024

Owner's Signature Nicole Carter, President, DMVC, Inc. Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

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WINERY TRIP GENERATION WORKSHEET

Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94559-3082
(707) 253-4417

PROJECT DESCRIPTION

Clear Form

Winery Name: _____ **Date Prepared:**

Existing Entitled Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	6	6
	Weekend	6	1
Number of Part Time Employees*	Weekday	2	2
	Weekend	2	1
Maximum Daily Visitation	Weekday	22	10
	Weekend	10	10
Annual Gallons of Production		10,000	10,000
Annual Tons of Grape Haul		62.5	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	22	22
	Weekend	10	10

Proposed Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	6	6
	Weekend	6	1
Number of Part Time Employees*	Weekday	2	2
	Weekend	2	1
Maximum Daily Visitation	Weekday	10	10
	Weekend	10	10
Annual Gallons of Production		10,000	10,000
Annual Tons of Grape Haul		62.5	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	10	10
	Weekend	10	10

*Number of full time and part time employees should represent the max number of employees that will be working on any given day (including all vendors and contractors employed for the largest event that occurs two or more times per month on average).

TRIP GENERATION

Existing Winery					Harvest	Non-Harvest
Maximum Daily Weekday Traffic (Friday)						
	Harvest	*Non-Harvest*				
FT Employees	6	6	3.05 one way trips/employee	FT Employee Daily Trips	18.3	18.3
PT Employees	2	2	1.9 one way trips/employee	PT Employee Daily Trips	3.8	3.8
Max Visitors	22	10	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	16.9	7.7
Max Event	22	22	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	16.9	16.9
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekday Daily Trips	57	47
				Total Weekday Peak Hour Trips*	14	10
Maximum Daily Weekend Traffic (Saturday)						
	Harvest	*Non-Harvest*				
FT Employees	6	1	3.05 one way trips/employee	FT Employee Daily Trips	18.3	3.1
PT Employees	2	1	1.9 one way trips/employee	PT Employee Daily Trips	3.8	1.9
Max Visitors	10	10	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.1	7.1
Max Event	10	10	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.1	7.1
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekend Daily Trips	38	20
				Total Weekend Peak Hour Trips*	12	6
Maximum Annual Traffic						
				Total Annual Trips**	15,293	

Proposed Winery					Harvest	Non-Harvest
Maximum Daily Weekday Traffic (Friday)						
	Harvest	*Non-Harvest*				
FT Employees	6	6	3.05 one way trips/employee	FT Employee Daily Trips	18.3	18.3
PT Employees	2	2	1.9 one way trips/employee	PT Employee Daily Trips	3.8	3.8
Max Visitors	10	10	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.7	7.7
Max Event	10	10	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.7	7.7
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekday Daily Trips	39	38
				Total Weekday Peak Hour Trips*	11	11
Maximum Daily Weekend Traffic (Saturday)						
	Harvest	*Non-Harvest*				
FT Employees	6	1	3.05 one way trips/employee	FT Employee Daily Trips	18.3	3.1
PT Employees	2	1	1.9 one way trips/employee	PT Employee Daily Trips	3.8	1.9
Max Visitors	10	10	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.1	7.1
Max Event	10	10	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.1	7.1
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekend Daily Trips	38	20
				Total Weekend Peak Hour Trips*	12	6
Maximum Annual Traffic						
				Total Annual Trips**	12,449	

Net New Trips		Harvest	Non-Harvest
Maximum Weekday Traffic (Friday)			
If total net new daily trips is greater than 40, a TIS is required	**Net New Weekday Daily Trips**	-18	-9
	Net New Weekday Peak Hour Trips*	-3	1
Maximum Weekend Traffic (Saturday)			
If total net new daily trips is greater than 40, a TIS is required	**Net New Weekend Daily Trips**	0	0
	Net New Weekend Peak Hour Trips*	0	0
Maximum Annual Traffic			
A Traffic Impact Study is NOT Required	**Net New Annual Trips****	-2,844	

#Trips associated with Grape Haul represent harvest season only.

*Weekday peak hour trips are calculated as 38% of daily trips associated with visitors and production plus one trip per employee. Weekend peak hour trips are calculated as 57% of daily trips associated with visitors and production plus one trip per employee.

**Annual trips represent a conservative calculation that assumes 11 weeks of harvest, all weekdays are Fridays, all weekends are Saturdays, and assumes that the largest event that occurs two or more times per month on average occurs every day.

WINERY TRIP GENERATION WORKSHEET

Planning, Building & Environmental Services
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Clear Form

PROJECT DESCRIPTION

Winery Name: _____ **Date Prepared:**

Existing Entitled Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	6	6
	Weekend	6	1
Number of Part Time Employees*	Weekday	2	2
	Weekend	2	1
Maximum Daily Visitation	Weekday	22	10
	Weekend	10	10
Annual Gallons of Production		10,000	10,000
Annual Tons of Grape Haul		62.5	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	22	22
	Weekend	10	10

Proposed Winery		Harvest	Non-Harvest
Number of Full Time Employees*	Weekday	8	8
	Weekend	8	1
Number of Part Time Employees*	Weekday	3	2
	Weekend	3	1
Maximum Daily Visitation	Weekday	10	10
	Weekend	10	10
Annual Gallons of Production		25,000	25,000
Annual Tons of Grape Haul		156.2	N/A
Number of Visitors at the Largest Event that occurs two or more times per month, on average	Weekday	10	10
	Weekend	10	10

*Number of full time and part time employees should represent the max number of employees that will be working on any given day (including all vendors and contractors employed for the largest event that occurs two or more times per month on average).

TRIP GENERATION

Existing Winery					**Harvest**	**Non-Harvest**
Maximum Daily Weekday Traffic (Friday)						
	Harvest	*Non-Harvest*				
FT Employees	6	6	3.05 one way trips/employee	FT Employee Daily Trips	18.3	18.3
PT Employees	2	2	1.9 one way trips/employee	PT Employee Daily Trips	3.8	3.8
Max Visitors	22	10	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	16.9	7.7
Max Event	22	22	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	16.9	16.9
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekday Daily Trips	57	47
				Total Weekday Peak Hour Trips*	14	10
Maximum Daily Weekend Traffic (Saturday)						
	Harvest	*Non-Harvest*				
FT Employees	6	1	3.05 one way trips/employee	FT Employee Daily Trips	18.3	3.1
PT Employees	2	1	1.9 one way trips/employee	PT Employee Daily Trips	3.8	1.9
Max Visitors	10	10	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.1	7.1
Max Event	10	10	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.1	7.1
Gallons of Production	10,000		0.000018 truck trips	Production Daily Trips	0.2	0.2
Tons of Grape Haul#	62.5		0.013889 truck trips	Grape Haul Daily Trips	0.9	0.0
				Total Weekend Daily Trips	38	20
				Total Weekend Peak Hour Trips*	12	6
Maximum Annual Traffic						
				Total Annual Trips**	15,293	

Proposed Winery					**Harvest**	**Non-Harvest**
Maximum Daily Weekday Traffic (Friday)						
	Harvest	*Non-Harvest*				
FT Employees	8	8	3.05 one way trips/employee	FT Employee Daily Trips	24.4	24.4
PT Employees	3	2	1.9 one way trips/employee	PT Employee Daily Trips	5.7	3.8
Max Visitors	10	10	2.6 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.7	7.7
Max Event	10	10	2.6 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.7	7.7
Gallons of Production	25,000		0.000018 truck trips	Production Daily Trips	0.5	0.5
Tons of Grape Haul#	156.2		0.013889 truck trips	Grape Haul Daily Trips	2.2	0.0
				Total Weekday Daily Trips	49	45
				Total Weekday Peak Hour Trips*	14	13
Maximum Daily Weekend Traffic (Saturday)						
	Harvest	*Non-Harvest*				
FT Employees	8	1	3.05 one way trips/employee	FT Employee Daily Trips	24.4	3.1
PT Employees	3	1	1.9 one way trips/employee	PT Employee Daily Trips	5.7	1.9
Max Visitors	10	10	2.8 visitors/vehicle for 2 one way trips	Max Visitor Daily Trips	7.1	7.1
Max Event	10	10	2.8 visitors/vehicle for 2 one way trips	Max Event Daily Trips	7.1	7.1
Gallons of Production	25,000		0.000018 truck trips	Production Daily Trips	0.5	0.5
Tons of Grape Haul#	156.2		0.013889 truck trips	Grape Haul Daily Trips	2.2	0.0
				Total Weekend Daily Trips	48	20
				Total Weekend Peak Hour Trips*	16	6
Maximum Annual Traffic						
				Total Annual Trips**	14,661	

Net New Trips		**Harvest**	**Non-Harvest**
Maximum Weekday Traffic (Friday)			
If total net new daily trips is greater than 40, a TIS is required	**Net New Weekday Daily Trips**	-8	-2
	Net New Weekday Peak Hour Trips*	0	3
Maximum Weekend Traffic (Saturday)			
If total net new daily trips is greater than 40, a TIS is required	**Net New Weekend Daily Trips**	10	0
	Net New Weekend Peak Hour Trips*	4	0
Maximum Annual Traffic			
A Traffic Impact Study is NOT Required	**Net New Annual Trips****	-632	

#Trips associated with Grape Haul represent harvest season only

*Weekday peak hour trips are calculated as 38% of daily trips associated with visitors and production plus one trip per employee. Weekend peak hour trips are calculated as 57% of daily trips associated with visitors and production plus one trip per employee.

**Annual trips represent a conservative calculation that assumes 11 weeks of harvest, all weekdays are Fridays, all weekends are Saturdays, and assumes that the largest event that occurs two or more times per month on average occurs every day.

ADDENDUM TO TRIP GENERATION WORKSHEET

Trip Generation Rate for a Detached Single-Family Residence[1]: 11.24 ADT; 0.94 during PM Peak Hour[2]

Effect of a Single-Family Residence on Net New Trips:

Maximum Weekday Traffic (Friday):

Net New Daily Trips:

Harvest: 1 (11 less 10*)

Non-Harvest: 8 (11 less 3*)

Net New Weekday Peak Hour Trips:

Harvest 0 (1 less 1)

Non-Harvest 3 (1 plus 2)

Maximum Weekend Traffic (Saturday)

Net New Daily Trips:

Harvest: 19 (11 plus 8*)

Non-Harvest: 11 (11 plus 0*)

MAXIMUM ANNUAL TRAFFIC

Net New Annual Trips: 3,471 (4,103 less 632*)

- Calculations made by adding 11.24 trips per day for the residence to the output of the trip generation worksheet section titled "Net New Trips".

[1] Source: ITE Trip Generation (11th Edition)

[2] Weekday 4-6PM Peak Hour Vehicle Trip Generation Rates for Adjacent Street Traffic per ITE Manual (11th Edition)

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

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Project name & APN: _____
Project number if known: _____
Contact person: _____
Contact email & phone number: _____
Today's date: _____

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 Doing	Plan 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 calcuate how much electrical energy your project may need.

_____
_____
_____
_____

☐ ☐ 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 Doing	Plan 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 CO2e and add the County's carbon stock.

☐ ☐ **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 _____

Typical annual fuel consumption or VMT _____

Number of alternative fuel vehicles _____

Type of fuel/vehicle(s) _____

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).

☐ ☐ **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 Doing	Plan To Do		
☐	☐	**BMP-7**	**Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1** *See description below under BMP-5.*
☐	☐	**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.*
☐	☑	**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.*
☐	☐	**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.*
☐	☑	**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!*
☐	☐	**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.*

Already Doing	Plan 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.*
☐	☑	**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%.*
☐	☐	**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.*
☐	☐	**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.*
☐	☑	**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.*

Already Doing	Plan 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.*
☐	☑	**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.*
☑	☐	**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.*
☐	☐	**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.*
☐	☐	**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.*

Already Doing | Plan 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.

☐ ☐ **BMP-24 Limit the amount of grading and tree removal**

Limiting the amount of earth disturbance reduces the amount of CO_2 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.

☐ ☐ **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.

☐ ☐ **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 Doing	Plan 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.*
☑	☑	**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.*
☑	☑	**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.*
☑	☑	**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?**
☐	☐	**BMP-34**	**Are you doing anything that deserves acknowledgement that isn't listed above?**

Comments and Suggestions on this form?

Diamond Creek Vineyards Project Description 10-22-2025

INTRODUCTION

By the start of the 1970s, awareness of the superiority of certain Napa Valley vineyards was no longer limited to growers and winemakers – a small but growing number of consumers had begun to associate quality not only with the better brands, but also with the better vineyards, even though few wines were sold as vineyard-specific bottlings. As the proprietor of Diamond Creek Vineyards, Al Brounstein was one of the first in the Napa Valley to focus on the production of distinctive, single vineyard-designated wines. In 1972, he bottled a mere 65 cases of Cabernet Sauvignon from his Diamond Mountain estate, a release now recognized as a landmark in the emergence Napa Valley Cabernets as world-renowned wines. As Diamond Creek begins its 50th year of estate winegrowing, the wines continue to reflect Al's remarkable vision through separate bottlings of Volcanic Hill, Red Rock Terrace and Gravelly Meadow, each of which demonstrates every year how trace elements in the soil impart different flavors to the wines. In essence, Diamond Creek Vineyards has defined terroir-driven single vineyard Cabernets in the Napa Valley. Al and Boots Brounstein defied convention by planting Bordeaux varietals on Diamond Mountain. Fifty years later, now under the ownership of Maison Louis Roederer in France, Diamond Creek Vineyards has earned a global reputation for estate wines from Diamond Mountain that are honored and cherished by collectors.

PARCEL CONFIGURATION

The Diamond Creek Vineyards property is located at 1500 Diamond Mountain Road (APN 020- 440-004) (the "Winery Parcel") in an unincorporated part of Napa County near the City of Calistoga within the Agricultural Watershed (AW) Zoning District. There is an adjoining parcel with a residence under the same ownership (APN 020-400-012) (the "Residential Parcel"). The boundary between these two parcels runs through the proposed new winery structure. Title research indicates that both the Winery Parcel and the Residential Parcel qualify for certificates of compliance. Accordingly, concurrent with this application to modify the winery use permit previously approved for the Winery Parcel, the property owner will submit applications for (a) two certificates of compliance: one for the Residential Parcel, and one for the Winery Parcel. If the application is approved, the applicant will promptly submit an application for a lot line adjustment to relocate the boundary between the Winery Parcel and the Residential Parcel so as to create an Adjusted Winery Parcel on which both the existing winery (which will be converted to a residence) and the new winery will be located, and an Adjusted Residential Parcel on which the existing residence will remain. All of the winery structures and related improvements will be located on the New Winery Parcel, except to the extent that proposed driveway improvements are located on adjoining parcels.

EXISTING SITE CONDITIONS AND USES

The Adjusted Winery Parcel will be approximately 73.25 acres in area (3,190,770 square feet). As configured in anticipation of the certificates of compliance and the lot line adjustment, the Adjusted Winery Parcel includes a winery building, agricultural accessory

structures, and approximately 20 acres of vineyards. An existing common driveway provides access to the DCV property and two other wineries from Diamond Mountain Road. The common driveway crosses a historic stone bridge, constructed in 1885 as part of the original alignment of Diamond Mountain Road. The original alignment of Diamond Mountain Road has never been abandoned, and thus remains a public road for purposes of access, even though it is privately maintained. The winery driveway intersects the common driveway after it crosses the historic bridge, a short distance from Diamond Mountain Road. Surrounding land uses include residences, vineyards, wineries, and a resort under construction.

EXISTING OPERATIONS

The original use permit for Diamond Creek (U-437172) was approved on April 3, 1972, and allowed 5,000 gallons production. A second permit (U-447677) was approved on July 20, 1977, to allow storage and shipment of bottled wine in the cellar of the owner's residence on an adjacent parcel. On March 5, 1980, The County of Napa issued a use permit (U-567879) approving a new, 5,000 square foot winery and 10,000 gallons of production. The application showed a winery on the ground floor with a residence (to be constructed at a later date) on the second story. On February 19, 1997, Napa County approved the current use permit, #96387-MOD, to allow a 4,000 square foot second-story addition to the existing winery - the second story residence having never been built - with five employees including the owner. It appears that the application was intended to define the number of administrative employees, as it did not account for the winemaker. #96387- MOD limits visitors to the trade, with a maximum of 10/day and 10/week, and allows five marketing events with a maximum of 100 persons per event. Use Permit #96387-MOD Condition of Approval No. 3 requires that "[a]ll winery uses, including office and storage...be relocated to the existing winery parcel", and goes on to state that "[t]he area in the owner's residence presently used for the winery is to be used only for personal wine storage and wine library." #96387-MOD thus effectively terminates U-447677.

The winery is open five days a week from Monday through Saturday (the days on which tastings are hosted are variable) from 10 a.m. until 4 p.m., with a maximum of 22 visitors/day and a maximum of 47 visitors/week. The winery offers retail sale of wine, which is entitled as only occurring during marketing events. Winery operations are conducted from Monday through Friday from 7am to 6pm and are supported by a team of six (6) full-time employees, a consulting winemaker and two (2) part-time employees. As of March 29, 2019, one of the part-time employees was Boots Brounstein, an owner who lived on-site; sadly Ms. Brounstein has since passed away.

APPLICATION SUMMARY

This application proposes to convert the existing 7,540 SF (square-foot) winery structure to a 7,540 SF residence, and to construct two new structures, a 23,245 SF primary winery building, and a 2,170 SF shop for uses related to wine production. The existing accessory to production ratio in the existing winery building is 98%. The accessory to production ratio for the proposed winery, including both the primary winery building and the shop, is 19%. The

existing winery development area is 5,998 SF, or 0.14 acres. The proposed winery development area is 14,656 SF, or 0.34 acres, and the proposed coverage area is 58,171 SF, or 1.34 acres, which is 18% of the New Winery Parcel.

The application further proposes the following changes to the wine production volume, number of employees, hours of operation, visitation and marketing plan. The applicant requests approval of 25,000 gallons of wine production per year, 8 full-time employees and 2 part-time employees. During the non-harvest season, wine production operations will be conducted 6 day a week, from 7am to 6pm. The tasting room will be open from 6 days a week, from 9am to 6pm. The applicant requests approval for a maximum of 10 visitors per day, with a maximum of 60 per week. Proposed marketing events are limited to two each year: 1 event with a maximum of 100 visitors, and 1 with a maximum of 50. Food prepared by a caterer off-site will be served at the marketing events. Marketing events that occur in the evening will typically end by 10pm with quiet clean up to terminate by 11pm. As shown on the Winery Trip Generation Worksheet, the difference between existing and proposed visitation at the winery results in a net reduction of 632 trips/year generated by winery activities. As shown on the Addendum to the Trip Generation Worksheet, when trips are added to account for the conversion of the existing winery to a single-family residence, the project, including the residence, the project generates a maximum increase in annual traffic equal to 3,471 trips.

In addition, the application includes a request for an exception to road and street standards, as described below. Consistent with the discussion of parcel configuration set forth above, DCV will submit applications for three expedited certificates of compliance. When the certificates of compliance are approved, DCV will also submit an application for a lot line adjustment to create the Adjusted Winery Parcel and Adjusted Residential Parcel described above.

PROPOSED INTERIM OPERATING CONDITIONS

Between the time this application is approved, and the time the proposed new winery structure is approved for occupancy, applicant proposes to continue operations at the existing facility (a) without any increase in the volume of production or physical modifications to the facility; (b) with six full-time employees and two part-time employees; (c) non-harvest production hours of operation from 7am to 6pm and tasting room hours of operation six days a week from 9am to 6pm; (d) a maximum of ten visitors per day and a maximum of sixty visitors per week; (e) marketing events subject to the limitations set forth as follows: 1 event on a day with no other trip generating operations with attendee trip generation limited to a maximum of 40 ADT and 11 events with attendee trip generation limited to a maximum of 24 ADT, and all operations terminating by 11pm on days when marketing events occur. Catered food prepared off site may be served at marketing events. In addition, winery trip generation shall be limited to a maximum of 40 ADT on all days when marketing events occur. All operating conditions of approval shall conform to the requirements of Napa County Code § 18.124.130 at ¶ C.

TRANSIENT NON- COMMUNITY PUBLIC WATER SYSTEMS

Per California Health and Safety Code, wineries may be subject to the Transient Non-Community Public Water Systems regulations in the event that they serve an average of 25 or more persons for at least 60 days of the year. Given the proposed winery operation (employee structure and visitation and marketing plan) detailed above, the use would not meet the threshold to require compliance with the Transient Non-Community Public Water Systems regulations.

WATER AVAILABILITY

As detailed in the Water Availability Analysis submitted with this application, there are two wells on the Adjusted Winery Parcel, identified a Well #1 (winery well), located 380 feet northeast of the existing winery building, and Well #2 (irrigation well), located 21 feet north of Diamond Mountain Creek, which is a significant stream. At present, Well #1 supplies water to the existing residence, the existing winery, and the vineyard blocks located south of the creek. At present, Well #2 supplies water to all of the vineyard blocks located north of the creek. The applicant has been granted a permit to abandon Well #2 and to replace it with a new well, designated Well #3 (Ag replacement well), at a location 193 feet from the creek. Well #3 will be drilled deeper than Well #2, and will be cased blank to an elevation approximately 94 feet below the highest perforations in Well #1. In other words, to reduce potential impacts of the project on surface flows in the creek, Well #2 will be replaced with a new well that is farther from the creek and constructed to draw water from elevations deeper below the creek than Well #2. In addition, overall water use on the property will be reduced through a number of measures, including the conversation of two vineyard blocks from irrigated farming to dry farming. As these two blocks were replanted in 2023, the conversion to dry farming will be accomplished by annual reductions in irrigation volumes, with zero irrigation in those blocks in 2029. The WAA included with this application is based on the projected irrigation volumes in 2025, which result, along with other conservation measures, in a 4% reduction in water use on the project parcel. In 2029 we anticipate a total reduction in use of 9%. At present, total water use for the Adjusted Winery Parcel is 11.92 AF (acre-feet) per year, and total water use for the Adjusted Winery Parcel with the proposed modifications will be 11.46 AF, which is 25% of the calculated average annual groundwater recharge of 46.15 AF.

WASTE TREATMENT

The existing winery waste treatment system consists of two 1500-gallon septic tanks – one for production waste flows and one for domestic waste flows – with both tanks connected to the leach lines installed as part of a 1988 modification to the original winery system. The existing domestic tank is located in a man-made pond. This tank has been inspected, and is in sound working condition. There is also a septic system serving the residence on the Residential Parcel, the leach field for which is located in part where the new winery will be constructed. As part of this project, the applicant proposes to install a new Biofiltro system or equivalent to separately treat and disperse winery process wastewater – this system will meet the General Waste Discharge Requirements for Winery Process Water. In addition, the application proposes to either (a) drain and back-fill the pond in which the domestic

tank is located or (b) abandon the existing domestic tank and install a new one; and (c) use the existing winery leach lines to serve the proposed residence on the Adjusted Winery Parcel and the existing residence on the Adjusted Residential Parcel.

DRIVEWAY

The existing driveway crosses a stone bridge constructed in 1885 as part of the original alignment of Diamond Mountain Road – in the earliest extant public records referring to the road, it is described as the "road leading up Teale Canyon." Once across the bridge the driveway climbs a wooded hill with steep cross-slopes on both sides of the road. For a significant distance, the driveway lies within a stream setback. The application includes a request for an exception to road and street standards intended to protect the riparian corridors over which the driveway passes. In addition, as there is a short gap between the private easement over the common driveway and Diamond Mountain Road, the applicant will confirm existence of a public easement over the original alignment of Diamond Mountain Road to, over and across the old stone bridge with the County Surveyor.

CONCLUSION

Diamond Creek Vineyards seeks approval of a use permit modification that will enable this historic Napa Valley Cabernet Sauvignon estate to produce its world-renowned wines in a 21st century facility while decreasing winery traffic volumes, protecting the riparian corridor, as well as reducing water use and the potential impacts of groundwater pumping on Diamond Mountain Creek.