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Hygiene Services, Inc.

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April 20, 2026
CIHS Project 423-01

Mr. Jim Fassio
Ontrail Vineyards
501 El Cerrito Avenue
Hillsborough, CA 94010

650.333.3155

Subject: Ontrail Vineyards;
Addendum to Micro-Winery Noise Study

Dear Mr. Fassio:

California Industrial Hygiene Services Inc. (CIH Services) is pleased to provide this Addendum to report on the noise study for Ontrail Vineyards.

Background

On October 8, 2025, CIH Services prepared a written Noise Study for Ontrail Vineyards.¹ Napa County has recently requested an Addendum to the original Noise Study. The County has requested that the Addendum include the following:

Can you please have CIH Services provide an addendum memo to the Noise Study? Please have them indicate the existing dBA and the proposed dBA with implementation of all the project phases at the (E) house on the property to the north. Then, demonstrate conformance with the table in NCC Section 8.16.070. If there is an increase of dBA at the (E) house on the property to the north with the proposed project, mitigation measures will be required to reduce the noise during the day to the existing dBA or 50 dBA and at night to existing conditions or 45 dBA.

Noise Regulations

Noise limits can be found in Table 8.16.070 of the Napa County Noise Regulations,² Since the neighboring property, that contains the residential receptor, is a winery, the noise levels at a winery receiver are not to exceed 75 dBA for a cumulative period of more than thirty

¹ Ontrail Vineyards: Micro-Winery Noise Study; William Cornils of California Industrial Hygiene Services; October 8, 2025.

² Napa County, California, Code of Ordinances; Noise Control Regulations, Chapter 8.16; Section 8.16.070.



minutes in any hour. This applies to both daytime and nighttime. However, for the purposes of this addendum, the County of Napa would like the estimated noise levels at the residence north of Ontrail Vineyard to be compared to the existing dBA or to 50 dBA during the daytimes and at night to existing conditions or 45 dBA.

Ambient Noise Levels (Existing Conditions)

On September 12, 2025, ambient noise measurements were conducted at multiple locations on the Ontrail Vineyard property during daytime hours. Measurements were intentionally collected during periods of minimal activity to capture the lowest representative ambient conditions. These periods occurred when no vehicles were traveling on Silverado Trail, no on-site equipment was operating, and general activity levels on the property were minimal. Under these conditions, measured ambient noise levels ranged from 46 to 55 dBA.

Summary of Estimated Noise Levels

The table below compares estimated noise levels for each of the winery phases using both “most probable” and “worst case” sound power levels for various winery activities. These estimated levels are compared to ambient noise levels and to Table 8.16.70 of the Napa County Noise Control Regulations.



Phase	Sound Level (dBA) at Neighboring Residence	Table 8.16.70 (dBA)	Existing Conditions (dBA)
Estimated Noise Levels at the Residence for each Phase using Most Probable Sound Power Levels ⁽¹⁾			
Phase 1	24	Night 45 dBA Day 50 dBA	46 - 55
Phase 1 and 2	26		
Phase 1, 2, and 3	45		
Estimated Noise Levels at the Residence for each Phase using <i>Worst Case Sound Power Levels</i> ⁽¹⁾			
Phase 1	34	Night 45 dBA Day 50 dBA	46 - 55
Phase 1 and 2	34		
Phase 1, 2, and 3	50		

Table Notes:

- 1 The sound power levels for various winery activities is discussed in the October 8, 2005, report.

Conclusion

Using the “most probable” sound power levels, the noise levels at the residence would comply with Napa County Noise Control Regulations for both day and nighttime. Using “worst case” sound power levels, the noise levels at the residence would comply with the regulations during the day and night for Phases 1 and 2. Phase 3 would exceed the nighttime regulations. Phase 3 of the project adds a crush pad operation. To mitigate this issue, the winery would not operate the crush pad between the hours of 10:00 pm and 7:00 am.

Limitations

This Addendum was prepared by California Industrial Hygiene Services Inc. under the professional direction and review of the person whose name and seal are provided in this report. The professional services provided by California Industrial Hygiene Services, Inc. were performed within the limits prescribed by the client and in accordance with generally accepted industrial hygiene industry practices. The findings and recommendations presented herein reflect the professional

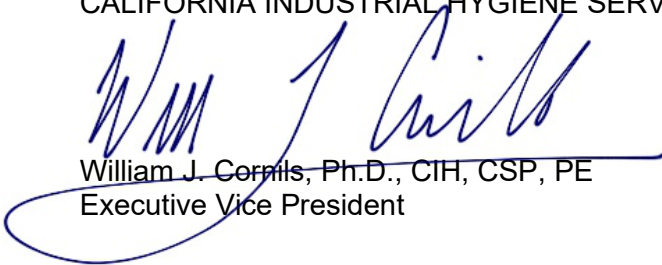


opinions of California Industrial Hygiene Services, Inc. No warranties, either express or implied, or guarantees, are made as to the sole benefit of client and shall not be construed to create benefits to, responsibilities to, or rights in any third party. Because the winery had not yet been constructed at the time of this Adendum, direct measurement of noise levels was not possible. As a result, the noise projections presented herein are based on professional judgment and modeling assumptions. Actual noise levels following construction may vary from these estimates due to site-specific conditions and operational factors.

Thank you for the opportunity to work on this project. Please do not hesitate to contact us if you have any questions.

Best regards,

CALIFORNIA INDUSTRIAL HYGIENE SERVICES INC.


William J. Cornils, Ph.D., CIH, CSP, PE
Executive Vice President



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By Electronic Mail





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October 8, 2025
CIHS Project 423-01

Mr. Jim Fassio
Ontrail Vineyards
501 El Cerrito Avenue
Hillsborough, CA 94010

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Subject: Ontrail Vineyards;
Micro-Winery Noise Study

Dear Mr. Fassio:

California Industrial Hygiene Services Inc. (CIH Services) is pleased to provide this report on the noise study for Ontrail Vineyards.

Background

The Client is proposing to use an existing barn and farm office for a micro-winery. The barn will be used for wine production, and the farm office will be used as a tasting facility. There are plans to construct an additional building in the future to accommodate expansion of the winery. As part of the use permit application process with Napa County, a noise study is required due to the proximity of the proposed winery to a neighboring residence (receptor) located within 500 feet of the Ontrail micro-winery.¹

Existing Site and Surrounding Conditions

The project site consists of a single 13.33 acres at 3252 Silverado Trail in Napa County. The property is currently developed with one three-bedroom residence, one two-bedroom residence, an agricultural barn, a farm office and 8.3 net acres of vineyard.

Immediately north of the Ontrail Vineyard property lies the Reynolds Family Winery, which includes the neighboring residence receptor. Between the Ontrail Vineyards and the neighboring residence receptor are several single-story structures used for wine production by the Reynolds Winery. These structures are situated along the shared

¹ Andrew Amelung, Napa County Planner; email message to Michelle Covell, Covell Architects; July/August 2025.

Generally, our CEQA Guidelines as determined by County Counsel require a noise study for any winery that is within 500 feet of a neighboring residence.



property line between the Ontrail Vineyard and the Reynolds Winery. The remainder of the surrounding area consists primarily of vineyards and other agriculture-related activities.

Proposed Winery

The proposed 5,000-gallon micro-winery will be developed in three phases:

Phase 1: Conversion of the existing barn into a wine production facility and repurposing the existing farm office into a tasting room.

Phase 2: Construction of a new production building, which will include a covered area located on the north side of the structure.

Phase 3: Conversion of the covered area into a crush pad to support grape processing operations.

Noise Regulations

Noise limits can be found in Table 8.16.070 of the Napa County Noise Regulations.² Since the neighboring property, that contains the residential receptor, is a winery, the noise levels at a winery receiver are not to exceed 75 dBA for a cumulative period of more than thirty minutes in any hour. This applies to both daytime and nighttime.

Proposed Winery Activities and Associated Noise Levels used in the dB Map

The following are the main activities at the winery that could produce noise. The most probable noise levels are provided in parentheses for each of the activities. Measured daytime background levels were approximately 46 – 55 dBA.

Wine Tasting (Noise Level Estimation is 60 dBA):

The winery will offer wine tasting for small numbers of visitors. The wine tasting will be conducted indoors in the farm office and on the deck surrounding the farm office. The farm office is approximately 280 feet from the closest point of the residential receptor.

For micro-wineries, Napa County allows a maximum of ten visits per day. The winery will not be hosting onsite events. Live music will not be a part of the wine tasting experience. Therefore, the expected noise levels will be low for this activity. A noise study of a similar wine tasting activity was conducted at a Sonoma County winery. This event was attended by six visitors on an outdoor patio. Music was not played

² Napa County, California, Code of Ordinances; Noise Control Regulations, Chapter 8.16; Section 8.16.070.



during the noise evaluation. At 50 feet from the tasting event the noise levels were 53 dBA.³

Barrel Fermentation and Aging (Noise Level Estimation is 55 dBA):

The remodeled barn will be used for wine fermentation and barrel aging of the wine. Grape destemming and crushing will be done offsite until Phase 3 is completed. Noise levels during wine barrel fermentation and aging should be low and are not expected to contribute significantly to the overall noise levels coming from the micro-winery.

Temperature Control (Noise Level Estimate is 75 dBA):

Areas of the remodeled barn used for fermentation and barrel storage may require air conditioning to maintain appropriate temperatures for wine production. According to the project engineer, it is estimated that the air conditioning equipment will require a four-ton condenser unit that will be located outside the barn. The proposed location of the condenser unit will be along the north side of the building. According to information from an equipment manufacturer, air conditioner condenser units can produce a noise level of 57 to 75 dBA.⁴ This equipment will be operated during the hotter months.

Tank Fermentation (Noise Level Estimate is 75 dBA):

After the construction of the new production facility in Phase 2, the fermentation may be conducted in a 5000-gallon tank or multiple smaller tanks with an aggregate volume of 5000 gallons. Noise from tank fermentation is typically from the equipment used for tank pump-overs. The equipment for the pump-overs will be located inside the building where the exterior noise levels will be attenuated by the building.

If jacketed glycol cooling of the tanks is required there might be additional noise emitted from the glycol chiller that is a part of the cooling system. According to the project engineer, a five-ton chiller might be required. A chiller of this size will produce noise levels of approximately 57 dBA. The chillers will be located on the east or south side of the new production building. The chillers will be operational during the fermentation process which will occur for a few weeks following the harvest.

Crush Pad (Noise Level Estimation is 95 dBA):

After construction of the new production facility in Phase 2, there is a Phase 3 which will include the installation of a crush pad on the north side of the new production building. The crush pad will be covered.

³ Illingwows rth & Rodkin, Inc.; *Croix Estate Winery – Wine Tasting Noise Levels*; August 9, 2021.

⁴ *Air Conditioner Specifications, 2-1208-L-42*; Trane Technologies; 2024.



Three of the four sides will be open. This activity will only occur during the harvesting time for a few weeks.

dB Mapping

Noise mapping was done using the dBmapping program. The following are two scenarios regarding noise levels:

Scenario A – These are the noise levels that are associated with the processes of Phase 1. For this scenario the following activities were included in the noise mapping:

Activity	Most Probable Noise Levels (dBA)	Worst Case Noise Levels (dBA)
Wine Tasting	60	70
Barrel Fermentation and Aging	55	60
Temperature Control	75	85

Scenario B – This evaluates the noise levels that are associated with the completion of Phase 2 and Phase 3, combined with the noise levels from Phase 1. This would be a worst-case scenario. For this scenario the following activities were included in the noise mapping:

Activity	Most Probable Noise Levels (dBA)	Worst Case Noise Levels (dBA)
Wine Tasting	60	70
Barrel Fermentation and Aging	55	60
Temperature Control	75	85
Tank Fermentation	75	85
Crush Pad	95	100

Scenario B, representing the worst-case noise levels, was selected for modeling. If the predicted noise levels at receptor locations under this scenario remain below Napa County's noise thresholds, it can be reasonably concluded that all other scenarios would also comply with the applicable noise standards.

As shown in Figure 1, the highest property line noise level was 70 dBA and the highest value at the residential receptor was 52 dBA.



Conclusion

Neither scenario would result in noise levels at the residence receptor or the property line that are in excess of the County ordinance levels for a winery receptor.

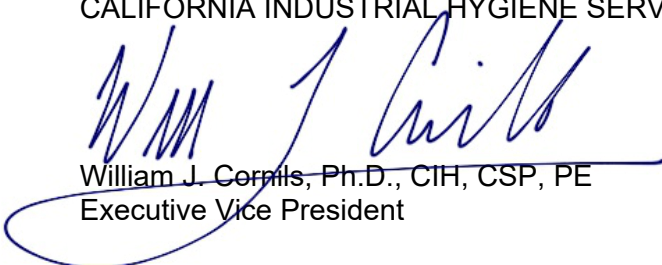
Limitations

This report was prepared by California Industrial Hygiene Services Inc. under the professional direction and review of the person whose name and seal are provided in this report. The professional services provided by California Industrial Hygiene Services, Inc. were performed within the limits prescribed by the client and in accordance with generally accepted industrial hygiene industry practices. The findings and recommendations presented herein reflect the professional opinions of California Industrial Hygiene Services, Inc. No warranties, either express or implied, or guarantees, are made as to the sole benefit of client and shall not be construed to create benefits to, responsibilities to, or rights in any third party. Because the winery had not yet been constructed at the time of this report, direct measurement of noise levels was not possible. As a result, the noise projections presented herein are based on professional judgment and modeling assumptions. Actual noise levels following construction may vary from these estimates due to site-specific conditions and operational factors.

Thank you for the opportunity to work on this project. Please do not hesitate to contact us if you have any questions.

Best regards,

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