

**CARNEROS VINTNERS
USE PERMIT MODIFICATION
PROJECT DESCRIPTION**

Carneros Vintners received an approved Use Permit in April 2007 (PLP02-0085) with an annual production capacity of 250,000 cases, public tastings, a 52,000 SF winery facility, a 4,200 SF hospitality building (existing barn reconstruction) and 1,260 SF office/tasting building (existing house conversion).

The 52,000 SF winery building was constructed in 2009 and is currently producing 250,000 cases of wine for custom crush customers. The Phase II public tasting has never been implemented. This proposed Use Permit Modification seeks to allow additional grape crushing and wine production as a bulk wine/custom crush service of up to 2.5 million cases and eliminate the public tours and tastings uses approved with the current winery Use Permit.

The type of custom crush operations that Carneros Vintners is currently providing is in high demand in Sonoma County. Many wineries currently ship Sonoma County fruit to custom crush facilities outside of the County. Therefore, the increase in production capacity of this facility in Sonoma County would be extremely beneficial to the needs of the local wine grape industry, keeping Sonoma County processing within the County.

The increase in production would be accommodated within the existing 52,000 SF winery building and within a proposed new 22,000 SF production building. Due to the elimination of public tours, the use of the existing 1,260 SF residence as an office/tasting room will be eliminated. The residence will continue as a residential use, not associated with the winery. The existing 4,250 SF barn will remain as winery storage, but will not have any hospitality use associated with it.

The new production building will be situated adjacent to the existing winery buildings primarily utilizing the existing utility infrastructure and access roads. Access to the facility will continue to be from the recently improved entrance on Stage Gulch Road / Highway 116 (with left turn lane, deceleration & acceleration lanes).

UP Modification

1. Increase in wine production to 2,500,000 cases. The 2.5M case wine production is projected to consist of the following breakdown:
 - a. 55,000 cases (873 tons) – full production and bottled on site
 - b. 289,000 cases (4,587 tons) - crush and bulk off haul of juice
 - c. 1,056,000 cases (16,762 tons) - crush, fermentation and bulk off haul wine
 - d. 300,000 cases (4,762 tons) – Lees wine
 - e. 800,000 cases bottling only – bulk wine import for bottling on site
2. No public tours or tastings. No tasting by appointment. Business visitors are estimated to be 15 per week, with a maximum of 5 on a peak day.
3. No special events, no agricultural gatherings, and no industry-wide events.
4. New 22,000 SF footprint, two level winery building & canopy which includes the following occupancy areas:
 - a. 3,363 SF open canopy for grape receiving & processing
 - b. 14,933 SF wine production & support space
 - c. 1,615 SF administration, conference & support space
 - d. 1,615 SF second story mezzanine for light storage located above administration space and restrooms

- e. architectural design will be in character to the existing winery buildings
- 5. Infrastructure includes minor improvements to the existing lower gravel driveway, new paved access road and parking areas at the new building, process wastewater treatment system improvements (increased aeration and reclaimed wastewater irrigation fields), storm water management improvements, site utilities and associated grading and landscape improvements at the new building.
- 6. 15 full-time employees during non-harvest and 20 full-time employees during the harvest season and bottling.
- 7. Operating hours shall be 7 AM to 6 PM Monday through Friday off harvest and 6 AM to 10 PM Monday through Sunday during harvest season.
- 8. Grapes processed on site will continue to be from the local area.