2 PROJECT DESCRIPTION

2.1 PROJECT OVERVIEW

The proposed Tasting Room at Nunes Farm project and Winery at Saralee's Vineyard project identified in the JFI III Application (project) would develop a tasting room on the Nunes parcel, and a winery and tasting room on the Saralee parcel. The proposed winery and two tasting rooms would be located within the general footprints of existing buildings and barn. As further discussed below, both projects would receive separate entitlements related to Use Permits and design review, and a lot line adjustment is proposed that would modify the boundaries of the Nunes parcel and Saralee parcel.

2.2 PROJECT LOCATION AND EXISTING LAND USES

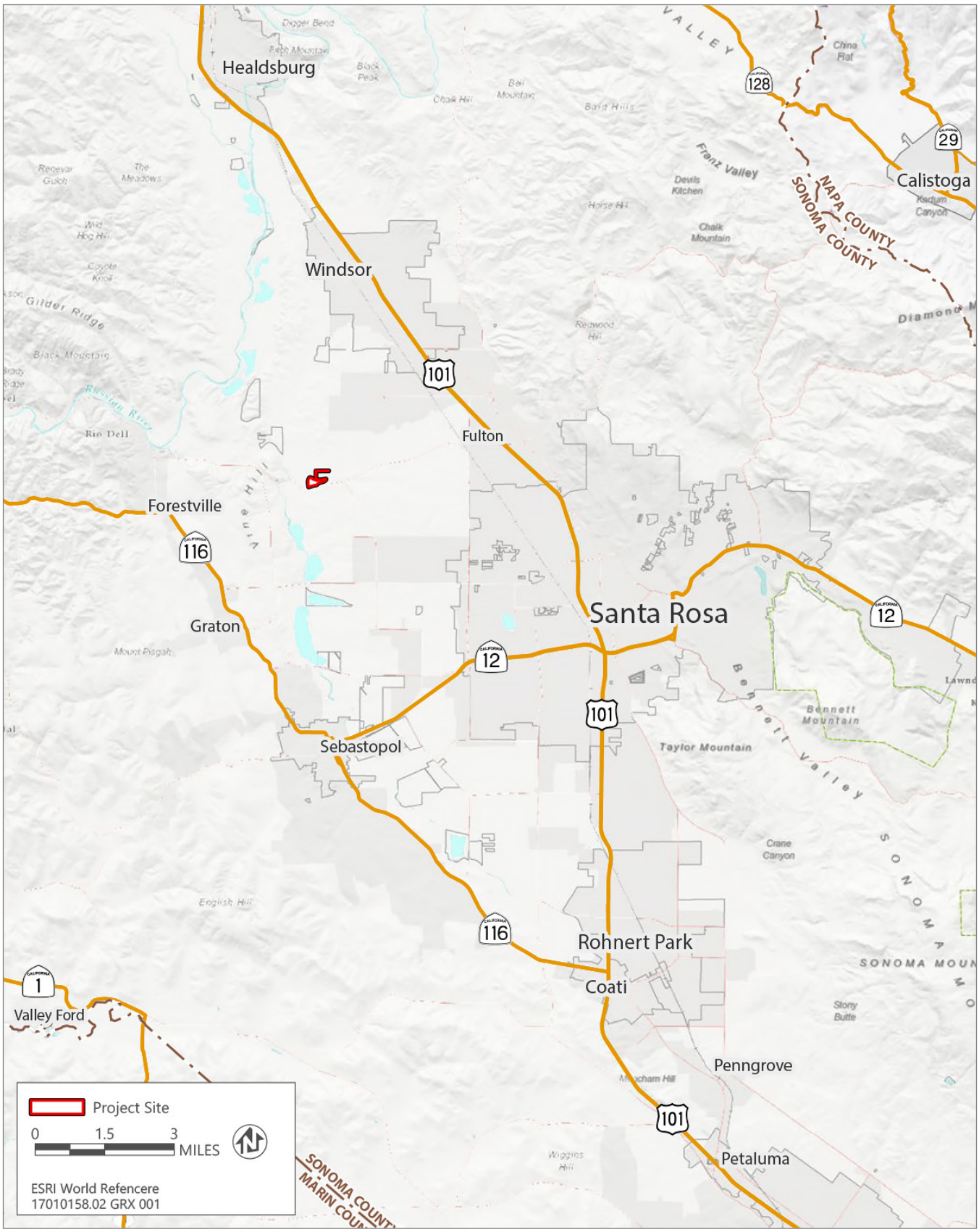
The project is located in the unincorporated area of Sonoma County north of the City of Santa Rosa (Figure 2-1). It is located on the former Nunes dairy site on both the Nunes parcel (24.28 acres) and the Saralee parcel (108.82 acres) located on River Road approximately 0.40 mile west of the River Road/Slusser Road intersection (Figure 2-2). The Nunes cow breeding and feeding operation has not been in operation since the late 1990s. The overall site includes nine structures, including two residences, farm office, barns, and other former cattle support structures, which consist of approximately 74,000 square feet (sf) of building space (approximately 20,000 sf of building is located on the Nunes parcel and 54,000 sf on the Saralee parcel). These structures are currently used to support and store vineyard maintenance and harvesting equipment. An estimated 17 office employees and seasonal agricultural employees currently work at the site. The two residences include the duplex at the entry to the property on River Road and the Nunes home. The site also includes a 0.27-acre pond on Nunes parcel, maintained landscaping around the two residences, annual grassland, riparian habitat near Mark West Creek, and mature trees including valley oak, red maple, black walnut, coastal redwood, box elder, and fig. The site is located on an elevated hill that is above the 100-year floodplain of Mark West Creek, which is located along the southern and eastern boundary of Saralee parcel. There are two existing access points to the site: a southern access to River Road and a northern access that traverses north and east from the site to Slusser Road through a network of vineyard roads. The site also includes an approximately 4-acre open water pond that is used to store recycled water from the City of Santa Rosa that is used for agricultural operations.

The Sonoma County General Plan 2020 designates the parcels as LIA: Land Intensive Agricultural, which is intended to enhance and protect lands capable of, and generally used for, animal husbandry and the production of food, fiber, and plant materials. The lands surrounding the site include vineyards to the north and west; riparian habitat and Mark West Creek to east; and River Road, riparian habitat, Mark West Creek, and rural residential parcels to the south.

2.3 PROJECT OBJECTIVES

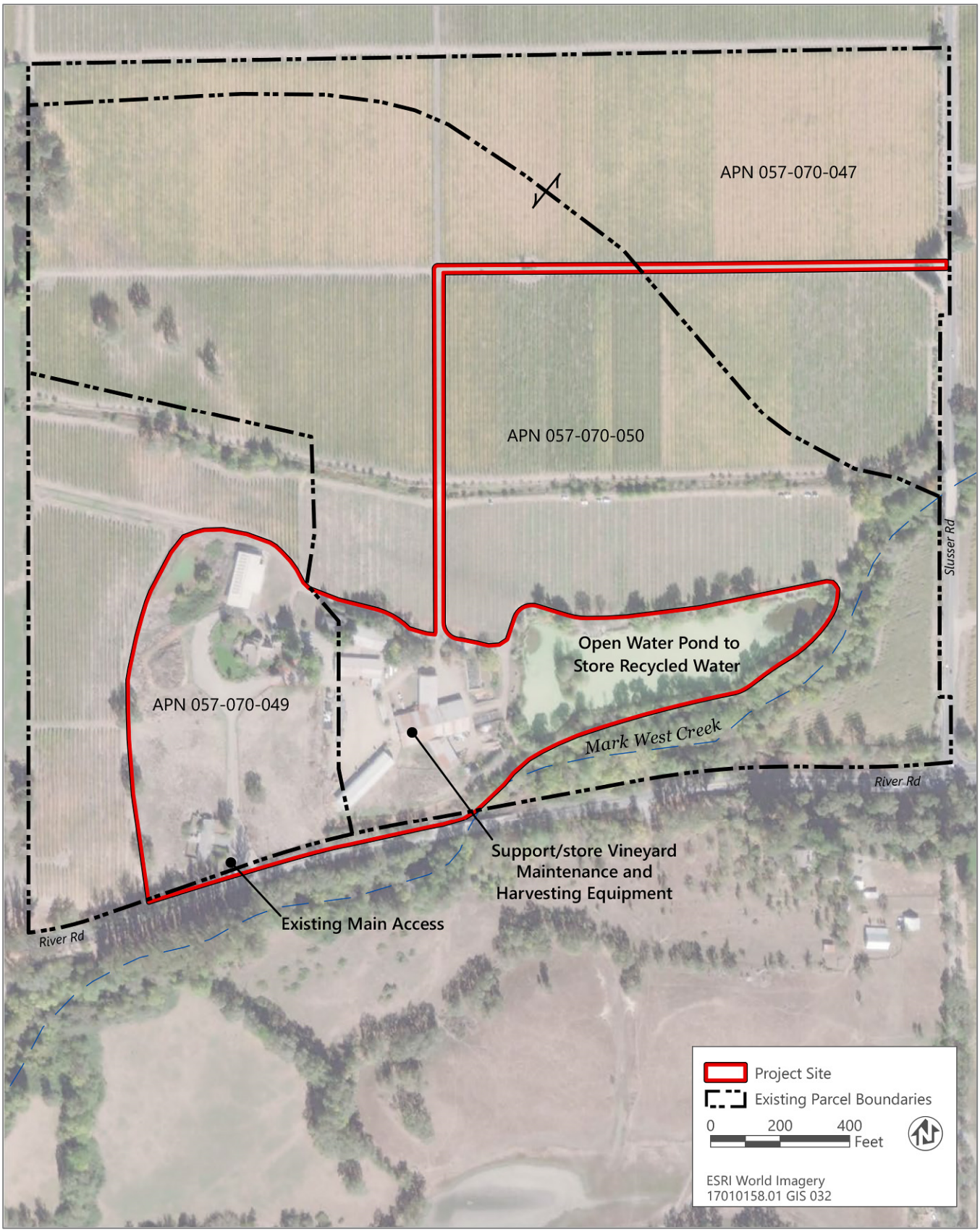
The project applicant ("applicant") has identified the following objectives for the JFI III Application:

- meet the intent of the Sonoma County General Plan policies related to agricultural land protection, Mark West Creek protection, tourism, promotion of local agricultural products, and promotion of General Plan water quality goals;
- preserve groundwater resources for existing and future water demands and protect aquatic habitat in Mark West Creek through water conservation, recycled water use, rainwater collection, and minimal groundwater use to serve the project;



Source: Ascent Environmental 2021

Figure 2-1 Regional Location



Source: Data created by Ascent Environmental in 2021

Figure 2-2 Project Location

- design the winery and tasting room on the Saralee parcel and separate tasting room on the Nunes parcel to reflect and maintain the general location, scale, and massing of the former Nunes dairy facilities;
- educate guests about Sonoma County sustained agricultural practices, farm-to-table products, and environmental enhancement of Mark West Creek and coho salmon populations; and
- develop a 95,000-case winery and tasting room on the Saralee parcel and separate tasting room on the Nunes parcel.

2.4 PROPOSED PROJECT FEATURES

The two project components of the JFI III Application, the Tasting Room at Nunes Farm and the Winery at Saralee's Vineyard, are summarized in Table 2-1 and described separately, below.

Table 2-1 Summary of the JFI III Application Project Components

Tasting Room	Single building consist of approximately 4,530 sf.
Outdoor Areas	Landscaped outdoor gathering areas for winery events and three outdoor fireplaces consisting of approximately 5,700 sf adjacent to the tasting room.
Residence	Retention and modification of an existing single-family dwelling unit consisting of approximately 5,000 sf that includes a basement level.
Duplex	Retention and update of existing duplex at site entrance consisting of approximately 3,500 sf.
Parking	35 parking spaces (including 2 accessible spaces and 3 covered spaces)
Employment	Six full-time employees
Wastewater Treatment	Domestic wastewater treatment facilities including lift station(s), septic tank(s), and leach field.
Winery Building	Single building consisting of approximately 55,000 sf of wine production space for fermentation and barrel storage for a capacity of 95,000 cases per year. The building also includes approximately 6,000 sf of supporting administrative uses, and a crush pad of approximately 2,000 sf. Winery process wastewater facility would be located adjacent to the building.
Tasting Room	Single multi-level building consisting of approximately 5,616 sf.
Farming Administration and Marketing	Retention and modification of an existing building consisting of approximately 2,200 sf with a 300 sf deck that would continue to house existing vineyard operations staff and marketing accommodation as allowed under County Code (two bedrooms to be used as accommodations for industry guests).
Joint Utility Building	Single building consisting of approximately 1,000 sf containing drinking water treatment facilities and fire pumping facilities. Three adjacent fire/rain water storage tanks and one tank for potable water storage. The facilities will serve potable water and fire protection needs for both parcels.
Outdoor Areas	Landscaped outdoor gathering areas for winery events and three outdoor fireplaces consisting of approximately 1,800 sf at the tasting room and winery building.
Parking	47 parking spaces (including 4 accessible spaces)
Employment	34 full-time employees and 14 seasonal employees
Wastewater Treatment	Domestic wastewater treatment facilities including septic tank(s) and leach field.

Project Feature	
Access Roads	Road north through vineyard to Slusser Road; 20-foot wide paved along existing private roadway alignment and existing driveway access to River Road.
Water Supply, Treatment, Storage, and Distribution Facilities	Well, rain and fire protection storage tanks, potable water treatment facilities, potable storage tank, and distribution pumping facilities located on the Saralee parcel.

Source: Compiled by Ascent 2021

2.4.1 Tasting Room at Nunes Farm Site

The proposed Tasting Room at Nunes Farm site would be located entirely on the Nunes parcel. As further described below, a lot line adjustment is proposed that would modify the boundaries of APNs 057-070-047/057-070-050 and 057-070-049. The proposed Tasting Room at Nunes Farm would be developed on the modified APN 057-070-049 that would consist of 24.08 acres. Site plan and architectural rendering of the site are shown in the project plan submittal as part of the application (see Figures 2-3 and 2-4, and Appendix A for architectural renderings).

MARKETING PLAN

The Tasting Room at Nunes Farm room building would accommodate a maximum of 100 guests per day by appointment only, including 70 wine-only tasting guests, and 30 food and wine pairing guests. Seating would be adequate to allow for some overlap between scheduled tastings. Pairings would feature food and wine produced in Sonoma County. The tasting room would be open seven days a week. Wine sales would be conducted from the tasting room.

In addition to regular tasting room operations, the tasting room is anticipated to accommodate up to 20 special events, with up to 200 attendees, which may include the use of amplified sound. These are anticipated to consist of 16 promotional events and four industry events (as identified in Appendix B and Table 2-2).

The only time both sites would host an event, on the same day, would be industry wide events such as Russian River Passport Weekend and other similar events. For such events, wine sales staff to guest ration is no higher than 1:20 plus one barback. As an example, for an event with 150 guests we would have around 7-8 sales team members and one barback. While such events may have a maximum of 200 attendees, it is not expected that all 200 will be present at the same time. The 200 count is used for wastewater calculations.

Table 2-2 Anticipated Special Events at Tasting Room at Nunes Farm Site

Event Type	Number of Events	Maximum Attendees	Time of Week	Time of Day	Food Service	Amplified Music
Winemaker Dinner	3	30	Weekend	Evening	Onsite	No
Vendor Meetings	4	50	Weekday	Daytime	Onsite	No
Sales Events	3	30	Weekday	Daytime	Onsite	No
Communication Fundraisers	4	100	Weekend	Evening	Catered	Yes
Pick Up Parties	2	100	Weekend	Daytime	Catered	Yes
Industry Events	4	200	Weekend	Daytime	Catered	Yes

All events would be distributed somewhat evenly between April and October
Source: Compiled by Ascent 2022

INFRASTRUCTURE IMPROVEMENTS

Water Supply

The water supply for the Tasting Room at Nunes Farm would be served through an integrated system that would include the water sources and treatment facilities described below and identified on Figure 2-4. Appendix A identifies the location of the water system facilities and Appendix B presents the proposed water system for the proposed Tasting Room that would be shared with the Winery at Saralee's Vineyard. Potable water demands of the Tasting Room at Nunes Farm would be approximately 0.7 acre feet annually with a peak day water demand of approximately 1,930 gallons per day (gpd).

Potable Water Sources

Rainwater: The Tasting Room at Nunes Farm includes rainwater catchment of runoff from proposed buildings, which would be piped to storage tanks. Water from these tanks would be treated to potable water standards. Rainwater could supply over 40 percent of the project potable water demands in an average rainfall year. Additional storage volume in the lower portion of rain storage tanks could provide fire protection storage.

Groundwater: An existing groundwater well on the Saralee parcel would provide the balance of potable water demands. The groundwater would be treated onsite to potable water standards. Treated rainwater and groundwater would be stored in a single potable water storage tank and distributed to all facilities requiring potable water on both parcels.

Irrigation Water Sources

The Winery at Saralee's Vineyard would include an on-site wastewater treatment facility for winery process water to produce recycled water pursuant to California Code of Regulations Title 22 standards for disinfected recycled water. The recycled water would be used to irrigate landscaped areas for both the Nunes parcel and Saralee parcel. Landscaped area water demand would be approximately 3.1 acre feet annually with a peak demand of approximately 6,700 gpd.

Wastewater Treatment

A separate on-site wastewater treatment system would be installed to treat wastewater from all buildings on the Nunes parcel, including the tasting room, single-family dwelling, and duplex. The system would be sized in accordance with the County of Sonoma Onsite Waste Treatments Systems (OWTS) Manual. Design flow estimate guidance in the OWTS manual is generally more conservative than a water demand estimate which considers the use of low flow fixtures and appliances. The base design flow is approximately 1,245 gpd. Total design flow including flow from promotional events in accordance with Permit Sonoma Policy 9-2-31 is 1,495 gpd. The system would include at a minimum collection piping from all buildings, a septic tank, and a leach field. The domestic leach field would be constructed in the location indicated on the plans, south of the proposed tasting room and west of the single-family dwelling.

There is an existing wastewater system serving the duplex. The condition of this system has not been recently evaluated and therefore it is assumed within the use permit application package that flow from the duplex would be directed to the new system. Before construction, the existing system would be evaluated and may continue to serve the duplex. The existing system serving the single-family residence and office would be removed. Appendix A and B provide further details on the on-site wastewater treatment system.

Drainage

The Tasting Room at Nunes Farm would be located on the elevated area above the 100-year floodplain of Mark West Creek (Figure 2-4). However, the primary and secondary vehicular access roads to the site would be within the 100-year floodplain and would be designed to avoid substantial alteration of existing drainage conditions or reduce the floodplain carrying capacity consistent with County standards. Stormwater that is not captured by the rainwater catchment system would be collected through on-site drainage bioretention planters and swales, culverts, and other facilities and then discharged to Mark West Creek (see Appendix A for drainage plan and water quality control

details). The drainage facilities would include stormwater treatment and best management practices (BMPs), consistent with Sonoma County and North Coast Regional Water Quality Control Board requirements.

Energy

JFI III has a company-wide goal for obtaining 50 percent of its energy use from solar generation. The Tasting Room at Nunes Farm would obtain electrical service from Sonoma Clean Power and would meet the most current requirements for renewable energy use under the California Energy Code (Title 24, Part 6). The project would also use propane gas from on-site tanks.

Access Improvements and Parking

Vehicular access to both the Tasting Room at Nunes Farm and the Winery at Saralee's Vineyard sites would be from a shared two-lane road from Slusser Road and the secondary access from River Road. The access road from Slusser Road would be 20 feet in width. The road would include an existing bridge which is approximately 19-feet wide and therefore will be used as a one-way bridge. Turnouts and appropriate signage would be provided on either side of the bridge. Directional signage would be provided along River Road and Slusser Road to direct visitors to this access. The secondary access road would be provided from the existing driveway at the southwestern boundary of the site on River Road (Figure 2-4). Emergency access to both sites would be provided by the driveway to River Road.

Approximately 32 parking spaces for employees and guests plus 3 covered parking spaces for residents would be located in various locations on the Tasting Room at Nunes Farm site, and 47 spaces would be provided for all activities on the Saralee's Vineyard site. Additional parking to accommodate peak periods and special events would be accommodated between vineyard rows along project driveways.

Transportation Improvements Recommended by the Traffic Impact Study

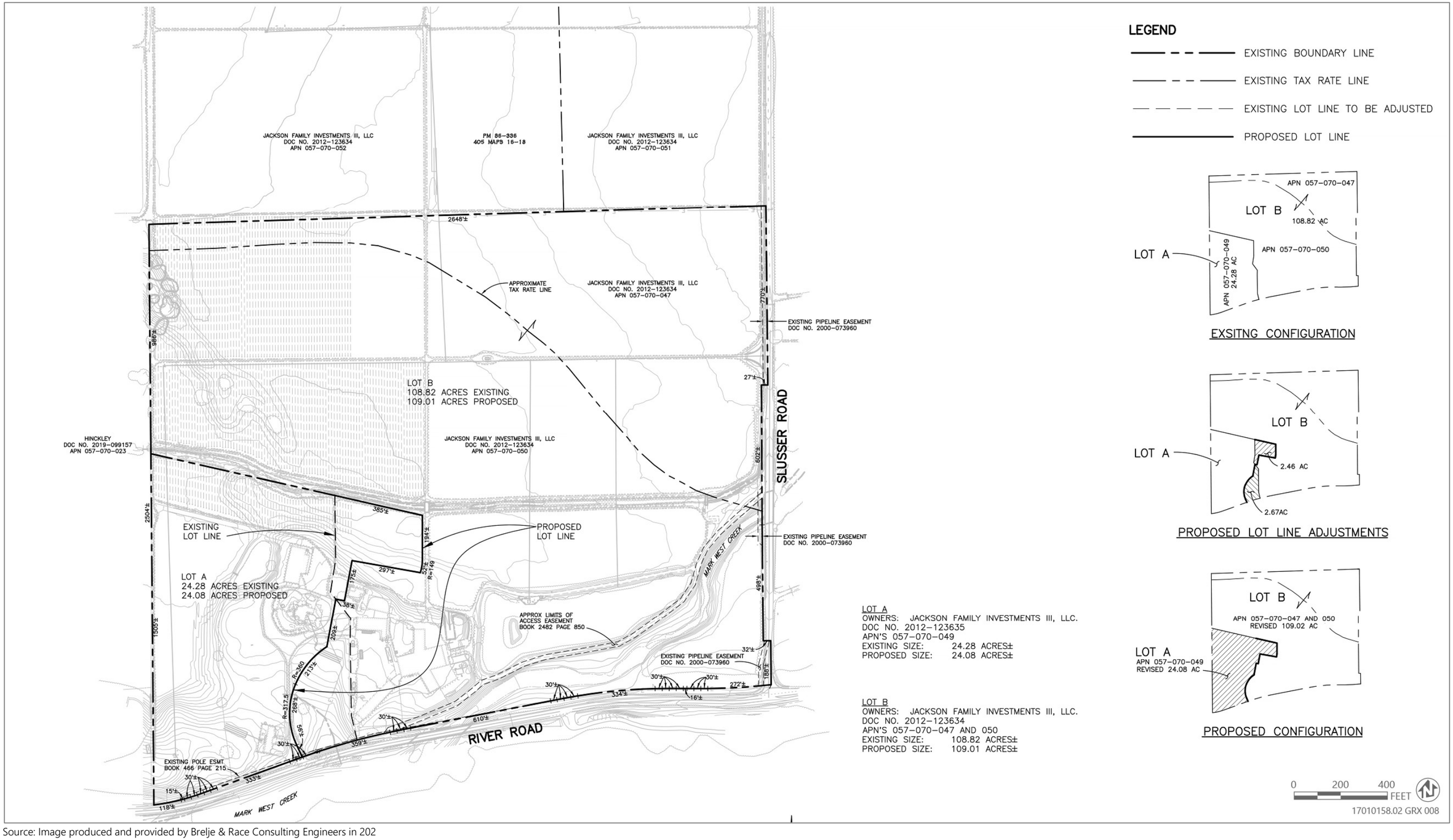
Appendix G identifies that the operation of the Tasting Room at Nunes Farm and the Winery at Saralee's Vineyard would require the installation of a traffic signal at the River Road/Slusser Road intersection to address County level of service requirements (General Plan Policy CT-4.2). It is anticipated that this would be a condition of approval for both projects.

CONSTRUCTION ACTIVITIES

The exact timing of construction of the Tasting Room at Nunes Farm is not currently known but the impact analysis in this IS/MND assumes no earlier than 2023. Retail market conditions may alter the timing and completion date of project construction.

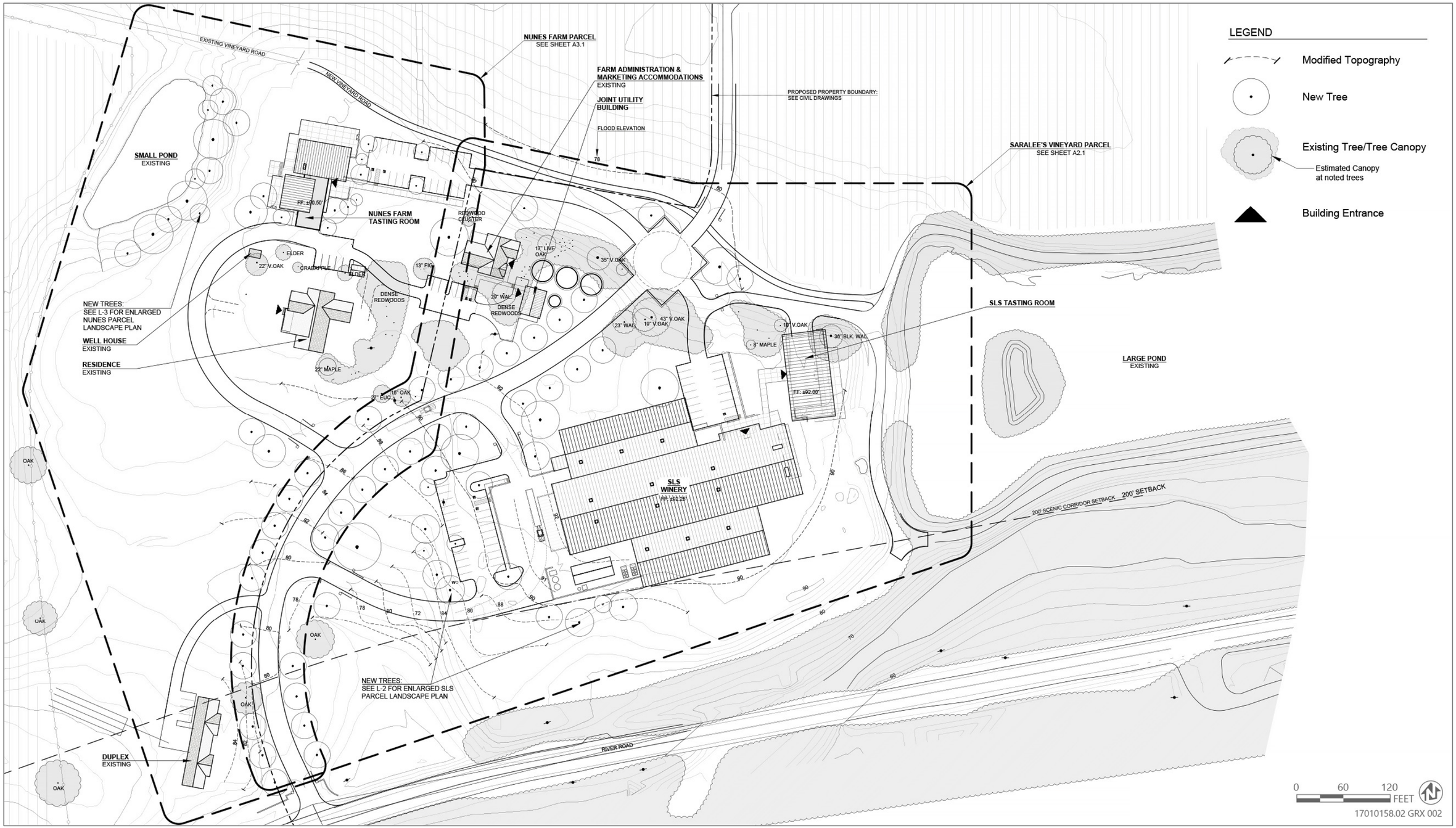
Before commencement of construction activities, the project applicant would be required to obtain construction approvals, including a grading permit and building permits. With the exception of the existing single-family residence and duplex buildings, the two existing on-site structures would be removed (Figure 2-5). Existing concrete slabs and asphalt paving not used in the project would also be removed.

Materials removed would be recycled or disposed of as appropriate. Next, site work including rough grading and infrastructure (utilities and roadways) would be completed. Finally, construction of buildings would be completed and landscaping.



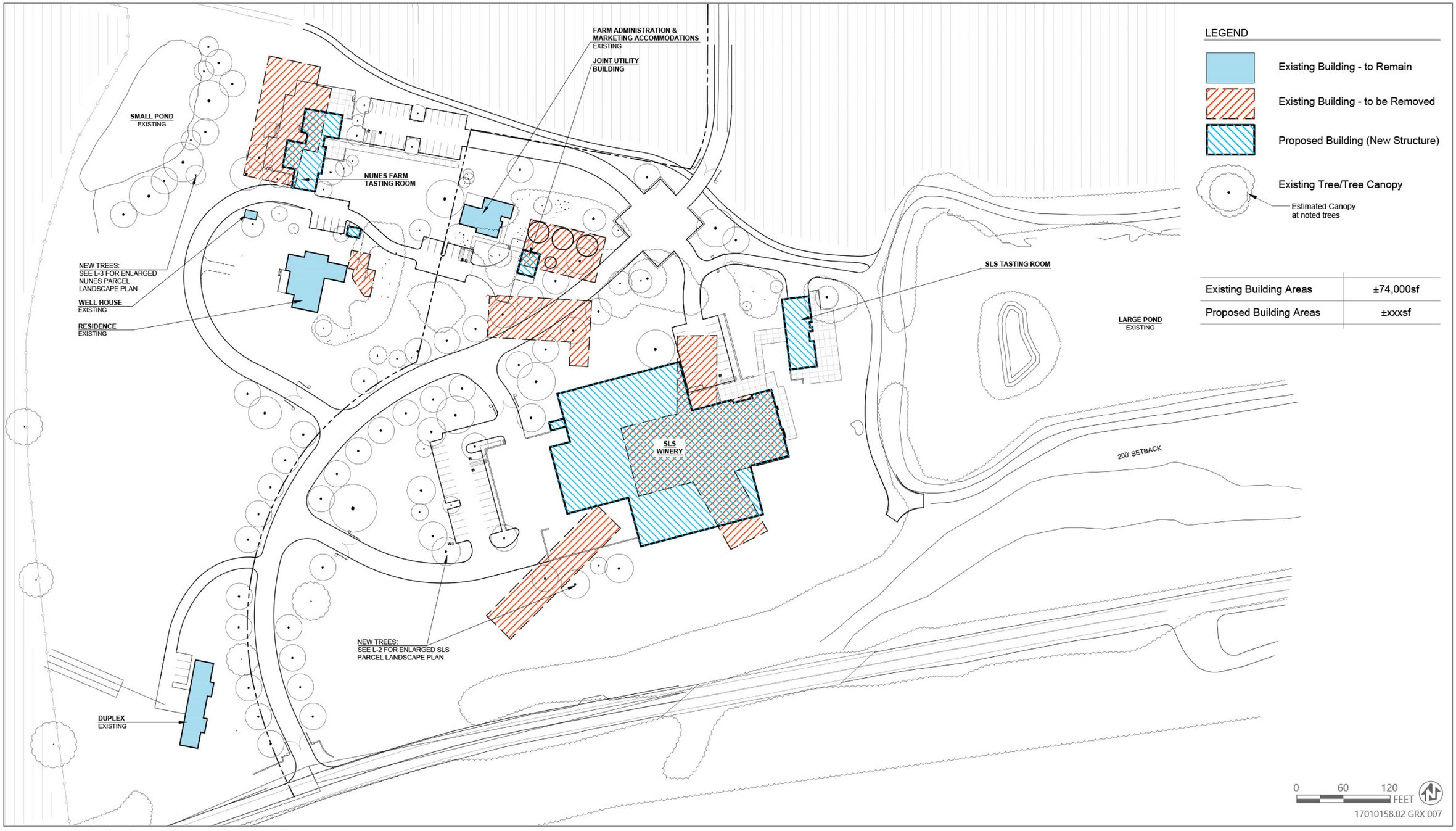
Source: Image produced and provided by Brelje & Race Consulting Engineers in 202

Figure 2-3 Proposed Lot Line Adjustment



Source: Image produced and provided by VRA architects in 2022

Figure 2-4 Site Plans for Tasting Room at Nunes Farm and Winery at Saralee's Vineyard



Source: Image produced and provided by VRA architects in 2021

Figure 2-5 Buildings Proposed for Removal

On-site trees would be retained where feasible; however, it is estimated that 10 trees would be removed as part of development. Of the trees to be removed, one tree (coast redwood *[Sequoia sempervirens*]) is designated as a protected tree under Sonoma County Tree Protection Ordinance. Trees that would be preserved on site would be fenced around their drip line to protect them during construction.

Grading activities are anticipated to generally be balanced on the site. Total cut for both parcels is estimated to be approximately 11,500 CY. Total fill is estimated to be approximately 8,200 CY. Excavated materials will be used as fill where deemed suitable by the geotechnical engineer. Remaining soil materials are assumed to be redistributed elsewhere on the property, unless otherwise deemed unsuitable and properly removed from the site.

Construction staging would occur onsite. The following construction equipment may be used:

- concrete/industrial saw,
- rubber tired or track dozer,
- tractors/loaders/backhoes,
- excavators,
- bobcats,
- off-highway trucks,
- grader,
- scraper,
- crane,
- man-lift,
- boom lift,
- construction elevator,
- scissor lift,
- forklift,
- concrete trucks,
- concrete pump trucks,
- asphalt spreader,
- roller/compactor,
- generator set,
- welding machine,
- compressor,
- haul trucks, and
- painting equipment.

2.4.2 Winery at Saralee's Vineyard Site

The proposed Winery at Saralee's Vineyard would be located on the Saralee parcel. As further described below, a lot line adjustment is proposed that would modify the boundaries of APNs 057-070-047/057-070-050 and 057-070-049. The proposed Winery at Saralee's Vineyard would be developed on the modified APN 057-070-047/057-070-050 that would consist of 109.01 acres. Site plan and architectural rendering of the site are shown in the project plan submittal as part of the application (see Figures 2-3 and 2-4, and Appendix A for architectural renderings).

WINERY OPERATIONS

The winery's hours of operation outside of harvest are anticipated to be 8:00 AM-5:00 PM, Monday-Friday. During harvest, hours are anticipated to be 7:00 AM-9:00PM, Monday-Saturday. No grape deliveries would occur on Sunday, but light operations may occur.

Saralee vineyards produce approximately 1,300 tons annually. Not all of these grapes would be processed at this facility, some would be delivered to La Crema and Hartford. On average, 900-1,000 tons would be brought in from other locations in Sonoma County; whether from Jackson Family vineyards or from contracted growers within Sonoma County.

Wine is to be bottled onsite and finished goods shipped to offsite warehouse.

MARKETING PLAN

The Winery at Saralee's Vineyard would accommodate a maximum of 100 guests per day by appointment only, including 70 wine-only tasting guests, and 30 food and wine pairing guests. Seating would be adequate to allow for some overlap between scheduled tastings. Pairings would feature food and wine produced in Sonoma County. The tasting room would be open seven days a week. Wine sales would be conducted from the tasting room.

In addition to regular tasting room operations, the winery is designed to accommodate up to 20 special events, with up to 200 attendees, which may include the use of amplified sound. These are anticipated to consist of 16 promotional events and four industry events as identified in Appendix B and Table 2-3.

As stated above, the only time both sites would host an event, on the same day, would be industry wide events such as Russian River Passport Weekend and other similar events. For such events, wine sales staff to guest ration is no higher than 1:20 plus one barback. As an example, for an event with 150 guests we would have around 7-8 sales team members and one barback. While such events may have a maximum of 200 attendees, it is not expected that all 200 will be present at the same time. The 200 count is used for wastewater calculations.

Marketing accommodations consisting of two bedrooms would be used to host industry guests.

Table 2-3 Anticipated Special Events at Winery at Saralee's Vineyard

Event Type	Number of Events	Maximum Attendees	Time of Week	Time of Day	Food Service	Amplified Music
Winemaker Dinner	3	30	Weekend	Evening	Onsite	No
Vendor Meetings	4	50	Weekday	Daytime	Onsite	No
Sales Events	3	30	Weekday	Daytime	Onsite	No
Communication Fundraisers	4	100	Weekend	Evening	Catered	Yes
Pick Up Parties	2	100	Weekend	Daytime	Catered	Yes
Industry Events	4	200	Weekend	Daytime	Catered	Yes

All events would be distributed somewhat evenly between April and October
Source: Compiled by Ascent 2022

INFRASTRUCTURE IMPROVEMENTS

Water Supply

The water supply for the Winery at Saralee's Vineyard would be met through an integrated system that would include the water sources and treatment facilities described below and identified on Figure 2-4. Appendix A identifies the location of these facilities and Appendix B presents the proposed water system for the proposed Winery at Saralee's Vineyard would be shared with the proposed Tasting Room at Nunes Farm. Potable water demands of the Winery at Saralee's Vineyard would be approximately 4.6 acre feet annually with a peak day water demand of approximately 11,020 gallons per day (gpd).

Potable Water Sources

Rainwater: The Winery at Saralee's Vineyard includes rainwater catchment of runoff from the proposed buildings, which would be piped to storage tanks. Water from these tanks would be treated to potable water standards. Rainwater could supply over 40 percent of the project potable water demands in an average rainfall year. Additional storage volume in the lower portion of rain storage tanks could provide fire protection storage.

Groundwater: An existing on-site groundwater well would provide the balance of potable water demands. The groundwater would be treated onsite to potable water standards.

Treated rainwater and groundwater would be stored in a single potable water storage tank and distributed to all facilities requiring potable water on both parcels.

Irrigation Water Sources

As noted below, the Winery at Saralee's Vineyard would include an on-site wastewater treatment facility for winery process water to produce recycled water. The recycled water would be used to irrigate landscaped areas for both the Nunes parcel and Saralee parcel. Landscaped area water demand would 3.1 acre feet annually with a peak demand of 6,700 gpd.

Wastewater Treatment

Domestic Wastewater Disposal: A separate on-site wastewater treatment system would be installed to treat domestic wastewater from the winery, tasting room, and offices/marketing uses. The system would be sized in accordance with the County of Sonoma OWTS Manual. Design flow estimate guidance in the OWTS manual is generally more conservative than a water demand estimate which considers the use of low flow fixtures and appliances. The base design flow is approximately 1,095 gpd. Total design flow including flow from promotional events in accordance with Permit Sonoma Policy 9-2-31 is 1,345 gpd. The system would include at a minimum collection piping from domestic uses in the winery and tasting room, a septic tank and a leach field. The domestic leach field would be constructed in an area northwest of the proposed winery in the existing vineyard and would include an expansion area for future system replacements for a total of 8,400 sf of land area. Leach lines would be installed between vine rows. No vine removal would be required.

Winery Process Wastewater Disposal: The average wastewater flow during the peak month from the winery is estimated to be approximately 7,700 gpd. Process wastewater from winemaking activities would be collected through a network of sink and floor drains in the winery and flow by gravity to a lift station, which would deliver the collected wastewater to a packaged treatment plant housed in a covered service yard area on the southwest corner of the winery building. To allow for recycling of effluent and use of the existing recycled water storage pond, the plant would produce Title 22 compliant tertiary water. The plant would be designed to accommodate the high biochemical oxygen demand and total suspended solids concentrations typical of winery wastewater, and the highly seasonal nature of winery wastewater flow rates. The preliminary design concept assumes the use of a membrane bioreactor. Biosolids generated by the wastewater treatment plant would be removed by truck and disposed at an appropriate off-site facility. This system would require approvals from the County and the North Coast Regional Water Quality Control Board. Recycled water would be stored in the existing 3.7-acre pond on the Saralee parcel.

Drainage

Stormwater that is not captured by the rainwater catchment system would be collected through on-site drainage bioretention planters and swales, culverts, and other facilities and then discharged to Mark West Creek (see Appendix A for drainage plan and water quality control details). The drainage facilities would include stormwater treatment and best management practices (BMPs), consistent with Sonoma County and North Coast Regional Water Quality Control Board requirements.

Energy

JFI III has a company-wide goal for obtaining 50 percent of its energy use from solar generation. The Winery at Saralee's Vineyard would obtain electrical service from Sonoma Clean Power and would meet the most current requirements for renewable energy use under the California Energy Code (Title 24, Part 6).

ACCESS IMPROVEMENTS AND PARKING

As described above, vehicular and emergency access to both the Tasting Room at Nunes Farm and the Winery at Saralee's Vineyard sites would be a shared two-lane road from Slusser Road and the secondary access from River Road.

Approximately 47 parking spaces for employees and guests would be located in various locations on the Winery at Saralee's Vineyard site. Additional parking to accommodate peak periods and special events would be accommodated between vineyard rows along project driveways.

Transportation Improvements Recommended by the Traffic Impact Study

As described above, Appendix G identifies that the operation of the Tasting Room at Nunes Farm and the Winery at Saralee's Vineyard would require the installation of a traffic signal at the River Road/Slusser Road intersection to address County level of service requirements (General Plan Policy CT-4.2). It is anticipated that this would be a condition of approval for both projects.

CONSTRUCTION ACTIVITIES

The exact timing of construction of the Winery at Saralee's Vineyard is not currently known but the impact analysis assumes no earlier than 2023 as well as the Tasting Room at Nunes Farm. Retail market conditions may alter the timing and completion date of project construction.

Before commencement of construction activities, the project applicant would be required to obtain construction approvals, including a grading permit and building permits. Existing on-site structures would be removed (Figure 2-5). Existing concrete slabs and asphalt paving not used in the project would also be removed. Materials removed would be recycled or disposed of as appropriate. Next, site work including rough grading and infrastructure (utilities and roadways) would be completed. Finally, construction of buildings would be completed and landscaping.

On-site trees would be retained where feasible; however, it is estimated that 27 trees would be removed as part of development. Of the trees to be removed, 10 trees (all of them are *sequoia sempervirens* - coast redwood) are designated as protected trees under Sonoma County Tree Protection Ordinance. Trees that would be preserved on site would be fenced around their drip line to protect them during construction.

Grading activities are anticipated to generally be balanced on the site. Total cut and fill estimates are described above in the Construction Activities section for the Nunes parcel.

Construction staging would occur onsite. The following construction equipment may be used:

- concrete/industrial saw,
- rubber tired or track dozer,
- tractors/loaders/backhoes,
- excavators,
- bobcats,
- off-highway trucks,
- grader,
- scraper,
- crane,
- man-lift,
- boom lift,
- construction elevator,
- scissor lift,
- forklift,
- concrete trucks,
- concrete pump trucks,
- asphalt spreader,
- roller/compactor,
- generator set,
- welding machine,
- compressor,
- haul trucks, and
- painting equipment.

2.5 REQUIRED DISCRETIONARY ACTIONS

Lot Line Adjustment. Approval of a lot line adjustment that reconfigures APNs 057-070-049 and 057-070-047/057-070-050.

Use Permit. Approval of Use Permits for the proposed tasting room on Nunes parcel and winery and tasting room on the Saralee parcel pursuant to County Zoning Code Section 26-18-030 and 26-18-210. Hours of operation for the tasting rooms are anticipated to be 10:00 a.m. to 5:30 p.m. daily with up to 20 special events a year of no more than 200 attendees and outdoor amplified music.

Design Review. Design Review approval pursuant to County Zoning Code Article 82.