Winery Project Information Worksheet

Please fill out the below project specific information needed for the CEQA analysis.

I.	Proposed Winery Size							
	-							
II.	Trip Rates							
11.	Trip Generation		Max #	Max	Vehicle	Events/Year	ADT**	
	The Concretion		Attendees	Events/Day	Occupancy*	Events, real	ADI	
	Weekday			,	, ,			
	Saturday							
	Sunday							
	Special Events							
	Other Gatherings							
	*Default is 1.7 if no project-specific information available **Should be based on traffic study, if available							
	 a. Will the winery have regular business and gatherings on the same day? Yes or No b. Will the winery have regular business and special events on the same day? Yes or c. Will the winery have regular business, gatherings, and special events all on the same day? Yes or No 							
							the same	
		day? Yes or No						
III.	Produc	Production Capacity						
		Proposed capacity: cases						
		2.378 gallons/case						
	b.	_		wine produced)	%			
	c.	Percent white wine (of total wine produced)%						
IV.	Aging a	Aging and Fermentation						
	a. Percent red wine aged in oak (of total red wine produced):% b. Percent white wine aged in oak (of total white wine produced):% c. *Length of fermentation cycle of red wine days (7 days) d. *Length of fermentation cycle of white wine days (15 days) e. *Percent red wine fermenting daily:% (30%) f. *Percent white wine fermenting daily:% (30%)							
							,)	
	g. *Percent red wine aging in oak daily:% (40%)							
	h.	h. *Percent white wine aging in oak daily:% (25%)						
V.	Equipment (Boiler and Engine)							
	a.	Boilers						
				atural gas-fired o		? natural gas oi	r propane	
ii. Max heat input: (MMBtu/hr					hr)			
	b.	Engine		(1.1)				
		i. Engi	ne rating:	(bhp)				
				(diesel or na	itural gas)			
(*Droi	act-cnaci		ne tier:	 If unavailable, AP(CD defaults will	he applied as s	hown in	
	theticals.	•	n is prejerreu. I	ij aliavaliable, APC	CD acjaulis Will	be upplied us si	IUVVII III	
P 5 C		,						