

Winery Project Information Worksheet

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

- I. Proposed Winery Size
 a. _____SF

II. Trip Rates

Trip Generation Info	ADT	Events/Year
Winery Special Events		
Gatherings		
Weekend		104
Weekday		261

- 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 No*
 c. Will the winery have regular business, gatherings, and special events all on the same day? *Yes or No*

III. Production Capacity

- a. Proposed capacity: _____ cases
 2.378 gallons/case
 b. Percent red wine (of total wine produced) _____%
 c. Percent white wine (of total wine produced) _____%

IV. 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. *Percent white wine aging in oak daily: _____% (*25%*)

V. Equipment (Boiler and Diesel Engine)

- a. Boilers
 i. Will the boiler be natural gas-fired or propane-fired? *natural gas or propane*
 ii. Max heat input: _____ (MMBtu/hr)
 b. Diesel Engine
 i. Engine rating: _____ (bhp)
 ii. Engine tier: _____
 iii. *Daily Maintenance & Testing (M&T): _____ (hrs/day) (*4 hrs/day*)

(*Project-specific information is preferred. If unavailable, APCD defaults will be applied as shown in parentheses.)