CITY OF WINTERS SPECIAL PLANNING COMMISSION

John Donlevy

Tuesday, March 28, 2017 @ 6:30 PM
City of Winters Council Chambers
318 First Street
Winters, CA 95694-1923
Community Development Department
Contact Phone Number (530) 794-6713
Email: dave.dowswell@cityofwinters.org

Chairperson:
Vice Chairm[illegible]
Commissioners: Dave Adams, Lisa Baker, Frank Neal, Patrick Riley, Gregory Contreras
City Manager: John W. Donlevy, Jr.
Management Analyst, Dago Fierros

I CALL TO ORDER

II ROLL CALL & PLEDGE OF ALLEGIANCE

III CITIZEN INPUT: Individuals or groups may address the Planning Commission on items which are not on the Agenda and which are within the jurisdiction of the Planning Commission. NOTICE TO SPEAKERS: Speaker cards are located on the first table by the main entrance; please complete a speaker's card and give it to the Planning Secretary at the beginning of the meeting. The Commission may impose time limits.

IV CONSENT ITEM

A. Minutes of the February 28, 2017 meeting of the Planning Commission.

V STAFF/COMMISSION REPORTS

VI DISCUSSION ITEMS:

A. Public Hearing and Consideration of the following entitlements for 723 Railroad Avenue:
   1) Finding the project Categorically Exempt from CEQA, Section 15301(a) (Existing Facilities).
   2) Conditional Use Permit to add a 7,000 square foot craft distillery into an existing 39,000 square foot building.

B. Public Hearing and Consideration of the following entitlements for 306 Edwards Street:
   1) Finding the project Categorically Exempt from CEQA, Section 15303(c) (New Construction or Conversion of Small Structures).
   2) Design/Site Plan Review for a new 825 square foot addition.

VII COMMISSION/STAFF COMMENTS

VIII ADJOURNMENT

POSTING OF AGENDA: PURSUANT TO GOVERNMENT CODE § 54954.2, THE COMMUNITY DEVELOPMENT MANAGEMENT ANALYST POSTED THE AGENDA FOR THIS MEETING ON NOVEMBER 3, 2016

DAVID DOWSWELL, COMMUNITY DEVELOPMENT DEPARTMENT PLANNER

APPEALS: ANY PERSON DISSATISFIED WITH THE DECISION OF THE PLANNING COMMISSION MAY APPEAL THIS DECISION BY FILING A WRITTEN NOTICE OF APPEAL WITH THE CITY CLERK, NO LATER THAN TEN (10) CALENDAR DAYS AFTER THE DAY ON WHICH THE DECISION IS MADE.

PURSUANT TO SECTION 65009 (B) (2), OF THE STATE GOVERNMENT CODE "IF YOU CHALLENGE ANY OF THE ABOVE PROJECTS IN COURT, YOU MAY BE LIMITED TO RAISING ONLY THOSE ISSUES YOU OR SOMEONE ELSE RAISED AT THE PUBLIC HEARING(S) DESCRIBED IN THIS NOTICE, OR IN WRITTEN CORRESPONDENCE DELIVERED TO THE CITY PLANNING COMMISSION AT, OR PRIOR TO, THIS PUBLIC HEARING".

MINUTES: THE CITY DOES NOT TRANSCRIBE ITS PROCEEDINGS. ANYONE WHO DESIRES A VERBATIM RECORD OF THIS MEETING SHOULD ARRANGE FOR ATTENDANCE BY A COURT REPORTER OR FOR OTHER ACCEPTABLE MEANS OF RECORDATION. SUCH ARRANGEMENTS WILL BE AT THE SOLE EXPENSE OF THE INDIVIDUAL REQUESTING THE RECORDATION.

PUBLIC REVIEW OF AGENDA, AGENDA REPORTS, AND MATERIALS: PRIOR TO THE PLANNING COMMISSION MEETINGS, COPIES OF THE AGENDA, AGENDA REPORTS, AND OTHER MATERIAL ARE AVAILABLE DURING NORMAL WORKING HOURS FOR PUBLIC REVIEW AT THE COMMUNITY DEVELOPMENT DEPARTMENT. IN ADDITION, A LIMITED SUPPLY OF COPIES OF THE AGENDA WILL BE AVAILABLE FOR THE PUBLIC AT THE MEETING. COPIES OF AGENDA, REPORTS AND OTHER MATERIAL WILL BE PROVIDED UPON REQUEST SUBMITTED TO THE COMMUNITY DEVELOPMENT DEPARTMENT. A COPY FEE OF 25 CENTS PER PAGE WILL BE CHARGED.

ANY MEMBER OF THE PUBLIC MAY SUBMIT A WRITTEN REQUEST FOR A COPY OF PLANNING COMMISSION AGENDAS TO BE MAILED TO THEM. REQUESTS MUST BE ACCOMPANIED BY A CHECK IN THE AMOUNT OF $25.00 FOR A SINGLE PACKET AND $250.00 FOR A YEARLY SUBSCRIPTION.

OPPORTUNITY TO SPEAK, AGENDA ITEMS: THE PLANNING COMMISSION WILL PROVIDE AN OPPORTUNITY FOR MEMBERS OF THE PUBLIC TO ADDRESS THE COMMISSION ON ITEMS OF BUSINESS ON THE AGENDA; HOWEVER, TIME LIMITS MAY BE IMPOSED AS PROVIDED FOR UNDER THE ADOPTED RULES OF CONDUCT OF PLANNING COMMISSION MEETINGS.

REVIEW OF TAPE RECORDING OF MEETING: PLANNING COMMISSION MEETINGS ARE AUDIO TAPE RECORDED. TAPE RECORDINGS ARE AVAILABLE FOR PUBLIC REVIEW AT THE COMMUNITY DEVELOPMENT DEPARTMENT FOR 30 DAYS AFTER THE MEETING.

THE COUNCIL CHAMBER IS WHEELCHAIR ACCESSIBLE

MINUTES OF THE CITY OF WINTERS PLANNING COMMISSION MEETING HELD FEBRUARY 28, 2017

DISCLAIMER: *These minutes represent the interpretation of statements made and questions raised by participants in the meeting. They are not presented as verbatim transcriptions of the statements and questions, but as summaries of the point of the statement or question as understood by the note taker.*

Chair Frazier called the meeting to order at 6:30 p.m.

PRESENT: Commissioners, Baker, Contreras, Myer, Riley, Frazier

ABSENT: Commissioners Adams, Neal

STAFF: City Manager John Donlevy, Contract Planner Dave Dowswell, Environmental Services Manager Carol Scianna, Management Analyst Dagoberto Fierros

Commissioner Contreras led the pledge of allegiance.

CITIZEN INPUT: None at this meeting.

CONSENT ITEM: Minutes of the January 24, 2017 meeting of the Planning Commission.

Commissioner Myer moved with corrections.

Commissioner Riley seconded.

AYES: Commissioners Baker, Contreras, Myer, Riley, Chairperson Frazier

NOES: None

ABSTAIN: None

ABSENT: Commissioners Adams, Neal

Motion carried unanimously.

STAFF/COMMISSION REPORTS:

No staff comments.

Commissioner Myer followed sent a letter to the Army Corp. of Engineers in support of Phase 3 of the Putah Creek Project.

DISCUSSION ITEM:

A. Adoption of resolution in support of Phase 3 of the Winters Putah Creek Nature Park Channel Realignment and Restoration Project (WPCNP Phase 3), 19047-1.

COMMISSIONER/STAFF COMMENTS:

City Manager John Donlevy shared a brief history of the Putah Creek Nature Park Master Plan with the Planning Commission.

PUBLIC COMMENTS:

None

Commissioner Baker moved that the Planning Commission adopt a resolution in support of Phase 3 of the Winters Putah Creek Nature Park Channel Realignment and Restoration Project (WPCNP Phase 3), 19047-1. Commissioner Myer seconded.

AYES: Commissioners Baker, Contreras, Myer, Riley, and Chair Frazier

NOES: None

ABSTAIN: None

ABSENT: Commissioners Adams, Neal

ADJOURNMENT: Chairperson Frazier adjourned the meeting at 6:46 pm.

ATTEST:_____ _____

Dagoberto Fierros, Management Analyst

Kate Frazier, Chairperson

CITY OF WINTERS *california* Est. 1875

TO: Chair and Planning Commissioners

DATE: March 28, 2017

FROM: David Dowswell, Contract Planner

SUBJECT: Public Hearing and consideration of Conditional Use Permit application (2017-CUP-01) submitted by Jeffery Boone for distillery (7,000 square feet) of the existing 39,000 square foot building located at 723 Railroad Avenue (APN 003-322-20).

RECOMMENDATION: Staff recommends that the Planning Commission take the following actions:

1) Receive the staff report;
2) Conduct the public hearing;
3) Confirm CEQA exemption finding – "General Rule Exemption" (15061b3);
4) Approve Conditional Use Permit application (2017-CUP-01) submitted by Jeffery Boone to operate a craft distillery at 723 Railroad Avenue (Assessor Parcel Number 003-322-20).

GENERAL PLAN LAND USE DESIGNATION: The General Plan land use designation for the site is Downtown B (Form Based Code).

SURROUNDING LAND USES, ZONING, AND SETTING: The surrounding land uses and zoning are as follows:

North:	Winters Self Storage – Office (O-F)
South:	Double M Trucking – Downtown Business B (D-B)
East:	Double M Trucking – Downtown Business B (D-B)
West:	Library and Single Family – Public Quasi Public (PQP) and Single Family Residential (R-1)

The site is developed with an existing 39,000 square foot light industrial building.

BACKGROUND: On May 27, 2008 the Planning Commission approved Conditional Use Permit 2008-01 to allow an indoor and outdoor boat and recreational vehicle storage facility at this address. At the hearing the applicant indicated they intended the use as an interim use with the eventual use being a residential subdivision (Anderson Place). The boat and recreational vehicle storage facility never happened and Anderson Place was never built.

PROJECT DESCRIPTION: The applicant, Jeffery Boone, proposes to open a craft distillery (Patio 29) with a tasting room (Attachment A). The distillery/tasting room would approximately 7,000 square feet of the 39,000 (27,000 square feet is on the main floor and 12,000 square feet is in the basement) square foot building. The tasting room would be open four days a week (Thursday through Sunday) from 11 am to 5 pm. The distillery will produce distilled spirits (gin flavored with local herbs and aromatics, cinnamon flavored vodka, barrel-aged whiskey and a cinnamon flavored whiskey). Approximately 500 cases (3,000 bottles will be produced the first year with a plan to produced 12,000 cases by the fifth year.

A small 684 square foot deck with a disabled access ramp will be built off the tasting room where people can sit while tasting the craft products. There will also be a small retail store selling the craft products along with novelty items (t-shirts, glasses) consistent with the craft products being served. Currently, there is a small parking area with nine (9) parking spaces on the north side of the building. Nine (9) additional parking spaces, including one ADA space, will be added adjacent to the deck (Attachment B).

ANALYIS: The project site (APN 003-322-20) is approximately 2.13 acres in size. The property is zoned Downtown Business (D-B). Under the D-B zoning "bars, "pubs" and "cocktail lounges" are a permitted use. "Specialized agriculture and processing", which includes locally produced foods and spirits, requires obtaining a conditional use permit. On-sale liquor establishments, which are required to be more than 500 feet from a sensitive use (school), are exempt from this requirement if they are within the area of the form-based code.

Parking: According to Table 17.58.15 of the form based code there are only three parking ratios for uses, commercial, office and residential. This use is considered as commercial which requires one space/400 square feet. The proposed use requires 17.5 or 18 spaces. With the existing nine spaces plus the proposed nine spaces there would be the required number of spaces. There would need to be a total of 68 parking spaces on the site if the entire building were used for commercial purposes. Staff believes the site could accommodate this number of spaces.

Landscaping and Irrigation: Section 17.76.040C states, "Landscaping of parking lots shall provide for fifty (50) percent tree canopy coverage or shading of the entire lot within fifteen (15) years of tree installation". The Code further states that there shall be a landscape planter at the end of each row of parking stalls, a landscape strip with a

minimum width of two feet every ten parking spaces and a minimum of one tree for every six spaces evenly distributed throughout the lot.

Currently, there are no trees within the site that provide shading of the non-building area. There are a number of mature trees along Railroad Avenue that provide some shading in the late afternoon. To install all 68 parking spaces and the required landscaping and irrigation without the necessary lease revenue the owner has indicated is cost prohibitive. The Commission, as a condition of approval, could require the owner to install the required parking, landscaping and irrigation immediately or when 60 percent of the building square footage is leased and/or by a future date, possibly January 1, 2020. Staff has added a condition allowing for the delay. Should neither situation occur the property owner could request an extension or propose an alternative.

When the Planning Commission approved CUP 2008-01 a condition of approval required installation of vines along Railroad Avenue designed to climb on the chain link fence. The vines were installed even though the use never happened. Many of the vines have since died and need to be replaced.

Signage: No signage has been proposed by the applicant for the exterior of building. Should the applicant wish to install exterior signage a master sign program will need to be prepared and approved by the Planning Commission. The signage will need to be consistent Section 17.58.070D of the Form Based Code.

Trash Enclosure: The site plan (Page 28) shows an area of the property outside of the building that will be used for storage. This area will be fenced. The applicant indicated that a dumpster will be placed inside the storage area. Staff recommends the chain link fencing surrounding the yard have vinyl slats. Ultimately, one or more trash enclosures will need to be added to the site. Staff recommends at least one trash enclosure be installed when the next tenant occupies the building.

PROJECT NOTIFICATION: Two methods of public notice were used: (1) a legal notice was published in the Winters Express on Thursday, March 16, 2017 and (2) notices were mailed to all property owners within three hundred feet of the project boundaries at least ten days prior to the hearing. Copies of the staff report and all attachments for the proposed project have been on file, available for public review on the City's web site and at City Hall beginning March 23, 2017 (Attachment D).

ENVIRONMENTAL ASSESSMENT: The proposed Conditional Use Permit for craft distillery with an on-site tasting room is considered Categorically Exempt, Section 15301(a) (Existing Facilities) of the California Environmental Quality Act (CEQA).

RECOMMENDATION: Should the Planning Commission decide to approve the project, staff recommends the Commission make an affirmative motion as follows:

I MOVE THAT THE WINTERS PLANNING COMMISSION APPROVE THE CONDITIONAL USE PERMIT 2017-01 FOR A 7,000 SQUARE FOOT CRAFT DISTILLERY AND ON-SITE TASTING ROOM AT 723 RAILROAD AVENUE BASED ON THE IDENTIFIED FINDINGS OF FACT AND BY TAKING THE FOLLOWING ACTIONS:

- Confirmation of exemption from the provisions of CEQA.
- Confirmation of conditional use permit findings.
- Approval of the Conditional Use Permit and subject to complying with the conditions of approval.

ALTERNATIVES:
The Planning Commission can elect to modify any aspect of the approval or to deny the application. If the Planning Commission chooses to deny the application, the Commission would need to submit findings for the official record that would illustrate the reasoning behind the decision to deny the project.

RECCOMENDED FINDINGS FOR 723 RAILROAD AVENUE (CONDITIONAL USE PERMIT)
CEQA Findings:

1. The project qualifies for an exemption from the provisions of CEQA – Section (15301(a) (Existing Facilities).

2. The Planning Commission has considered comments received on the project during the public review process.

3. The exemption finding reflects the independent judgment and analysis of the City of Winters.

4. The Planning Commission hereby confirms Exemption (15301(a) for the CUP allowing a craft distillery at 723 Railroad Avenue.

Conditional Use Permit Findings:

1. The requested use will be in conformity with the General Plan. The General Plan designates the project site as Downtown Business. This designation provides for craft distilleries. The project would provide a business that uses locally grown crops in the production process.

2. The requested use is listed as a conditional use in the regulations for the D-B Zone.

3. The requested use is consistent with the intent and purpose of the zone in which it is located, and will not detrimentally impact the character of the neighborhood. The D-B Zone allows for a variety of commercial uses including "specialized agriculture and processing" with a conditional use permit.

5. The requested use will not be detrimental to the public health, safety or general welfare. All tenant improvements completed for the project site building will be consistent with the California Building Codes and local building standards (Winters Municipal Code, Title 15 – Buildings and Construction).

6. Adequate utility, access roads, drainage, sanitation and/or other necessary facilities or services will be provided. The project site has access to Railroad Avenue and the project is not expected to require additional utility facilities or services.

7. The requested use will not result in a negative fiscal impact upon the city. Sale of products available at the site will generate sales tax revenue for the city.

ATTACHMENTS:

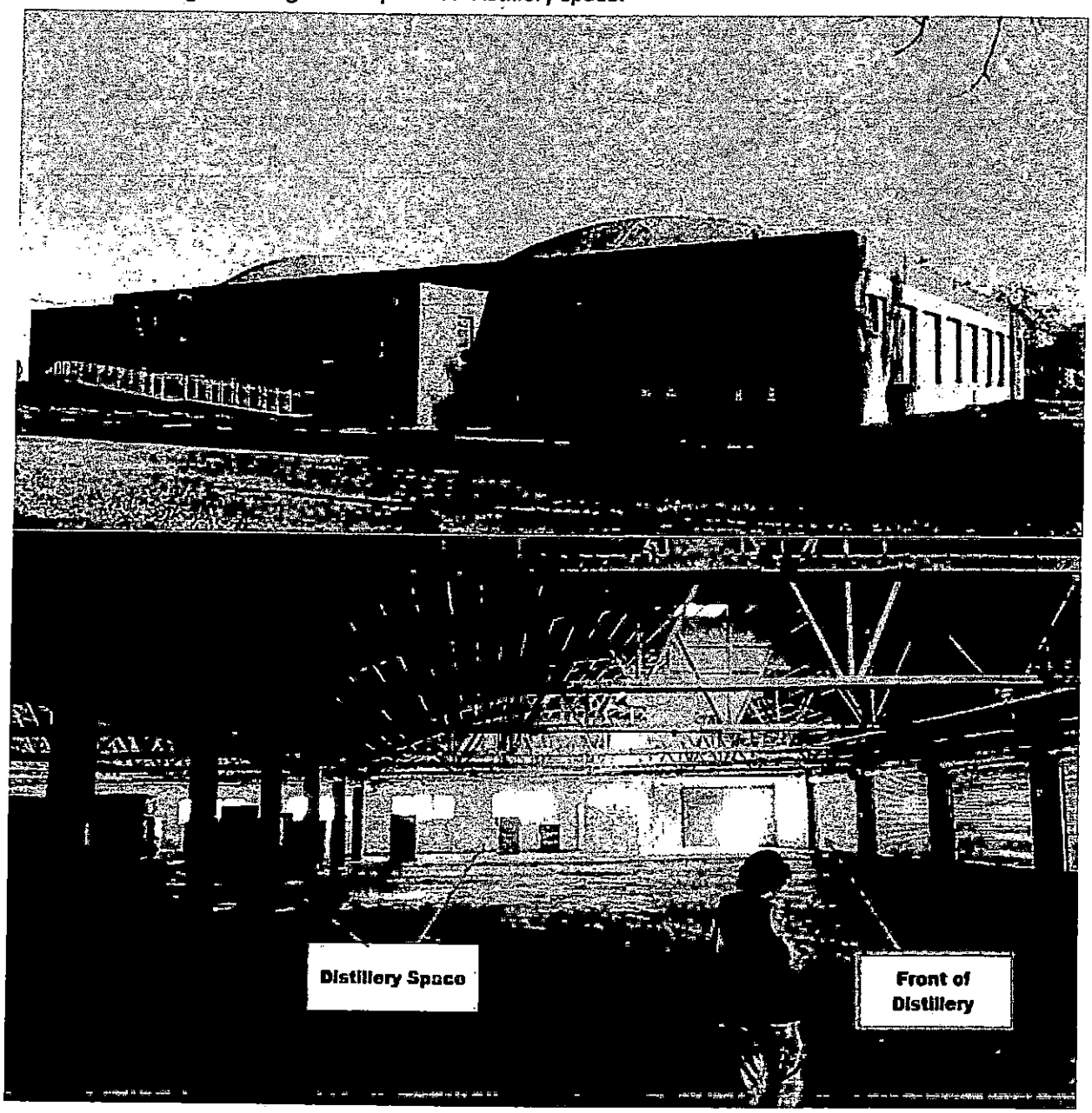
A. Site plan and parking
B. Project description
C. Conditions of Approval
D. Public Hearing Notice

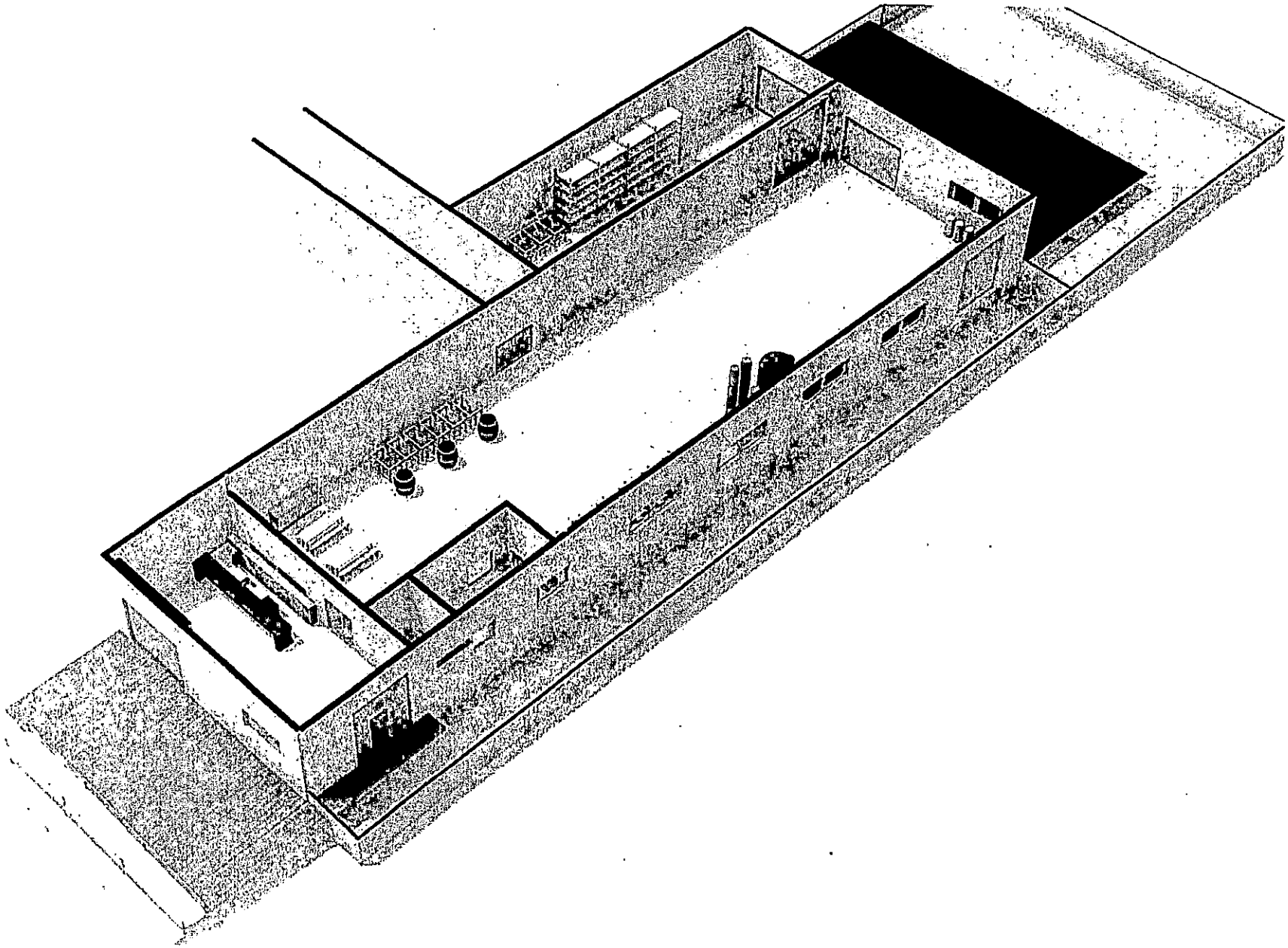
Winters 723 Railroad Ave Property

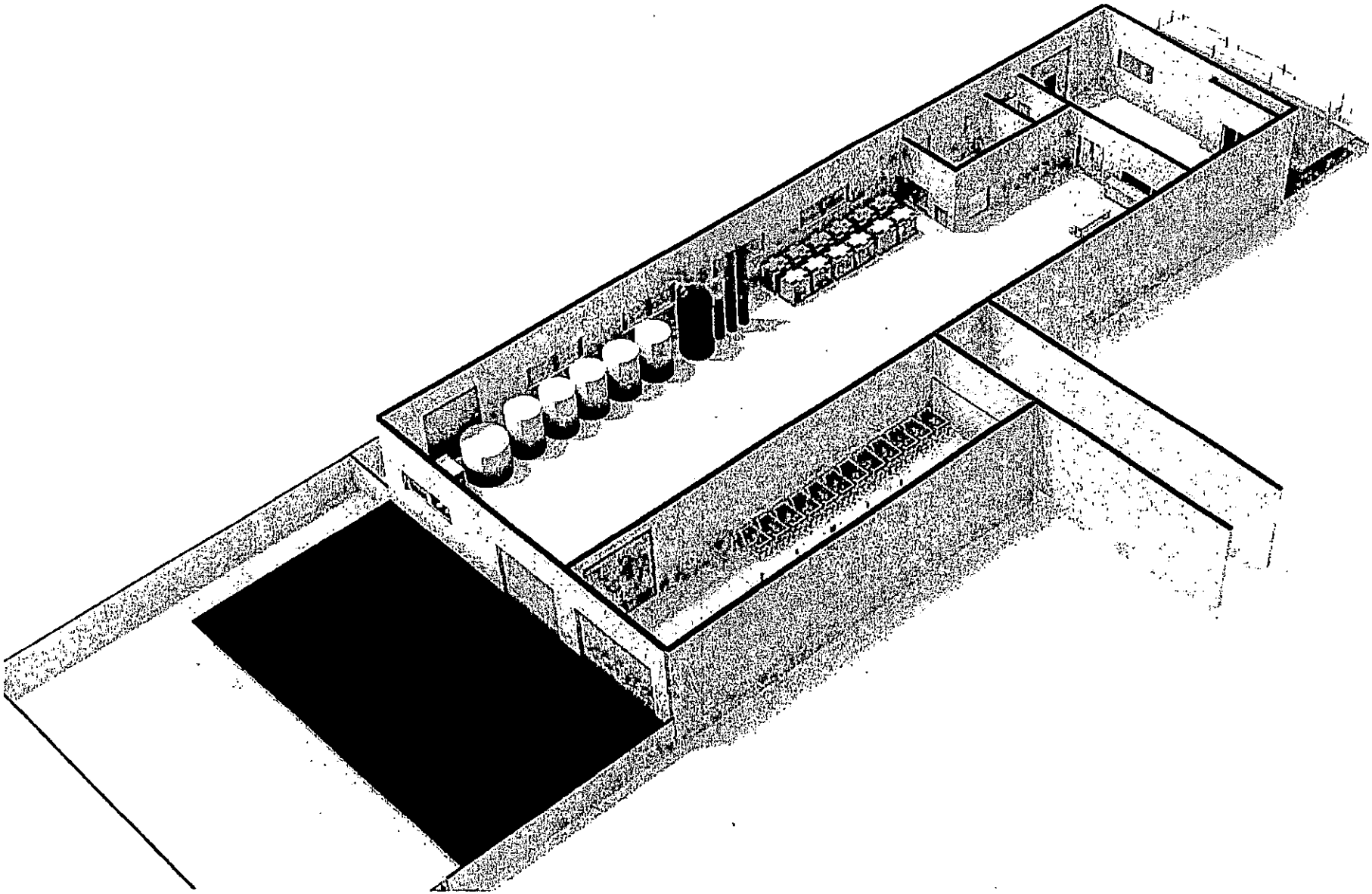
The subject property is a currently vacant industrial building with a 26,000 sq. ft. first floor that has been raised to loading dock level, and a 13,000 sq. ft. basement under the west half of the building. The distillery will comprise approximately 7,000 sq. ft. of the first floor along the south end of the building. Of that 7,000 sq. ft., 5,000 will be dedicated to the distillery light manufacturing operation, 1,240 will be warehouse/distribution space and 760 will comprise the tasting room/retail space.

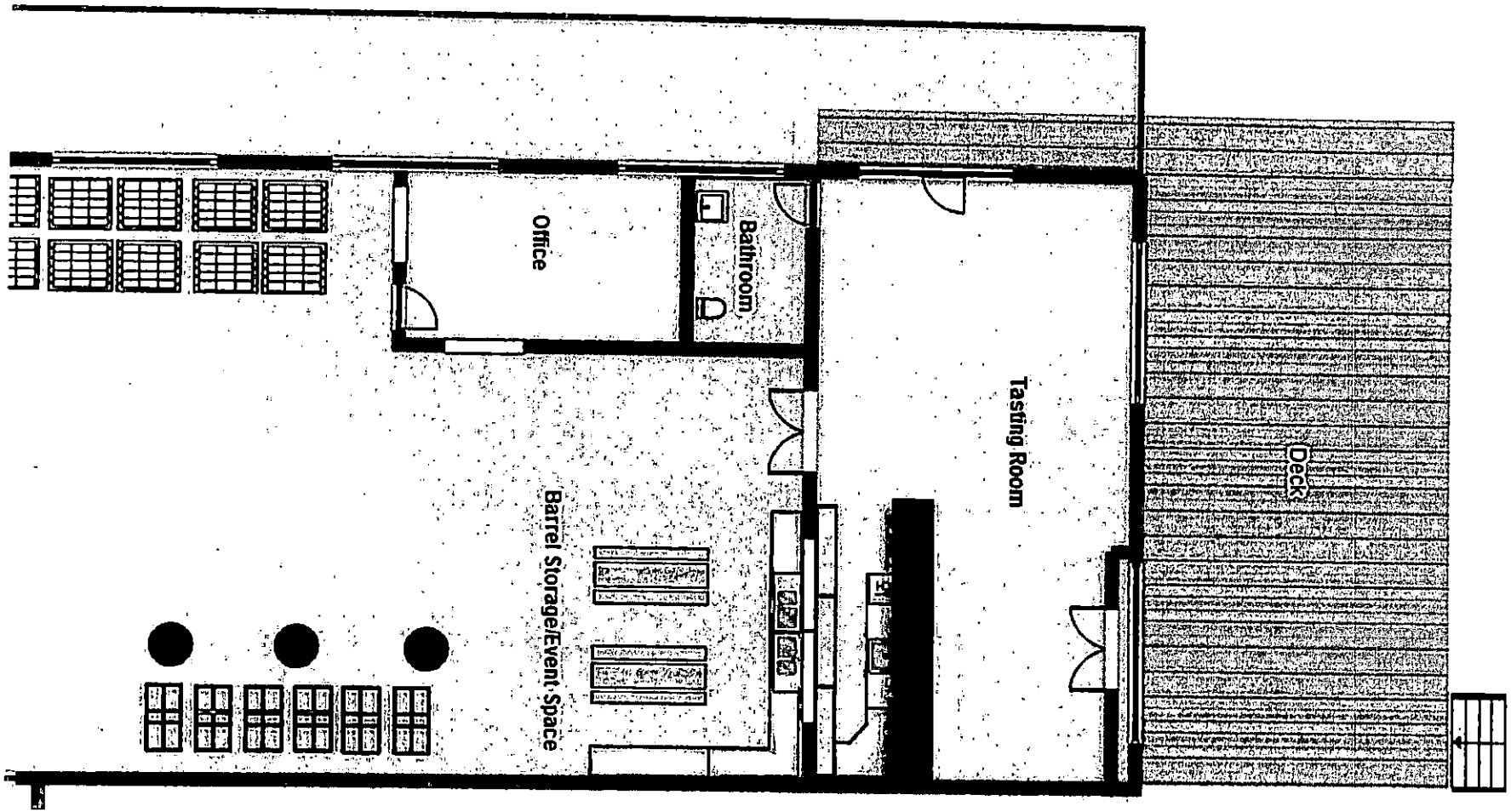
The west-end of the planned distillery space will be the "store-front". It will include an attractive customer entrance built into a false-wall behind the roll-up door. The roll-up door will be opened during hours of operation, and closed for additional security when the distillery is closed for business. This door will lead directly into the tasting room where a bar counter will face large windows providing a view into the distillery. A bathroom and office will be adjacent to the tasting room.

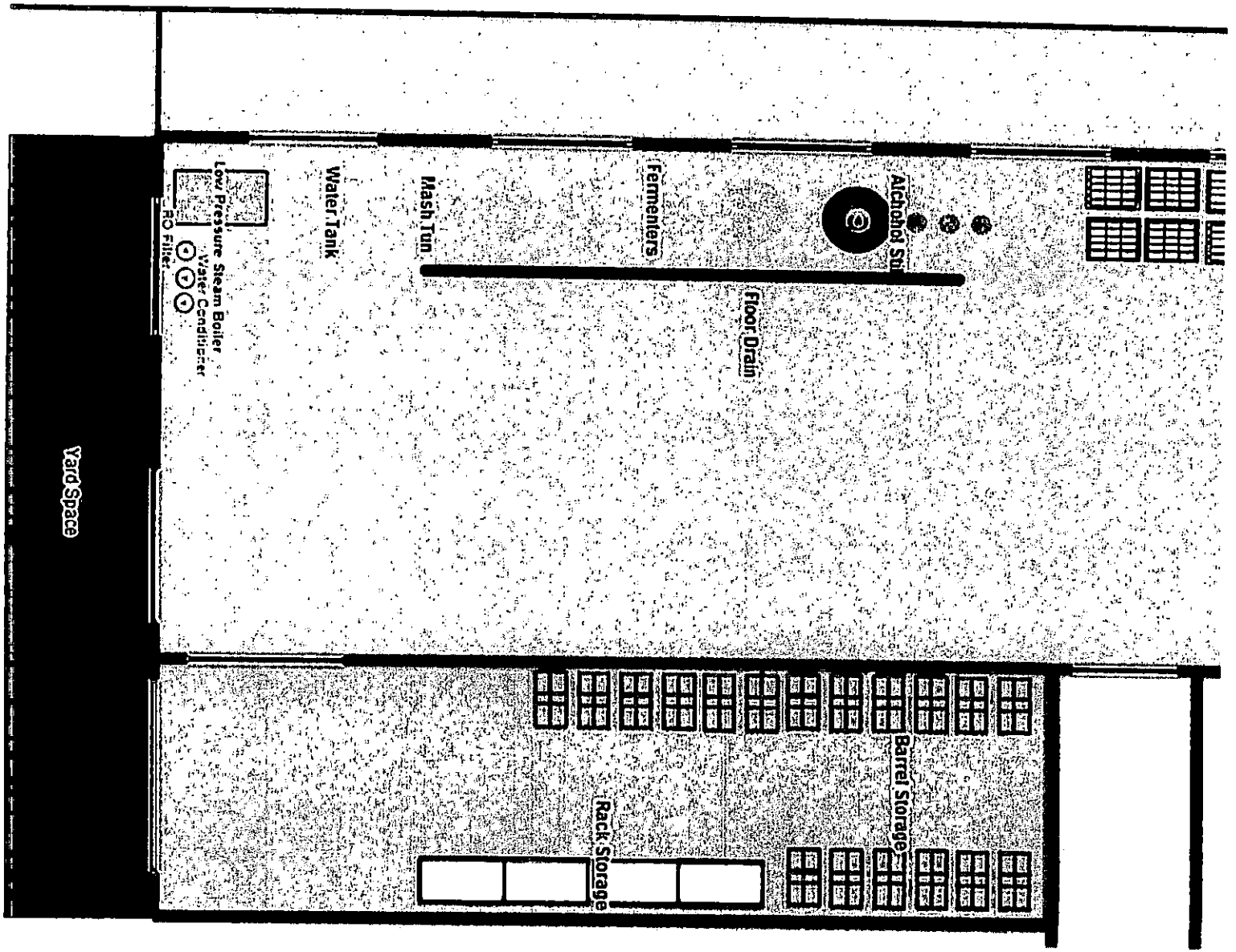
Photos and design drawings of the planned distillery space:

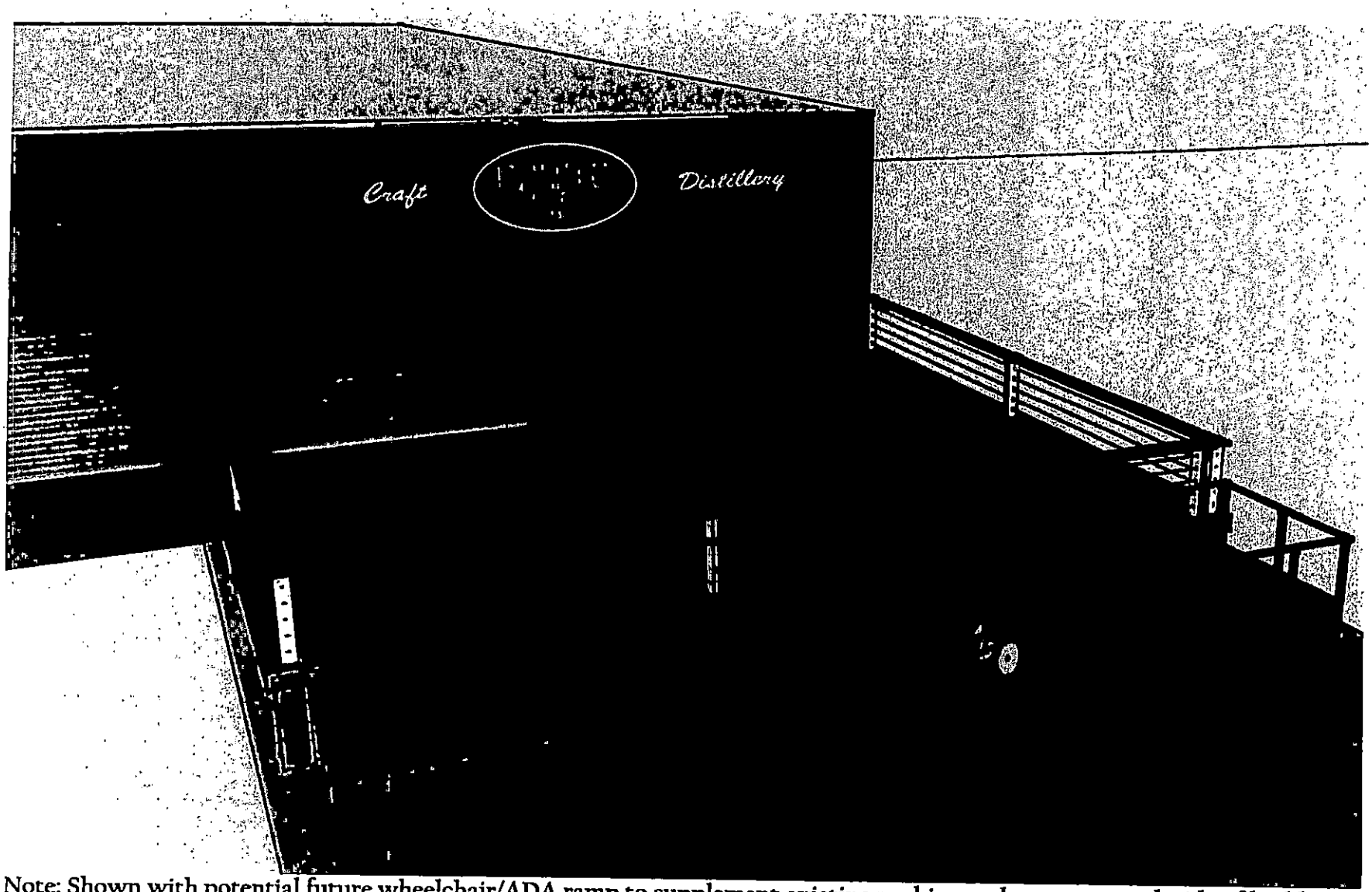




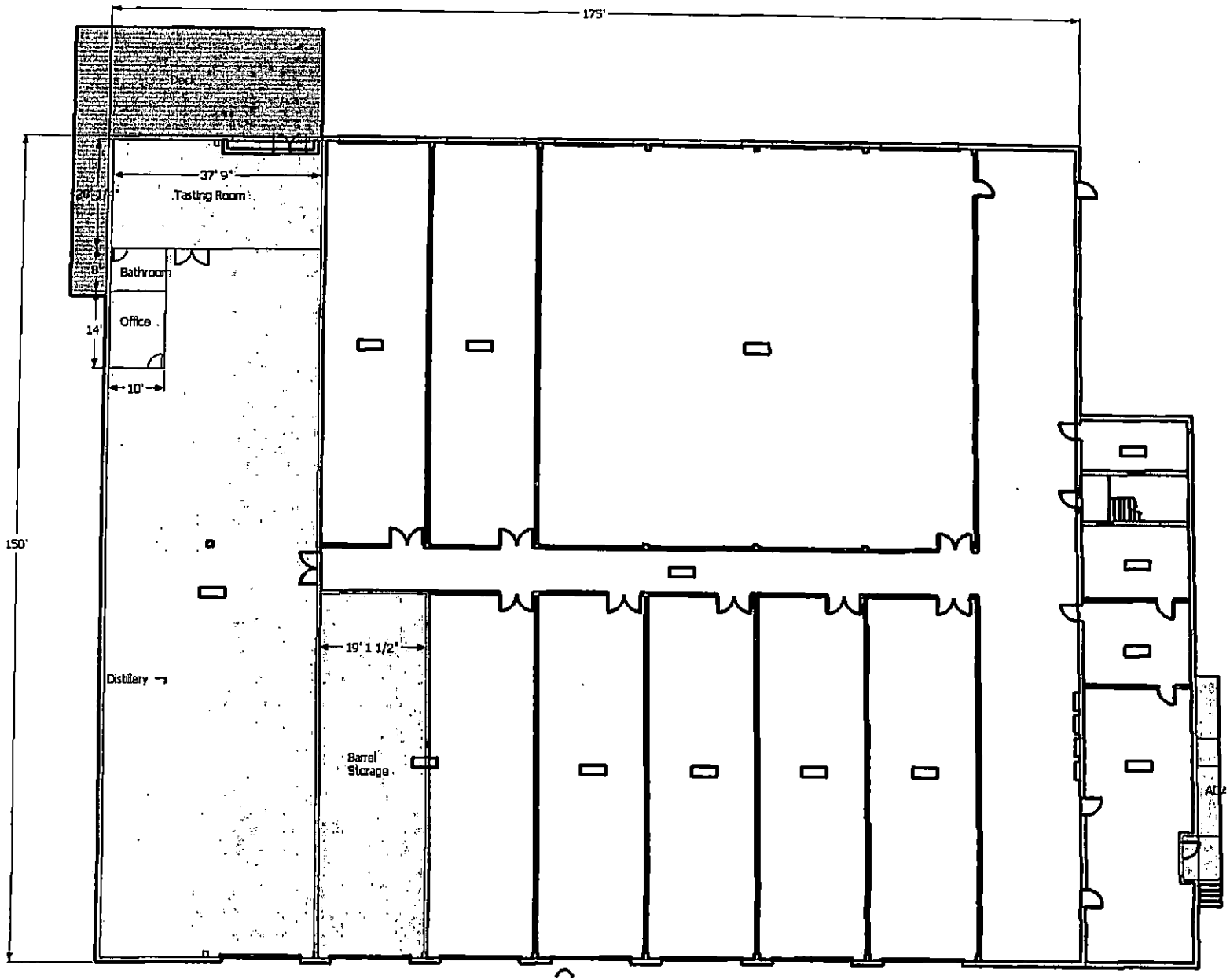


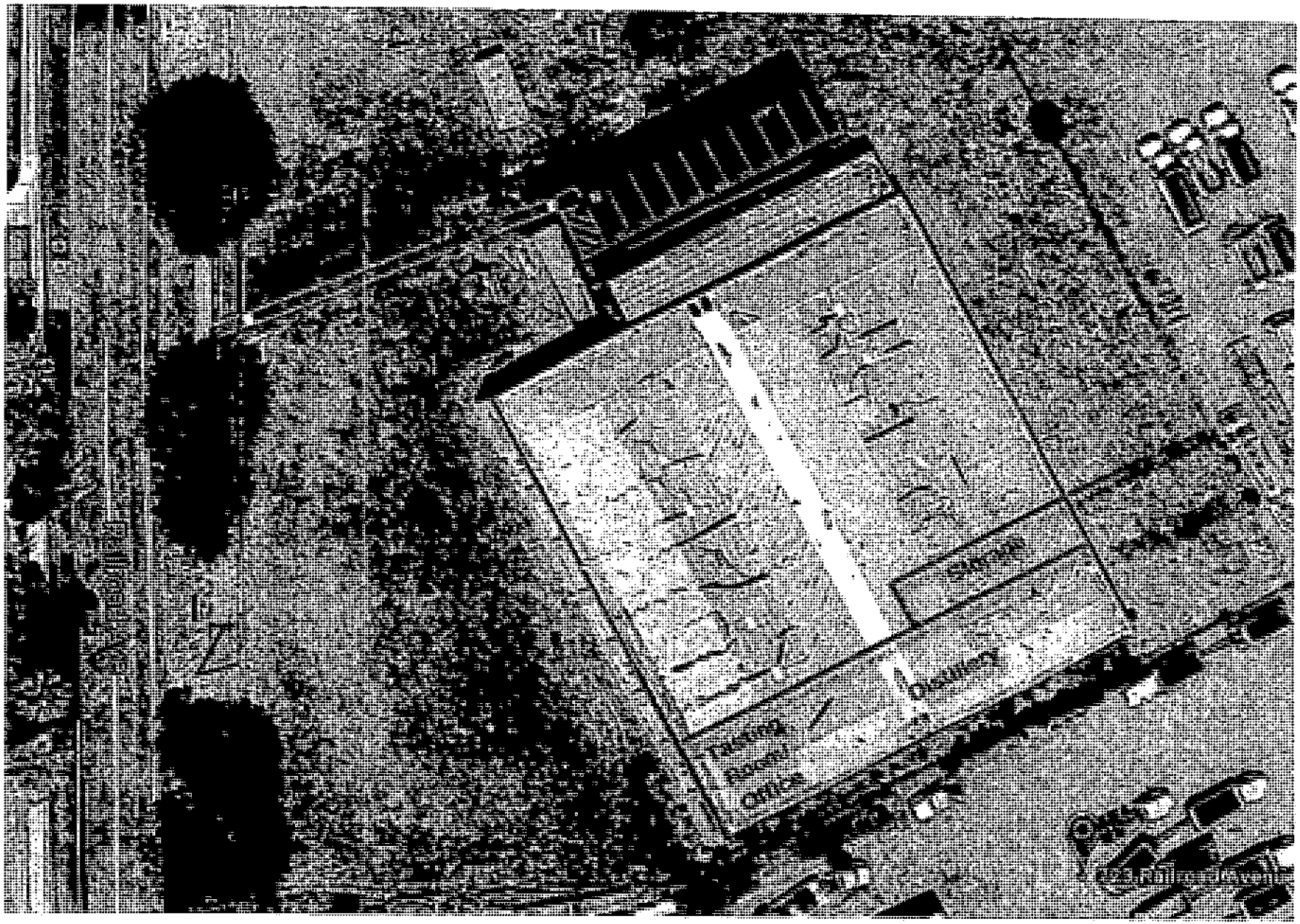

Deck
Tasting Room
Bathroom
Office
Barrel Storage/Event Space

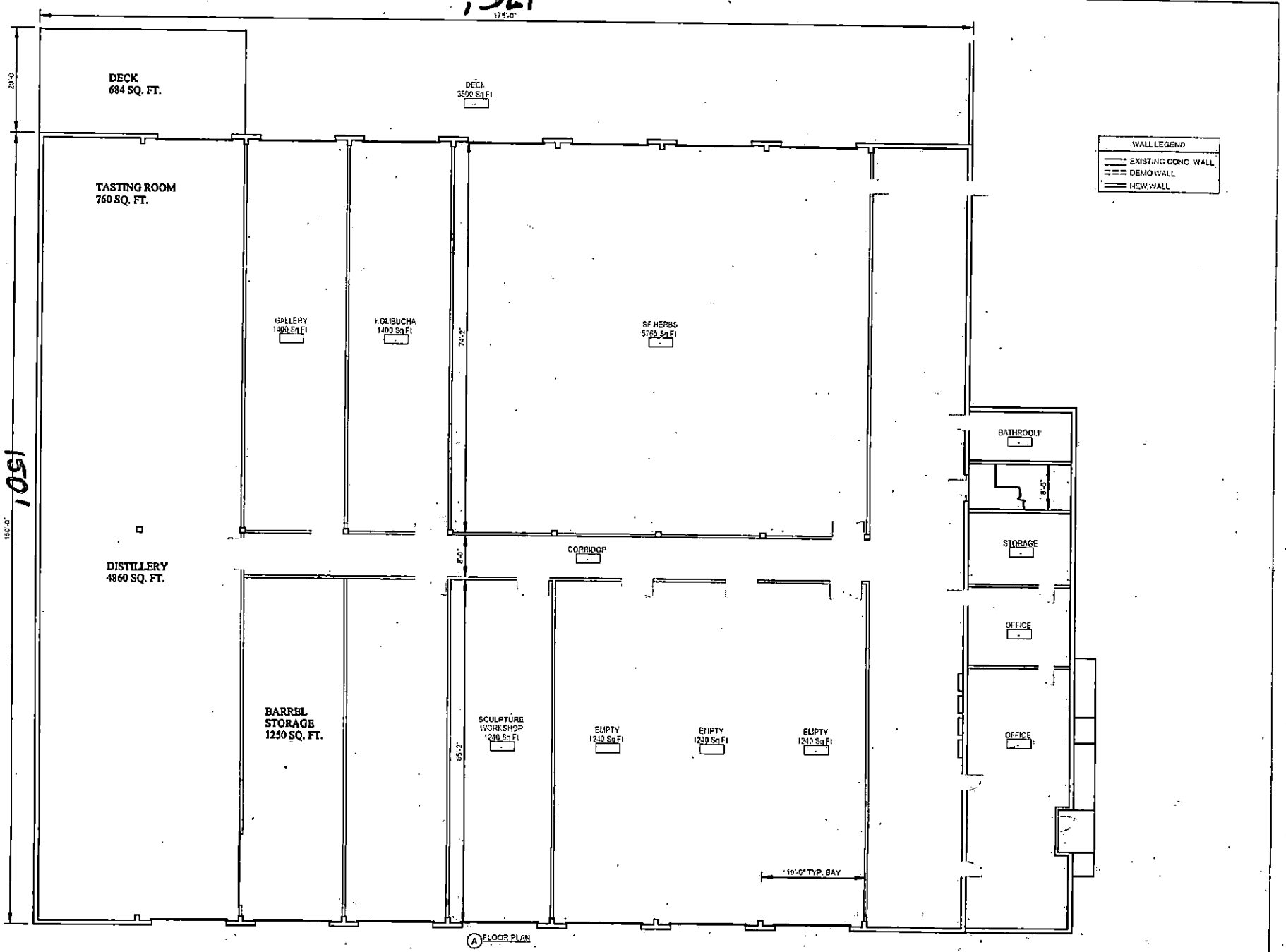

Alcohol Still
Floor Drain
Fermenters
Mash Tun
Water Tank
Low Pressure Steam Boiler
Water Conditioner
RO Filter
Barrel Storage
Rack Storage
Yard Space



Note: Shown with potential future wheelchair/ADA ramp to supplement existing parking and ramp on north side of building. The existing parking and ramp will support initial ADA access to the distillery and tasting room through the interior corridor.


175'
Deck
37' 9"
20'
Tasting Room
8'
Bathroom
Office
14'
10'
150'
19' 1 1/2"
Distillery
Barrel Storage


Tasting
Room
Office
Shipping
Delivery
Post



FLOOR PLAN:

10-24-20
AS NOTI

A2.1

Patio29 Spirits Company

Business Plan Summary

Patio29 Spirits Company is a new start-up craft distillery business located in Yolo County with plans to specialize in both unique and traditional distilled spirit products sourced from the abundance of local-area farm produce. Product plans include: a craft gin flavored with local herbs and aromatics; an aged-rum made from molasses and cane sugar; grappa from the grape pomace of top-quality wine producers located in the adjacent Napa region and Sierra foothills area; a cinnamon vodka connected to the owner's family history of hot cinnamon toothpicks; and traditional barrel-aged whiskey and a cinnamon-flavored barrel-aged whiskey product.

Patio29 Spirits Company
PO BOX 72973
Davis, CA 95617-2973
530.902.0020

MAKING THE GOOD LIFE
ESTB 2016
PATIO 29
SPIRITS COMPANY

ATTACHMENT B

Executive Summary

The mission of Patio29 Spirits Company is to produce the highest-quality and best-tasting unique and traditional, premium and super-premium distilled spirits.

Our company name, back-story, imagery and marketing reflect that we are a business that celebrates the patio, good stuff and the good life.

The Patio

The patio is a place where family and friends come together. It is a place of good food and drink. It is the place of escape from the stresses and challenges of ordinary life. It is a safe place where we can stretch out, relax and reflect on history while making plans for our future.

We celebrate the patio because it represents a good life.

One of our family patios – the one on a street numbered 29 – is legendary for the celebrations hosted, the plans made and the problems solved. If the paver bricks could talk they would have some tales to tell. It was on this patio that the plan for a distillery business was first discussed and refined.

Patio29 Spirits has a mission to share with you the good life. Because any good life demands good stuff, our pledge is to only produce the highest-quality and best-tasting distilled spirits.

So grab a drink and join your family and friends on the patio.

Enjoy the good stuff and live the good life.

Yolo County is where we live, and where we believe there is an opportunity to become the first successful craft distillery in the local area.

The region is known for high-quality and diverse agriculture products that are the primary ingredients for distilled spirits. Although California has experienced a multi-year drought, Yolo County is blessed with good water supplies. The only negative aspect to water in the area is mineral content and the probable need for reverse-osmosis water filtration and other water treatment required for high-end distilled spirit production.

Starting a distillery business is a complex and capital-intensive undertaking. The regulatory requirements alone are a significant barrier to entry. But the market for craft spirits is on the rise, and the time is right.

Patio29 Spirits Company will be a true small-batch, "farm-to-glass" craft distillery. Our plan is a phased- approach. The first phase is to lease space and develop our initial product base and brands. We will rely on local retail sales (visitors and tours) and wholesale sales to a local and regional market to reach financial break-even. Phase-two will be to develop a larger market for our best- selling products and begin to turn a profit.

Phase-three is to buy or build a new state-of-the-art distillery that will be a destination for visitors.

The impetus is to create a successful and profitable distillery business. We know that the work will be hard and the hours will be long, but it will also be fun and satisfying. We hope to share it all with our friends, our family and members of the community.

The Craft Distilling Revolution - In California

Craft distilleries are popping up in many states at an increased rate. Ten years ago, there were roughly 50 craft distilleries in the United States. Today, says the American Craft Spirits Association, there are 769. Although not as steep a growth curve as the previous craft beer explosion, craft spirits are nevertheless on the rise.

California leads the artisanal distiller's charge with 65 registered distilleries as of the beginning of 2015 (up from 29 in 2012). This should come as no surprise when you consider that California accounts for almost half of all the spirits consumed in the US. California gives us access to readily available distilling equipment, suppliers, distributors, and the largest markets.

Alchemy Distillery, Arcata, CA
Alley 6 Craft Distillery, Healdsburg, CA
Amador Distillery, Jackson, CA
Anchor Distilling, San Francisco, CA
Ascendant Spirits, Buellton, CA
Ballast Point Spirits, San Diego, CA
Bear and Eagle Products, Santa Ana, CA
Blue Ice Vodka, Commerce, CA
C&C Shine, LLC, Gonzales, CA
Cannella Spirits, San Francisco, CA
Charbay Winery & Distillery, St Helena, CA
Cobble Creek Vineyard, Templeton, CA
Cobble Ridge Distillery, Bangor, CA
CUTLER'S ARTISAN SPIRITS, Santa Barbara, CA
Desert Distilling, Palm Desert, CA
Distillery 209, San Francisco, CA
Domaine Charbay, St. Helena, CA
Dry Diggings Distillery, El Dorado Hills, CA
Dutch & Dewey Distillery, Blue Lake, CA
Essential Spirits, Mountain View, CA
Germain-Robin, Redwood Valley, CA
Gold River Distillery, Rancho Cordova, CA
Greenway Distillers, Redwood Valley, CA
Hangar One, Alameda, CA
Hawj Brothers Distillery, Yuba City, CA
HelloCello- Limoncello di Sonoma, Sonoma, CA
J Riley Distillery, Redlands, CA
Jepson Vineyards, Ukiah, CA
Jewell Distillery, Blue Lake, CA
California Distilleries, Inc., Temecula, CA
Kill Devil Spirit Co., San Diego, CA
Liberty Call Distilling LLC, Spring Valley, CA
Malahat Spirits, San Diego, CA
Modern Spirits, Monrovia, CA
Mosby Winery, Buellton, CA
Napa Valley Craft Distillery, Benicia, CA
Napa Valley Distillery, Napa, CA
Napa Valley Limoncello Co., Napa, CA
Old Harbor Distilling Co., San Diego, CA
Old World Spirits, Belmont, CA
Orcasalis Distillery, Soquel, CA
Pioneer Spirits, Chico, CA
Re:Find Distillery, Paso Robles, CA
Robert Contreras, Benicia, CA
Sarticious Spirits, Santa Cruz, CA
Seven Stills, San Francisco, CA
Silliwater Distillers, Petaluma, CA
Skyrocket Distillers, LLC, Temecula, CA
Solomon Tournour Co., Calpella, CA
SONOMA COUNTY DISTILLING COMPANY, ROHNERT PARK, CA
St. George Spirits, Alameda, CA
St. James Spirits, Irwindale, CA
Stark Spirits, Pasadena, CA
Stillwater Spirits, Petaluma, CA
Sutherland Distilling Co., Livermore, CA
The California Spirits Company, San Marcos, CA
Treasure Island Distillery, san francisco, CA
Twisted Manzanita Spirits, Santee, CA

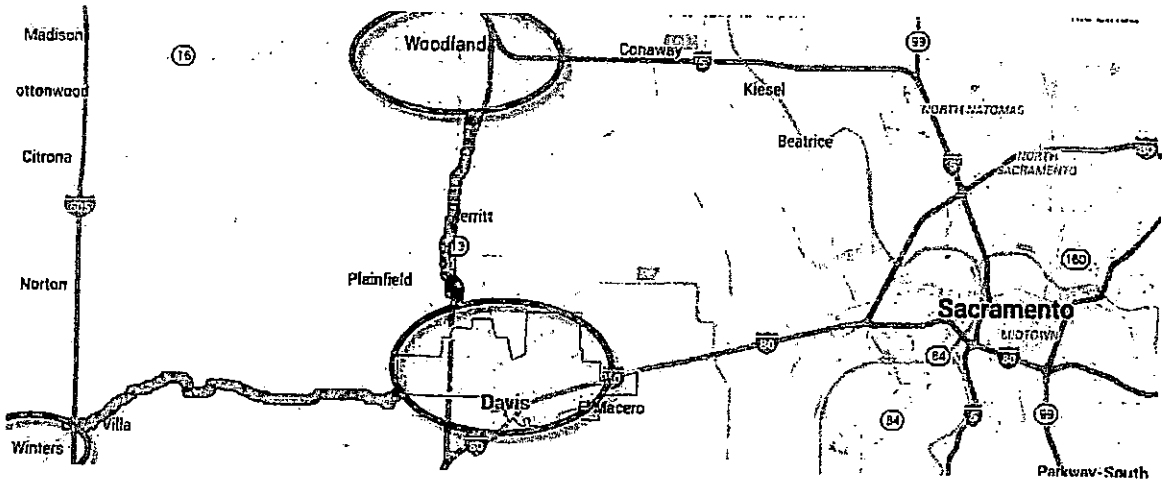
The Craft Distillers Act of 2015 will no doubt accelerate the number of new craft distillery openings in California. Previously California craft distilleries have been hampered by the need to establish wholesale channels with California's alcohol distributors for sales (the three-tier system). However, now California craft distilleries can generate revenue from limited on premise product sales. They can also sell food, beer, wine and cocktails on premise. Although these changes appear small, they can help generate some much needed revenue and reduce capital burn rates. This then allows new craft distilleries to grow their local and regional customer-base; and to create those break-out products that develop a larger following, including national and international sales opportunities.

Facility and Location

There are many challenges starting a craft distillery. First among them is finding a suitable location. Distilleries consume significant water and power. Ethanol is a flammable substance and so local zoning and fire safety restrictions must be overcome. Distilleries also produce tons of spent raw materials that must be discarded. Lastly, they release substances into the wastewater system that, although organic and not toxic in nature, must be certified and approved by State and local officials as appropriate for the location.

The primary problem leasing space is that significant tenant improvements are required to contain the distillery equipment and special plumbing. Nevertheless, we believe this is the best option. The primary reason is the preservation of capital to be used in product development. Our Phase-1 plan is to lease industrial space in a city in Yolo County, and then eventually purchase or build a new "Phase-2" facility in Yolo County either within or outside the city of Winters or Davis to house the distillery operation and also serve as a customer destination. This "start industrial and small, grow and relocate to a larger retail destination facility" is a common business strategy followed by many successful craft distillers throughout the country.

Why Yolo County?



The primary reason that we are selecting Yolo County is that we live here. Jeff and Anita Boone will manage the startup and ongoing operations until their two sons, Eric Boone and Adam Boone are trained and able to assist with day-to-day distillery operations. Other employees will be hired as needed.

Yolo County is known for diverse and high-quality farm produce. Jeff has several local farmer friends that will be tapped as suppliers of raw materials for the distillery. The proximity to the world-famous wine region of Napa and Sonoma Counties, and the emerging wine area of the Sierra Foothills above Sacramento provide access to plentiful high-quality raw materials for some of our planned products. High- quality raw materials are a requirement for high-quality distilled spirits.

Yolo County currently lacks a craft distillery. The population size and regional demographics of the area, combined with the fact that it is surrounded by major freeways and traffic arteries, make it a good location for a distillery location and destination.

The University of California at Davis is recognized as the top food and Ag science university in the world. The university and its faculty and student body are tremendous resources to tap into for technical assistance in the science and art of distillation. Also, we plan to provide distillery training classes and hope to partner with the UCD for their viniculture, enology and Master Brewer programs.

The Products

One of the benefits of a craft distillery over a large distillery is the flexibility to make multiple products and to be creative creating new products. While this would appear to break one of the principles of new business startups – to focus on fewer products done well instead of too much fragmentation that leads to a lack of product focus – craft distilleries can and do succeed making many products. For example, multiple award-winning Leopold Brother's distillery in Denver makes seventeen products. Our plan is to start with six products. We would expect the number to increase over time as we see what sells the best.

Grappa – "Grape-Pomace Fruit Brandy"

Anyone that drinks spirits and has traveled to Italy has likely sampled Grappa. It is also likely to have made a lasting impression as a strong and unfamiliar spirit.

Grappa is a grape-based pomace brandy of Italian origin that contains anywhere from 35 to 60 percent alcohol by volume (70-120 proof). The flavor of grappa, like that of wine, depends on the type and quality of the grapes used, as well as the specifics of the distillation process.
Grappa is made by distilling the skins, pulp, seeds, and stems (i.e., the pomace) left over from winemaking after pressing the grapes. It was originally made to prevent waste by using these leftovers. A similar drink, known as acquavite d'uva, is made by distilling whole wine must.

In Italy, grappa is primarily served as a digestivo or after-dinner drink. Its main purpose is to aid in the digestion of heavy meals. Grappa may also be added to espresso coffee to create a caffè corretto, meaning "corrected" coffee. Another variation of this is the ammazzacaffè ("coffee-killer"): the espresso is drunk first, followed by a few ounces of grappa served in its own glass. In Veneto, there is resentin ("little rinser"): after finishing a cup of espresso with sugar, a few drops of grappa are poured into the nearly empty cup, swirled, and drunk down in one sip.

However, grappa can be a fine sipping or mixing spirit.

There is standard quality grappa, and there is what we consider to be very good grappa. We believe that there is a market to be developed for very good grappa.

Grappa is still a largely unfamiliar and undiscovered spirit in the US. It will take time to develop this market. We do not expect significant revenue to be derived from the sale of grappa to begin with. It will be a longer-term project to educate the market and build demand.

Barrel-Aged Rum

Aged rum is an interesting spirit... and likely one that is poised for increasing market share within the larger explosion of interest in brown spirits.

The attractiveness of rum for distillers, as either a clear or aged spirit product, is primarily the simplicity of production. While whiskeys require the labor intensive step of starch-to-sugar conversion (saccharification), and corn whiskeys (including bourbon – the American-only brown spirit with the greatest market increase trajectory) require a preceding cook step to gelatinize the grain so that it's starch molecules unfurl to allow enzymes to cleave them into yeast-ready sugar molecules; rum only requires dissolving molasses and cane sugar into warm water, and then adding yeast and some yeast nutrient (yeast need something other than sugar to feed on until they bulk up to create alcohol and c02).

Most craft distilleries make rum from a mixture of molasses and cane sugar. Molasses is the byproduct of boiling cane juice to clarify and remove the sugar. It is a dark and thick syrup containing sugar, water, plant material, minerals, and other non-sugars.

Patio29 intends to produce rum made from a combination of higher-grade sugar cane molasses and raw cane sugar. The exact grade of molasses and the ratio of molasses to sugar will be determined from initial product tests once the distillery is operational. In addition, we will experiment with different yeast strains as this can have a significant impact on the aromas and tastes of the final product collected from the still. Different yeast strains will cause the distillate to have different chemical compositions that can drastically change the character of a barrel-aged product.

Barrel-Aged Whiskey

Because whiskey must be aged several months to years to mellow the spirit and impart enough flavors from the barrel, we want to get started soon on this spirit even though it will not generate any immediate sales. The industry standard minimum for aging in 53 gallon barrels is two years. However, most whiskeys do have any legal age requirement. Some do. For example, "American Straight Bourbon" has a minimum aging requirement of two years. Whiskey ages "faster" in smaller barrels due to the higher ration of wood to liquid. However, these speed-aged whiskeys do not generally taste as smooth as those sitting in a larger barrel for a longer time.

Patio29 will focus on making bourbon whiskey. Bourbon is one of the fasted growing product categories. Wheat, rye and barley are the other three grains that are generally used to make whiskey. However, all three are cold weather grains and must be purchased out of state and shipped. Our plan is to make a final choice of our first whiskey type before the distillery is in production. We are researching our options and the market data. Ultimately we will make what we will like to drink.

New-American Craft Gin

Although gin sales show a slight declining trend, we believe there is a strong market for high-quality craft gins that are unique expressions of this standard spirit product category.

And we just like gin!

There are a few different recognized types of gin:

Patio29 will focus on making a unique New American Style Gin using some local botanicals. New American Style gins are made with the same base distilling process but are predominantly infused with flavors other than juniper berries. The most common one you might be familiar with is Hendrick's, flavored with cucumber and rose.

Cinnamon Flavored Vodka & Whiskey

Jeff's grandparents were the creators and manufacturers of world-famous Harmon's Hot Cinnamon Toothpicks from 1945-2008.

Although the product is no longer produced, there is still some nostalgia attraction. Patio29 will label cinnamon-flavored vodka and a cinnamon-flavored whiskey borrowing the old cinnamon toothpick product packaging designs to leverage the marketing benefits of the nostalgia attraction.

The Business

The Business Concept

With the Patio29 brand we will strive to convey the experience of the classic American patio - a place where we congregate to relax from the everyday stresses of life... a place where we let our hair down and kick our shoes off. It will be a place where music and art enhance our time and enjoyment; a place where we invite over other family and friends and share great food and great drink; a place where we talk and laugh and just enjoy ourselves.

The business will produce products that are in the luxury category: high-quality but at approachable prices. In the distilled spirits market this means products in the premium and super-premium categories.

Our product and brand will stress the "farm-to-glass" commitment for sourcing local raw materials. We will honor the "craft" in craft spirits production.

The plan is divided into two phases: Phase-1 is the 5 years required to perfect our products and our operation, and to develop a local and regional following for our projects and brands. Phase-2 is the "destination" location distillery. It is the ultimate target where we will have a distillery location that both serves as the primary production facility, and also provides food, beverage and entertaining service. Phase-2 will likely require relocation unless we are lucky enough to find a location that is both affordable and can be expanded to accommodate this change in future use permitting.

California Craft Distillers Act of 2015

This state legislation signed by Governor Brown, provides some revenue help for Craft Distilleries (under 100,000 cases of production per year) and also moves them closer to what craft brewers and wineries can do. The following is a summary of the beneficial changes:

1. **Direct to Consumer (DTC) Sales:** Craft distillers may sell to consumers participating in a distilled spirits tasting, on the distiller's licensed premises, up to the equivalent of 2.25 liters of distilled spirits in any combination of prepackaged containers per day/per consumer.
2. **Can sell other spirits on premise at private parties:** Craft distillers may host private events at their premises, provided that any alcoholic beverages served at the event that are not manufactured by the craft distiller are purchased from a licensed wholesaler.
3. **Can Own Up to Three Restaurants:** Craft distillers may own an interest in up to three on-sale licenses provided that one of the restaurants is located on the licensed distilling premises and that the other on-sale licensed retail premises offer competing brands of alcoholic beverages in addition to the products the craft distiller manufactures.
4. **Can Serve Up to 1.5 Ounce Samples:** This bill modifies an existing provision of law that currently allows distillers to offer six, one-quarter ounce tastings, per individual/per day, to instead permit distillers to combine the current limitation into one single 1.5 ounce tasting.
5. **Cocktails – Can Serve Mixed Drink Samples:** The samples served may now be mixed to include a non-alcoholic mixer. People in the industry may prefer their drinks neat but, most consumers and distillery tour visitors don't do straight shots. This will make for a much better customer experience for distillery visitors and ultimately help to sell more products.

These changes provide some added business sustainability opportunities that increase the scope of consideration for a facility location given the dual zoning challenges of light manufacturing and retail use permitting.

Facilities

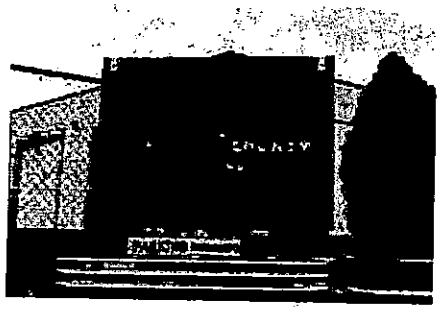
The Craft Distilleries Act of 2015, California now allows craft distillery business under 100,000 proof-gallons of production (about 42,000 6-bottle cases of 80- proof product) to sell up to 2.25 liters of product to each customer (or 3-750ml bottles); to operate a bona fide eating place on its licensed premises including a full bar; and to hold interest in up to two California on-sale licenses, providing certain conditions are met. These changes provide the opportunity for expansion into a new facility that will serve as both the manufacturing facility, and a retail destination where the business can make money selling Patio29 distilled spirit products, branded merchandise and food and drink as it works to gain more market share through national and international distilled spirits distribution channels.

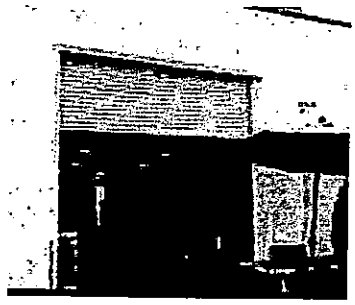
We do not intend to establish any food and beverage service business on the Phase-1 distillery sight; the will be a Phase-II consideration in the future.

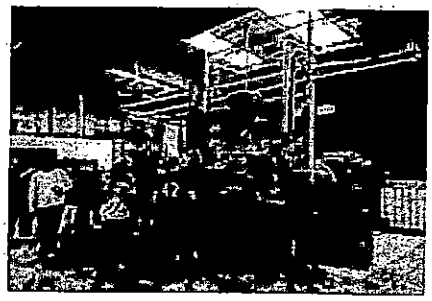
We will produce 500 6-pack cases (3,000 bottles) of product for sale the first year of production and 1000 cases in year two. We will increase production to 3000 cases in year three of production and 12,000 cases in year-5.

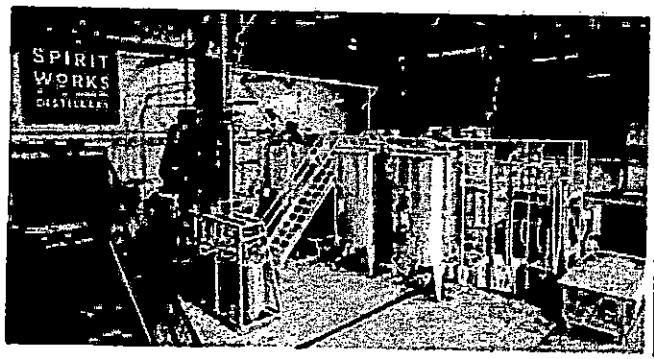
The following are some pictures of existing distillery locations that may resemble our location

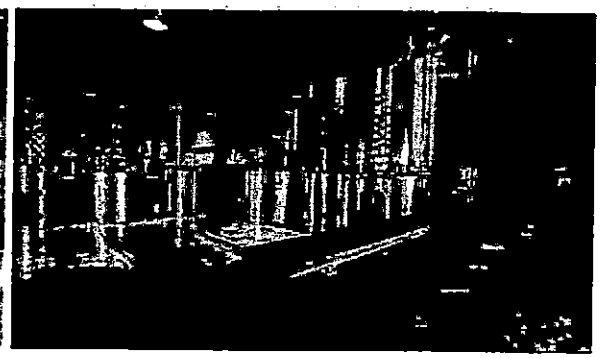
Distillery (DSP) Facilities:









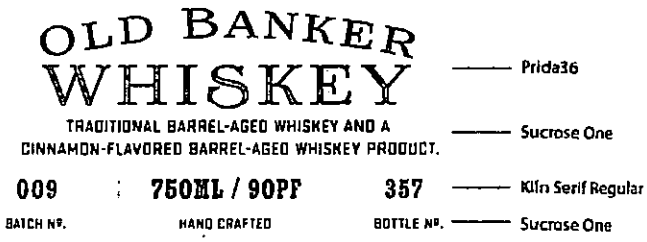


Imagery

Company Logo and Branding

We will register trademarks for the red umbrella shape alone and with the picnic table shape. We want these part of our company brand. In addition, we will file to protect "Making the Good Life".

It's important that the logo is easily recognizable in black & white as well as in color due to how they would appear on caps, shirts, and other merchandise. The look and feel of the logo embodies leisure, relaxation, good stuff and the good life. The umbrella and the picnic table design, of course, connect with a patio. The red pops and draws attention.



Additional imagery will include things that represent the good patio life: parties, people, hammocks and lounge chairs, gardens and shade trees, and scenic vistas. These images will be used in labels, advertisements, marketing materials, and on-line resources to promote the imagery and brand association.

Product Logo and Branding

We have six products we are planning to produce and sell. We have established product brand names and bottling/proof specifications for each:

1. Terrazza Grappa 6/750ml 80PF
2. Old Banker Whiskey 6/750ml 90PF
3. Walter Paul Aged Rum 6/750ml 90PF
4. Yolo County Craft Gin 6/750ml 80PF
5. Harmon's Cinnamon Whiskey 6/750ml 80PF
6. Harmon's Cinnamon Vodka 6/750ml 80PF

We have some basic concepts established, and will allow the professionals to build from our initial creative ideas to propose alternatives that we will select from.

The next step is to validate no copyright or trademark liability issues exist, and then work with our selected marketing company to develop a complete brand package for each product:

The five-year business plan estimates the numbers of cases of each product we expect sell each year (included later in this document). This is subject to change as we experience the real demand for each product.

Operations Overview

As previously noted, the Phase-1 facility will be a smaller craft distillery operation. We expect to migrate to phase-2 by year 6-7.

New employees will be hired as needed. We plan to hire at least 1.5 FTEs in year one, two additional FTEs in year two, we would hire three more FTEs for a total of 5.5 full-time equivalent employees by the end of year three, and a total of 8 FTEs in year five.

Environmental Conservation Opportunities within Operations

As previously mentioned, distilleries tend to use a lot of power and a lot of water. They also produce copious waste products. Although we intend to leverage our reputation as a "farm-to-glass" spirits producer; sourcing our raw materials from local famers and producers, there is the risk and challenge of being identified as harmful to the environment because of these things.

The good news is that because water and power are both expensive resources, we can easily cost-justify conservation machinery within the distillery operations. Also, our waste products are mostly reusable food sources.

Energy Conservation

The primary consumption of energy will be the 1.5MM BTU low-pressure steam boiler that will heat our mash tun and our still. However, compared to the other two heating alternatives: electric and direct flame... using steam is much more efficient and also much safer.

We will invest in a high-end Rite steam boiler that runs at high efficiency. Also, it will be a low NOX boiler (as required by air quality codes in this area). Lastly, we will have automating controls on our equipment to ensure optimum and consistent operations that will serve to limit mistakes that would waste energy.

Water Conservation

Water has four primary purposes in distilling:

1. Filtered neutral drinking water used to lower the proof of spirits before bottling;
2. Filtered neutral water added to the grain mash that is fermented and distilled, and then becomes a waste product called "stillage" (more about this in the waste management conservation section below);
3. Conditioned water that goes into the boiler to become steam that heats the mash tun and still;
4. Tap water that circulates through the still condenser to cool alcohol vapors into a liquid form. This is the largest potential user of water, as cold water enters the bottom of the condenser and it leaves as hot water at the top.

The opportunity to conserve significant water is all in #4. The still will be fitted with a CIP (clean in place) system that will use a small portion (less than 5%) of the hot condenser water. This water will be sent down the drain as it will include a small quantity of organic stillage waste products from inside the still. We will have a water tank to hold the remaining heated water as it exits the condenser. This will sit and cool to be used for the next run of the still. If the water does not chill fast enough, then we will run it though water chiller equipment. Running the water chiller will consumer power, so we will work to minimize the times this needs to be done.

Related to the water chiller, for cooling the mash after starch conversion and prior to fermentation, we will run the mash through an inversion wort chiller that is connected to the water chiller in a closed-loop. This will allow us to recirculate the water used for cooling the mash instead of sending the heated water down the drain. Again, this process will use energy; but there is another operational need to get the wort chilled as soon as possible and pitch the yeast to prevent the opportunity for the wort to be spoiled with bad bacteria.

Waste-Management-Conservation

There will be two primary waste products produced by the distillery:

1. Spent stillage slurry from whiskey production.
2. Spent wine pomace from grappa production.

Whiskey Production Waste

The stillage slurry from whisky production will be the consistency of thin oatmeal and will consist of water, grains and dead or dormant yeast cells. The grains will be corn, barely, wheat and rye (the largest percentage will likely be corn). Most distilleries dry this product and

market it as distiller's dried grains with solubles (DDGS). The dried product is a well-known feed ingredient generally used by feed manufacturers.

We have plans to invest in a centrifugal grain separator. This $30,000 piece of equipment is required to separate the solids from the liquids in the stillage slurry. The liquid would be discarded down the drain (we will continue to explore other uses), but the recovered grains can be sold to ranchers to feed their livestock, or to feed manufacturers.

Grappa Production Waste

Grappa is made from the waste of wine production. So in this respect, we would already be practicing conservation making "food" products from waste products. However, there are other uses for the waste of grappa production.

Grappa is made by steaming the left over grape skins from wine production (the "pomace") which boils off the remaining alcohol in vapors that are condensed into the drinkable spirit.

After distillation is complete, the remaining alcohol content of the pomace is reduced to near zero. There is some use for grappa production waste pomace to be used for animal feed. However, the most likely use is for grapeseed oil production. We will work both angles to find companies that will take the spent grape pomace.

Water Discharge and Pollution Potential Data

Distillation produces wastewater with properties that must be understood and cleared by local water officials. Modern distilleries use water recapture systems for boilers and for condensing. The primary source of waste water is stillage: the by-product of the distillation of ethanol following fermentation.

The following tables show the calculated waste water that will be produced at full capacity (year-5) based on planned production:

ANNUAL WATER DISCHARGE AT Y5 FULL PRODUCTION CAPACITY 300 GL STILL

PRODUCT	PRODUCTION CASES	PRODUCTION GALLONS	GAL 90 PF	BOILER RO (1)	STILLAGE (2)	CIP (3)	CONDNS (4)	TOTAL
1. Terrazza Grappa 6/750ml 80PF (5)	700	840	1,004	0	0	350	0	350
2. Old Banker Whiskey 6/750ml 90PF	3,000	3,600	4,302	0	36,567	1,500	0	38,067
3. Walter Paul Aged Rum 6/750ml 90PF	2,000	2,400	2,868	0	24,378	1,000	0	25,378
4. Yolo County Craft Gin 6/750ml 80PF	3,000	3,600	4,302	0	36,567	1,500	0	38,067
5. Harmon's Cinnamon Whiskey 6/750ml 80PF	2,000	2,400	2,868	0	24,378	1,000	0	25,378
6. Harmon's Cinnamon Vodka 6/750ml 80PF	2,000	2,400	2,868	0	24,378	1,000	0	25,378
TOTAL	12,700	15,240	18,212	0	154,800	6,350	0	161,150

1 - Boiler system will include a steam condesate receiver to collect and reuse steam water. No waste water will be produced for steam generation.

2 - Estimate 12% beer/wash which equates to about 8.5 times in stillage for each gallon of 190 PF distillate produced.

3 - CIP will use 10% of heated condeser water

4 - Figure 5 gallon condensor water per case. Except for CIP use, heated condenser water will be recaptured and cooled to be reused.

5 - Grappa is produced by distilling wine pomace and does not result in stillage

This table shows the yeasr-5 amounts of pollution potential produced:

Y5 ANNUAL STILLAGE WASTER WATER PROPERTIES

PRODUCT	TYPE	GALLONS	BOD (g)	COD (g)	N (mg)	P (mg)	K (mg)	pH
Terrazza Grappa 6/750ml 80PF	N/A	0	0	0	0	0	0	0.0
Old Banker Whiskey 6/750ml 90PF	Corn, Barley	36,567	5,965,949	8,222,213	75,577,914	31,560,008	0	4.0
Walter Paul Aged Rum 6/750ml 90PF	Molasses, Cane Sugar	24,378	1,827,158	4,152,633	65,519,315	8,028,423	352,235,527	4.4
Yolo County Craft Gin 6/750ml 80PF	Corn	36,567	5,965,949	8,222,213	75,577,914	31,560,008	0	
Harmon's Cinnamon Whiskey 6/750ml 80PF	Corn, Barley	24,378	3,977,299	5,481,475	50,385,276	21,040,005	0	4.0
Harmon's Cinnamon Vodka 6/750ml 80PF	Corn	24,378	3,977,299	5,481,475	50,385,276	21,040,005	0	

BOD = Biochemical Oxygen Demand
COD = Chemical Oxygen Demand
N = Nitrogen
P = Phosphorus
K = Potassium

Production Capacity Sizing and Material Consumption

The following table provides a snapshot of the production capability and estimated raw material needs for equipment of varying size assuming one run per day, 250 days per year making only unaged white whiskey (barrel-aging will result in volume loss equal to about 15% from natural evaporation).

								FULL CAPACITY PRODUCTION									
STILL	GAL PER RUN YIELD				RAW MATERIAL		ENERGY	ANNUAL GAL YIELD (5-RUNS/WK)					RAW MATERIAL		ENERGY	ENERGY	ENERGY
GAL	190 PRF	100 PRF	80 PRF	CASES	GRAIN LBS	H20 GAL	PROP GAL	190 PRF	100 PRF	80 PRF	CASES	GAL	GRAIN LBS	H20 GAL	NG THERMS	NG CF	PROP GL
50	3.5	7	8	7	53	40	5	875	1,663	2,078	1,748	2,098	13,650	10,351	1,146	114,559	1,250
100	7	13	17	14	105	80	10	1,750	3,325	4,156	3,496	4,195	27,300	20,703	2,291	229,118	2,500
200	14	27	33	28	210	159	20	3,500	6,650	8,313	6,992	8,391	54,600	41,405	4,582	458,235	5,000
300	21	40	50	42	315	239	30	5,250	9,975	12,469	10,489	12,586	81,900	62,108	6,874	687,353	7,500
400	28	53	67	56	420	319	40	7,000	13,300	16,625	13,985	16,782	109,200	82,810	9,165	916,470	10,000
500	35	67	83	70	525	398	50	8,750	16,625	20,781	17,481	20,977	136,500	103,513	11,456	1,145,588	12,500
600	42	80	100	84	630	478	60	10,500	19,950	24,938	20,977	25,173	163,800	124,215	13,747	1,374,705	15,000
700	49	93	116	98	735	557	70	12,250	23,275	29,094	24,474	29,368	191,100	144,918	16,038	1,603,823	17,500
800	56	106	133	112	840	637	80	14,000	26,600	33,250	27,970	33,564	218,400	165,620	18,329	1,832,940	20,000

Although we will produce more than just whiskey (we plan to make rum and gin on the primary still and possibly vodka for our cinnamon vodka product, and we will make grappa on the separate steam cauldron still array for about 3-months out of the year), these numbers provide a reasonable measure of the production capacity and the corresponding raw material and energy consumption at full production.

Based on our planned case production (500-YR1, 1000-YR2, 3000-YR3, 7000-YR4, 12700-YR5), and considering that grappa will be produced on a separate still, and we can increase our production to more than one run per day and/or more than five days per week.

723 Railroad Avenue (APN 003-322-020)
Conditional Use Permit 2017-01

CONDITIONS OF APPROVAL
March 28, 2017

1. In the event any claim, action or proceeding is commenced naming the City or its agents, officers, and employees as defendant, respondent or cross defendant arising or alleged to arise from the City's approval of this project, the project Applicant shall defend, indemnify, and hold harmless the City or its agents, officers and employees, from liability, damages, penalties, costs or expenses in any such claim, action or proceeding to attach set aside, void, or annul an approval of the City of Winters, the Winters Planning Commission, or any advisory agency to the City and local district, or the Winters City Council. Project applicant shall defend such action at applicant's sole cost and expense which includes court costs and attorney fees. The City shall promptly notify the applicant of any such claim, action, or proceeding and shall cooperate fully in the defense. Nothing in this condition shall be construed to prohibit the City of Winters from participating in the defense of any claim, action, or proceeding, if City bears its own attorney fees and cost, and defends the action in good faith. Applicant shall not be required to pay or perform any settlement unless the Applicant in good faith approves the settlement, and the settlement imposes not direct or indirect cost on the City of Winters, or its agents, officers, and employee, the Winters Planning Commission, any advisory agency to the City, local district and the City Council.

2. Approval of the Conditional Use Permit shall become null and void if the use is not initiated by April 7, 2018, unless prior to this date the applicant requests in writing a one-time one-year extension from the community development director.

3. The applicant shall obtain any required building permit(s) and pay the applicable building permit fees for the tenant improvements.

4. KNOX boxes shall be installed at the entry gates and any other location as required by the Fire District.

5. Restroom facilities shall be provided subject to the approval of the Building Department.

6. Signage shall be consistent with the applicable requirements of Chapters17.58 and 17.80 of Zoning Ordinance and the Form Based Code. Prior to installing any exterior signage a master sign program will need to be submitted and approved by the Planning Commission.

ATTACHMENT C

7. Any outdoor light fixtures that are added to the building shall be low-intensity, shielded and/or directed away from adjacent areas and the night sky. All light fixtures shall be installed and shielded in such a manner that no light rays are emitted from the fixture at angles above the horizontal plane. Lighting plans demonstrating that adjacent areas will not be adversely affected and that offsite illumination will not exceed 2-foot candles shall be submitted to the City for review and approval as prior to occupancy.

8. No parking shall be allowed on Railroad Avenue

9. Prior to occupancy/finaling of tenant improvements for the craft distillery nine additional parking spaces, as shown in Attachment A, will need to be installed. Parking spaces shall comply with Winters parking standards and applicable ADA regulations.

10. The property owner shall install the required number of parking spaces for the remaining 20,000 square feet of building, landscaping and irrigation per the standards in Section 17.76.040 at such time as 60 percent (16,200 square feet) of the upper floor of the building is leased or by January 1, 2020, whichever occurs first. Parking lot, landscaping and irrigation plans to be approved by the City Engineer and Community Development Department.

11. Prior to any additional tenants locating in the building, plans for installing a trash enclosure shall be submitted and approved by the Community Development Department.

12. Prior to occupancy/finaling of tenant improvements the existing vines located on the outside of the fencing along Railroad Avenue shall be replaced and the irrigation system repaired.

13. The applicant shall be responsible for any additional costs associated with the processing of this project including but not limited to: plan check, inspections, materials testing, construction monitoring, and other staff review and/or oversight including staff time necessary to ensure completion/satisfaction of all conditions of approval and mitigation measures. The applicant shall, on a monthly basis, reimburse the City for all such costs.

NOTICE OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that the City of Winters will conduct a Public Hearing by the Planning Commission on Tuesday, March 28, 2017 at 6:30 p.m. at the City Council Chambers located on the first floor of City Hall at 318 First Street, Winters, California to consider an application to establish a craft distillery in approximately 7,000 square feet of an existing warehouse building located at 723 Railroad Avenue. The property is zoned Downtown Business (D-B), which allows "specialized agriculture and processing", which includes "spirits", upon obtaining a conditional use permit. The Planning Commission will take final action on the project unless appealed to City Council.

The purpose of the public hearing will be to provide citizens an opportunity to make their comments on the project known. If you are unable to attend the public hearing, you may direct written comments to the City of Winters, Community Development Department, 318 First Street, Winters, CA 95694 or to dave.dowswell@cityofwinters.org. In addition, the staff report will be available on the City's website on 3/23/17.

In compliance with the Americans with Disabilities Act, if you are a disabled person and you need a disability-related modification or accommodation to participate in these hearings, please contact City Clerk Nanci Mills at (530) 795-4910, ext. 101. Please make your request as early as possible and at least one-full business day before the start of the hearing.

The City does not transcribe its hearings. If you wish to obtain a verbatim record of the proceedings, you must arrange for attendance by a court reporter or for some other means of recordation. Such arrangements will be at your sole expense.

If you wish to challenge the action taken on this matter in court, the challenge may be limited to raising only those issues raised at the public hearing described in this notice, or in written correspondence delivered to the Planning Commission prior to the public hearing.

Availability of Documents: Copies of the Staff Report will be available on the City's website www.cityofwinters.org

For more information regarding this project, please contact Dave Dowswell, Contract Planner at (530) 794-6714.

ATTACHMENT D

CITY OF
WINTERS
california
Est. 1875

PLANNING COMMISSION
STAFF REPORT

TO: Chair and Planning Commissioners

DATE: March 28, 2017

FROM: David Dowswell, Contract Planner

SUBJECT: Public Hearing and consideration of Design/Site Plan Review (DR 2017-01) for a 825 square foot addition and remodel of an existing 832 square foot home at 306 Edwards Street.

RECOMMENDATION: Staff recommends the Planning Commission take the following actions:

1) Receive the staff report; and
2) Conduct the Public Hearing to solicit public comment; and
3) Find the project Categorically Exempt from CEQA, New Construction or Conversion of Small Structures, Section 15303(a) single family home.
4) Approve Design/Site Plan Review for an 825 square foot addition and remodel to an existing 832 square foot home.

GENERAL PLAN LAND USE DESIGNATION: The General Plan land use designation for the site is Low Density Residential (LR).

SURROUNDING LAND USES, ZONING, AND SETTING: The surrounding land uses and zoning are as follows:

North:	Single Family – Single Family Residential (R-1)
South:	Single Family – Single Family Residential (R-1)
East:	Single Family – Single Family Residential (R-1)
West:	Single Family – Single Family Residential (R-1)

The site is developed with an 832 square foot single family home.

BACKGROUND: According to the applicant the existing home is more than 100 years old. Over the past 100 years the exterior has been significantly altered. In July of 2006

a building permit was pulled to legalize the construction of the basement. A subsequent electrical permit was also pulled. Neither permit has yet been finaled.

PROJECT DESCRIPTION: The applicant, Alfonso Mederos, is requesting approval to add an 825 square foot addition to an existing 832 square foot two-bedroom single family home. The home is one story and has a basement. Most of the addition (695 square feet) will be off the rear of the house. The remaining addition (130 square feet) involves enclosing the existing porch. The addition will include two new bedrooms, a bathroom and a family room.

The applicant is also requesting approval to completely remodel the exterior. Currently the home is clad in T1-11 siding and has a clay tile roof. A small, almost flat roof, covers the existing porch. The windows and doors are trimmed in wood. The revised exterior would be finished in stucco and reroofed with composition shingles. The windows and doors will have stucco trim. The chimney will be faced with a fake stone.

ANALYSIS:

Site Plan: The existing porch that is being enclosed is setback 13 feet from the back of sidewalk, which does not meet the minimum requirement of 20 feet. The setback is pre-existing and allowed to remain. The site plan therefore complies with the R-1 setback regulations. The addition, along with the existing house and shed located at the rear of the property do not exceed the allowable lot coverage.

Design: The design of the current home is plain. Due to the extremely high hedge across the front of the property the front of the home is not very visible. The hedge (see discussion below) will either be removed or lowered to three feet six inches in height. By lowering the height of the hedge the front of the house will be visible. To add interest to the front elevation the applicant is adding a small shed roof above the front door. Per Section 17.56.020C.1 of the Zoning Ordinance eaves may extend into the front setback not more than two feet. The roof above the front door shall not extend more than two feet into the setback.

Hedge: According to Section 17.64.010 of the Zoning Ordinance the maximum allowable height for a fence, wall, structure or hedge in the front yard is three feet six inches. The existing hedge is well over three feet six inches in height and needs to be lowered to comply with this section.

Parking: According to Section 17.72.040 of the Zoning Ordinance, "At the time of initial occupancy of a site, construction of a structure, or major alteration or enlargement of a site or structure, there shall be provided off-street parking facilities in accordance with the schedule of off-street parking in this chapter". The proposed addition will almost double the size of the existing house and therefore is considered a "major addition." According to Table 6, "Off-street Parking Requirements", a single-family home is required to have two off-street parking spaces, one of which has to be covered.

There is no covered parking on the site. According to the site plan the side yard where the driveway is located is 16 feet wide. The minimum width for a covered parking space is 10 feet and the minimum side yard dimension is 5 feet. It is possible to add a 10 by 20 foot single-car carport on the left side off the house next to the family room of the new addition. Adding a carport in this location will require extending the paved driveway 20 feet. The second uncovered space can be provided in tandem in front of the carport as permitted under Section 17.72.050G.3 of the Zoning Ordinance. The carport can be designed to have a shed or flat roof that is connected to the roof of the addition.

PROJECT NOTIFICATION: Two methods of public notice were used: (1) a legal notice was published in the Winters Express on Thursday, March 16, 2017 and (2) notices were mailed to all property owners within three hundred feet of the project boundaries at least ten days prior to the hearing. Copies of the staff report and all attachments for the proposed project have been on file, available for public review on the City's web site and at City Hall beginning March 23, 2017 (Attachment C).

ENVIRONMENTAL ASSESSMENT: The addition and remodel are Categorically Exempt, Section 15303(a) (New Construction or Conversion Small Structures) of the California Environmental Quality Act (CEQA).

General Plan and Zoning Consistency Findings:

1. The project is consistent with the goals and policies of the General Plan. The General Plan designates the project site as Low Density Residential and this designation provides for single-family detached and attached homes. The project will enhanced the livability of the existing single-family residence.

2. The project is consistent with the provisions of the Zoning Ordinance. The principal uses of the R-1 Zone are single-family homes and duplexes. The proposed addition is to a single family home.

RECOMMENDATION: Should the Planning Commission decide to approve the project, staff recommends that the Commission make an affirmative motion as follows:

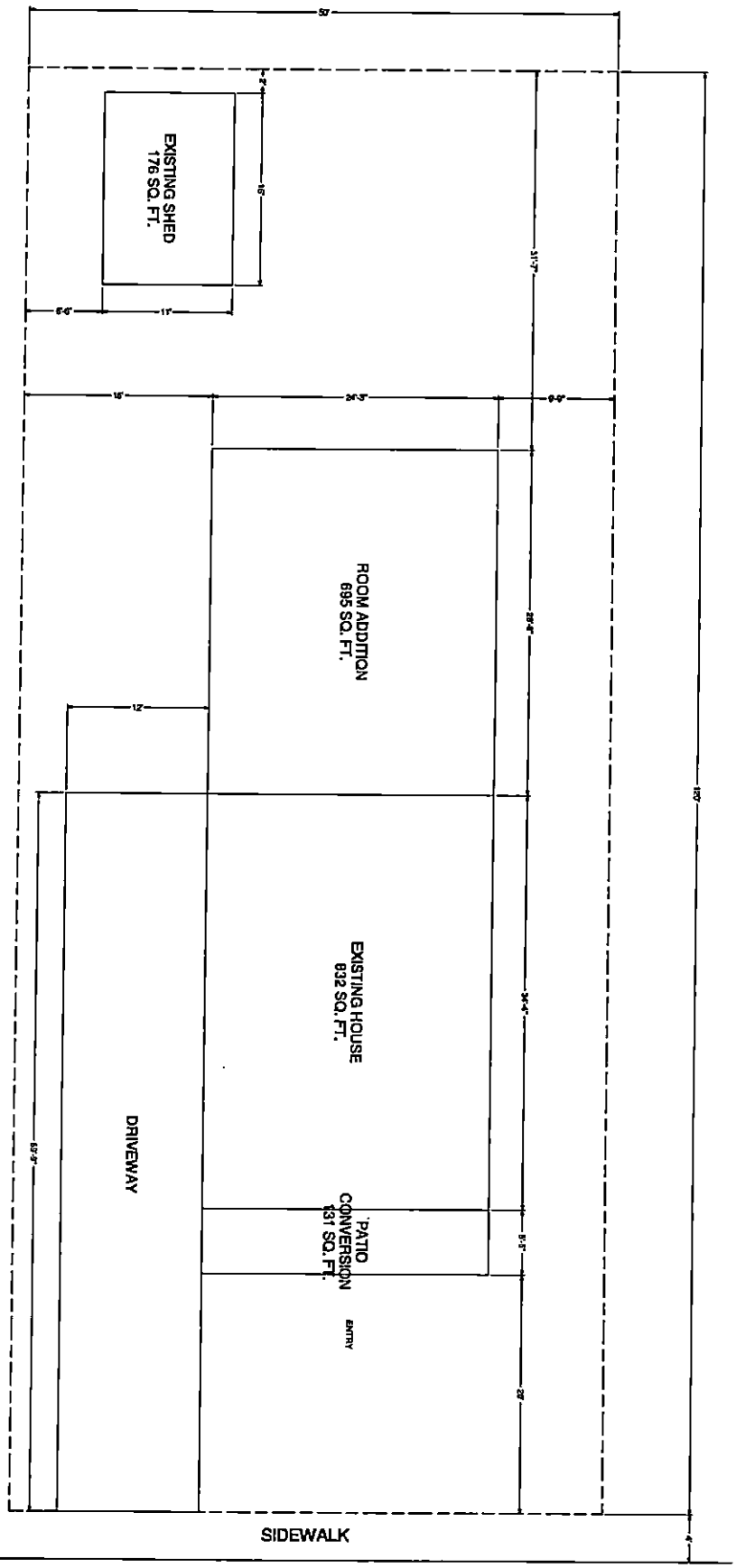
I MOVE THAT THE WINTERS PLANNING COMMISSION APPROVE DESIGN REVIEW 2017-01 FOR AN 832 SQUARE FOOT ADDITION TO THE HOME AT 306 EDWARDS STREET BASED ON THE IDENTIFIED FINDINGS OF FACT AND BY TAKING THE FOLLOWING ACTIONS:

- Confirmation of exemption from the provisions of CEQA.
- Confirmation of consistency findings with the General Plan and Zoning Ordinance.
- Approval of the Design/Site Plan of the project as depicted on the plans submitted and subject to the conditions of approval attached hereto.

ALTERNATIVES: The Commission can elect to modify any aspect of the approval or to deny the application. If the Commission chooses to deny the application, staff would need to prepare findings for the Commission adopt at the next meeting. The findings would need to illustrate the reasoning behind the decision to deny the project.

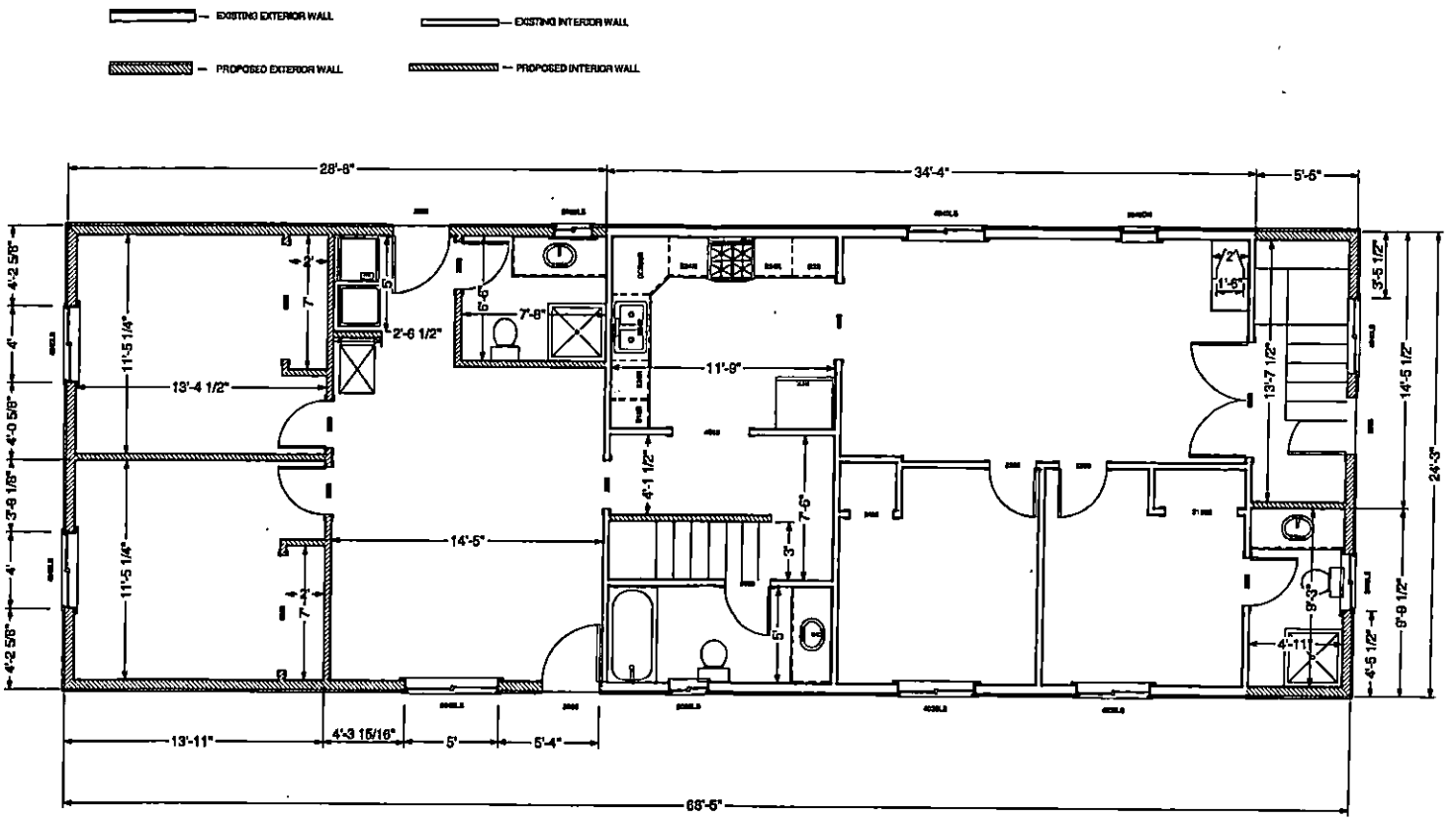
ATTACHMENTS:

A. Site plan and elevations
B. Conditions of approval
C. Public hearing notice



ATTACHMENT A

SHEET:	SCALE:	DATE:	SITE PLAN	ALFONSO MEDEROS 306 EDWARDS STREET WINTERS, CA 95694	NO.	DESCRIPTION	BY	DATE



SYM.	DESCRIPTION	BY	DATE

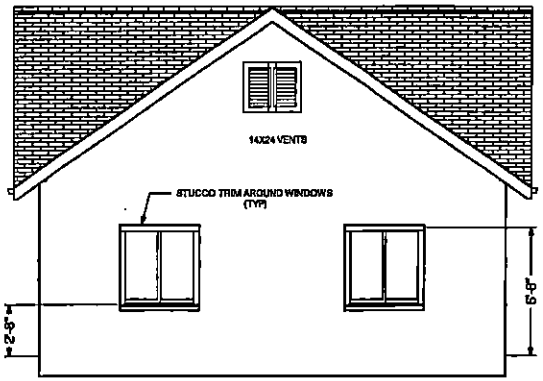
ALFONSO MEDEROS
306 EDWARDS STREET
WINTERS, CA 95694

FLOOR PLAN

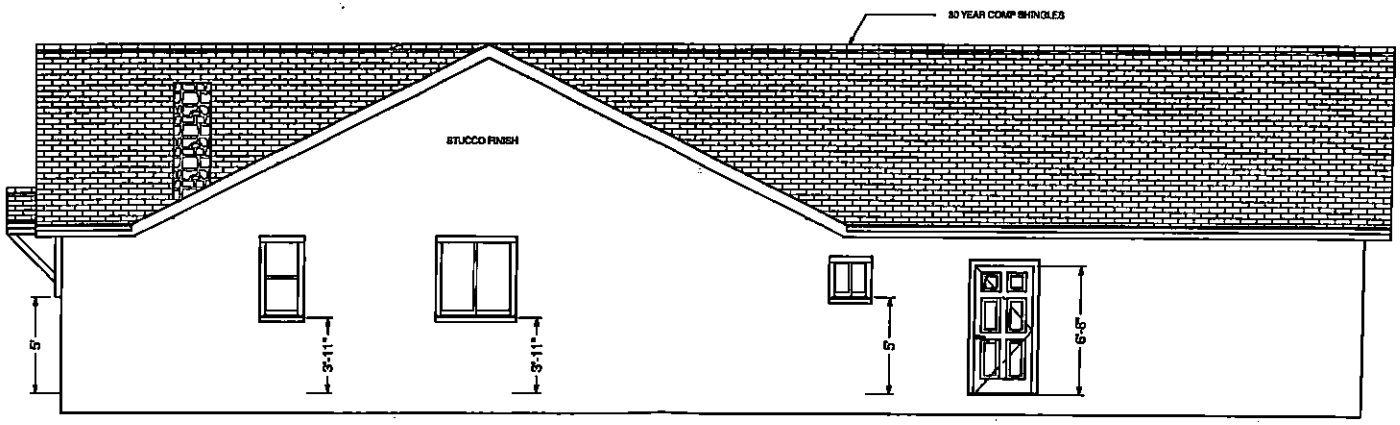
DATE:

SCALE:

SHEET:



REAR ELEVATION



RIGHT ELEVATION

NO.	DESCRIPTION	BY	DATE

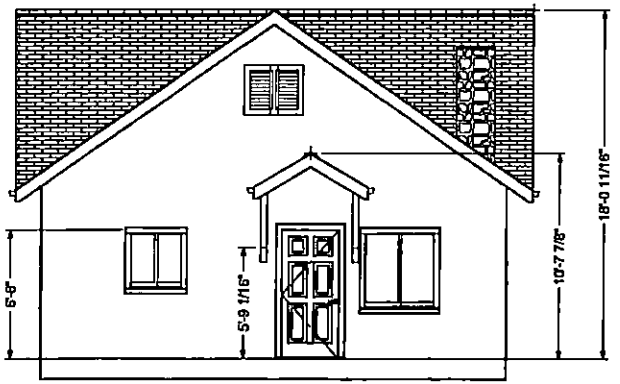
ALFONSO MEDEROS
306 EDWARDS STREET
WINTERS, CA 95694

ELEVATIONS

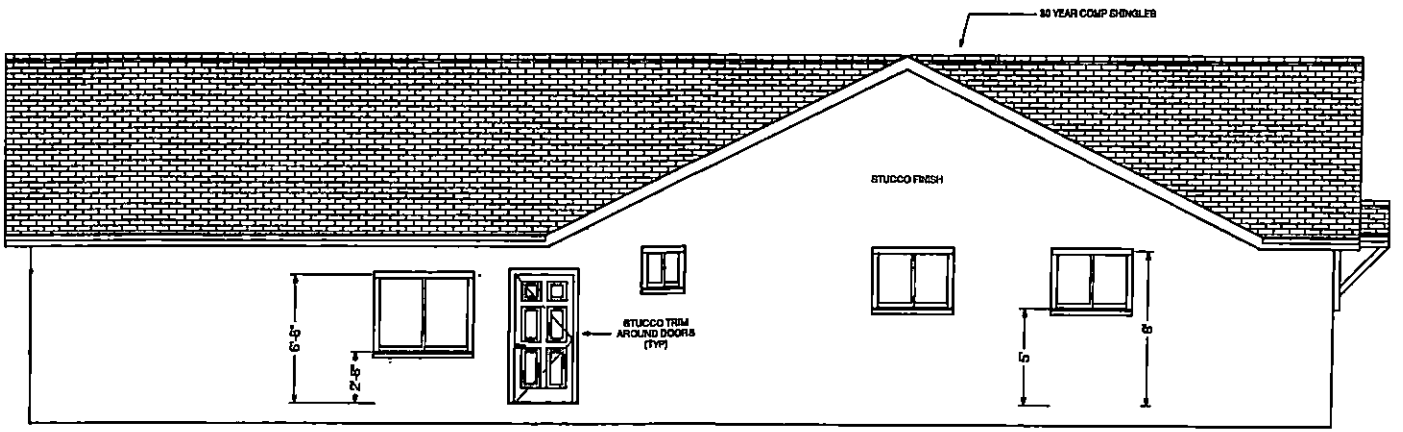
DATE:

SCALE:
3/16 = 1'-0"

SHEET:



FRONT ELEVATION



LEFT ELEVATION

NO.	DESCRIPTION	BY	DATE

ALFONSO MEDEROS
305 EDWARDS STREET
WINTERS, CA 95694

ELEVATIONS

DATE:

SCALE:

SHEET:

306 Edwards Street (APN 003-143-005)
Design/Site Plan Review 2017-01

CONDITIONS OF APPROVAL
March 28, 2017

1. In the event any claim, action or proceeding is commenced naming the City or its agents, officers, and employees as defendant, respondent or cross defendant arising or alleged to arise from the City's approval of this project, the project Applicant shall defend, indemnify, and hold harmless the City or its agents, officers and employees, from liability, damages, penalties, costs or expenses in any such claim, action or proceeding to attach set aside, void, or annul an approval of the City of Winters, the Winters Planning Commission, or any advisory agency to the City and local district, or the Winters City Council. Project applicant shall defend such action at applicant's sole cost and expense which includes court costs and attorney fees. The City shall promptly notify the applicant of any such claim, action, or proceeding and shall cooperate fully in the defense. Nothing in this condition shall be construed to prohibit the City of Winters from participating in the defense of any claim, action, or proceeding, if City bears its own attorney fees and cost, and defends the action in good faith. Applicant shall not be required to pay or perform any settlement unless the Applicant in good faith approves the settlement, and the settlement imposes not direct or indirect cost on the City of Winters, or its agents, officers, and employee, the Winters Planning Commission, any advisory agency to the City, local district and the City Council.

2. Approval of the applicant's project shall be null and void if the applicant fails to submit a building permit for the project within one year of Planning Commission approval or request and receives an extension from the Community Development Director.

3. The applicant shall pay all applicable taxes, fees, and charges at the rate and amount in effect at the time of such taxes, fees, and charges become due and payable.

4. All work within the public right-of-way or easement shall comply with the specifications of the City of Winters' Engineering Design and Construction Standards. An encroachment permit shall be required for all work performed in the public right-of-way.

5. The address number for the property shall be clearly visible from the street fronting the property. The address numbering shall be either four (4) inch illuminated numbers or six (6) inch non-illuminated numbers on contrasting background.

ATTACHMENT B

6. If not already installed, the applicant shall install a sewer lateral and cleanout that comply with the specifications of the City of Winters' Engineering Design and Construction Standards acceptable to the Public Works Director.

7. Prior to issuance of a building permit for the addition and remodel the applicant will need to get all existing permits finaled by the Building Division.

8. The applicant shall provide the City with a proof of payment for Winters Joint Unified School District facility fees at building permit issuance.

9. The applicant shall obtain all required City permits shall pay all applicable fees (building, impact, encroachment, etc.).

10. The applicant shall report to the City building materials diverted from landfill during the course of their project, pursuant to the provisions of City of Winters Ordinance No. 2002-03.

11. Building permit plans shall include adding a 10 by 20 foot carport and extending the driveway 20 feet. Extended driveway and carport shall be completed prior to the addition an remodel being finaled.

12. Prior to issuing a certificate of occupancy (C of O) the hedge located along the sidewalk shall be removed or cut to a maximum height of three feet six inches.

NOTICE OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that the City of Winters will conduct a Public Hearing by the Planning Commission on Tuesday, March 28, 2017 at 6:30 p.m. at the City Council Chambers located on the first floor of City Hall at 318 First Street, Winters, California to consider an application for Site Plan/Design Review from Alfonzo Mederos to add a 825 square foot addition to an existing 832 square foot house and remodel the exterior of the home located at 306 Edwards Street. The Planning Commission will take final action on the project unless appealed to City Council.

The purpose of the public hearing will be to provide citizens an opportunity to make their comments on the project known. If you are unable to attend the public hearing, you may direct written comments to the City of Winters, Community Development Department, 318 First Street, Winters, CA 95694 or to dave.dowswell@cityofwinters.org. In addition, the staff report will be available on the City's website on 3/23/17.

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Availability of Documents: Copies of the Staff Report will be available on the City's website www.cityofwinters.org

For more information regarding this project, please contact Dave Dowswell, Contract Planner at (530) 794-6714.

ATTACHMENT C