



Staff Report to the Zoning Administrator

Application Number: **241166**

Applicant: Jon Morgan

Agenda Date: July 18, 2025

Owner: Jon Morgan & Paul Bargetto

Agenda Item #: 1

APN: 104-011-30

Time: After 9:00 a.m.

Site Address: 8063 Glen Haven Road, Soquel 9507

Project Description: Proposal to amend Use Permit #99-0293 & #04-0169, to modify tasting room hours (Friday - Sunday 11:00 a.m. to 5:00 p.m.), to increase the volume of wine production (10,200 gallons to 20,000 gallons), and to recognize five (5) 1,500-gallon fermentation tanks, one (1) 5,000-gallon water tank, and a temperature controller to be operated during the fermentation period at an existing winery.

Location: Property is located on the southern side of Glen Haven Road (8063 Glen Haven Road), at the intersection of Glen Haven Road and Hacienda Lane in Soquel.

Permits Required: Amendment to Use Permits #99-0293 & #04-0169

Supervisory District: 1st District (District Supervisor: Manu Koenig)

Staff Recommendation:

- Determine that the proposal is exempt from further Environmental Review under the California Environmental Quality Act.
- Approval of Application 241166, based on the attached findings and conditions.

Project Description & Setting

The subject parcel is approximately five acres in size and zoned Commercial Agriculture (CA) with a General Plan designation of Agriculture (AG). The surrounding parcels range in size from 0.18 acres to 57 acres and are zoned Commercial Agriculture, Residential Agriculture, and Timber Production.

The site is developed with an existing single-family dwelling, detached accessory structures, and a winery building. The winery was established in 1999 under permit #99-0293. The permit allowed the construction and operation of a small-scale winery (5,000 gallons annually) with an appointment-only tasting room on site. This permit was later amended in 2004 under permit #04-0169, to increase the volume of wine production and to allow for on-site bottling.

The project proposes to further amend the existing Use Permits to modify the tasting room hours, increase the volume of wine production, and to recognize the unpermitted construction of

fermentation tanks and associated equipment on site.

Santa Cruz County Code 18.10.134 allows planning approvals to be amended and provides procedures for amendments. The scope of changes to the existing Use Permit are beyond the 'Minor Variation' provisions allowed by the code; therefore, this permit is processed as a 'Major Amendment'. Pursuant to the County Code, major amendments shall be publicly noticed in the same manner as the original project was noticed, with action taken by the last approving body. The Use Permits #99-0293 and #04-0169 were last approved by the Zoning Administrator at a public hearing. Thus, this application is conserved by the Zoning Administrator before a noticed public hearing.

Existing Winery Operations

The winery currently operates under the program statement established by Use Permit #99-0293 and revised by Use Permit #04-0169 (Exhibit H). The table below summarizes the existing business activities at the winery and proposed activities (in underline):

Business Hours	Monday: Closed Tuesday: Closed Wednesday: Closed Thursday: Closed Friday: Closed <u>Proposed Friday: 11:00 a.m. – 5:00 p.m. (appointment only)</u> Saturday: 12:00 p.m. – 4:00 p.m. (appointment only) <u>Proposed Saturday: 11:00 a.m. – 5:00 p.m. (appointment only)</u> Sunday: 12:00 p.m. – 3:00 p.m. (appointment only) <u>Proposed Sunday: 11:00 a.m. – 5:00 p.m. (appointment only)</u>
Events	No weddings, parties, or music are permitted. Open for wine tasting and sales, by appointment only. Vitner's Festival & Passport Program (limited to one Saturday four times a year, between 11:00 a.m. – 5:00 p.m., no appointments required).
Occupancy	Regular Hours: No more than 12 customers shall be served by appointment at any one time; no more than 9 vehicles allowed. Passport Program: Customer vehicles shall not exceed the number of vehicle spaces provided; no parking allowed on Glen Haven Road.
Production	Crush 80 tons / 11,000 gallons <u>Proposed 20,000 gallons</u> Case storage: 2,000 ~16 truck loads of grapes delivered from September – October (harvest season) 10-20 barrels delivered once every 4-5 years All wines will be bottled on site utilizing a mobile bottling trailer. Hours of trailer use are 8:00 a.m. to 5:00 p.m. for up to 4 days in any calendar year; tasting room shall be closed during bottling.

Signage	Maximum sign area shall be 6 square-feet and shall be non-illuminated.
Lot Coverage	No more than 11,000 square-feet

The applicant also proposes to recognize five (5) 1,500 gallon fermentation tanks, one (1) 5,000 gallon water tank, and a temperature controller to be operated during the fermentation period at the existing winery as shown on the plans (Exhibit D).

Zoning & General Plan Consistency

The subject property is a 5.25-acre lot, located in the CA (Commercial Agriculture) zone district, a designation which allows agricultural uses. The existing winery is a permitted use in the CA zone district, provided that the use is ancillary to the main agricultural use of the subject parcel. The main agricultural use of the parcel is a vineyard, which is considered the principal permitted use. The CA zoning is consistent with the site's AG (Agricultural) General Plan designation. Furthermore, the existing and proposed winery supports the vineyard operation and wineries are regularly approved throughout the CA zone district in the County.

Winery Development and Operational Standards

Santa Cruz County Code 13.10.637 provides operational standards for wineries in Commercial Agricultural zone districts. These standards regulate annual production volume, structure size, food/kitchens, agricultural production, sales, hours of operation, tasting room area and hours, music, indoor and outdoor events, maximum number of guests, and weddings/celebrations.

Production Volume: The winery's existing operation is in conformance with the 'medium winery' standards contained in SCCC 13.10.637. Pursuant to SCCC 13.10.637-1, a 'medium' winery produces 10,000 – 30,000 gallons annually. The existing Use Permit allows an annual production amount of 11,000 gallons and the proposed amendment would increase the amount to 20,000 gallons. Authorizing an increase from 11,000 to 20,000 gallons would be consistent with the provisions contained in SCCC 13.10.637. Although the 'medium winery' category allows production up to 30,000 gallons, the ABC (Alcoholic Beverage Control), TTB (Alcohol & Tobacco Tax and Trade Bureau), and State Board of Equalization limits their production to 20,000 gallons. The project is conditioned to limit winery production to 20,000 gallons.

Structure Size: The existing Use Permit limits the combined floor area of all facility structures to 11,000 square feet. Pursuant to 13.10.637, medium wineries shall not exceed a maximum combined floor area of 15,000 square-feet. The existing lot coverage associated with winery buildings amounts to approximately 5,200 square feet. The project proposes to recognize the placement of fermentation tanks located adjacent to the winery building. These tanks occupy approximately 1,040 square feet of area; thus, recognizing the addition of these tanks would not increase the lot coverage beyond the acceptable amount under the existing use permit and County Code.

Food/Kitchens: County Code 13.10.637-1 allows food to be served in association with an event or tasting only. The proposed permit amendments do not include a request for food service or a catering kitchen; however, this could be considered in the future with a Use Approval.

Agricultural Production: Wineries are an allowed use in the CA zone district; however, it must be

ancillary to an agricultural use on the parcel. The parcel is actively used as a vineyard; grapes are grown, harvested, and processed on-site to make wine. The winery building is ancillary to the agricultural use of the property, which is consistent with County Code.

Sales: Selling food and beverage products other than wine are permitted pursuant to a Class B Cottage Food Permit; additionally, selling retail products for marketing purposes is also permitted. No change in product sales is proposed.

Hours of Operation: County Code 13.10.637-1 limits the hours of operation for outdoor production activities, excluding farming, for facilities on RA, RR, or A zoned parcels located within 500 feet of a parcel with a residential use. The subject parcel is zoned CA, therefore, not subject to these limitations.

Tasting Room Hours: The tasting room is currently open on Saturdays from 12:00 p.m. - 4:00 p.m., and on Sundays from 12:00 p.m. – 3:00 p.m. If the tasting room is located within 500-feet of a residential parcel, County Code allows tasting rooms to be open Monday – Sunday 11:00 a.m. – 6:00 p.m. The proposed amendments would change the tasting room hours to Friday, Saturday, and Sunday, 11:00 a.m. – 5:00 p.m. The proposed change to the tasting room hours is consistent with the provisions in County Code.

Tasting Room Area: No changes are proposed to the existing tasting room area.

Music: County Code allows amplified and acoustic music during indoor tastings/events, and acoustic music is permitted during outdoor events with no requirements for a special permit. Amplified outdoor music may be considered with an ‘Amplified Music Permit’; however, amplified music is not proposed as part of this application and are not allowed under prior use approvals.

Indoor Events: Indoor marketing events such as wine classes and wine pairings are permitted during the standard hours of operation.

Outdoor Events: County Code 13.10.637 provides regulations regarding small and large outdoor marketing events. Small outdoor events (<25 guests) such as tastings and tours are permitted from 11:00 a.m. – 6:00 p.m. The existing Use Permit authorizes the winery to participate in the Vitner’s Festival and Passport Weekend events. The maximum number of guests permitted at these events is limited to the number of on-site parking spaces. The existing Use Permit required a minimum of 9 parking spaces for use by guests, and 12 parking spaces total. There are currently 14 parking spaces on site, which is in compliance with previous approvals.

Weddings/Celebrations: Weddings and similar celebrations in the CA Zone District can be authorized with a Conditional Use Permit; however, these uses are not proposed as part of this application and are not allowed under prior use approvals.

The proposed changes to the existing program statement are consistent with the operational standards contained in County Code 13.10.637 for wineries on CA zoned land.

Development Standards in Agricultural Districts

All structures in the CA Zone District are subject to the development standards contained in County Code 13.10.313. Agricultural structures are limited to a maximum height of 40 feet and are required to maintain 20-foot setbacks from all property lines. In addition to the site and structural dimensions, County Code contains standards for buffer requirements and total development area on CA zoned land. The proposed use meets these standards.

The proposal includes recognizing the unpermitted construction of five fermentation tanks, a water tank, and a temperature controller. The tanks are used to ferment the crushed grapes after harvest; the temperature controller is a piece of mechanical equipment used to chill the tanks and keep the temperature controlled. The use of these tanks would only occur during harvest season (September – October) and the temperature controller would only be used during regular hours of operation within the harvest season.

The tanks occupy approximately 1,040 square feet of production area, which is located adjacent to the winery building. The fermentation tanks are approximately 10 feet tall, and the water tank is approximately 16 feet tall. The fermentation tanks are accessed via an elevated walkway, which is approximately 7-feet high. The production area is screened from neighboring properties with olive trees and a privacy screen attached to the walkway railing.

The General Plan provides standards for acceptable and unacceptable ranges of noise exposure by land use. Any noise associated with agricultural activities during operational hours has a maximum volume of 70 dBA, measured at the property line before noise reduction requirements are implemented. The manufacturer specifications for the mechanical chiller indicate an operational volume of 62 dBA, measured 10 feet away. The proposed chiller will be located approximately 30 feet from any property line, and approximately 60 feet from the nearest adjacent dwelling. This is considered an ‘acceptable’ volume of community noise exposure and does not require any special noise insulation requirements to meet the noise standards. Additionally, the chiller will only be operated seasonally during the fermentation period.

Agricultural buffers are required to reduce potential land use conflicts between Commercial Agricultural lands and adjacent non-agricultural uses, such as residences. The requirement to install agricultural buffers applies to residential structures, to protect them from adjacent agricultural uses. The project proposes recognizing the additional agricultural equipment, which is not required to provide additional buffers to adjacent residential parcels.

County Code limits the total development area on Commercial Agricultural land in order to minimize the removal of agricultural soils. The subject property contains Type 2B agricultural soil, which means the total combined development area for residential and agricultural support uses shall not exceed 60,000 square feet or 10 percent of the gross site area (~22,903 square feet), whichever is larger. The existing Use Permit limits the lot coverage to 11,000 square feet. The combined development area for residential and agricultural uses totals approximately 5,200 square feet; this is consistent with the Use Permit conditions and County Code.

Public Input

This project application was the direct result of a public service request, resulting in an open code compliance case due to the lack of approval for the unpermitted fermentation tanks associated with the existing winery use.

County Staff received several emails from a neighboring property owner following the required site signage installation. The concerns expressed in the emails were regarding the fermentation tank location and general site safety.

The fermentation tanks comply with the development standards contained in County Code 13.10.313 including setbacks, height, and development area. The tanks will require issuance of a building permit and require inspections, which will ensure that construction complies with prevailing building technology, the California Building Code, and the County Building ordinance.

Conclusion

As proposed and conditioned, the project is consistent with all applicable codes and policies of the Zoning Ordinance and General Plan/LCP. Please see Exhibit "B" ("Findings") for a complete listing of findings and evidence related to the above discussion. All findings remain valid as approved for development permit application #99-0293 and #04-0169 and are incorporated by reference.

Staff Recommendation

- Determine that the proposal is exempt from further Environmental Review under the California Environmental Quality Act.
- **APPROVAL** of Application Number **241166**, based on the attached findings and conditions.

Supplementary reports and information referred to in this report are on file and available for viewing at the Santa Cruz County Planning Division, and are hereby made a part of the administrative record for the proposed project.

The County Code and General Plan, as well as hearing agendas and additional information are available online at: www.sccoplanning.com

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Exhibits

- A. Categorical Exemption (CEQA determination)
- B. Findings
- C. Conditions
- D. Project plans
- E. Assessor's, Location, Zoning and General Plan Maps
- F. Parcel information
- G. Comments & Correspondence
- H. Use Permits #99-0293 & #04-0169

CALIFORNIA ENVIRONMENTAL QUALITY ACT

NOTICE OF EXEMPTION

The Santa Cruz County Planning Division has reviewed the project described below and has determined that it is exempt from the provisions of CEQA as specified in Sections 15061 - 15332 of CEQA for the reason(s) which have been specified in this document.

Application Number: 241166

Assessor Parcel Number: 104-011-30

Project Location: 8063 Glen Haven Road, Soquel 9507

Project Description: Proposal to amend Use Permit #99-0293 & #04-0169, to modify tasting room hours (Friday - Sunday 11:00 a.m. to 5:00 p.m.), to increase the volume of wine production (10,200 gallons to 20,000 gallons), and to recognize five (5) 1,500-gallon fermentation tanks, one (1) 5,000-gallon water tank, and a temperature controller to be operated during the fermentation period at an existing winery.

Person or Agency Proposing Project: Jon Morgan

Contact Phone Number: (831) 462-9045

- A. _____ The proposed activity is not a project under CEQA Guidelines Section 15378.
B. _____ The proposed activity is not subject to CEQA as specified under CEQA Guidelines Section 15060 (c).
C. _____ **Ministerial Project** involving only the use of fixed standards or objective measurements without personal judgment.
D. _____ **Statutory Exemption** other than a Ministerial Project (CEQA Guidelines Section 15260 to 15285).
E. X **Categorical Exemption**

Specify type: 15303: New Construction or Conversion of Small Structures

F. Reasons why the project is exempt:

Construction of agricultural equipment accessory to an existing agricultural operation.

In addition, none of the conditions described in Section 15300.2 apply to this project.

Michael Lam, Project Planner

Date: _____

Discretionary Permit Findings

- (a) **Health and Safety.** The proposed location of the project and the conditions under which it would be developed, operated, or maintained will not be detrimental to the health, safety, or welfare of persons residing or working in the neighborhood or the general public and will not be materially injurious to properties or improvements in the vicinity.

This finding can be made, in that the project is located in an area designated for agricultural uses. Construction will comply with prevailing building technology, the California Building Code, and the County Building ordinance to ensure that the project will not be detrimental to the health, safety, or welfare of persons residing or working in the neighborhood or the general public, and will not be materially injurious to properties or improvements in the vicinity.

- (b) **Zoning Conformance.** The proposed location of the project and the conditions under which it would be developed, operated, or maintained will be in substantial conformance with the intent and requirements of all pertinent County ordinances and the purpose of the zone district in which the site is located.

This finding can be made, in that the proposed location of the additional agricultural equipment and the conditions under which it would be operated or maintained will in substantial conformance with all pertinent County ordinances and the purpose of the CA (Commercial Agriculture) zone district as the primary use of the property will be one commercial agricultural operation that meets all current site standards for the zone district.

General Plan table 9-2 provides acceptable and unacceptable ranges of noise exposure by land use. Any noise associated with operational agricultural activities can be a maximum of 70 dBA, measured at the property line, before noise reduction requirements are implemented. The manufacturer specifications for the mechanical chiller indicate an operational volume of 62 dBA, measured 10 feet away. This is considered an 'acceptable' volume of community noise exposure and does not require any special noise insulation requirements to meet the noise standards.

- (c) **General Plan Conformance.** The proposed project is in substantial conformance with the intent, goals, objectives, and policies of all elements of the County General Plan and any specific plan which has been adopted for the area.

This finding can be made, in that the proposed agricultural use is in substantial conformance with the use and density requirements specified for the AG (Agricultural) land use designation in the County General Plan.

General Plan policy 2.3.2 supports the continued operation of wineries and on-site marketing activities. The proposed amendments to the Use Permit is consistent with the General Plan objectives to support these agricultural activities.

A specific plan has not been adopted for this portion of the County.

- (d) **CEQA Conformance.** The proposed project complies with the requirements of the California Environmental Quality Act (CEQA) and any significant adverse impacts on the natural environment will be mitigated pursuant to CEQA.

This finding can be made, in that the project has been determined to be exempt from further review under the California Environmental Quality Act, as indicated in the Notice of Exemption for this project.

- (e) Utilities and Traffic Impacts. The proposed use will not overload utilities, result in inefficient or wasteful use of energy, or generate more than the acceptable level of traffic on the streets in the vicinity.

This finding can be made, in that the proposed Use Permit amendments will not add any residential units on the existing developed lot. The expected level of traffic generated by the proposed project is not anticipated to increase beyond 1 peak trip per day (1 peak trip per dwelling unit). The proposed amendments will not adversely impact existing roads or intersections in the surrounding area. In addition, all construction will comply with prevailing building technology, the California Building Code, and the County Building ordinance to ensure that the project will not overload utilities or otherwise result in an inefficient or wasteful use of energy.

- (f) Neighborhood Compatibility. The proposed use will be compatible with the existing and proposed land uses, land use intensities, and dwelling unit densities of the neighborhood, as designated by the General Plan and Local Coastal Program and implementing ordinances.

This finding can be made, in that the existing commercial agricultural operation is consistent with the land use intensity and density of the neighborhood as designated by the General Plan and implementing ordinances.

- (g) Local Coastal Program Consistency. For proposed projects located within the coastal zone, the proposed project is consistent with the provisions of the certified Local Coastal Program.

This finding is not required, in that the project site is not located within the coastal zone.

Site Development Permit Findings

- (a) Siting and Neighborhood Context. The proposed development is designed and located on the site so that it will complement and harmonize with the physical design aspects of existing and proposed development in the neighborhood, as designated by the General Plan and Local Coastal Program and implementing ordinances.

This finding can be made, in that the existing development is designed and located on the site in a manner that will complement and harmonize with the physical design aspects of existing and proposed development in the neighborhood.

- (b) Design. The proposed development is in substantial conformance with applicable principles in the adopted Countywide Design Guidelines, except as prohibited by site constraints, and any other applicable requirements of SCCC 13.11 (Site Development and Design Review). If located in the Coastal Zone, the site plan and building design are also

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in substantial conformance with the policies of the Local Coastal Program and coastal regulations of SCCC 13.20.

This finding can be made, in that the proposed agricultural support equipment is in substantial conformance with the requirements of the County Design Review Ordinance. The proposed project will be of an appropriate scale and type of design that will enhance the aesthetic qualities of the subject property and reduce the visual impact of the proposed development on surrounding land uses.

Conditions of Approval

Exhibit D: Project plans, prepared by Jon Morgan, dated 10/01/2024.

- I. This permit authorizes the construction of (5) fermentation tanks, (1) water tank, and associated mechanical equipment, as indicated on the approved Exhibit "D" for this permit. In addition, this permit modifies Use Permits #99-0293 and #04-0169, to modify tasting room hours (Friday – Sunday 11:00 a.m. to 5:00 p.m.), and to increase the annual volume of wine production (11,000 gallons to 20,000 gallons). This approval does not confer legal status on any existing structure(s) or existing use(s) on the subject property that are not specifically authorized by this permit. Prior to exercising any rights granted by this permit including, without limitation, any construction or site disturbance, the applicant/owner shall:
 - A. Sign, date, and return to Santa Cruz County Planning one copy of the approval to indicate acceptance and agreement with the conditions thereof.
 - B. Obtain a Building Permit from the Santa Cruz County Building Official.
 1. Any outstanding balance due to Santa Cruz County Planning must be paid prior to making a Building Permit application. Applications for Building Permits will not be accepted or processed while there is an outstanding balance due.
- II. Prior to issuance of a Building Permit the applicant/owner shall:
 - A. Submit final architectural plans for review and approval by Santa Cruz County Planning. The final plans shall be in substantial compliance with the plans marked Exhibit "D" on file with Santa Cruz County Planning. Any changes from the approved Exhibit "D" for this development permit on the plans submitted for the Building Permit must be clearly called out and labeled by standard architectural methods to indicate such changes. Any changes that are not properly called out and labeled will not be authorized by any Building Permit that is issued for the proposed development. The final plans shall include the following additional information:
 1. A copy of the text of these conditions of approval incorporated into the full size sheets of the architectural plan set.
 2. One elevation shall indicate materials and colors as they were approved by this Discretionary Application. If specific materials and colors have not been approved with this Discretionary Application, in addition to showing the materials and colors on the elevation, the applicant shall supply a color and material sheet in 8 1/2" x 11" format for Santa Cruz County Planning review and approval.
 3. Grading, drainage, and erosion control plans.
 4. Details showing compliance with fire department requirements.

- B. Meet all requirements of the County Department of Public Works, Stormwater Management. Drainage fees will be assessed on the net increase in impervious area.
 - 1. The discretionary application has not been reviewed for compliance with Part 3 of the County Design Criteria. Prior to issuance of a building, grading, or other permit, final Stormwater Management documents shall be submitted for review and approval by Stormwater Management Section that adhere to the County Design Criteria and County Code 7.79.
 - 2. Pre-development runoff patterns and rates shall be maintained, and safe stormwater overflow shall be incorporated into the project design.
 - 3. New and/or replaced impervious and/or semi-impervious surface area shall not exceed 5,000 square feet.
 - C. Obtain an Environmental Health Clearance for this project from the County Department of Environmental Health Services.
 - D. Meet all requirements of the Environmental Planning section of Santa Cruz County Planning.
 - E. Meet all requirements and pay any applicable plan check fee of the Central Fire Protection District.
 - F. Pay the current Affordable Housing Impact Fee. The fees are based on new square footage and the current fee for non-residential construction is \$3 per square foot.
 - G. Provide required off-street parking for 14 cars. Parking spaces must be 8.5 feet wide by 18 feet long and must be located entirely outside vehicular rights-of way. Parking must be clearly designated on the plot plan.
- III. All construction shall be performed according to the approved plans for the Building Permit. Prior to final building inspection, the applicant/owner must meet the following conditions:
- A. All site improvements shown on the final approved Building Permit plans shall be installed.
 - B. All inspections required by the building permit shall be completed to the satisfaction of the County Building Official.
 - C. The project must comply with all recommendations of the approved soils reports.
 - D. Pursuant to Sections 16.40.040 and 16.42.080 of the County Code, if at any time during site preparation, excavation, or other ground disturbance associated with this development, any artifact or other evidence of an historic archaeological resource

or a Native American cultural site is discovered, the responsible persons shall immediately cease and desist from all further site excavation and notify the Sheriff-Coroner if the discovery contains human remains, or the Planning Director if the discovery contains no human remains. The procedures established in Sections 16.40.040 and 16.42.080, shall be observed.

IV. Operational Conditions

- A. In the event that future County inspections of the subject property disclose noncompliance with any Conditions of this approval or any violation of the County Code, the owner shall pay to the County the full cost of such County inspections, including any follow-up inspections and/or necessary enforcement actions, up to and including permit revocation.
- B. This approval modifies specific elements of the existing Use Permit #99-0293, as amended by #04-0169. These amendments do not supersede or invalidate the overall Use Approval, which remains in effect. This permit only modifies the prior approvals to allow:
 - 1. Tasting Room Hours:
 - a. Friday, Saturday, and Sunday from 11:00 a.m. – 5:00 p.m.
 - 2. Annual production volume shall not exceed 20,000 gallons per year.
 - 3. Five (5) 1,500-gallon fermentation tanks
 - 4. One (1) 5,000-gallon water tank
 - 5. One (1) mechanical fermentation chiller

V. Indemnification

The applicant/owner shall indemnify, defend with counsel approved by the COUNTY, and hold harmless the COUNTY, its officers, employees, and agents from and against any claim (including reasonable attorney's fees, expert fees, and all other costs and fees of litigation), against the COUNTY, its officers, employees, and agents arising out of or in connection to this development approval or any subsequent amendment of this development approval which is requested by the applicant/owner, regardless of the COUNTY's passive negligence, but excepting such loss or damage which is caused by the sole active negligence or willful misconduct of the COUNTY. Should the COUNTY in its sole discretion find the applicant's/owner's legal counsel unacceptable, then the applicant/owner shall reimburse the COUNTY its costs of defense, including without limitation reasonable attorney's fees, expert fees, and all other costs and fees of litigation. The applicant/owner shall promptly pay any final judgment rendered against the COUNTY (and its officers, employees, and agents) covered by this indemnity obligation. It is expressly understood and agreed that the foregoing provisions are

intended to be as broad and inclusive as is permitted by the law of the State of California and will survive termination of this development approval.

- A. The COUNTY shall promptly notify the applicant/owner of any claim, action, or proceeding against which the COUNTY seeks to be defended, indemnified, or held harmless. The COUNTY shall cooperate fully in such defense.
- B. Nothing contained herein shall prohibit the COUNTY from participating in the defense of any claim, action, or proceeding if both of the following occur:
 - 1. COUNTY bears its own attorney's fees and costs; and
 - 2. COUNTY defends the action in good faith.
- C. Settlement. The applicant/owner shall not be required to pay or perform any settlement unless such applicant/owner has approved the settlement. When representing the COUNTY, the applicant/owner shall not enter into any stipulation or settlement modifying or affecting the interpretation or validity of any of the terms or conditions of the development approval without the prior written consent of the COUNTY.
- D. Successors Bound. The “applicant/owner” shall include the applicant and/or the owner and the successor(s) in interest, transferee(s), and assign(s) of the applicant and/or the owner.

Minor variations to this permit which do not affect the overall concept or density may be approved by the Planning Director at the request of the applicant or staff in accordance with Chapter 18.10 of the County Code.

Please note: This permit expires three years from the effective date listed below unless a building permit (or permits) is obtained for the primary structure described in the development permit (does not include demolition, temporary power pole or other site preparation permits, or accessory structures unless these are the primary subject of the development permit). Failure to exercise the building permit and to complete all of the construction under the building permit, resulting in the expiration of the building permit, will void the development permit, unless there are special circumstances as determined by the Planning Director.

Approval Date: _____

Effective Date: _____

Expiration Date: _____

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Deputy Zoning Administrator

Appeals: Any property owner, or other person aggrieved, or any other person whose interests are adversely affected by any act or determination of the Zoning Administrator, may appeal the act or determination to the Planning Commission in accordance with chapter 18.10 of the Santa Cruz County Code.

SOQUEL VINEYARDS PROGRAM STATEMENT

Application for Discretionary permit and revised use permit

APN – 10401130

Address, 8063 Glen Haven Rd. Soquel Ca.

Owners, Jon Morgan, Peter Bargetto, Paul Bargetto

Contact, Jon Morgan, jonmorgan115@yahoo.com w:831-462-9045

PROGRAM STATEMENT: OCTOBER 1, 2024

Soquel Vineyards has been producing wine since 1987, the last 24 years of which has been at the current location on Glen Haven Rd. We currently produce between 6,000 and 20,000 gallons of wine annually. This wine is produced, aged, and bottled at the winery, then moved to a tax-paid area either on site, or one of two warehouses off-site.

The tasting room is on the Southeast corner of the winery with a south facing patio also used for guests. (drawing B). We are open from 11:00 am to 4:30 pm Saturday and Sunday. We wish to expand tasting hours to 11:00 am to 5:00 pm Friday through Sunday. We do not book private parties or weddings. There is no amplified music or evening activity at the winery. Soquel Vineyards owners reserve the right to hold family gatherings on rare occasions. This is ONLY for winery owners' private use.

Soquel Vineyards has discontinued participating in Vintners' Festival and Passport program due to the inability to manage attendance. SV wishes to host wine club appreciation events twice a year. These are tasting events lasting approx. two hours each. These, and normal tasting room days will be limited to 40 people at a time.

PARKING, Originally, SV had 10 paved parking spaces with one ADA space. In 2016, we added 4 paved spaces (see map). We have room for 8 cars on an unpaved area as overflow parking. (drawing B).

EMPLOYEES, 2 full time and 4 part time

USE PERMIT REVISION

A - Tasting room hours

Friday, Saturday, Sunday from 11:00 am to 5:00 pm

1. No weddings
2. No amplified music
3. No parties
4. No Vintners' Festival
5. No Passport program
6. SV wine club appreciation events twice a year limited to 40 people or less at any time. Saturdays and Sundays only.
7. No greater than 40 people at any time during regular business hours.
8. Not to exceed 22 vehicles. 14 spaces for visitors and 8 overflow for staff and residence parking
9. No smoking or vaping

B - Production

1. Site will be used for wine production, bottling, storage and sales
2. Production will not exceed 20,000 gallons per year. We are licensed with TTB, ABC, and State Board of Equalization as a "small winery" which permits us to up to 20,000 gallons per year.
3. Case goods storage on site of 2,000 cases
4. Grapes to be harvested on site or trucked to winery
 - a. grapes are harvested early September through mid October

- b. the delivered grapes are transported on a rented 20' flatbed truck holding five tons or less
- 5. Winery operations are conducted between 8:00 am and 5:00 pm weekdays during non harvest times of the year. At harvest time, (September, October), work hours can be between 7:00 am and 6:00 pm Monday through Sunday.
- 6. SV wishes to permit an added 1,040 sq. ft. of production area and electrical service for fermentation tanks.

C. Signage

- 1. Entrance sign at the beginning of the driveway is 23"h x 45"w mounted between two masonry posts. Sign is non illuminated.
- 2. Two signs, 11" x 17", in the tasting / parking area stating "no picnics, no smoking".

LETTER EXPLAINING THE NECESSITY OF TANK LOCATION

PRODUCTION AREA ADJACENT TO WINERY

The winery's production area is on the northwest corner of the property. (drawings A and B). It was designated as such from the beginning of the planning stage of the winery in 1999. The design was planned to use the back side of the winery for production and front ocean facing side of the winery for tasting. The production doors are located on the north side of the building facing the outside production area. This area is, and has always been used for seasonal crush, fermentation and pressing of the freshly harvested fruit. That season is typically from early September to mid October (5 to 6 weeks). During that time, the fruit is harvested on site or trucked in, processed through a destemmer, and transferred to an open top tank for typically 6 to 7 days, then pressed and pumped into barrels inside the winery. This process has been unchanged in the 23 seasons with one exception. Originally, we fermented the grapes in plastic 1.5 ton plastic fermenters. These fermenters have no temperature control and could easily overheat. The persistence of runaway fermentations and subsequent spoiled wines required us to start using temperature controlled jacketed fermentation tanks. Six tanks and a portable chiller were purchased and brought in in 2016. (drawings C, I, and J). These tanks are not intended for, and can NOT be used to expand production. Production size cannot exceed the storage space inside the 2,000 sq. ft. winery building. 100% of the unbottled wine produced at SV is, and has always been stored inside the winery building.

It is essential that the tanks be located near the winery for many reasons,

They must be on a clean, level drained concrete surface

Accessible by forklift to and from the press and barrel storage

Away from car and truck traffic and visitors

Accessible to winery with pumps, hoses, and other processing equipment

Maximize an efficient workspace

Our decision for the positioning of the tanks was the best choice for our needs. The only other workable positioning for them would be along the west edge of the concrete pad. This position would work for us and be more out of sight to our neighbor, but it would actually take away the sound buffer that the current tank position offers. Also, that layout would require us to move the destemmer and press into the current tank position which would also add to the noise level.

There are three existing olive trees partially blocking the view of the tanks/catwalk. We offer to plant evergreen vegetation in the space between properties to fully block view of the tanks. (drawing E). In addition, we are willing to construct a privacy screen or fencing on the catwalk to take away any "line of sight" view of neighboring property. Regarding chiller noise, we plan to relocate the chiller to the opposite side of the tanks (away from neighbor) and also limit running times to daylight hours. Again, the tanks, chiller, destemmer, and press are ONLY used actively 5 to 6 weeks per year.

Our neighbor has suggested enclosing the tanks in a building. It would be possible to partially enclose the tanks, however the height requirement to access the tank tops with a forklift would be prohibitive, visually unsightly and aesthetically unsound.

I would welcome the chance to discuss this with you in more detail.

Thank you,

Jon Morgan, Manager, Soquel Vineyards LLC

Proposed chiller position and operation

The chiller is brought out and run seasonally between September and mid October, Note the proposed position of location. (Drawings B and E). It runs by the same principles as a household refrigerator. When the coolant temperature rises to a set temperature, the compressor starts, cools the fluid, then shuts off. The chiller can be on but if the temp is holding steady it makes very little sound. As the machine spec sheet notes, output noise when the compressor is running is 62db at a 10' distance.

At the time of our neighbors complaint, the chiller was set up on the fence side of the tanks (about 15' from the fence, and had been left on 24 hours a day. We propose to move it to the winery side of the tanks but close enough to the tanks to run efficiently (approx 60' from the neighbors house. In addition, we propose to commit to only running it during business hours (8am to 5pm). We believe we can still manage a safe fermentation temp doing this.

Between the extended distance from the proposed new chiller location to the neighboring property, the tank and trees serving as a noise buffer, and only running it in daytime, we believe the detectable noise from the chiller will be nearly zero.

Historically, we fill the fermenters about three times during a season. Each fermentation lasts approximately 5 to 6 days. The peak fermentation (when they need cooling) is 2 to 3 of those

days. The best I can estimate, I believe we run the chiller between 50 and 80 hours a year.

The drawing of the proposed chiller position shows location and distances from the fence, property line and nearest house. See the chiller manufacturers spec sheet for size of unit and noise output. (Drawings K and L)

Outdoor electrical pedestal

When the tanks were installed in 2016, we also installed 1 1 Ov and 220v electrical receptacles in the northwest corner of the production area. See drawing E. They are waterproof and professionally installed to code. Their purpose is to provide power to the chiller and other equipment on an "as needed" basis.

Proposed privacy screen and vegetation

The fermentation tanks have a "line of sight" visibility from the neighbors house from approximately 8' high to the top of the catwalk support frame. Everything below 8' is blocked by the fence. The catwalk area is the only part of the tank structure that ever gets accessed by workers. From the catwalk, a worker can see over the fence into the neighbors yard, and likewise, the neighbors can see the workers. There are currently three large olive trees that partially block visibility between the house and tanks.

We propose to mount a permanent privacy screen to the back side of the catwalk structure that would block all view of the tanks and workers. (drawings E, G, and H). Again, this is only used 6 weeks a year. In addition, we offer to plant additional drought tolerant vegetation in the setback between the fence and tanks.

We believe extending the height of the existing 6' wooden fence would not be aesthetically appealing for either side and create a larger maintenance issue.

SOQUEL VINEYARDS

PN#104-011-30

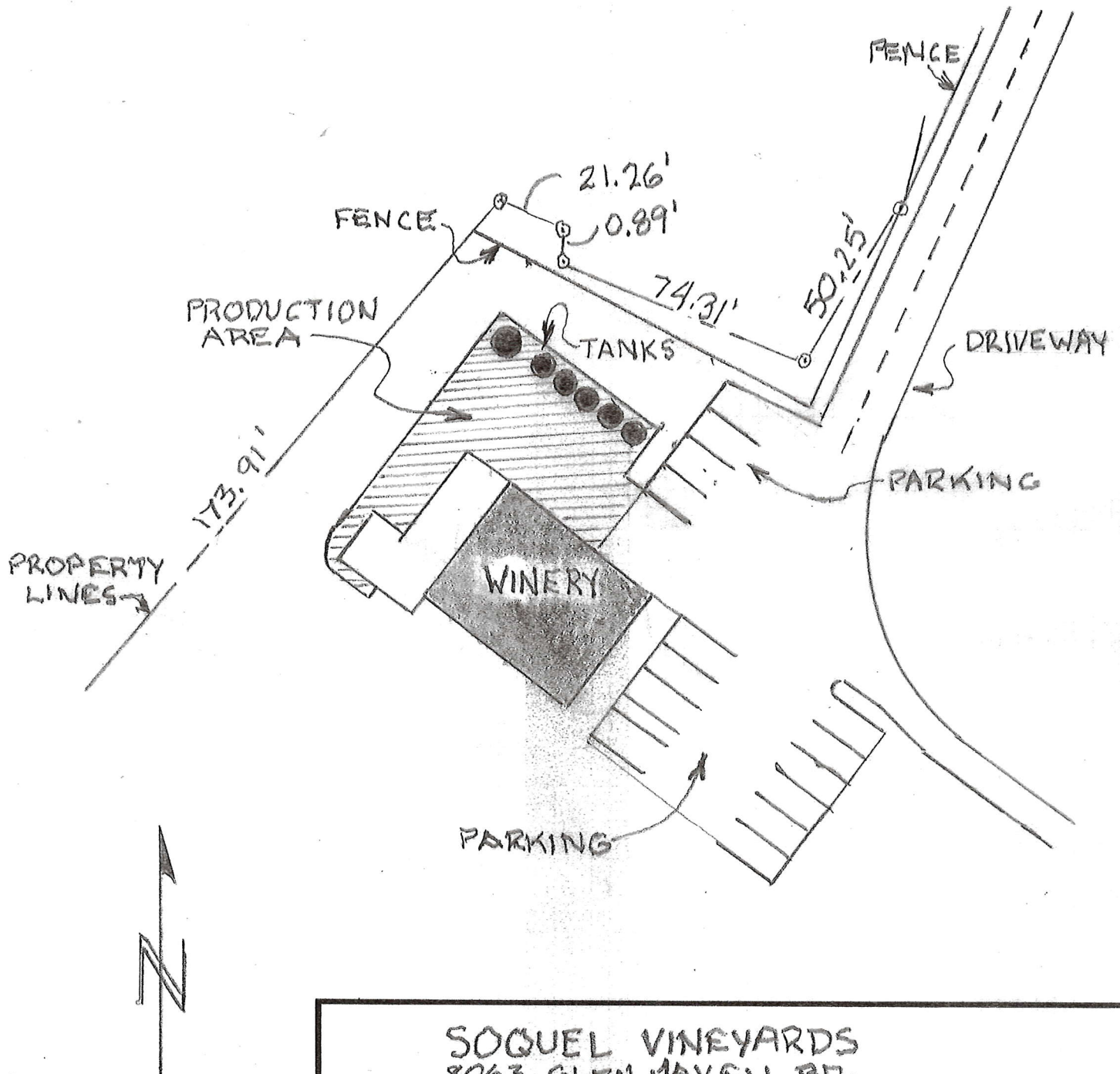
PROJECT NAME: TANK PERMIT 20000

STORM / DRAINAGE WATER DISCHARGE

SOQUEL VINEYARDS HAS A CONTAINED AREA FOR WINERY PRODUCTION WITH TRENCH DRAINS THROUOUT THE WINERY. THE OUTSIDE PRODUCTION AREA (INCLUDING THE FERMENTATION TANKS) DRAINS TO ONE STORM DRAIN ON THE SOUTHWEST CORNER OF THE PRODUCTION PAD. (See drawing F). ONLY RAINWATER, RINSE WATER, AND MINOR ORGANIC SOLIDS DRAIN THROUGH THIS DRAIN. THIS LOCATION IS WHERE OUR STORM WATER QUALITY SAMPLES ARE TAKEN AND SUBMITTED TO THE STATE WATER BOARD. ALL RESULTS ARE DOCUMENTED FOUR TIMES PER YEAR.

JON MORGAN

4/15/2024

PLOT PLAN
EXISTINGSOQUEL VINEYARDS
8063 GLEN HAVEN RD.

SCALE: 1" = 40'

APPROVED BY:

DRAWN BY JON M.

DATE: 4-15-24

REVISED

PROJECT NAME: TANK PERMIT - 20000

PARCEL NO. 2504-011-30

DRAWING NUMBER
Exhibit D

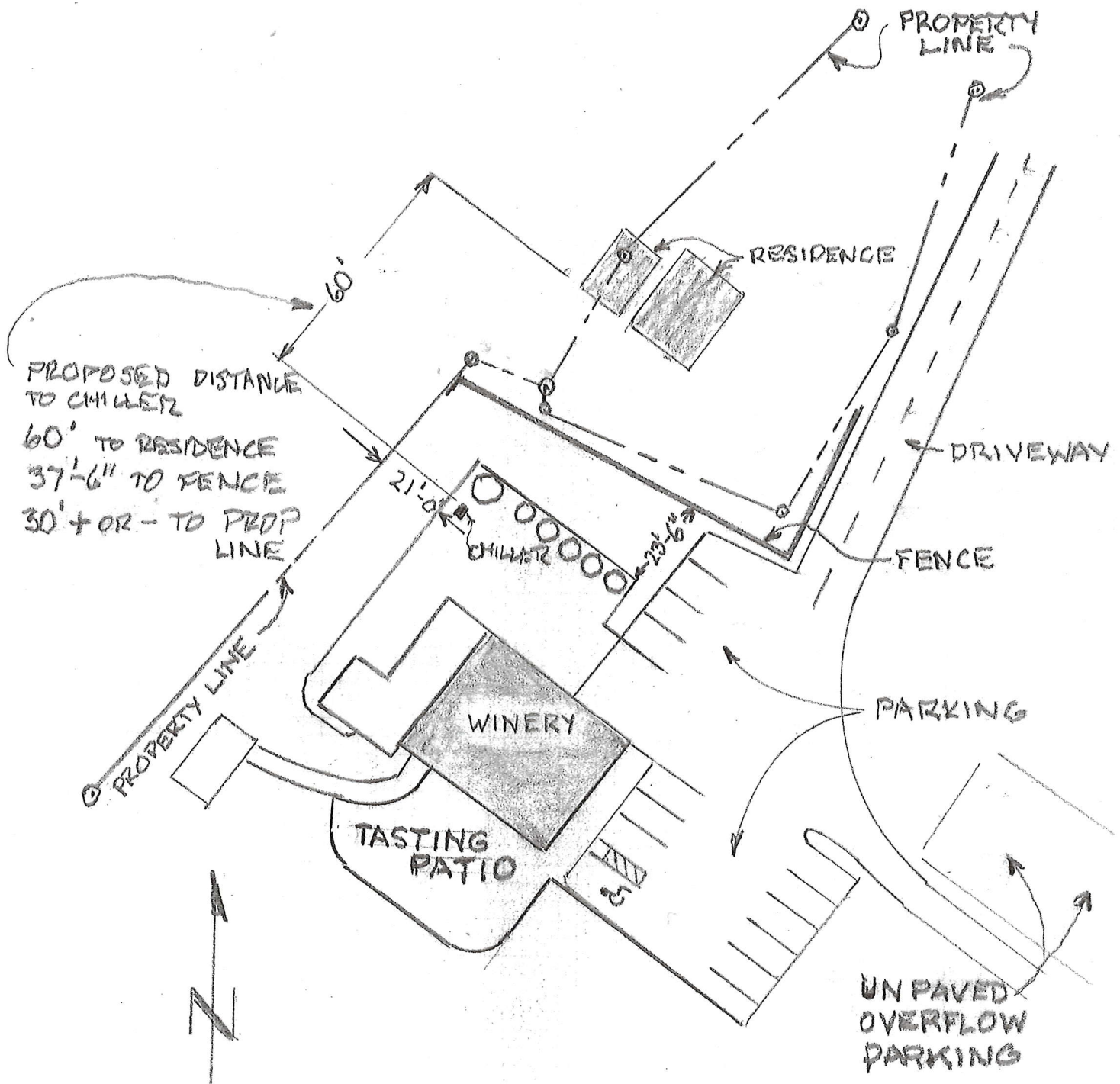
PROPERTY LINES AND SETBACKS

AMENDED

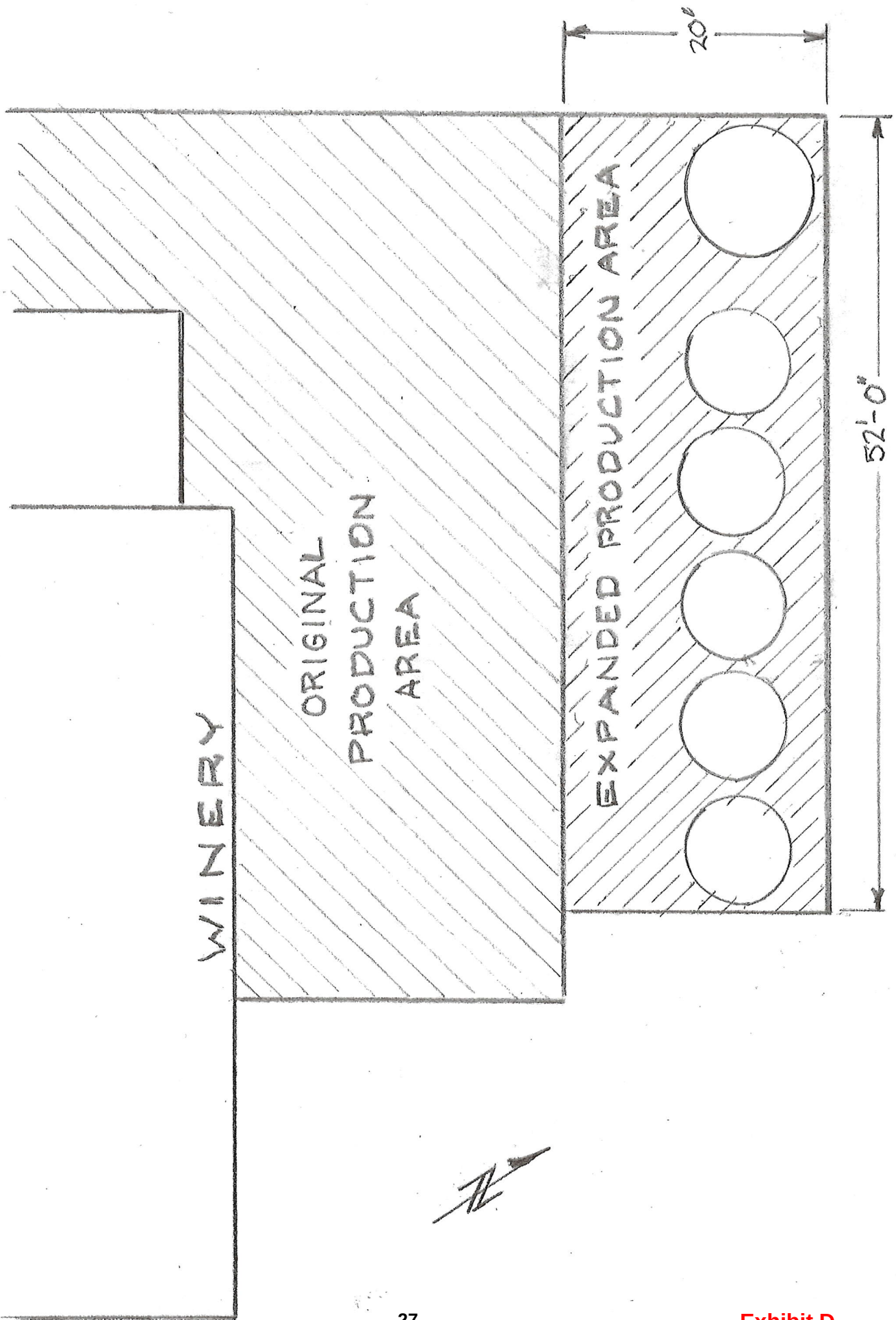
SCALE 1" = 40'

6-1-24

DRAWING B



EXPANDED PRODUCTION SLAB DETAIL DRAWING C



DRAWING D

WINERY

EXISTING
PRODUCTION
AREA DETAIL
SCALE $\frac{1}{8}" = 1'$

REVISED
6-1-24

PRODUCTION

AREA

CHILLER

WATERPROOF
RECEPTACLE
WP

TANKS

PARKING

SCREEN

CATWALK

ELEC RECP

FENCE

+30' TO
RESIDENCE

36'-0"

20'

14'-6"

8'-7"

52'-0"

23'-6"

32'-0"

28

Exhibit D

PRODUCTION
AREA

PROPOSED
CHILLER
LOCATION

EXISTING ELEC
TRAPETACLE

PROPOSED PRIVACY SCREEN
8' x 40'

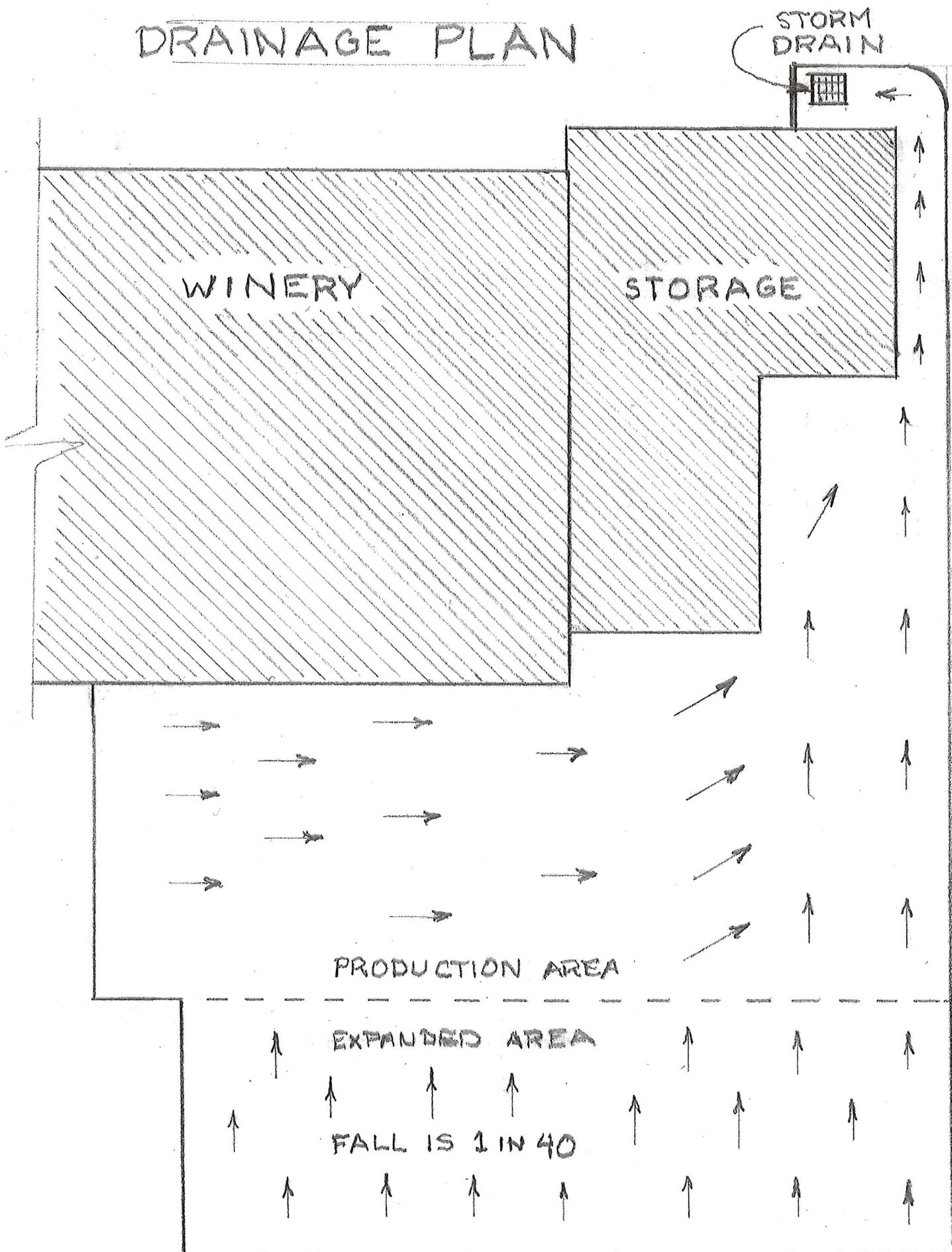
EXISTING
TREES

PROPOSED VEGETATION

FENCE

PROPOSED CHILLER, PRIVACY
SCREEN, ELECTRICAL, AND
VEGETATION LOCATIONS

DRAINAGE PLAN

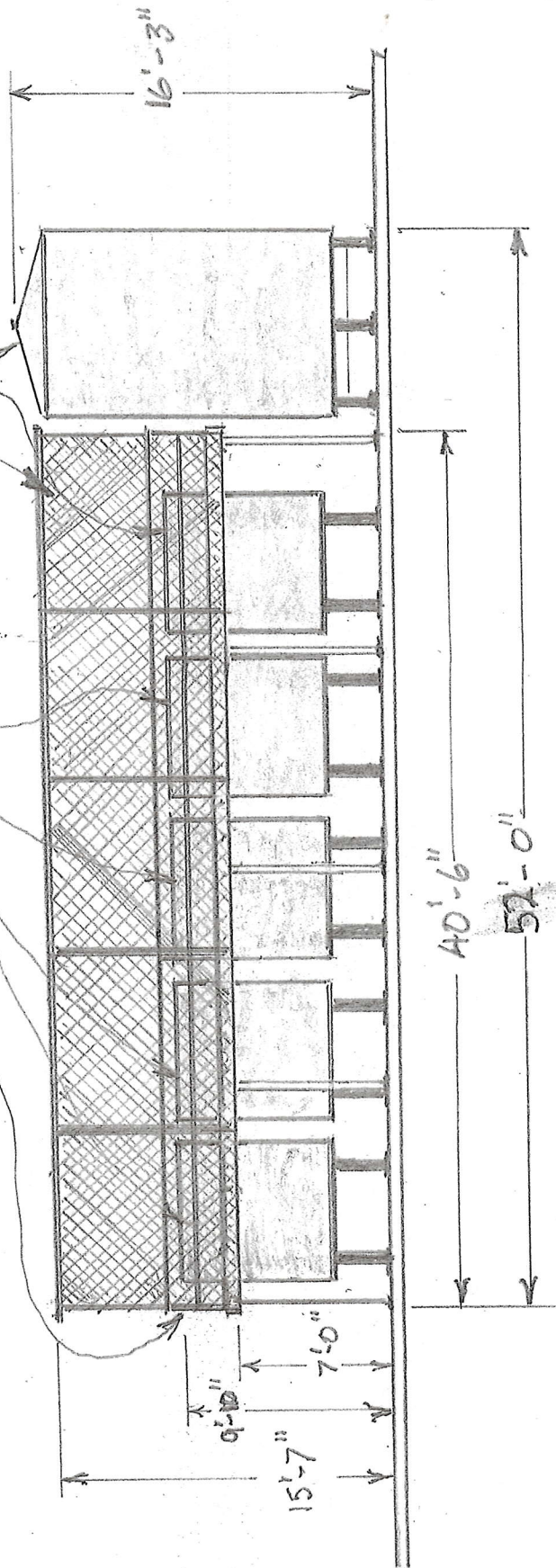


NORTH ELEVATION
FERMENTATION TANKS
EXISTING

PROPOSED PRIVACY SCREEN

TANKS

CATWALK & RAILING



TANK PERMIT - 20000

SCALE 1/8" = 1'

PARCEL 104-011-30

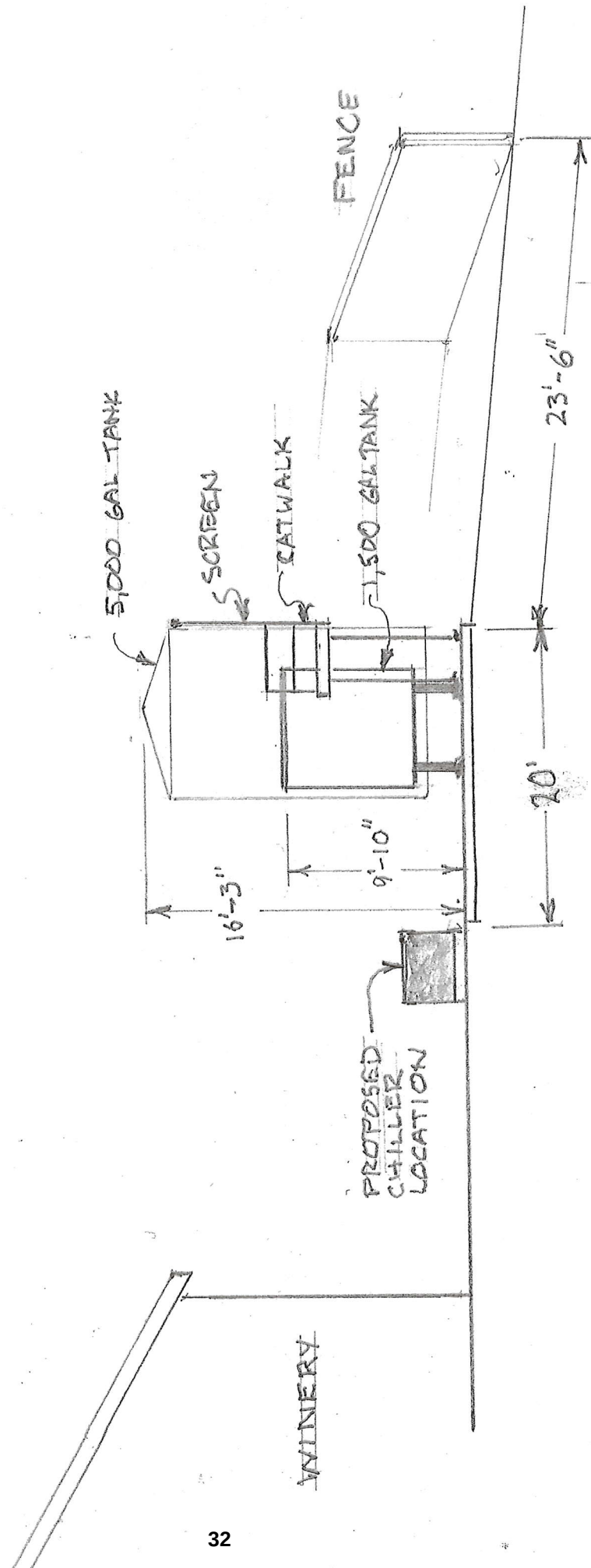
4-15-24

MINIMUM

REVISED 6-1-24

EAST ELEVATION
FERMENTATION TANKS
EXISTING

REVISED 6-1-24



SOQUEL VINEYARDS
TANK PERMIT - 20000

SCALE $\frac{1}{8}" = 1'$

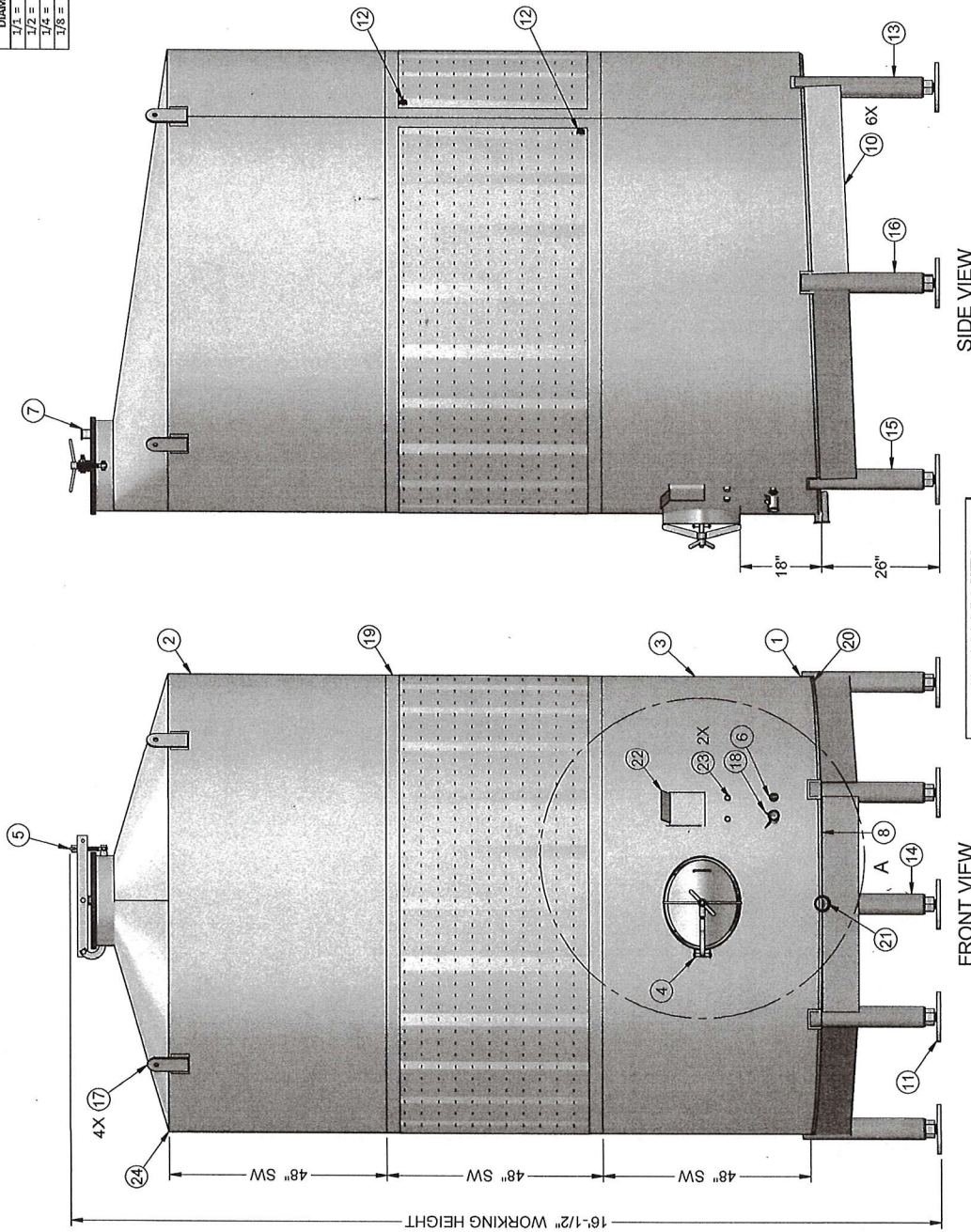
4-15-24

1 TANK AT NORTHWEST CORNER

Item	Qty.	Description	Dwg.
1	6	Backing Pad Kit, 3" X 5"	A1155
2	1	Coil, 14 GA., 2B	
3	1	Coil, 14 GA., 2B	
4	1	Door Duhig Zorzzini Oval	
5	1	Door Flowtend Top - 2" Hole	
6	1	Ferrule, 1", TC, Standard	
7	1	Ferrule, 2", TC, Long	
8	6	Flat Bar, 1/4" X 8" X 32"	
9	6	Flat Bar, 1/4" X 8" X 45 1/2"	
10	6	Flat Bar, 1/4" X 8" X 48"	
11	7	FootPad, Adjustable	A100
12	2	Half Coupling, 1"	
13	2	Leg, Back, 4" S40, (A=28")	A132-19
14	1	Leg, Center, 4" S40, (A=24 1/8")	A1017-4
15	2	Leg, Front, 4" S40, (A=25")	A132-17
16	2	Leg, Middle, 4" S40, (A=26 11/16")	A132-18
17	4	Lifting Lug Wine Heavy	A1422
18	1	Racking Port Kit, 2", TC	A1154
19	1	Sidewall Assembly, 48" X 8'-6" ID	
20	1	Sloping Bottom 102"	A1117
21	1	Sump Drain, 3" (Purchase)	
22	1	Temp Hood, Wine	A140
23	2	Thermowell Kit, 12"	A1153
24	1	Trunc Top, 102", Front	A1116

Item	Qty.	Description
1	6	Backing Pad Kit, 3" X 5"
2	1	Coil, 14 GA., 2B
3	1	Coil, 14 GA., 2B
4	1	Door Duhig Zorzzini Oval
5	1	Door Flowtend Top - 2" Hole
6	1	Ferrule, 1", TC, Standard
7	1	Ferrule, 2", TC, Long
8	6	Flat Bar, 1/4" X 8" X 32"
9	6	Flat Bar, 1/4" X 8" X 45 1/2"
10	6	Flat Bar, 1/4" X 8" X 48"
11	7	FootPad, Adjustable
12	2	Half Coupling, 1"
13	2	Leg, Back, 4" S40, (A=28")
14	1	Leg, Center, 4" S40, (A=24 1/8")
15	2	Leg, Front, 4" S40, (A=25")
16	2	Leg, Middle, 4" S40, (A=26 11/16")
17	4	Lifting Lug Wine Heavy
18	1	Racking Port Kit, 2", TC
19	1	Sidewall Assembly, 48" X 8'-6" ID
20	1	Sloping Bottom 102"
21	1	Sump Drain, 3" (Purchase)
22	1	Temp Hood, Wine
23	2	Thermowell Kit, 12"
24	1	Trunc Top, 102", Front

18" FRONT = 16" - 8 1/4"



DETAIL A

MATL SPEC: RIPS: 304/ASTM A312
TUBING: 304 SEAMLESS, ASTM A269
(U.N.O.)
FLAT BAR: 304/ASTM A476



SILVER STATE STAINLESS
12 INDUSTRIAL PARKWAY, SUITE E1
MOUND HOUSE, NV 89706
Ph: 775 246-1180
Fax: 775 246-1183

DRAWING TITLE:

SOQUEL VINEYARDS
5000 GAL WINE TANK
8'-6" X 12 SW

DRAWN BY: . RW	DATE: 04/25/17	DWG NO. B1160	SIZE D
CHECKED BY:	DATE:	SHT	REV
DESIGN REF.	JOB NO: 42817	NO. 1 OF 2	-

TANK CAPACITY

CYLINDER - GAL/INCH = 35.37
CYLINDER - GAL/FOOT = 424.48
TRUNC TOP = 174.7 GAL
CYLINDER - GAL/FOOT = 424.48
SLOPE BOTTOM = 5023.0 GAL
FLOODED VOLUME = 5268.5 GAL
GLYCOL VOLUME = 20.2 GAL

FRONT VIEW

NOTES:
INSIDE FINISH 2B, OUTSIDE FINISH #4.
SEE SHEET 2 OF 2 FOR FLOOR PLAN AND
BOTTOM VIEWS.
ALL INTERNAL WELDS, GRIND, & POLISH.
REMOVE OUTSIDE OXIDATION AND BRIGHTEN ON A TYPICAL MARGIN.

Exhibit D

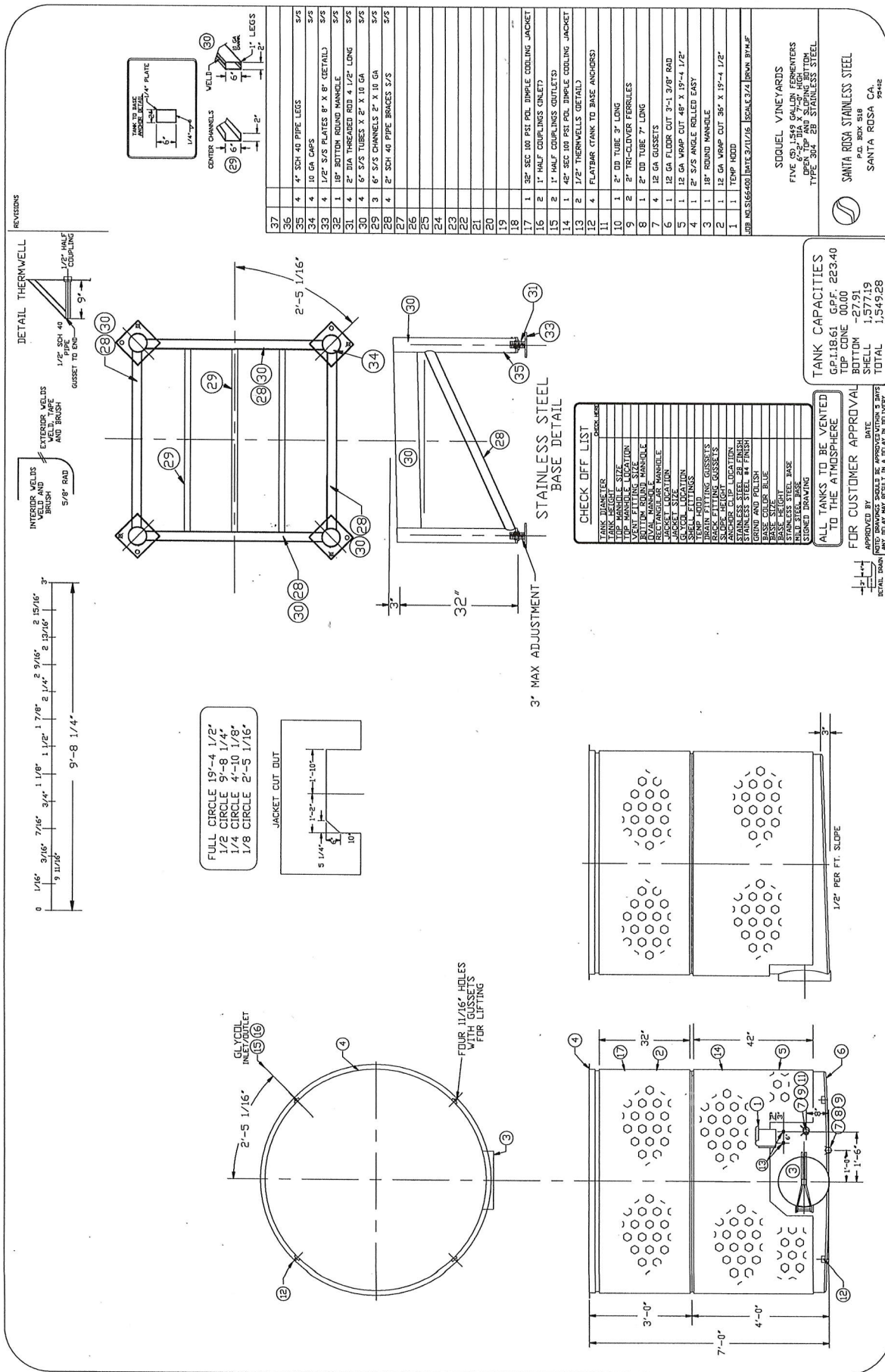
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D.K. Jan Norgaard

10/24/2019/2020/2021/2022/2023/2024/2025/2026/2027/2028/2029/2030/2031/2032/2033/2034/2035/2036/2037/2038/2039/2040/2041/2042/2043/2044/2045/2046/2047/2048/2049/2050/2051/2052/2053/2054/2055/2056/2057/2058/2059/2060/2061/2062/2063/2064/2065/2066/2067/2068/2069/2070/2071/2072/2073/2074/2075/2076/2077/2078/2079/2080/2081/2082/2083/2084/2085/2086/2087/2088/2089/2090/2091/2092/2093/2094/2095/2096/2097/2098/2099/2100/2101/2102/2103/2104/2105/2106/2107/2108/2109/2110/2111/2112/2113/2114/2115/2116/2117/2118/2119/2120/2121/2122/2123/2124/2125/2126/2127/2128/2129/2130/2131/2132/2133/2134/2135/2136/2137/2138/2139/2140/2141/2142/2143/2144/2145/2146/2147/2148/2149/2150/2151/2152/2153/2154/2155/2156/2157/2158/2159/2160/2161/2162/2163/2164/2165/2166/2167/2168/2169/2170/2171/2172/2173/2174/2175/2176/2177/2178/2179/2180/2181/2182/2183/2184/2185/2186/2187/2188/2189/2190/2191/2192/2193/2194/2195/2196/2197/2198/2199/2200/2201/2202/2203/2204/2205/2206/2207/2208/2209/2210/2211/2212/2213/2214/2215/2216/2217/2218/2219/2220/2221/2222/2223/2224/2225/2226/2227/2228/2229/2230/2231/2232/2233/2234/2235/2236/2237/2238/2239/2240/2241/2242/2243/2244/2245/2246/2247/2248/2249/2250/2251/2252/2253/2254/2255/2256/2257/2258/2259/2260/2261/2262/2263/2264/2265/2266/2267/2268/2269/2270/2271/2272/2273/2274/2275/2276/2277/2278/2279/2280/2281/2282/2283/2284/2285/2286/2287/2288/2289/2290/2291/2292/2293/2294/2295/2296/2297/2298/2299/2300/2301/2302/2303/2304/2305/2306/2307/2308/2309/2310/2311/2312/2313/2314/2315/2316/2317/2318/2319/2320/2321/2322/2323/2324/2325/2326/2327/2328/2329/2330/2331/2332/2333/2334/2335/2336/2337/2338/2339/2340/2341/2342/2343/2344/2345/2346/2347/2348/2349/2350/2351/2352/2353/2354/2355/2356/2357/2358/2359/2360/2361/2362/2363/2364/2365/2366/2367/2368/2369/2370/2371/2372/2373/2374/2375/2376/2377/2378/2379/2380/2381/2382/2383/2384/2385/2386/2387/2388/2389/2390/2391/2392/2393/2394/2395/2396/2397/2398/2399/2400/2401/2402/2403/2404/2405/2406/2407/2408/2409/2410/2411/2412/2413/2414/2415/2416/2417/2418/2419/2420/2421/2422/2423/2424/2425/2426/2427/2428/2429/2430/2431/2432/2433/2434/2435/2436/2437/2438/2439/2440/2441/2442/2443/2444/2445/2446/2447/2448/2449/2450/2451/2452/2453/2454/2455/2456/2457/2458/2459/2460/2461/2462/2463/2464/2465/2466/2467/2468/2469/2470/2471/2472/2473/2474/2475/2476/2477/2478/2479/2480/2481/2482/2483/2484/2485/2486/2487/2488/2489/2490/2491/2492/2493/2494/2495/2496/2497/2498/2499/2500/2501/2502/2503/2504/2505/2506/2507/2508/2509/2510/2511/2512/2513/2514/2515/2516/2517/2518/2519/2520/2521/2522/2523/2524/2525/2526/2527/2528/2529/2530/2531/2532/2533/2534/2535/2536/2537/2538/2539/2540/2541/2542/2543/2544/2545/2546/2547/2548/2549/2550/2551/2552/2553/2554/2555/2556/2557/2558/2559/2560/2561/2562/2563/2564/2565/2566/2567/2568/2569/2570/2571/2572/2573/2574/2575/2576/2577/2578/2579/2580/2581/2582/2583/2584/2585/2586/2587/2588/2589/2590/2591/2592/2593/2594/2595/2596/2597/2598/2599/2600/2601/2602/2603/2604/2605/2606/2607/2608/2609/2610/2611/2612/2613/2614/2615/2616/2617/2618/2619/2620/2621/2622/2623/2624/2625/2626/2627/2628/2629/2630/2631/2632/2633/2634/2635/2636/2637/2638/2639/2640/2641/2642/2643/2644/2645/2646/2647/2648/2649/2650/2651/2652/2653/2654/2655/2656/2657/2658/2659/2660/2661/2662/2663/2664/2665/2666/2667/2668/2669/2670/2671/2672/2673/2674/2675/2676/2677/2678/2679/2680/2681/2682/2683/2684/2685/2686/2687/2688/2689/2690/2691/2692/2693/2694/2695/2696/2697/2698/2699/2700/2701/2702/2703/2704/2705/2706/2707/2708/2709/2710/2711/2712/2713/2714/2715/2716/2717/2718/2719/2720/2721/2722/2723/2724/2725/2726/2727/2728/2729/2730/2731/2732/2733/2734/2735/2736/2737/2738/2739/2740/2741/2742/2743/2744/2745/2746/2747/2748/2749/2750/2751/2752/2753/2754/2755/2756/2757/2758/2759/2760/2761/2762/2763/2764/2765/2766/2767/2768/2769/2770/2771/2772/2773/2774/2775/2776/2777/2778/2779/2780/2781/2782/2783/2784/2785/2786/2787/2788/2789/2790/2791/2792/2793/2794/2795/2796/2797/2798/2799/2800/2801/2802/2803/2804/2805/2806/2807/2808/2809/2810/2811/2812/2813/2814/2815/2816/2817/2818/2819/2820/2821/2822/2823/2824/2825/2826/2827/2828/2829/2830/2831/2832/2833/2834/2835/2836/2837/2838/2839/2840/2841/2842/2843/2844/2845/2846/2847/2848/2849/2850/2851/2852/2853/2854/2855/2856/2857/2858/2859/2860/2861/2862/2863/2864/2865/2866/2867/2868/2869/2870/2871/2872/2873/2874/2875/2876/2877/2878/2879/2880/2881/2882/2883/2884/2885/2886/2887/2888/2889/2890/2891/2892/2893/2894/2895/2896/2897/2898/2899/2900/2901/2902/2903/2904/2905/2906/2907/2908/2909/2910/2911/2912/2913/2914/2915/2916/2917/2918/2919/2920/2921/2922/2923/2924/2925/2926/2927/2928/2929/2930/2931/2932/2933/2934/2935/2936/2937/2938/2939/2940/2941/2942/2943/2944/2945/2946/2947/2948/2949/2950/2951/2952/2953/2954/2955/2956/2957/2958/2959/2960/2961/2962/2963/2964/2965/2966/2967/2968/2969/2970/2971/2972/2973/2974/2975/2976/2977/2978/2979/2980/2981/2982/2983/2984/2985/2986/2987/2988/2989/2990/2991/2992/2993/2994/2995/2996/2997/2998/2999/3000/3001/3002/3003/3004/3005/3006/3007/3008/3009/3010/3011/3012/3013/3014/3015/3016/3017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DRAWING J

5 TANKS ON NORTH SIDE





FIRE & ICE MODEL: CH-3/6

230 Volt 1 Phase	
FLA	29
MCA	30
MOC	40

230 Volt 3 Phase	
FLA	18
MCA	23
MOC	25

460 Volt 3 Phase	
FLA	9
MCA	12
MOC	15

Dimensions	32"W x 52"L x 45"H
Frame	Powder Coated Steel
Housing	Stainless Steel
Tank	30 Gallon Stainless Steel
Compressor	3 HP
Condenser	Air-Cooled
Glycol Pump	0.75 HP
Process Flow	25 GPM @ 25 PSI
Connection Size	0.75" Brass Quick Connects (x4)
Heat Exchanger	Stainless Steel Brazed Plate
Controls	Single Stage Digital

Heating Element	6 kW
Electrical Enclosure	NEMA 3R
Ship/Operating Weight	750/1000 lbs
Decibels @ 10'	62 dBA
Refrigerant	R448A
Cooling Capacity ¹	21,800 Btu/h
Heating Capacity	20,500 Btu/h

1. Capacity with 30 °F glycol LFT in 90 °F ambient

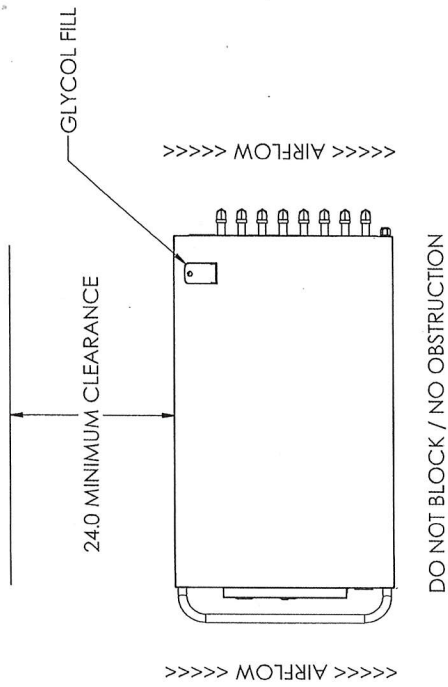
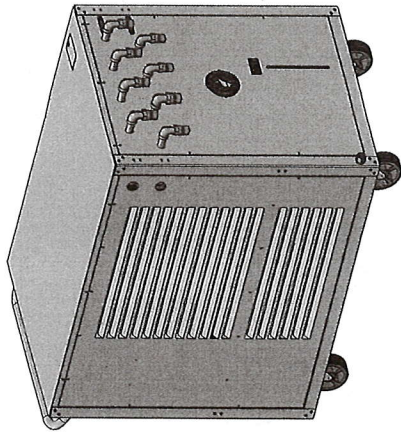
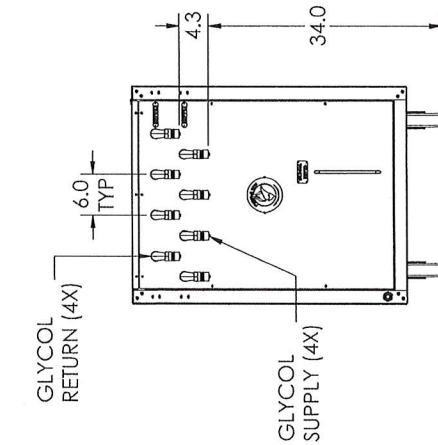
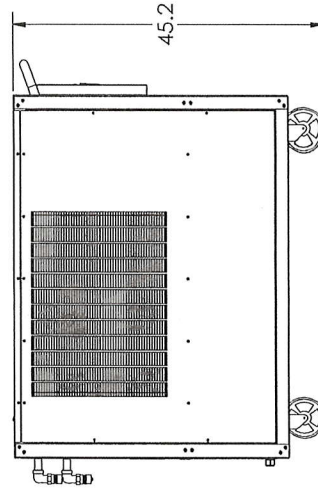
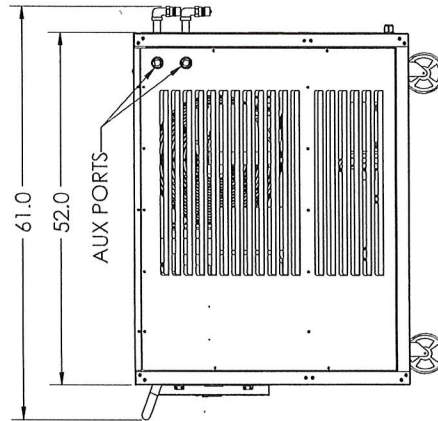
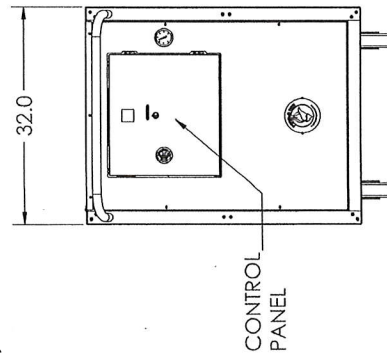
2. Specifications subject to change without notice

Fire & Ice package consists of the following:

- Complete refrigeration circuit
- Air-cooled condenser
- Glycol pump
- Fluid bypass valve
- Freeze stat safety switch
- Digital temperature controller
- All insulated copper piping
- Stainless steel housing
- Powder coated steel frame
- Insulated stainless steel glycol reservoir
- Low watt density heating element specifically designed for glycol
- Engineered high efficiency heat exchanger for maximum energy savings
- Heavy duty rubber-on-steel casters for easy portability
- Brass quick connects for temperature control of up to 4 tanks at once without loss of glycol
- Complete set of 20 ft. glycol hoses and 25 ft. power cord
- ETL (UL508) listed complete control panel with single point electrical connection, breakers, starters & safety switches
- Louvered stainless steel access panels for easy service & maintenance
- Factory run tested and fully charged with refrigerant

2 Year Parts and 1 Year Labor Warranty

DRAWING L



DRAWN: AH
 APPROVED: TH
 REVISION DATE: 05/11/23
 G&D CHILLERS
 COMMITTED TO COLD

FIRE & ICE
 PORTABLE CHILLER & HEATER

71MB19
12/1/81

BK.103
16

SOQUEL AUGMENTATION RANCHO
POR. SECS. 25 & 26, T.10S., R.1W., M.D.B. & M.

Tax Area Code
96-044

104-01

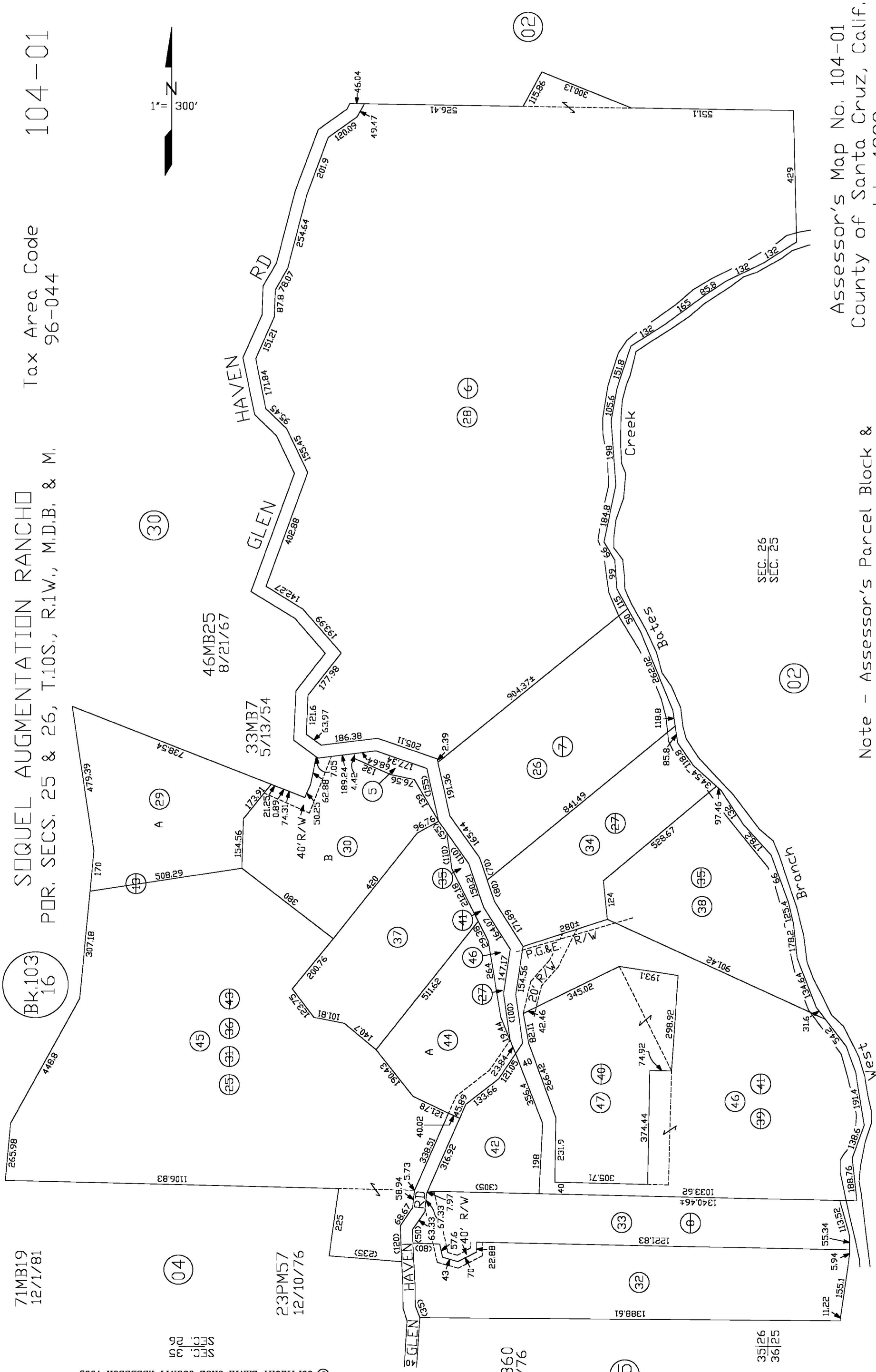
THE ASSessor MAKES NO GUARANTEE AS TO MAP ACCURACY NOR ASSUMES ANY
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SEC. 35
SEC. 26

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12/10/76

62MB60
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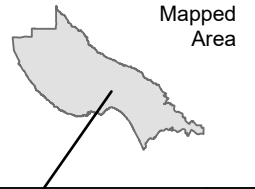
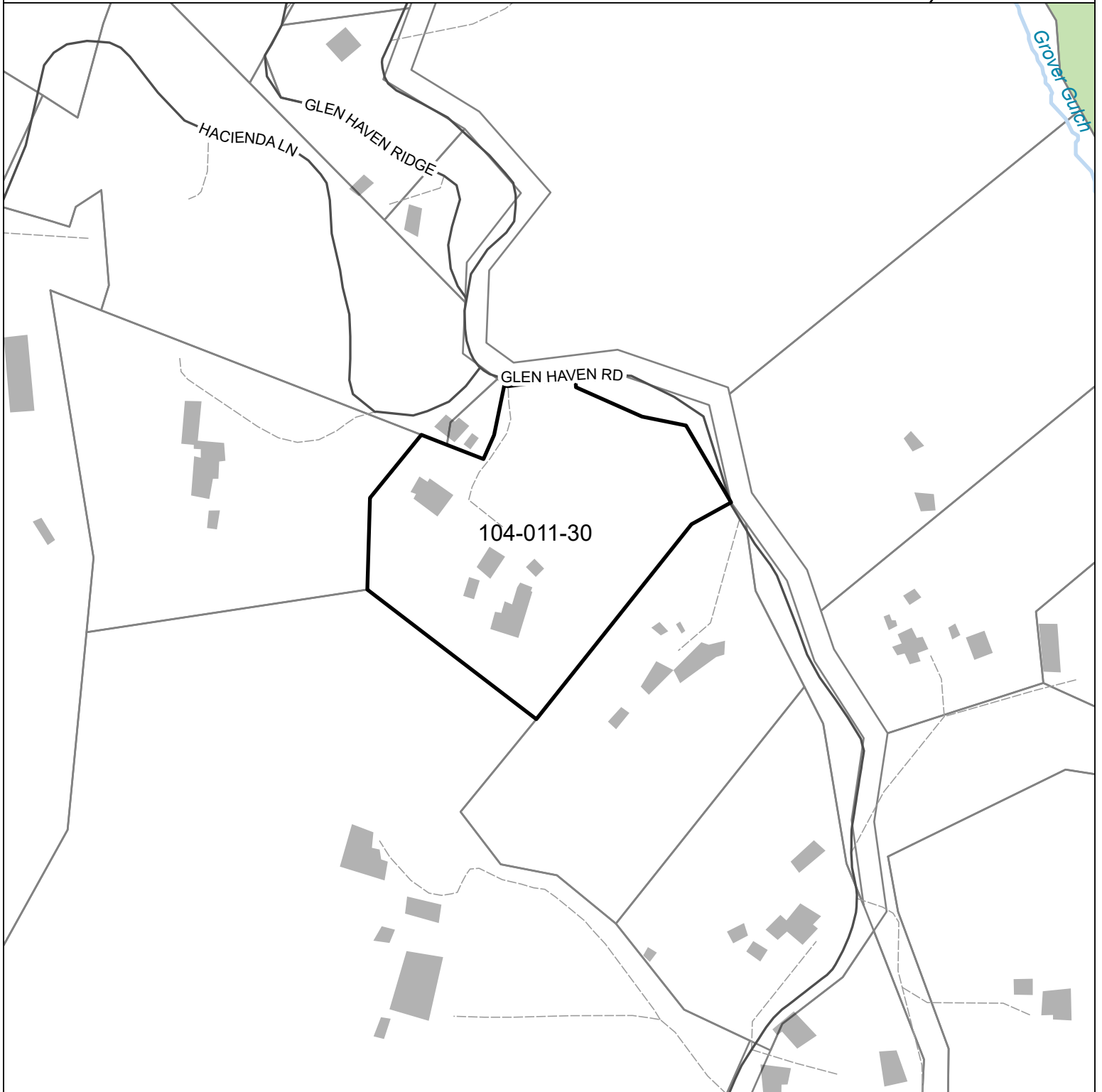


Note - Assessor's Parcel Block &
Lot Numbers Shown in Circles.

Assessor's Map No. 104-01
County of Santa Cruz, Calif.
July 1998



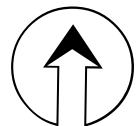
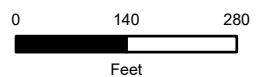
Parcel Location Map



Parcel: 10401130

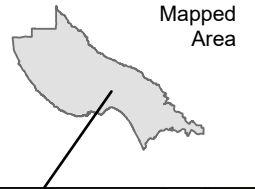
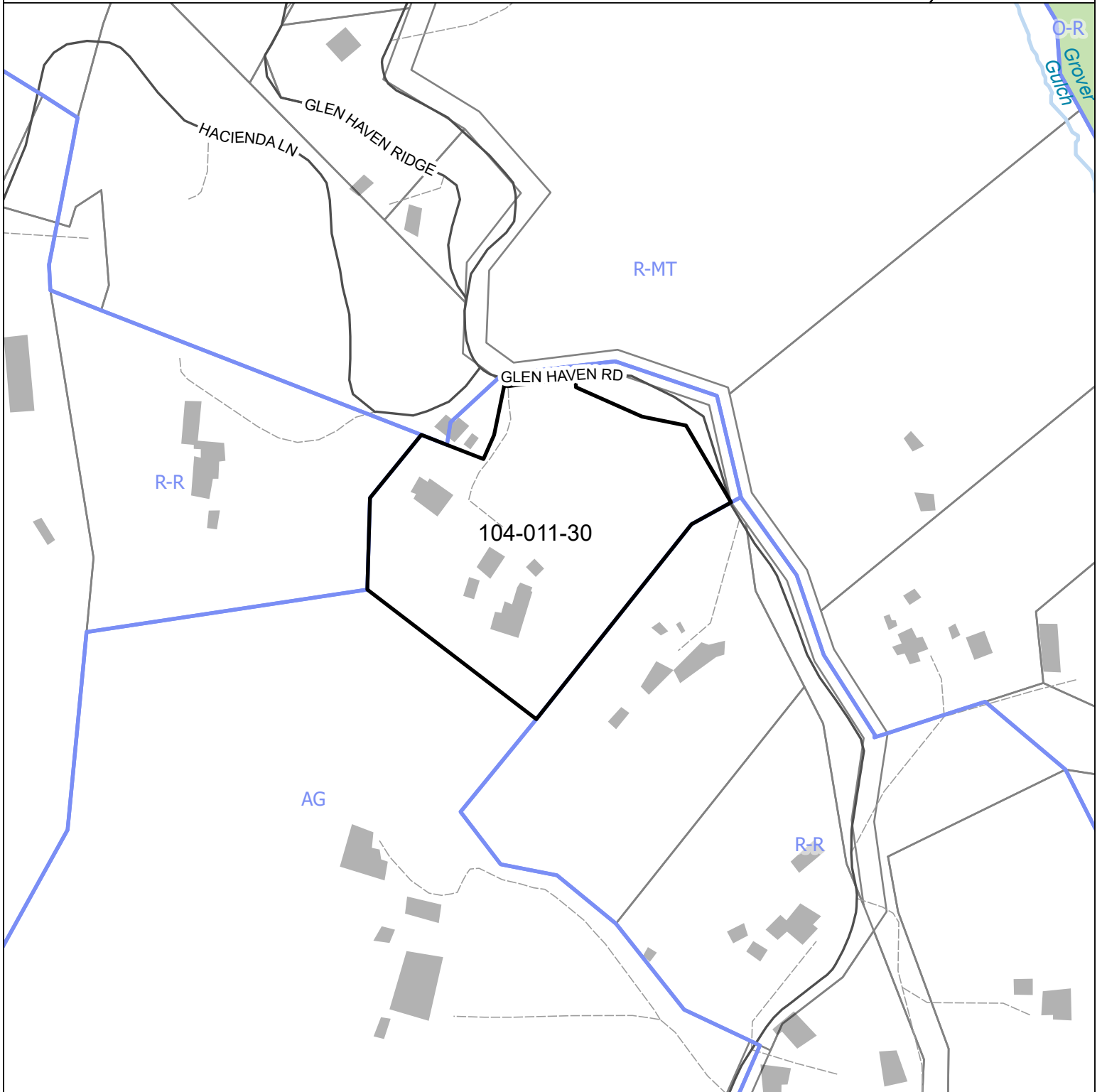
 Subject Parcel

Map printed: 10 Jul. 2025

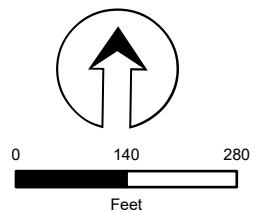




Parcel General Plan Map

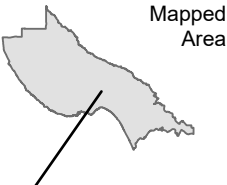
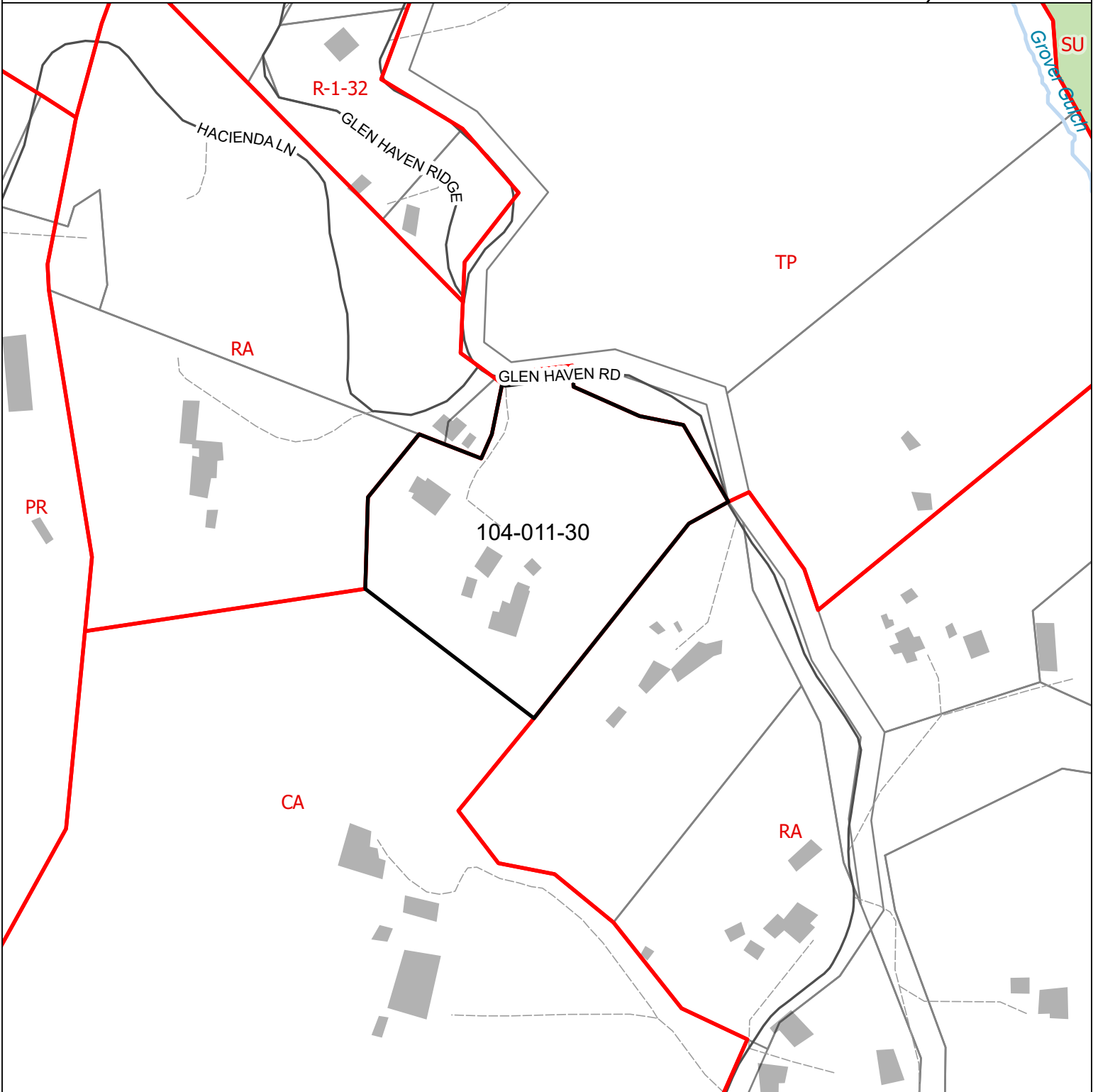


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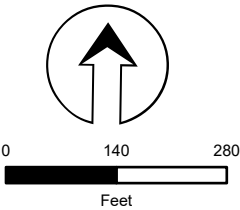




Parcel Zoning Map



 Subject Parcel



Parcel Information

Services Information

Urban/Rural Services Line:	☐ Inside	☒ Outside
Water Supply:	Well	
Sewage Disposal:	Septic	
Fire District:	Central	
Drainage District:	Out Zone 5	

Parcel Information

Parcel Size:	5.25 acres
Existing Land Use - Parcel:	Agricultural
Existing Land Use - Surrounding:	Agricultural, Residential
Project Access:	Glen Haven Road
Planning Area:	Summit
Land Use Designation:	AG (Agricultural)
Zone District:	CA (Commercial Agriculture)
Coastal Zone:	☐ Inside ☒ Outside
Appealable to Calif. Coastal Comm.	☐ Yes ☒ No

Technical Reviews: None

Environmental Information

Geologic Hazards:	Not a mapped constraint
Fire Hazard:	Not a mapped constraint
Slopes:	0-30%
Env. Sen. Habitat:	No physical evidence on site
Grading:	No grading proposed
Tree Removal:	No trees proposed to be removed
Scenic:	Not a mapped resource
Archeology:	No physical evidence on site

Michael Lam

From: Jeffrey CHANDLER <chandler831@comcast.net>
Sent: Tuesday, July 23, 2024 8:19 AM
To: Michael Lam; jonm@soquelveineyards.com
Subject: 8063 Glen Haven Rd proposed development - follow up

******CAUTION:**This is an EXTERNAL email. Exercise caution. DO NOT open attachments or click links from unknown senders or unexpected email.****

Michael,

Following up on yesterdays email. If the current location is truly the only spot on the 5+ acres that is feasible for the the tanks, which I have a very hard time believing! The reality is the owner of the winery does not want to relocate these tanks across the parking because then he would have to see them out of the windows of his primary residence which is located across the parking lot. Who blames him? Who would want to see these tanks and workers that man them from their kitchen and bedroom windows? So, if it is truly the location on the 5+ acres why don't they enclose their operations just as the zoning regulations encourage? Enclosing their operation seems to be the only solution that would address our ongoing concerns and allow for the tanks to remain in their current location. A building with proper drainage and setbacks would be more than okay with us. If you see any other way to address the smell, noise, and privacy issues with the tanks in their current location please let's discuss.

Best Regards,
Jeff Chandler

Michael Lam

From: Jeffrey CHANDLER <chandler831@comcast.net>
Sent: Tuesday, July 23, 2024 2:59 PM
To: Michael Lam; jonm@soquelvineyards.com
Subject: 8063 Glen Haven Road proposed development

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Michael,

After reading the proposed development sign I have another concern. The tanks have capacity for 12,500 gallons which is around 100,000 lbs at full capacity. If those tanks fail it could be very dangerous for my family and I. Are the tanks considered above ground storage tanks?

Best,
Jeff Chandler

Michael Lam

From: Jeffrey CHANDLER <chandler831@comcast.net>
Sent: Tuesday, July 23, 2024 4:34 PM
To: Michael Lam; jonm@soquelvineyards.com
Subject: 8063 Glen Haven Rd proposed development

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Michael,

Since we are located in a recorded Santa Cruz County slide zone the weight of the tanks and proximity to my house have become my biggest concern. Are geological and geotechnical investigations being done?

Best,
Jeff Chandler



County of Santa Cruz

PLANNING DEPARTMENT

701 OCEAN STREET - 4TH FLOOR, SANTA CRUZ, CA 95060
(831) 454-2580 FAX: (831) 454-2131 TDD: (831) 454-2123
Tom Burns, DIRECTOR

STAFF REPORT

May 5, 2004

04-0169

Minor Variation; Level III

Assessor's Parcel Number: 104-011030

Site Address: 8063 Glen Haven Road, Soquel, CA

Owner: Bargetto

EXHIBITS

- A. Revised Program Statement from Peter Bargetto.

PROJECT SUMMARY

Minor Variation request to correct and modify the project program statement for Permit 99-0293. Property located at 8063 Glen Haven Road, Summit Planning Area.

HISTORY

The applicant seeks to obtain a Minor Variation to Application 99-0293, which was an application for a small boutique winery. This was considered by the Zoning Administrator on September 17, 1999 and was approved with conditions. One of the conditions (Condition IV C.) incorporated the program statement prepared by the applicant into the permit.

The request is to correct the program statement with respect to the gallonage produced (up to 11,000 gallons from 3,100+- gallons) and note that the actual bottling will take place on site rather than off site.

ANALYSIS AND DISCUSSION

The applicant seeks to obtain a Minor Variation to Application 99-0293, which was an application for a small boutique winery. The request is to correct the program statement with respect to the gallonage produced (up to 11,000 gallons from 3,100 +- gallons) and note that the actual bottling will take place on site rather than off site. While the wine production does increase on this CA zoned parcel, it is of such a minor amount that the request will not affect the overall concept or design of the original winery approval and is being processed at the level of review for a winery this size in the use chart. No negative impacts are anticipated by the increase in truck traffic, if any. The bottling on site will be conducted within a trailer (a mobile bottling unit), however noise at the property lines is anticipated to be in total compliance (based upon information submitted by applicant) with the standards contained with the Winery ordinance and the original approval. No impacts to water are anticipated since only a minimal amount of water is anticipated to be needed for the bottling line. The bottling line will be used during the daytime from 8 to 5 for up to 3 days annually. Based on the findings and Environmental Determination for permit number 99-0235, which are hereby incorporated by reference.

Staff recommends approval of the requested Minor Variation incorporating the revised program statement into the permit conditions.

Minor Variation Prepared By:

Don Bussey
Don Bussey
Project Manager

Minor Variation Reviewed By:

Cathy Graves
Cathy Graves
Principal Planner

Date: 5-10-04

As revised by 04-0169

CONDITIONS OF APPROVAL

Commercial Development Permit 99-0293

Applicant: Peter Bargetto

Assessor's Parcel No. 104-011-30

Property location: 8063 Glen Haven Road

Summit Planning Area

Exhibits:

A.. Plans prepared by Ifland Engineers dated 7/8/99, Site plans prepared by William Bagnall Architects Inc. dated 5/5/99, and Program Statement and landscape prepared by Peter Bargetto.

- I. This permit authorizes the construction of a 1,995 square foot winery building in order to operate a small-scale winery (5,000 gallons annually) including a Grading Permit for about 329 cubic yards of earth movement.

Please note that this is not a building permit. A building permit will be required for construction of the second unit. These conditions of approval shall be attached to the building plans.

Prior to exercising any rights granted by this permit including, without limitation, any construction or site disturbance, the applicant/ owner shall:

- A. Sign, date, and return to the Planning Department one copy of the approval to indicate acceptance and agreement with the conditions thereof.
- B. Obtain a Building Permit from the Santa Cruz County Building Official in the Planning Department.
- C. Obtain a Grading Permit from the Santa Cruz County Planning Department.

- II. Prior to issuance of a Building Permit the applicant/owner shall:

- A. Submit Final Architectural Plans for review and approval by the Planning Department. The final plans shall be in substantial compliance with the plans marked Exhibit "A" on file with the Planning Department. The final plans shall include, but not be limited to, the following:
 - 1. Exterior elevations identifying finish materials and colors.
 - 2. Floor plans identifying each room and its dimensions.

3. A site plan showing the location of all site improvements, including, but not limited to, points of ingress and egress, parking areas, and drainage and erosion control. Plan shall include County standard parking spaces for 12 vehicles (including one handicap space). Parking and circulation and driveway shall be constructed with a minimum of 5 inches base rock and 2 inch asphalt concrete of better. A minimum road width of 18' meeting the above standards shall be installed.

4. Grading, drainage and erosion control plan.

B. Meet all requirements and pay any applicable plan check fee of the Central Fire Protection District.

C. Pay the Santa Cruz County Child Care fee in effect at the time of building permit issuance. On August 20, 1999, this fee would total \$239.52.

D. Obtain a Discharge Permit from the Regional Water Quality Control Board. Submit proof of Permit to the Planning Department.

E. Meet all requirements of the Environmental Health Services Agency for permit application.

II. All construction shall be performed according to the approved plans for the building permit. Prior to final building inspection, the applicant/owner must meet the following conditions:

A. All site improvements shown on the final approved Building Permit plans shall be installed, including the landscaping and fencing.

B. All inspections required by the building permit shall be completed to the satisfaction of the County Building Official.

C. A 6 foot high solid board fence (about 100 feet in length) shall be constructed along the northern property line adjacent to the residence.

IV. Operational Conditions

A. In the event that future County inspections of the subject property disclose noncompliance with any Conditions of this approval or any violation of the County Code, the owner shall pay to the County the full cost of such County inspections, including any follow-up inspections and/or necessary enforcement actions, up to and including permit revocation.

B. All landscaping and fencing shall be permanently maintained.

C. All operations shall be consistent with Program Statement (Exhibit A on file in the Planning Department. The Program includes:

1. No more than 12 customers shall be served by appointment at any one time
 2. The Passport Program shall be limited to one Saturday four times a year between the hours of 11:00 a.m. -5:00 p.m. During this time no appointments shall be allowed. Member vehicles shall not exceed the number of vehicle spaces provided on-site and no parking is allowed on Glen Haven Road. The applicant shall monitor the parking to ensure compliance and shall close off access to the site when the parking lot is full.
 3. No music, weddings, dinner parties or parties are allowed or permitted as part of the winery operation.
- D. Maximum sign area shall be 6 square feet. Sign shall be non illuminated and be constructed of natural materials (wood and/or masonry) and be no higher than 4 feet and setback a minimum of 5 feet from the right-of-way and/or the front property line.
- E. All outside lighting shall be limited to low illumination and directed downward and/or shielded to prevent glare onto the adjacent properties. Only minimal lighting for security purpose shall be allowed after daylight hours.
- F. Water conservation devices shall be incorporated into the winery operation.
- G. Meet all requirements of the County Health Services Agency including requirements for liquid waste disposal.
- H. The Zoning Administrator will review the permit one year after the building permit has been finalized. A public hearing may be required.
-

In accordance with Chapter 18.10 of the County Code, minor variations to this permit which do not affect the overall concept or density may be approved by the Planning Director at the request of the applicant or staff.

**PLEASE NOTE: THIS PERMIT EXPIRES TWO YEARS FROM DATE OF
APPROVAL UNLESS YOU OBTAIN YOUR BUILDING PERMIT
AND COMMENCE CONSTRUCTION**

WINERY APPLICATION: PETER JOHN BARGETTO

8063 Glen Haven Road - Soquel, CA 95073 - phone (831)479-7779

June 1st, 1999

As revised by 04-0169

The following is a proposed annual schedule of **business activities** at the winery of Peter John Bargetto.

A - Regular business hours:

Saturday 12:00pm - 4:00pm - By appointment only.

Sunday: 12:00pm - 3:00pm - By appointment only

- 1- no weddings
- 2- no music
- 3- no parties
- 4- open for wine tasting and sales only

B - The two activities sponsored by the Santa Cruz Mountain Winegrowers Association (22 member wineries participating): **Vintners' Festival** and **Passport Program** - one Saturday each quarter.

1 - both events are wine tasting open houses. The number of guests vary throughout the day averaging between 10-15 people. During the majority of the day there is expected to be 10-15 people at the site at one time. A typical visit will last 30 minutes.

2 - winery open from 11:00am to 5:00 pm

3 - non-alcoholic beverages and food available at no cost

4 - we can expect to have approximately 200 visitors per year.

5 - the Vintners' Festival will not take place at the winery, but at a local restaurant where our product can be sampled.

This event takes place in June, one time per year. We will simply rent a space at a restaurant to restrict the flow of automobile traffic on our community road.

C -

1 - Not to exceed 12 people at any time during regular business hours.

2 - Not to exceed 9 vehicles

3 - No smoking

4 - Winery doors close at 4:00 on Saturday.

5 - Winery doors close at 3:00 on Sunday.

6 - We will be open by appointment only, the customer must call, e-mail or call in advance prior to entering our property. It is my responsibility to regulate the number of people who can visit us at the winery. We will leave open at least one parking space at all times.

We will never allow our parking spaces to be overfilled with cars.

D -

1 - Site will be used for the production of wine

2 - Crush approximately 80 tons/ 11,000 gallons per year

3 - Case storage of 2,000

4 - No employees

5 - Delivery of fresh grapes to the winery:

a. grapes are harvested in mid September through the end of October. We will bring in 16 +/- truck loads of grapes per year, each trip averaging 5 tons. This truck will be a rental from either Rider or Bargetto Winery.

b. Every 4-5 years we will need to bring 10-20 barrels to the winery. This will require 3 trips in a one ton pick-up truck (owned by Paul Bargetto).

c. All of the wines will be bottled on site utilizing a mobile bottling trailer. The hours of the trailer use are 8:00 a.m. to 5:00 p.m. for up to 4 days in any calendar year. When the bottling is being done, the tasting room shall be closed.

E - **Winery sign** will be located at the entrance of driveway. The sign will be one square foot in size. It will be at a height of 6', located at the right side entrance of the driveway entering the property.

F - Services:

1 - we are approximately 6 minutes from the local fire department.

G - Lot coverage:

1 - less than 11,000 square feet for the lot coverage.

2 - we need to remove 14 plum trees from the property. There are 4 on the left side of the driveway entering the property and the remaining 10 are located where the winery will be built. These trees were planted in 1913 and they are non-producing.

Thank you for your consideration.


Peter J. Bargetto

PB:ic

WINERY APPLICATION: PETER JOHN BARGETTO

8063 Glen Haven Road - Soquel, CA 95073 - phone (831)479-7779

June 1st, 1999

EXHIBIT A
PERMIT NO. 99-0293

The following is a proposed annual schedule of **business activities** at the winery of Peter John Bargetto.

A - Regular business hours:

Saturday 12:00pm - 4:00pm - By appointment only.

Sunday: 12:00pm - 3:00pm - By appointment only

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- 2- no music
- 3- no parties
- 4- open for wine tasting and sales only

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2 - winery open from 11:00am to 5:00 pm

3 - non-alcoholic beverages and food available at no cost

4 - we can expect to have approximately 200 visitors per year.

5 - the Vintners' Festival will not take place at the winery, but at a local restaurant where our product can be sampled.

This event takes place in June, one time per year. We will simply rent a space at a restaurant to restrict the flow of automobile traffic on our community road.

C -

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2 - Not to exceed 9 vehicles

3 - No smoking

4 - Winery doors close at 4:00 on Saturday.

5 - Winery doors close at 3:00 on Sunday.

6 - We will be open by appointment only, the customer must call, e-mail or call in advance prior to entering our property. It is my responsibility to regulate the number of people who can visit us at the winery. We will leave open at least one parking space at all times.

We will never allow our parking spaces to be overfilled with cars.

D -

1 - Site will be used for the production of wine

2 - Crush approximately 20 tons per year.

3 - Case storage of 2,000

4 - No employees

5 - Delivery of fresh grapes to the winery:

a. grapes are harvested in mid September through the end of October. We will bring in 4 truck loads of grapes per year, each trip averaging 5 tons. This truck will be a rental from either Rider or Bargetto Winery.

b. Every 4-5 years we will need to bring 10-20 barrels to the winery. This will require 3 trips in a one ton pick-up truck (owned by Paul Bargetto).

c. All of our wines will be **bottled** at Bargetto Winery. Two trips down the hill on Glen Haven per year with a Bargetto truck. When bottling is completed most of the case goods will be shipped to San Jose and San Francisco for storage and freight.

E - **Winery sign** will be located at the entrance of driveway. The sign will be one square foot in size. It will be at a height of 6', located at the right side entrance of the driveway entering the property.

F - Services:

1 - we are approximately 6 minutes from the local fire department.

G - Lot coverage:

1 - less than 11,000 square feet for the lot coverage.

2 - we need to remove 14 plum trees from the property. There are 4 on the left side of the driveway entering the property and the remaining 10 are located where the winery will be built. These trees were planted in 1913 and they are non-producing.

Thank you for your consideration.

A handwritten signature in cursive script that reads "Peter J. Bargetto". The signature is written in dark ink and is positioned above the printed name.

Peter J. Bargetto

PB:ic