



CITY OF LOMPOC

WASTEWATER DIVISION

Supplemental Information Sheet for Wineries

I. Operations. Please place a check mark in the applicable column for each of the activities or operations listed below.

Activity	Existing	Proposed	Expanded	None
Crushing				
Fermentation				
Barrel aging				
Bottling				
Case storage				
Boiler				
Underground waste disposal				
Above ground waste disposal				
Administrative office				
Laboratories				
Day care				
Public drop-in tours/tasting				
Tours/tasting by appointment				
Tours/tasting for wine trade only				
Retail wine sales				
Other retail sales				
Art/misc. displays or gallery				
Special events				
Picnic area				
Food service				
Food preparation or kitchen				

II. Production Capacity.

- A. Existing production capacity: _____ (gallons pressed/barrels produced/cases produced)
- B. Date of initial authorization: _____
- C. Current maximum actual production: _____ (year: _____)
- D. Proposed capacity, if expanding: _____ (gallons pressed/barrels produced/cases produced)

III. Grape Origin.

- A. Percentage of grapes produced on-site (existing): _____
- B. Percentage of grapes produce on-site (proposed): _____
- C. Existing source(s) of grapes grown off-site (i.e., non-contiguous parcels): _____
- D. Proposed source(s) of grapes grown off-site (i.e., non contiguous parcels): _____

IV. Site Coverage (see definitions below).

	Existing square feet	Percentage of total site	Proposed square feet	Percentage of total site
Total site coverage				
Productions facility coverage				
Accessory structure coverage				
Vineyard coverage				

Coverage Definitions:

Total site coverage – The aggregated paved or impervious ground surface areas of the production facility storage areas (except caves), offices, laboratories, kitchens, tasting rooms, paved areas and access roads to public or private roads or rights-of-way.

Production facility coverage – The aggregated paved or impervious ground surface areas of crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, lavatory, equipment storage and maintenance facilities.

Accessory structure coverage – The square footage of structures used for accessory uses related to winery (i.e., structures not attached to the main facility)

V. Special Events.

- A. Marketing: Describe the anticipated nature of any in-house marketing or educational events. Where possible, please include the type of events, whether public or private, frequency of events, average anticipated attendance, etc. Please differentiate between existing and proposed activities.
- B. Social Events: Describe the anticipated nature, number, frequency and attendance at social events not directly related to wine marketing or education, such as benefit dinners, musical events, art shows, etc. Please differentiate between existing and proposed activities.

VI. Additional Questions

- A. Does the facility have or plan to install a water softener?
- B. If Yes to A., what type of water softener?