AUG 05 2011

Dave Henry
Sutter Home Winery
P.O. Box 248
St. Helena, CA 94574-0248

RE: Notice of Final Action - Authority to Construct
Project Number: N-1110296

Dear Mr. Henry:

The Air Pollution Control Officer has issued Authority to Construct permits to Sutter Home Winery for installation of 76 new wine fermentation/storage tanks, at 18667 Jacob Brack Road in Lodi.

Enclosed are copies of the Authority to Construct permits and a copy of the notice of final action to be published approximately three days from the date of this letter.

Notice of the District's preliminary decision to issue this Authority to Construct was published on June 20, 2011. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on June 15, 2011. No comments were received following the District's preliminary decision on this project.

Also enclosed is an invoice for the engineering evaluation fees pursuant to District Rule 3010. Please remit the amount owed, along with a copy of the attached invoice, within 60 days.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Jim Swaney at (559) 230-5900.

Sincerely,

David Warner
Director of Permit Services

DW:dr

Enclosures
AUG 05  2011

Mike Tollstrup, Chief
Project Assessment Branch
Stationary Source Division
California Air Resources Board
PO Box 2815
Sacramento, CA  95812-2815

RE:  Notice of Final Action - Authority to Construct
Project Number: N-1110296

Dear Mr. Tollstrup:

The Air Pollution Control Officer has issued Authority to Construct permits to Sutter Home Winery for installation of 76 new wine fermentation/storage tanks, at 18667 Jacob Brack Road in Lodi.

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Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Jim Swaney at (559) 230-5900.

Sincerely,

David Warner
Director of Permit Services

DW:dr

Enclosures
AUG 05 2011

Gerardo C. Rios (AIR 3)
Chief, Permits Office
Air Division
U.S. E.P.A. - Region IX
75 Hawthorne Street
San Francisco, CA 94105

RE: Notice of Final Action - Authority to Construct
Project Number: N-1110296

Dear Mr. Rios:

The Air Pollution Control Officer has issued Authority to Construct permits to Sutter Home Winery for installation of 76 new wine fermentation/storage tanks, at 18667 Jacob Brack Road in Lodi.

Enclosed are copies of the Authority to Construct permits and a copy of the notice of final action to be published approximately three days from the date of this letter.

Notice of the District’s preliminary decision to issue this Authority to Construct was published on June 20, 2011. The District’s analysis of the proposal was also sent to CARB and US EPA Region IX on June 15, 2011. No comments were received following the District’s preliminary decision on this project.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Jim Swaney at (559) 230-5900.

Sincerely,

David Warner
Director of Permit Services

DW:dr

Enclosures
NOTICE OF FINAL ACTION
FOR THE ISSUANCE OF AUTHORITY
TO CONSTRUCT PERMITS

NOTICE IS HEREBY GIVEN that the Air Pollution Control Officer has issued Authority to Construct permits to Sutter Home Winery for installation of 76 new wine fermentation/storage tanks, at 18667 Jacob Brack Road in Lodi.

No comments were received following the District's preliminary decision on this project.

The application review for Project #N-1110296 is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT, REGION'S ADDRESS.
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-701-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1200) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475

Printed on recycled paper.
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-702-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1201) WITH PRESSURE/VACUUM VALVE AND INSULATION

ISSUANCE DATE: 08/03/2011

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-703-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1202) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter or on before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter or on before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter or on before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-704-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1203) WITH PRESSURE/VACUUM VALVE AND INSULATION

ISSUANCE DATE: 08/03/2011

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

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CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
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23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-705-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1204) WITH PRESSURE/VACUUM VALVE AND INSULATION

ISSUANCE DATE: 08/03/2011

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadrein, Executive Director / APCO

[Signature]
DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-706-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P.O. BOX 248
ST HELENA, CA 94574-0243

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1205) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sededin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-707-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1206) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 of, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-708-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: PO BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1207) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadreedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing the fermentation, and maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-709-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1208) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
(209) 557-6400 11:30AM - ROBERTSD - Just Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-710-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1209) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-711-0

LEGAL OWNER OR OPERATOR:
SUTTER HOME WINERY
P O BOX 248
ST HELENA, CA 94574-0248

MAILING ADDRESS:
18667 N JACOB BRACK RD
LODI, CA 95242

LOCATION:

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1210) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 of, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-712-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18567 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1211) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

[Signature]

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-713-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1212) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
   capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
   nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
   exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
   each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
   storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
   emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
   volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
   EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
   VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO
OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7865-714-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1213) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-715-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1214) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

[Signature]

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO:  N-7855-716-0
LEGAL OWNER OR OPERATOR:  SUTTER HOME WINERY
MAILING ADDRESS:  P O BOX 248
                  ST HELENA, CA 94574-0248
LOCATION:  18667 N JACOB BRACK RD
            LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1215) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
   capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
   nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
   exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
   each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
   storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
   emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
   volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
   EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
   VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-717-0

ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1216) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

David Warner, Director of Permit Services
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-718-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1217) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-719-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
Mailing Address: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,638 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1218) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed .62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

[Signature]
DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-720-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1400) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-721-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1401) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be canceled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4600 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter or on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter or on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter or on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-722-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242
EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1402) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-723-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1403) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-724-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1404) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
NORTHERN REGIONAL OFFICE, 4800 ENTERPRISE WAY - MODESTO, CA 95356-8718 - (209) 557-6400 - FAX (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-725-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

ISSUANCE DATE: 08/03/2011

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1405) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000
gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO
OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2291 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-726-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1406) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-727-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1407) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-728-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1408) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent, EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
Conditions for N-7855-728-0 (continued)

23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-729-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1409) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-730-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1410) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadreedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-731-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1411) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadreain, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-732-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1412) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

[Signature]

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-733-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1413) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-734-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1414) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-735-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1415) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be canceled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-736-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1416) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

You must notify the District Compliance Division at (209) 557-6400 when construction is completed and prior to operating the equipment or modifications authorized by this authority to construct. This is not a permit to operate. Approval or denial of a permit to operate will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

[Signature]

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-737-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
                  ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
            LODI, CA 95242

EQUIPMENT DESCRIPTION: 202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1417) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-738-0  ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
202,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1418) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 of, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-739-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1500) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-740-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1501) WITH PRESSURE/VACUUM VALVE AND INSULATION

 CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2291]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent; EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

 CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-741-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1502) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent, EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-742-0  ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1503) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-743-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1504) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadrein, Executive Director / APCO

[Signature]

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: \[ \text{Total annual VOC emissions} = (\text{Total Annual Red Wine Production-gal}) \times (6.2 \text{ lb-VOC/1000 gal}) + (\text{Total Annual White Wine Production-gal}) \times (2.5 \text{ lb-VOC/1000 gal}) \]. [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emissions Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-744-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
               ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
            LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1505) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-745-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
Mailing Address: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1506) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

David Warner, Director of Permit Services
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-746-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
366,000 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 1507) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughputs records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-747-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2100) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreddin, Executive Director / APCO
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) \times (6.2 \text{ lb-VOC/1000 gal}) + (Total Annual White Wine Production-gal) \times (2.5 \text{ lb-VOC/1000 gal}). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-748-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2101) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102].

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-749-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2102) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. THIS IS NOT A PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be canceled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-7855-749-0: Aug 2011 10PM - ROBERTS Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-750-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2103) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 O°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-751-0
ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2104) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 of, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-752-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2105) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-753-0  ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:  P O BOX 248
                  ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
           LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2106) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all
laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-754-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2107) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadrelin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit a quarterly report to the District by March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-755-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2108) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

[Signature]

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 ̊F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-756-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2109) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 of, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-757-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2110) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4600 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-758-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2111) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-759-0

ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY

MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2112) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) ÷ (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-760-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2113) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: $EF = 0.198 \text{ lb-VOC/1000 gallons}$; For wine with ethanol content between 14 and 21 volume percent, $EF = 0.314 \text{ lb-VOC/1000 gallons}$; For wine with ethanol content greater than 21 volume percent, $EF = 0.363 \text{ lb-VOC/1000 gallon}$. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

David Warner, Director of Permit Services
Northern Regional Office • 4801 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-761-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2114) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-762-0
LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248
LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

ISSUANCE DATE: 08/03/2011

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2115) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-763-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2116) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-764-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2117) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102].

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. The total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-765-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2118) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95°F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-766-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
8,031 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2119) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-767-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2120) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-768-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION: 13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2121) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-769-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

ISSUANCE DATE: 08/03/2011

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2122) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
   capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
   nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
   exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
   each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
   storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
   emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
   volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
   EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
   VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. THIS IS NOT A PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-770-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2123) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-771-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
13,487 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2124) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank
   capacity. [District Rule 2201]
3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum
   nominal tank capacity stated on the equipment description. [District Rule 2201]
5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not
   exceed 292,950 lb. [District Rule 2201]
6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for
   each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine
   storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following
   emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14
   volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent,
   EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-
   VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with
the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-772-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS:
P O BOX 248
ST HELENA, CA 94574-0248

LOCATION:
18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2125) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-773-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2126) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. THIS IS NOT A PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Sayed Sadredin, Executive Director / APCO
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-774-0  ISSUANCE DATE: 08/03/2011

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
                 ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
           LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2127) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-8400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-8400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance PlanVerification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-775-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2128) WITH
PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: EF = 0.198 lb-VOC/1000 gallons; For wine with ethanol content between 14 and 21 volume percent, EF = 0.314 lb-VOC/1000 gallons; For wine with ethanol content greater than 21 volume percent, EF = 0.363 lb-VOC/1000 gallon. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4600 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

9. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

10. When used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

16. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

17. Operators using District Obtained Emission Reductions (DOER) shall submit payment of DOER and administrative fees to the District no later than March 1, of the first year in the applicable compliance period. [District Rule 4694]

18. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

19. When used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 2201 and 4694]

20. When used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-7855-776-0

LEGAL OWNER OR OPERATOR: SUTTER HOME WINERY
MAILING ADDRESS: P O BOX 248
ST HELENA, CA 94574-0248

LOCATION: 18667 N JACOB BRACK RD
LODI, CA 95242

EQUIPMENT DESCRIPTION:
20,219 GALLON WHITE WINE FERMENTATION TANK AND WINE STORAGE TANK (TANK 2129) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The VOC emissions rate for fermentation operations in this tank shall not exceed 1.62 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

3. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

4. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated on the equipment description. [District Rule 2201]

5. Total combined annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 292,950 lb. [District Rule 2201]

6. Combined annual VOC emissions from all wine storage operations shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

7. The annual VOC wine storage emission factor (EF) for each wine transfer shall be selected from the following emission factors based on the ethanol content of the wine transferred: For wine with ethanol content less than 14 volume percent: \( EF = 0.198 \text{ lb-VOC/1000 gallons} \); For wine with ethanol content between 14 and 21 volume percent, \( EF = 0.314 \text{ lb-VOC/1000 gallons} \); For wine with ethanol content greater than 21 volume percent, \( EF = 0.363 \text{ lb-VOC/1000 gallon} \). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadrelin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
8. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

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12. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 oF, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

13. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2012, and every three years thereafter on or before December 1. [District Rule 4694]

14. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2013, and every three years thereafter on or before July 1. [District Rule 4694]

15. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2012, and every year thereafter on or before February 1. [District Rule 4694]

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21. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]

22. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rule 1070 and 2201]

CONDITIONS CONTINUE ON NEXT PAGE
23. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
**San Joaquin Valley Unified Air Pollution Control District**

**ATCFEE N1110296**
7855 N87374 8/3/2011

**RETURN THIS TOP PORTION ONLY, WITH REMITTANCE TO:**

**SUTTER HOME WINERY**
P O BOX 248
ST HELENA, CA 94574-0248

**SJVAPCD**
4800 Enterprise Way
Modesto, CA 95356-8718

**Thank You!**

**San Joaquin Valley Unified Air Pollution Control District**

SJVPACD Tax ID: 77-0262563

**SUTTER HOME WINERY**
18667 N JACOB BRACK RD
LODI, CA 95242

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**PROJECT NUMBER: 1110296**

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<tr>
<th>Application Filing Fees</th>
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<tr>
<td>Engineering Time Fees</td>
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<td>Total Fees</td>
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<td>Less Previously Paid Project Fees Applied to This Invoice</td>
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<td>Project Fees Due (Enclosed is a detailed statement outlining the fees for each item.)</td>
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**Late Payment (see Rule 3010, Section 11.0 Late Fees)**

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<td>After 10/13/2011</td>
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<td>After 11/2/2011</td>
<td>Permits To Operate MAY BE SUSPENDED</td>
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San Joaquin Valley Air Pollution Control District
4800 Enterprise Way, Modesto, CA 95356-8718, (209) 557-6400, Fax (209) 557-6475

[Printed on Recycled Paper]
### Application Filing Fees

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<th>Permit Number</th>
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## Invoice Detail

**Facility ID:** N7855  
**Sutter Home Winery**  
18667 N Jacob Brack Rd  
Lodi, CA 95242  

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Total Application Filing Fees:  $ 5,396.00

Engineering Time Fees

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<tr>
<th>Project Nbr</th>
<th>Quantity</th>
<th>Rate</th>
<th>Description</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>N1110296</td>
<td>90.8 hours</td>
<td>$ 100.00 /h</td>
<td>Standard Engineering Time</td>
<td>$ 9,080.00</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Less Credit For Application Filing Fees</td>
<td>($ 5,396.00)</td>
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<td></td>
<td></td>
<td>Standard Engineering Time SubTotal</td>
<td>$ 3,684.00</td>
</tr>
</tbody>
</table>

Total Engineering Time Fees:  $ 3,684.00