SEP 29 2011

Craig Rous
Bear Creek Winery
11900 N. Furry Road
Lodi, CA 95240

Re: Notice of Preliminary Decision - Authority to Construct Permits
Project Number: N-1100320

Dear Mr. Rous:

Enclosed for your review and comment is the District's analysis of Bear Creek Winery's application for an Authority to Construct for establishing facility wide specific limiting condition for the VOCs from fermentation and storage operations, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 30-day public comment period which begins on the date of publication of the public notice.

Thank you for your cooperation in this matter. If you have any questions regarding this matter, please contact Mr. Jagmeet Kahlon of Permit Services at (209) 557-6452.

Sincerely,

David Warner
Director of Permit Services

DW: JK/st

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

Re: Notice of Preliminary Decision - Authority to Construct Permits
Project Number: N-1100320

Dear Mr. Tollstrup:

Enclosed for your review and comment is the District’s analysis of Bear Creek Winery’s application for Authorities to Construct for establishing facility wide specific limiting condition for the VOCs from fermentation and storage operations, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 30-day public comment period which begins on the date of publication of the public notice.

Thank you for your cooperation in this matter. If you have any questions regarding this matter, please contact Mr. Jagmeet Kahlon of Permit Services at (209) 557-6452.

Sincerely,

David Warner
Director of Permit Services

DW: JK/st
Enclosures
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 Preliminary Decision - Authority to Construct Permits
Project Number: N-1100320

Dear Mr. Rios:

Enclosed for your review and comment is the District's analysis of Bear Creek Winery's application for Authorities to Construct permits for establishing facility wide specific limiting condition for the VOCs from fermentation and storage operations, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 30-day public comment period which begins on the date of publication of the public notice.

Thank you for your cooperation in this matter. If you have any questions regarding this matter, please contact Mr. Jagmeet Kahlon of Permit Services at (209) 557-6452.

Sincerely,

David Warner
Director of Permit Services

DW: JK/st

Enclosures
NOTICE OF PRELIMINARY DECISION FOR THE PROPOSED ISSUANCE OF AUTHORITY TO CONSTRUCT PERMITS

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Unified Air Pollution Control District solicits public comment on the proposed issuance of Authority to Construct permits to Bear Creek Winery for establishing facility wide specific limiting condition for the VOCs from fermentation and storage operations, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

The analysis of the regulatory basis for this proposed action, Project #N-1100320, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. Written comments on this project must be submitted within 30 days of the publication date of this notice to DAVID WARNER, DIRECTOR OF PERMIT SERVICES, SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT, 4800 ENTERPRISE WAY, MODESTO, CA 95356.
San Joaquin Valley Air Pollution Control District  
Authority to Construct  
Application Review

Facility Name: Bear Creek Winery  
Mailing Address: 11900 N. Furry Road  
Lodi, CA 95240  
Date: September 26, 2011  
Engineer: Jagmeet Kahlon  
Lead Engineer: Nick Peirce  
Contact Person: Craig Rous  
Telephone: (209) 368-3113  
Fax: (209) 368-3083  
Application #(s): N-96-4-1 to ‘-328-1 and N-96-329-0 to ‘-351-0  
Project #: N-1100320  
Deemed Complete: April 12, 2011

I. PROPOSAL

Bear Creek Winery submitted a permit application to modify the existing wine making operations as follows:

➢ Establish a facility-wide specific limiting condition (SLC) for the VOCs from existing fermentation and storage operations.

➢ Install 23 new tanks to ferment or store red/white wine containing up to 23.9% by vol. alcohol content.

Bear Creek Winery is a Major Source for VOC. They have submitted an application to obtain a Federally Mandated Title V permit, which is being processed under a separate project. This project triggers a public notice under Rule 2201. Therefore, the project will be published in the local newspaper Stockton Record for public review and comment. The public comment period will last 30-days from the date of publication.

II. APPLICABLE RULES

Rule 2201 New and Modified Stationary Source Review Rule (12/18/08)  
Rule 2520 Federally Mandated Operating Permits (6/21/01)  
Rule 4001 New Source Performance Standards (4/14/99)  
Rule 4002 National Emissions Standards for Hazardous Air Pollutants (5/20/04)  
Rule 4101 Visible Emissions (02/17/05)  
Rule 4102 Nuisance (12/17/92)  
Rule 4694 Wine Fermentation and Storage Tanks (12/15/05)  
Rule 4695 Brandy Aging and Wine Aging Operations (9/17/09)  
California Health & Safety Code 41700 (Public Nuisance)
III. PROJECT LOCATION

The facility is located at 11900 N. Furry Road, Lodi, California. This location is not within 1,000 feet of any K-12 school. Therefore, public notice under the California Health & Safety Code 42301.6 is not required.

IV. PROCESS DESCRIPTION

Bear Creek Winery operates a wine fermentation and storage facility. During the ‘crush season’, typically from August to late November, both red and white grapes are received by truck and delivered to a crusher-stemmer which serves to crush the grapes and remove the stems. In the case of red wines, the resultant juice (termed ‘must’ and containing grape skins, pulp and seeds) is pumped to red wine fermentation tanks for fermentation, a batch process. The red wine fermentation tanks are specifically designed to ferment the must in contact with the skins and to allow the separation of the skins and seeds from the wine after fermentation. In the case of white wines, the must is sent to screens and presses for separation of grape skins and seeds prior to a fermentation tank. White wine fermentation can be carried out in a tank without design provisions for solids separation since the skins and seeds have already been separated.

After transfer of the must (red or white) to the fermentation tank, the must is inoculated with yeast which initiates the fermentation reactions. During fermentation, the yeast metabolizes the sugar in the grape juice, converting it to ethanol and carbon dioxide (CO$_2$) plus releasing heat. Temperature is controlled by refrigeration to maintain a temperature of 45-65°F for white wine fermentation and 70-95°F for red wine fermentation. The sugar content of the fermentation mass is measured in °Brix (weight %) and is typically 22-26° for unfermented grape juice, dropping to 4° or less for the end of fermentation. Finished ethanol concentration is no more than 20%. Batch fermentation requires 5 days per batch of red wine and 1-2 weeks for white wine. VOCs are emitted during the fermentation process along with CO$_2$. The VOCs consist primarily of ethanol along with minor fermentation byproducts.

Following the completion of fermentation, the wine is transferred directly to storage tanks. The grape skins from the red wine fermentation are sent to a press for recovery of contained wine which is also transferred to the wine storage tanks. Wine is stored year-round for bottling under refrigeration. Further VOC emissions occur as a result of the storage tank operation. All tanks in the winery typically operate as two separate emissions units: (1) a fermentation operation during which the tank is vented through pressure/vacuum relief valves to the atmosphere to release the evolved CO$_2$ by-product from the fermentation reaction; and (2) a storage operation
during which the tank is closed to minimize contact with air and refrigerated to preserve the wine. Post-fermentation operations such as cold stabilization, racking, and filtration are conducted in the tanks, resulting in a number of inter-tank transfers during the period between the end of fermentation and bottling or bulk shipment. Storage operations are conducted year-round. VOC emissions occur primarily as a result of the inter-tank transfers which are necessitated by the post fermentation operations.

V. **EQUIPMENT LISTING**

**Pre-Project Equipment:**
The draft ATCs includes the pre-project equipment description. The following table summarizes the number of tanks and combined capacity.

<table>
<thead>
<tr>
<th>Category</th>
<th>Tanks</th>
<th>Capacity (gallons)</th>
</tr>
</thead>
<tbody>
<tr>
<td>White wine fermentation and storage tanks</td>
<td>44</td>
<td>1,701,480</td>
</tr>
<tr>
<td>Red wine fermentation and storage tanks</td>
<td>29</td>
<td>2,060,972</td>
</tr>
<tr>
<td>Red wine fermentation tanks</td>
<td>10</td>
<td>310,000</td>
</tr>
<tr>
<td>Wine storage tanks (red wine or white wine)</td>
<td>242</td>
<td>7,531,931</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td>325</td>
<td>11,604,383</td>
</tr>
</tbody>
</table>

**New Tanks:**
The following table summarizes the new tanks and combined capacity.

<table>
<thead>
<tr>
<th>Category</th>
<th>Tanks</th>
<th>Capacity (gallons)</th>
</tr>
</thead>
<tbody>
<tr>
<td>White/red wine fermentation and storage tanks</td>
<td>23</td>
<td>748,100</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td>23</td>
<td>748,100</td>
</tr>
</tbody>
</table>

**Post-Project Equipment:**
The draft ATCs includes the post-project equipment description. The following table summarizes the number of tanks and combined capacity after this project.

<table>
<thead>
<tr>
<th>Category</th>
<th>Tanks</th>
<th>Capacity (gallons)</th>
</tr>
</thead>
<tbody>
<tr>
<td>White wine fermentation and storage tanks</td>
<td>67</td>
<td>2,449,580</td>
</tr>
<tr>
<td>Red wine fermentation and storage tanks</td>
<td>29</td>
<td>2,060,972</td>
</tr>
<tr>
<td>Red wine fermentation tanks</td>
<td>10</td>
<td>310,000</td>
</tr>
<tr>
<td>Wine storage tanks (red wine or white wine)</td>
<td>242</td>
<td>7,531,931</td>
</tr>
<tr>
<td><strong>Total:</strong></td>
<td>348</td>
<td>12,352,483</td>
</tr>
</tbody>
</table>
VI. EMISSION CONTROL TECHNOLOGY EVALUATION

VOCs (ethanol) are emitted from wine storage tanks as a result of both working losses (which occur when the liquid level in the tank changes) and breathing losses (expansion and contraction effects due to temperature variations). The existing (except redwood wine storage tanks) and the new tanks are equipped with pressure/vacuum valves to reduce release of VOCs by requiring the maximum amount of variation in tank pressure before allowing the tank to vent to the atmosphere or allowing air admission to the tank. When wine storage tanks are insulated or located in a climate controlled building, breathing losses are considered to be negligible.

The existing and new wine fermentation tanks are not equipped with any add-on emission control technology. Therefore, technology evaluation is not necessary.

VII. CALCULATIONS

A. Assumptions

- VOC is the only pollutant of concern related to this project.
- Grape crushing capacity for this winery is 4,320 tons per day. (Source: Refer to an e-mail from Craig Rous on 11/8/10)
- The white grape pressing capacity at this winery is 2,592 tons per day. (Source: Refer to an mail from Craig Rous on 11/8/10)
- The red grape pressing capacity at this winery is 5,184 tons per day. (Source: Refer to an mail from Craig Rous on 11/8/10)
- The maximum amount of alcohol in white wine and red wine was 16% by vol. in 2009 and 2010. (Source: preliminary review)
- The maximum daily storage tank throughput will not exceed five times the maximum nominal tank capacity.
- Other assumptions will be stated as they are made for this project.

B. Emission Factors (EF)

1. Pre-Project Emission Factors (EF1)

<table>
<thead>
<tr>
<th>Type</th>
<th>Operation</th>
<th>EF1 (lb-VOC/1,000 gal of wine)</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>White</td>
<td>Fermentation</td>
<td>1.62</td>
<td>2.5</td>
</tr>
<tr>
<td></td>
<td>Storage</td>
<td>0.335</td>
<td>0.230</td>
</tr>
<tr>
<td>Red</td>
<td>Fermentation</td>
<td>3.46</td>
<td>6.2</td>
</tr>
<tr>
<td></td>
<td>Storage</td>
<td>0.335</td>
<td>0.230</td>
</tr>
</tbody>
</table>
These permits cover redwood wine storage tanks. These tanks are expected to release VOCs during loading and emptying tank contents (working losses) and from tank walls.

The potential working losses for red wine storage would be same as shown in the table above.

VOCs from tank walls are estimated using the following equation (Refer to Appendix VIII of this document).

\[ EF1 = 96.58 \text{ lb-VOC/1,000 ft}^2 \text{ of tank surface per inch of tank thickness} \]

2. Post-Project Emission Factors (EF2)

Storage emissions will be estimated using the proposed maximum alcohol content of 23.9% by volume for the wine stored in these tanks.

<table>
<thead>
<tr>
<th>Type</th>
<th>Operation</th>
<th>EF2 (lb-VOC/1,000 gal of wine)</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Daily</td>
<td>Annual</td>
</tr>
<tr>
<td>White</td>
<td>Fermentation</td>
<td>1.62</td>
<td>2.5</td>
</tr>
<tr>
<td></td>
<td>Storage</td>
<td>0.490*</td>
<td>0.338*</td>
</tr>
<tr>
<td>Red</td>
<td>Fermentation</td>
<td>3.46</td>
<td>6.2</td>
</tr>
<tr>
<td></td>
<td>Storage</td>
<td>0.490*</td>
<td>0.338*</td>
</tr>
</tbody>
</table>

*These numbers are interpolated assuming a linear relationship of VOC and ethanol content (20% and 100% alcohol vol.)

Working losses will be estimated using the proposed maximum alcohol content of 17% by volume for the wine stored in these tanks.

<table>
<thead>
<tr>
<th>Type</th>
<th>Operation</th>
<th>EF2 (lb-VOC/1,000 gal of wine)</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Daily</td>
<td>Annual</td>
</tr>
<tr>
<td>Red or White</td>
<td>Storage</td>
<td>0.359*</td>
<td>0.247*</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*These numbers are derived by taking an average of VOCs for wine with 16% and 18% alcohol by volume.
VOCs from tank walls will be estimated using the following equation (Refer to Appendix VIII of this document).

\[ EF2 = 96.58 \text{ lb-VOC/1,000 ft}^2 \text{ of tank surface per inch of tank thickness} \]

C. Potential to Emit

1. Pre-Project Potential to Emit (PE1)

   N-96-4-0 to '-116-0:
   N-96-184-0 to '-328-0:

   The potential daily VOC emissions are determined using the appropriate emission factor, tank capacity, and number of turnovers per day. Regardless of wine type (white/red), fermentation process takes longer than a day; therefore, only one turnover per day is used in estimating the potential daily emissions. Under storage process, a tank can be filled/emptied five times a day and therefore, five turnovers per day are used in estimating the potential daily emissions. Please refer to Appendix III of this document for daily VOC emissions.

   N-96-117-0 to '-183-0:

   VOC emissions from tank filling and emptying operations and tank walls are determined using the appropriate emission factor, tank capacity, and number of turnovers per day. Please refer to Appendix III of this document for daily VOC emissions.

The potential annual VOCs from fermentation and storage operations at this winery are determined as follows:

**White Wine:**

*Fermentation:*

White wine production capacity is determined as the minimum of the production capacities of W1, W2, W3 or W4.

\[ W_W = \text{White wine production capacity (gallons per year as measured immediately after pressing) minimum of W1, W2, W3 and W4.} \]

\[ W1 = C \times D_W \times M \text{ (limited by crusher capacity)} \]
\[ W2 = P \times D_W \times M \text{ (limited by pressing capacity)} \]
\[ W3 = (V_{FW} \times F_W \times D_W)/W_{FW} \text{ (limited by white fermenter volume)} \]
\[ W4 = (V_T \times D_W)/R_{TW} \text{ (limited by total storage tank capacity)} \]

Where,

- \( C \) = grape crushing capacity
  - 4,320 tons/day
- \( D_W \) = days in a white wine crush season
\( = 120 \text{ days} \)
\[ M = \text{amount of juice produced per ton of grapes crushed} \]
\[ = 200 \text{ gal/ton} \]
\[ F_W = \text{White wine fill factor} \]
\[ = 0.95 \]
\[ P = \text{pressing capacity} \]
\[ = 2,592 \text{ tons/day} \]
\[ W_{FW} = \text{white fermentation period} \]
\[ = 10 \text{ days} \]
\[ R_{TW} = \text{total winery retention time for white wine} \]
\[ = 40 + 10 \]
\[ = 50 \text{ days} \]
\[ V_{FW} = \text{total volume of white wine fermenters} \]
\[ = 1,701,480 \text{ gal} \]
\[ V_T = \text{total storage tank capacity} \]
\[ = 11,294,383 \text{ gal} \]

Using the above parameters,

\[ W_1 = 103.68 \text{ MG/year} \]
\[ W_2 = 62.21 \text{ MG/year} \]
\[ W_3 = 19.40 \text{ MG/year} \]
\[ W_4 = 27.11 \text{ MG/year} \]

\[ W_W = W_3 \text{ (minimum of } W_1, W_2, W_3, W_4) \]
\[ = 19.40 \text{ MG/year} \]

The potential white wine fermentation emissions would be:

\[ \text{PE1}_{FW} = E_{FW} \times W_W \]

Where:
\[ E_{FW} = \text{white wine emission factor} \]
\[ = 2.5 \text{ lb-VOC/1,000 gal} \text{ (Source: District FYI-114)} \]

\[ \text{PE1}_{FW} = (2.5 \text{ lb-VOC/1,000 gal}) \times (19.40 \times 10^6 \text{ gal/yr}) \]
\[ = 48,500 \text{ lb-VOC/year} \]

\[ \text{Storage:} \]
Storage emissions are calculated as follows:

\[ \text{PE1}_{SW} = E_S \times T \times W_W \]

Where,
\[ E_S = \text{wine storage emission factor based on District FYI-114} \]
\[ = 0.230 \text{ lb-VOC/1,000 gal, 16\% vol. alcohol} \]
T = total post fermentation inter-tank transfers per batch of wine
   = 8

\[
W_W = 19.40 \text{ MG/year (determined above)}
\]

\[
PE_{1sw} = (0.230 \text{ lb-VOC/1,000 gal}) \times (8) \times (19.40 \times 10^6 \text{ gal/yr})
\]
\[
= 35,696 \text{ lb-VOC/yr}
\]

\[
PE_{1\text{ total}} = PE_{1fw} + PE_{1sw}
\]
\[
= 48,500 \text{ lb-VOC/yr} + 35,696 \text{ lb-VOC/yr}
\]
\[
= 84,196 \text{ lb-VOC/yr}
\]

**Red Wine:**

*Fermentation:*

Red wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tank capacity.

\[
W_R = \text{Red wine production capacity (gallons per year as measured immediately after pressing) and is the minimum of W1, W2, W3 and W4:}
\]

\[
W1 = C \times D_R \times M \text{ (limited by crusher capacity)}
\]
\[
W2 = P \times D_R \times M \text{ (limited by pressing capacity)}
\]
\[
W3 = (V_{FR} \times F_{R} \times D_R)/R_{FR} \text{ (limited by red fermenter volume)}
\]
\[
W4 = (V_T \times D_R)/R_{TS} \text{ (limited by total storage tank capacity)}
\]

Where,

- \(C\) = grape crushing capacity
  - = 4,320 tons/day
- \(D_R\) = days in a red wine crush season
  - = 120 days
- \(F_{R}\) = Fill factor for red wine fermentation
  - = 80%
- \(M\) = amount of juice produced per ton of grapes crushed
  - = 200 gal/ton
- \(P\) = pressing capacity
  - = 5,184 tons/day
- \(R_{FR}\) = red fermentation period
  - = 5 days
- \(R_{TS}\) = total winery retention time for red wine,
  - = 40 + 5
  - = 45 days
- \(V_{FR}\) = total volume of red wine fermenters
  - = 2,370,972 gal
- \(V_T\) = total storage tank capacity
  - = 11,294,383 gal
Using the above parameters,

\[
\begin{align*}
W_1 &= 103.68 \text{ MG/year} \\
W_2 &= 124.42 \text{ MG/year} \\
W_3 &= 45.52 \text{ MG/year} \\
W_4 &= 30.12 \text{ MG/year}
\end{align*}
\]

\[
W_R = \text{W4 (lesser of W1, W2, W3, W4)} = 30.12 \text{ MG/year}
\]

The potential red wine fermentation emissions would be:

\[
PE_{1FR} = E_{FR} \times W_R
\]

Where,

\[
E_{FR} = \text{red wine emission factor} = 6.2 \text{ lb-VOC/1,000 gal (District Rule 4694)}
\]

\[
PE_{1FR} = (6.2 \text{ lb-VOC/1,000 gal}) \times (30.12 \times 10^6 \text{ gal/yr}) = 186,744 \text{ lb-VOC/year}
\]

*Storage:*

Storage emissions are calculated as follows:

\[
PE_{1SR} = E_S \times T \times W_R
\]

Where:

\[
E_S = \text{wine storage emission factor based on District FYI-114} = 0.230 \text{ lb-VOC/1,000 gal, 16% vol. alcohol}
\]

\[
T = \text{total post fermentation inter-tank transfers per batch of wine} = 8
\]

\[
W_R = 30.12 \text{ MG/year (determined above)}
\]

\[
PE_{1SR} = (0.230 \text{ lb-VOC/1,000 gal}) \times (8) \times (30.12 \times 10^6 \text{ gal/yr}) = 55,421 \text{ lb-VOC/yr}
\]

\[
PE_{1\text{Total}} = PE_{1FR} + PE_{1SR} = 186,744 \text{ lb-VOC/yr} + 55,421 \text{ lb-VOC/yr} = 242,165 \text{ lb-VOC/yr}
\]

*Summary:*

Upon comparing 100% white wine and 100% red wine production scenarios (above), red wine production scenario results in the highest amount of VOC, and therefore, this scenario will establish facility’s pre-project PE for VOC from fermentation and storage operations.

\[
PE1 = 242,165 \text{ lb-VOC/year}
\]
Please note that the above number of 242,165 pounds of VOC per year does not include 2,760 pounds of VOC per year (maximum) from wood tank walls at 16% alcohol by volume (Refer to Appendix IX of this document for potential emissions from wood wine storage tanks). The reasons for not including these emissions are that in general, wineries in the Valley prefer to replace wood wine storage tanks with stainless steel tanks once the useful life of these tanks is over. Adding emissions from the tank walls into already incorporated wine storage emissions in the SLC will permanently inflate the winery’s fermentation and storage emissions by 1% and will require additional recordkeeping. Moreover, it will be extremely cumbersome to revise SLC and remove or modify recordkeeping requirement in each permit should the operator decided to abandon these wooden tanks in the future. Secondly, these emissions do not vary with tank throughput and are expected to remain constant throughout the useful life of the wooden tanks as long as the tank is being used to store wine. Lastly, tank wall emissions are extremely low when compared to the SLC, only 1% of the total SLC. For these reasons, tank wall losses are not included in the SLC. The working losses from wood tanks are already accounted in the above SLC of 242,165 pounds of VOC per year.

2. Post-Project Potential to Emit (PE2)

N-96-4-1 to ‘-116-1:
N-96-117-1 to ‘-183-1:
N-96-184-1 to -328-1:
N-96-329-0 to ‘-351-0:

The potential daily VOC emissions are determined using the appropriate emission factor, tank capacity, and number of turnovers per day. Please refer to Appendix III and Appendix IV of this document.

The applicant has proposed to set SLC for wine storage and fermentation operations based on their total pre-project potential emissions. Therefore, the facility’s annual potential emissions from the existing and new tanks in the winery operations would be 242,165 lb-VOC/year.

3. Quarterly Emissions Changes (QEC)

This facility will have pre and post project SLC of 242,165 pounds of VOC per year. Thus, QEC are equated to zero for each permit unit.

4. Adjusted Increase in Permitted Emissions (AIPE)

AIPE is used to determine if BACT is required for emission units that are being modified. AIPE is calculated using the equations mentioned in Section 4.3 and 4.4 of Rule 2201.
D. Facility Emissions

1. Pre-Project Stationary Source Potential to Emit (SSPE1)

Pursuant to Section 4.9 of District Rule 2201, SSPE1 is the Potential to Emit from all units with valid Authorities to Construct (ATC) or Permits to Operate (PTO) at the Stationary Source and the quantity of emission reduction credits (ERCs) which have been banked since September 19, 1991 for Actual Emissions Reductions (AERs) that have occurred at the source, and which have not been used on-site.

VOC emissions from the fermentation and storage operations alone are above the Major Source thresholds of 20,000 pounds per year for VOC. Thus, this facility is a Major Source for VOC emissions.

2. Post-Project Stationary Source Potential to Emit (SSPE2)

Pursuant to Section 4.10 of District Rule 2201, the Post-Project Stationary Source Potential to Emit (SSPE2) is the Potential to Emit (PE) from all units with valid Authorities to Construct (ATC) or Permits to Operate (PTO) at the Stationary Source and the quantity of emission reduction credits (ERC) which have been banked since September 19, 1991 for Actual Emissions Reductions that have occurred at the source, and which have not been used on-site.

VOC emissions from the fermentation and storage operations alone are above the Major Source thresholds of 20,000 pounds per year for VOC. Thus, this facility will remain a Major Source for VOC emissions.

3. Stationary Source Increase in Permitted Emissions (SSIPE)

It is District practice to define SSIPE as the difference between SSPE2 and SSPE1. Since SSPE1 is equal to SSPE2, SSIPE is equal to zero.

4. SB 288 Major Modification

The purpose of Major Modification calculations is to determine the following:

A. If Best Available Control Technology (BACT) is triggered for a new or modified emission unit that results in a Major Modification (District Rule 2201, §4.1.3); and

B. If a public notification is triggered (District Rule 2201, §5.4.1).

\[
AIPE = PE2 - \left( \frac{EF2}{EF1} \right)(PE1)
\]
This project triggers a public notice and BACT for each tank since the project is a Federal Major Modification under Rule 2201. Therefore, net emissions increase calculations are not performed.

5. Federal Major Modification

District Rule 2201, Section 3.17 states that Federal Major Modifications are the same as “Major Modification” as defined in 40 CFR 51.165 and part D of Title I of the CAA. SB 288 Major Modifications are not Federal Major Modifications if they meet the criteria of the “Less-Than-Significant Emissions Increase” exclusion.

A Less-Than-Significant Emissions Increase exclusion is for an emissions increase for the project, or a Net Emissions Increase for the project (as defined in 40 CFR 51.165 (a)(2)(ii)(B) through (D), and (F)), that is not significant for a given regulated NSR pollutant, and therefore is not a Federal Major Modification for that pollutant.

- To determine the post-project projected actual emissions from existing units, the provisions of 40 CFR 51.165 (a)(1)(xxviii) shall be used.
- To determine the pre-project baseline actual emissions, the provisions of 40 CFR 51.165 (a)(1)(xxxv)(A) through (D) shall be used.
- If the project is determined not to be a Federal Major Modification pursuant to the provisions of 40 CFR 51.165 (a)(2)(ii)(B), but there is a reasonable possibility that the project may result in a significant emissions increase, the owner or operator shall comply with all of the provisions of 40 CFR 51.165 (a)(6) and (a)(7).
- Emissions increases calculated pursuant to this section are significant if they exceed the significance thresholds specified in the table below.

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Threshold (lb/year)</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>0</td>
</tr>
<tr>
<td>NO\textsubscript{x}</td>
<td>0</td>
</tr>
<tr>
<td>PM\textsubscript{10}</td>
<td>30,000</td>
</tr>
<tr>
<td>SO\textsubscript{x}</td>
<td>80,000</td>
</tr>
</tbody>
</table>

The Net Emissions Increases (NEIs) for purposes of determination of a “Less-Than-Significant Emissions Increase” exclusion will be calculated below to determine if this project qualifies for such an exclusion.

Since this project consists of both existing and new emissions units, the “hybrid test” specified in 40 CFR 51.165 (a)(2)(ii)(F) is applicable and requires that the NEI determination be based on the sum of the individual NEI determinations for existing emissions units (NEI\textsubscript{E}) and new emissions units (NEI\textsubscript{N}) pursuant to 40 CFR(a)(2)(ii)(C) and (D) respectively.
NEI = NEI_E + NEI_N

Net Emission Decrease for Existing Units (NEI_E)
Per 40 CFR 51.165 (a)(1)(xxviii) and 40 CFR 51.165 (a)(2)(ii)(C) for all existing units,

NEI_E = PAE − BAE − unused baseline capacity

Where,

BAE = Baseline Actual Emissions which are the actual emissions created by the project during the baseline period. The BAE are calculated pursuant to 40 CFR 51.165 (a)(1)(xxxv)(A) through (D).

PAE = Projected Actual Emissions which are the post-project projected actual emissions of the existing units in this project pursuant to 40 CFR 51.165 (a)(1)(xxviii).

Pursuant to 40 CFR 51.165 (a)(1)(B)xxvii(4), the applicant has elected to use the units’ Potential to Emit (PE) as the Projected Actual Emissions (PAE):

PAE = PE1 = PE2 = 242,165 lb-VOC/year.

Pursuant to 40 CFR 51.165 (a)(1)(B)xxvii(3), the unused baseline capacity is that portion of the units’ emissions following the project that the existing units could have accommodated during the consecutive 24-month period used to establish the baseline actual emissions under paragraph (a)(1)(xxxv) of this section and that are also unrelated to the particular project, including any increased utilization due to product demand growth. As demonstrated by the calculations in Section VII.C of this evaluation, true potential capacity of the existing wine production operation which was in place during the baseline period of 2009 – 2010 was determined to be 242,165 lb-VOC/year, established as PE1 for this project. Therefore,

Unused baseline capacity = PE1 − BAE

Then, since PAE = PE1,

NEI_E = PE1 − BAE − (PE1 − BAE) = 0

Net Emissions Increase for New Unit (NEI_N)
Per 40 CFR 51.165 (a)(2)(ii)(D) for new emissions unit in this project,

NEI_N = PE2N - BAE
BAE = 0 for the new emissions unit; therefore,

$$\text{NEI}_N = \text{PE}_2N - 0$$

$$= \text{PE}_2N$$

Per Appendix VI of this document, PE2\text{N} based on the collective physical capacity of the processing equipment is equal to 17,718 lb-VOC/yr. Thus,

$$\text{NEI} = 17,718 \text{ lb-VOC/yr}$$

NEI is greater than 0 lb-VOC per year threshold. Therefore, the proposed project is a Federal Major Modification for VOCs.

VIII. COMPLIANCE

Rule 2201 New and Modified Stationary Source Review Rule

1. Best Available Control Technology (BACT)

BACT requirements shall be triggered on a pollutant-by-pollutant basis and on an emissions unit-by-emissions unit basis. Unless exempted pursuant to Section 4.2, BACT shall be required for the following actions:

- Any new emissions unit or relocation from one Stationary Source to another of an existing emissions unit with a Potential to Emit (PE2) exceeding 2.0 pounds in any one day;

- Modifications to an existing emissions unit with a valid Permit to Operate resulting in an Adjusted Increase in Permitted Emissions (AIPE) exceeding 2.0 pounds in any one day;

- Any new or modified emissions unit, in a stationary source project, which results in a Major Modification, as defined in this rule.

This project is a Major Modification to the winery. Therefore, each tank triggers the BACT for storage as well as for fermentation process.

N-96-189 to ‘-198, ‘-223 to ‘-232, ‘-255 to ‘-270, ‘-277 to ‘-284 (White Wine Fermentation and Storage);

N-96-243 to ‘-254, ‘-293 to ‘-309 (Red Wine Fermentation and Storage Tanks);

N-96-8 to ‘-116, ‘-184 to ‘-188, ‘-199 to ‘-222, ‘-233 to ‘-242, ‘-271 to ‘-276, ‘-285 to ‘-292, ‘-310 to ‘-319, and ‘-326 to ‘-328 (Wine Storage Tanks – Red Wine or White Wine);

N-96-329 to ‘-351 (Red Wine or White Wine Fermentation and Storage Tanks):
Pursuant to the “Top-Down BACT Analysis” in Appendix II of this document, BACT has been satisfied with the following:

VOC: Insulated tank, pressure/vacuum valve set within 10% of the maximum allowable working pressure of the tank, “gas tight” tank operation and continuous storage temperature not exceeding 75°F, achieved within 60 days of completion of fermentation.

The following conditions will ensure continue compliance with the BACT requirements:

- 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]

- When this tank is 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]

- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

N-96-117 to -183 (Wood Wine Storage Tanks):
As a part of this project, new BACT Guideline is prepared for wooden wine storage tanks. Per Appendix V of this document, Top-Down BACT Analysis, the BACT has been satisfied with the following:

VOC: maintain wine temperature in the tank at or below 75°F within 60 days of completion of fermentation.

The following condition will ensure continue compliance with the BACT requirements:

- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

Fermentation Tanks
Pursuant to the “Top-Down BACT Analysis” in Appendix II of this document, BACT
has been satisfied with the following:

VOC: Open tank vented to the atmosphere with the average fermentation
temperature not exceeding 95°F.

The following conditions will be placed on the ATCs to ensure compliance with the
BACT requirements:

• 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]

• 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 any
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]

2. Offsets

This facility’s total VOCs are above the offset threshold of 20,000 pounds per
year. Therefore, offset calculations will be required for this project.
Section 4.7.1 states that for pollutants with SSPE1 greater than the emission
offset threshold levels, emission offsets shall be provided for all increases in
Stationary Source emissions, calculated as the differences of post-project
Potential to Emit (PE2) and the Baseline Emissions (BE) of all new and modified
emissions units, plus all increases in Cargo Carrier emissions. Thus,

\[ EOQ = \sum (PE2 - BE) + ICCE, \]

\[ PE2 = \text{Post-Project Potential to Emit (lb/yr)} \]
\[ BE = \text{Baseline Emissions (lb/yr)} \]
\[ ICCE = \text{Increase in Cargo Carrier emissions (lb/yr)} \]

There is no increase in Cargo Carrier emissions from this project. Thus,

\[ EOQ = \sum (PE2 - BE) \]
The existing tanks are Clean Emission Units since they meet the achieved-in-practice BACT requirements. Thus, BE is set equal to PE1 for each tank.

\[ EOQ = \sum (PE2 - PE1) = 242,165 \text{ lb-VOC/yr} - 242,165 \text{ lb-VOC/yr} = 0 \text{ lb-VOC/yr} \]

3. Public Notification

District Rule 2201, section 5.4, requires a public notification for the affected pollutants from the following types of projects:

- New Major Sources
- Federal Major Modifications
- SB 288 Major Modifications
- New emission units with a PE>100 lb/day of any one pollutant
- Modifications with SSPE1 below an Offset threshold and SSPE2 above an Offset threshold on a pollutant-by-pollutant basis
- New stationary sources with SSPE2 exceeding Offset thresholds
- Any permitting action with a SSIPE exceeding 20,000 lb/yr for any one pollutant

This project triggers a Federal Major Modification. Additionally, the potential emissions from the proposed new tanks are greater than 100 pounds per day (N-96-332-0 to '-339-0, refer to Appendix III of this document). Therefore, a 30-day public notice is required for this project.

4. Daily Emission Limits (DELs)

The daily emissions limitations (DELs) and other enforceable conditions are required by Section 3.17 to restrict a unit’s maximum daily emissions. The following conditions will be included:

N-96-4 to '-7, '-320 to '-325 (Red Wine Fermentation Tanks)
- The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]

N-96-189 to '-198, '-223 to '-232, '-255 to '-270, '-277 to '-284 (White Wine Fermentation and Storage):
- The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
- The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
• 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]

N-96-243 to ‘-254, ‘-293 to ‘-309 (Red Wine Fermentation and Storage Tanks):
• The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]

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

• 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]

N-96-8 to ‘-116, ‘-184 to ‘-188, ‘-199 to ‘-222, ‘-233 to ‘-242, ‘-271 to ‘-276, ‘-285 to ‘-292, ‘-310 to ‘-319, and ‘-326 to ‘-328 (Wine Storage Tanks – Red Wine or White Wine):
• The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

• Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

N-96-117 to ‘-183 (Wooden Wine Storage Tanks):
• The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

• Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

N-96-329 to ‘-351 (Red Wine or White Wine Fermentation and Storage Tanks):
• The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]

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

• 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. Compliance Assurance

Source Testing
Pursuant to District Policy APR 1705, source testing is not required to demonstrate compliance with Rule 2201.

Monitoring
No monitoring is required to demonstrate compliance with Rule 2201.

Recordkeeping
For each storage tank, the facility will be required to keep 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, is required to be maintained along with records of the total gallons of wine contained in a tank and the maximum temperature of the stored wine.

For each batch of must fermented, the operation is required to keep records of 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 is required to be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine.

In addition, separate annual records each 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, is required to be maintained.

These records are required to be retained on-site for a period of at least five years and made available for District inspection upon request.

Reporting
No reporting is required to demonstrate compliance with Rule 2201.

6. Ambient Air Quality Analysis

Per Section 4.14 of Rule 2201, ambient air quality analysis (AAQA) shall be conducted for the purpose of determining whether a new or modified Stationary Source will cause or make worse the violation of an Ambient Air Quality Standard (AAQS).

This project involves only VOCs (mainly ethanol) for which AAQS does not exist; therefore, AAQA is not performed for this project.
7. Additional Requirements for new Major Sources and Federal Major Modifications

Per Section 4.15 of Rule 2201, “Compliance Certification” and “Alternative Siting Analysis” is required for any project, which constitutes a New Major Source or a Federal Major Modification.

Compliance Certification
The owner of a new Major Source or a source undergoing a Federal Major Modification to demonstrate to the satisfaction of the District that all other Major Sources owned by such person and operating in California are in compliance or are on a schedule for compliance with all applicable emission limitations and standards. The compliance certification from the facility is included in Appendix VII of this document.

Alternative Siting Analysis
The current project occurs at an existing winery with a pre-project total wine “storage tank” volume of 11,294,383 gallons. The applicant proposes to install new winery tanks with a total storage capacity of 748,100 gallons, which represents an increase of 6.6% in the existing wine storage capacity. Since the current project involves only a minimal increase in the winery’s total tank volume and no change to any other facets of the operation, the existing site is expected to result in the least possible impact to the environment from the project. Alternative sites would involve the relocation and/or construction of various support structures and facilities on a much greater scale, and would therefore, result in a much greater impact.

Compliance is expected with this Rule.

Rule 2520 Federally Mandated Operating Permits

This facility is in-process of obtaining a Title V permit under separate project. Therefore, no further discussion is necessary.

Rule 4001 New Source Performance Standards (NSPS)

This rule incorporates NSPS from Part 60, Chapter 1, Title 40, Code of Federal Regulations (CFR); and applies to all new sources of air pollution and modifications of existing sources of air pollution listed in 40 CFR Part 60. However, no subparts of 40 CFR Part 60 apply to wine fermentation and storage tank operations.

Rule 4002 National Emission Standards for Hazardous Air Pollutants (NESHAPs)

This rule incorporates NESHAPs from Part 61, Chapter I, Subchapter C, Title 40, CFR and the NESHAPs from Part 63, Chapter I, Subchapter C, Title 40, CFR; and
applies to all sources of hazardous air pollution listed in 40 CFR Part 61 or 40 CFR Part 63. However, no subparts of 40 CFR Part 61 or 40 CFR Part 63 apply to wine fermentation and storage tank operations.

**Rule 4102  Nuisance**

Section 4.0 prohibits discharge of air contaminants, which could cause injury, detriment, nuisance or annoyance to the public. The following condition will be placed on each permit:

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

**California Health & Safety Code 41700 - Health Risk Assessment**

District Policy APR 1905 - Risk Management Policy for Permitting New and Modified Sources specifies that for an increase in emissions associated with a proposed new source or modification, the District perform an analysis to determine the possible impact to the nearest resident or worksite. Ethanol is not HAP as defined by Section 44321 of the California Health and Safety Code. Therefore, health risk assessment is not necessary.

Compliance is expected with this Rule.

**Rule 4694  Wine Fermentation and Storage Tanks**

The purpose of this rule is to reduce emissions of volatile organic compounds (VOC) from the fermentation and bulk storage of wine, or achieve equivalent reductions from alternative emission sources. This rule is applicable to all facilities with fermentation emissions in excess of 10 tons-VOC/year. The storage tank provisions of this rule apply to all tanks with capacity in excess of 5,000 gallons.

Section 5.1 requires the winery operator achieve Required Annual Emissions Reductions (RAER) equal to at least 35% of the winery’s Baseline Fermentation Emissions (BFE). Per the definition of RAER in Section 3.25 of the Rule, the RAER may be achieved by any combination of Fermentation Emission Reductions (FER), Certified Emission Reductions (CER) or District Obtained Emission Reductions (DOER) as established in the facility’s District-approved Rule 4694 Compliance Plan, due every three years on December 1st beginning in 2006.

On November 11, 2009, this facility submitted the RAER plan to achieve RAER equal to at least 35% of the winery’s BFE. Their plan is to extract wines after processing heavy lees of various wines that have been historically washed down the drain after being liquefied with water and mitigate the shortfall, if necessary, using DOER. The facility-wide permit N-96-0-0 has all relevant conditions to ensure compliance with this section. Therefore, continued compliance is expected.
Section 5.2 places specific restrictions on wine storage tanks with 5,000 gallons or more in capacity when such tanks are not constructed of wood or concrete. Section 5.2.1 requires these tanks to be equipped and operated with a pressure-vacuum relief valve meeting all of the following requirements:

- The pressure-vacuum relief valve shall operate within 10% of the maximum allowable working pressure of the tank,
- The pressure-vacuum relief valve shall operate in accordance with the manufacturer’s instructions, and
- The pressure-vacuum relief valve shall be permanently labeled with the operating pressure settings.
- 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.

The following conditions will be placed on the permit for each storage tank (except for wood wine storage tank permits) with capacity greater than 5,000 gallons to ensure compliance with the requirements of Section 5.2.1:

- 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 Rule 4694]
- When this tank is 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 Rule 4694]

Section 5.2.2 requires that the temperature of the stored wine be maintained at or below 75°F.

The following conditions will be placed on the permit for each storage tank with capacity greater than 5,000 gallons to ensure compliance with the requirements of Section 5.2.2:

- 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 4694]
Section 6.1 and 6.2 and 6.3 require the facility to submit a Three-Year Compliance Plan and Three-Year Compliance Plan Verification respectively. Section 6.3 requires that an Annual Compliance Plan Demonstration be submitted to the District no later than February 1 of each year to show compliance with the applicable requirements of the Rule. Conditions in the facility-wide permit N-96-0-0 enforce on-going compliance with these sections. Thus, continued compliance is expected.

Section 6.4 requires that records required by this rule be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. The following condition will be placed on the ATCs to ensure on-going compliance with this section.

- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

Section 6.4.1 requires that records be kept for each fermentation batch. The following condition will be placed on each fermentation tank ATC to ensure compliance:

- 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]

Section 6.4.2 requires that weekly records be kept of wine volume and temperature in each storage tank. Therefore, the following conditions will be placed on each storage tank ATC to ensure compliance with this section:

- When this tank is 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 Rule 4694]

- When this tank is 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]

Section 6.4.3 requires that all monitoring be performed for any Certified Emission Reductions as identified in the facility’s Three-Year Compliance Plan and that the records of all monitoring be maintained. Conditions in the facility-wide permit N-96-0-0 enforce on-going compliance with this section. Thus, continued compliance is expected.

Compliance is expected with this Rule.
Rule 4695 Brandy Aging and Wine Aging Operations

The purpose of this rule is to limit volatile organic compound (VOC) emissions from brandy aging and wine aging operations. Brandy aging and wine aging operations are not conducted at this site. Therefore, this winery is not subject to the requirements of this rule.

California Environmental Quality Act (CEQA)

The California Environmental Quality Act (CEQA) requires each public agency to adopt objectives, criteria, and specific procedures consistent with CEQA Statutes and the CEQA Guidelines for administering its responsibilities under CEQA, including the orderly evaluation of projects and preparation of environmental documents. The San Joaquin Valley Unified Air Pollution Control District (District) adopted its Environmental Review Guidelines (ERG) in 2001. The basic purposes of CEQA are to:

- Inform governmental decision-makers and the public about the potential, significant environmental effects of proposed activities.
- Identify the ways that environmental damage can be avoided or significantly reduced.
- Prevent significant, avoidable damage to the environment by requiring changes in projects through the use of alternatives or mitigation measures when the governmental agency finds the changes to be feasible.
- Disclose to the public the reasons why a governmental agency approved the project in the manner the agency chose if significant environmental effects are involved.

County of San Joaquin is the public agency having principal responsibility for approving the Project. As such, the County of San Joaquin served as the Lead Agency for the project. Consistent with CEQA Guidelines §15081, a Negative Declaration was prepared and certified by the County of San Joaquin.

The District is a Responsible Agency for the project because of its discretionary approval power over the project via its Permits Rule (Rule 2010) and New Source Review Rule (Rule 2201), (CEQA Guidelines §15381). As a Responsible Agency the District complies with CEQA by considering the Negative Declaration prepared by the Lead Agency, and by reaching its own conclusion on whether and how to approve the project (CEQA Guidelines §15096). The District has considered the Negative Declaration certified by the County of San Joaquin.

The District’s engineering evaluation of the project (this document) demonstrates that compliance with District rules and permit conditions would reduce Stationary Source
emissions from the project to levels below the District’s thresholds of significance for criteria pollutants. Thus, the District concludes that through a combination of project design elements and permit conditions, project specific stationary source emissions will be reduced to less than significant levels. The District has determined that no additional findings are required (CEQA Guidelines §15096(h)).

IX. RECOMMENDATION

Compliance with all applicable regulations is expected. Therefore, issuance of ATCs is recommended upon addressing comments from the public, EPA, CARB, and the applicant.

X. BILLING INFORMATION

There is no change to the annual permit fees for the existing tanks. The new tanks billing information is summarized below.

<table>
<thead>
<tr>
<th>Permits</th>
<th>Fee Schedule</th>
<th>Fee Description</th>
<th>Previous Fee Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-96-329-0 to '331-0</td>
<td>3020-05B</td>
<td>6,700 gallons</td>
<td>None</td>
</tr>
<tr>
<td>N-96-332-0 to '339-0</td>
<td>3020-05D</td>
<td>70,000 gallons</td>
<td>None</td>
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<tr>
<td>N-96-340-0 to '351-0</td>
<td>3020-05B</td>
<td>14,000 gallons</td>
<td>None</td>
</tr>
</tbody>
</table>

APPENDICES

Appendix I: Draft ATC permits
Appendix II: BACT Guidelines and Top-Down BACT Analysis (storage and fermentation in stainless steel and concrete tanks)
Appendix III: PE1, PE2 and AIPE from Existing Tanks
Appendix IV: PE2 from New Tanks
Appendix V: New BACT Guideline and Top-Down BACT Analysis for Wooden Wine Storage Tanks
Appendix VI: Net Emissions Increase Calculations
Appendix VII: Compliance Certification
Appendix VIII: Derivation of EF from Tank Walls of a Wooden Tank
Appendix IX: Potential Emissions from Wood Wine Storage Tanks
Appendix X: District FYI - 114
Appendix I
Draft ATC Permits
Important Note!

The permits at this facility fall into one of the six categories listed in the following table. To ease the review process, six draft ATCs are included (one from each category) in-front of a set of all draft ATCs.

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Permit Numbers</th>
<th>ATC</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Red Wine Fermenters</td>
<td>N-96-4 to ‘-7, ‘-320 to ‘-325</td>
<td>N-96-4-1</td>
</tr>
<tr>
<td>2</td>
<td>Wood wine storage tanks</td>
<td>N-96-117 to ‘-183</td>
<td>N-96-117-1</td>
</tr>
<tr>
<td>3</td>
<td>White Wine Fermentation and Storage</td>
<td>N-96-189 to ‘-198, ‘-223 to ‘-232, ‘-255 to ‘-270, ‘-277 to ‘-284</td>
<td>N-96-189-1</td>
</tr>
<tr>
<td>4</td>
<td>Red Wine Fermentation and Storage</td>
<td>N-96-243 to ‘-254, ‘-293 to ‘-309</td>
<td>N-96-243-1</td>
</tr>
<tr>
<td>5</td>
<td>Wine (Red or White) Storage</td>
<td>N-96-8 to ‘-116, ‘-184 to ‘-188, ‘-199 to ‘-222*, ‘-233 to ‘-242**, ‘-271 to ‘-276, ‘-285 to ‘-292, ‘-310 to ‘-319, and ‘-326 to ‘-328</td>
<td>N-96-116-1</td>
</tr>
<tr>
<td>6</td>
<td>Red or white wine fermentation and storage tanks (New)</td>
<td>N-96-329 to ‘-351</td>
<td>N-96-329-0</td>
</tr>
</tbody>
</table>

*N-96-199 to ‘-208, ‘-241 and ‘-242: The tanks under these permits have storage capacity less than 5,000 gallons. These tanks are not subject to Rule 4694. Therefore, conditions on these permits don’t reflect reference to Rule 4694.*
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-4-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF6): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

N-96-4-1 : Sep 26 2011 10:55AM - N-96-4-1/O : Joint Inspection NOT Required
Northern Regional Office  ●  4800 Enterprise Way  ●  Modesto, CA 95356-8718  ●  (209) 557-6400  ●  Fax (209) 557-6475
7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-117-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240
LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,774 GALLON REDWOOD WINE AND HEAVY LEECES STORAGE TANK (TANK #13): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-117-1 / Sep 28 2011 / 10:23AM / KAHLOJU / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-189-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #70) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-243-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #401) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-243-1 - Sep 26 2011 11:02AM - KARLDBU - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-116-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,592 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #316): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-116-1 - Sep 28 2011 10:36AM - JCAHLODJ - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-329-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
6,700 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-329-0 / Sep 26 2011 11:25AM – KARLDDU - Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-4-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF6): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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
7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-5-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF7): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 uncontrollable 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: $EF = 1.705259 \times P^{1.090407}$, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-6-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF8): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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
N-96-6-1: Sep 26 2011 10:55AM - N-96-6-1: Joint Inspection NOT Required
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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-7-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF9): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-8-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,579 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #317) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-9-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,579 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #318) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-10-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #611) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director \ APCO

DAVID WARNER, Director of Permit Services

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
SAN JOAQUIN VALLEY
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-11-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #612) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-11-1 / Sep 28 2011 10:53AM / SAFETY - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-12-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #613) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-90-12-1 / Sep 28 2011 10:33AM / SAFETY / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-13-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,707 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #1): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-14-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,841 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #2): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-15-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,748 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #3): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-15-1: Sep 26, 2011 10:53:04 AM -- 64KB/64KU -- Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: \[ \text{Total annual VOC emissions} = (\text{Total Annual Red Wine Production} - \text{gallons}) \times (6.2 \text{ lb-VOC/1,000 gallons}) + (\text{Total Annual White Wine Production} - \text{gallons}) \times (2.5 \text{ lb-VOC/1,000 gallons}). \] [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \[ \text{EF} = 1.705259 \times P^{1.090407}, \] where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-16-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,597 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #4): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-16-1 · Sep 26 2011 10:55 AM · K406LU · Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-17-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,221 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #5): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-18-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,113 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #6): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-18-1 / Sep 26 2011 10:55AM - SAFETY - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-19-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD LODI, CA 95240
LOCATION: 11900 N FURRY ROAD LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,308 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #101): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-20-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,386 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #102): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-21-1  
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY  
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF AND HEAVY LEES 20,341 GALLON CONCRETE WINE STORAGE TANK (TANK #103): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-22-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                 LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,337 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #104):
ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
N-96-22-1: Sep 26 2011 10:55AM - KAHLONJ: Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-23-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240
LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,281 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #105): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-24-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,246 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #106): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-24-1 - Sep 28 2011 10:55AM - 4467DN - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-25-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,561 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #107): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-25-1: Sep 28 2011 16:50AM – 84FL/ONU – Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-26-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,235 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #108): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-27-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,760 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #109): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director | APCO

DAVID WARNER, Director of Permit Services
N-96-27-1: Sep 26 2011 10:55AM - S46F5DU - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-28-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,755 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #110): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-29-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,702 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #111): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-30-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,722 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #112): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-30-1 · Aug 26, 2011 10:56AM · E:\495\CBW - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-31-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,103 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #113): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 \times P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-32-1  
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 19,926 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #114): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-32-1 · Sep 26 2011 10:56AM · 84KB/115U · Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-33-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                    LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,015 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #115): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-33-1 \ Sep 28 2011 10:50AM - E467161U - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
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, 6.4.2]

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 1070 and 2201]

Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

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 Rules 1070 and 2201]

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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-34-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,802 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #116): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-34-1: Sep 26 2011 10:56AM - KAHLOJN: Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-35-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,766 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #117): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-35-1: Sep 28 2011 10:56AM - 844/3950U - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-36-1
ISSUANCE DATE: DRAFT
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,719 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #118): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N 96-36-1- Sep 28 2011 10:56AM - 84 FILE XD
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-37-1
LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                   LODI, CA 95240
LOCATION:  11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,116 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #119): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1.  {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2.  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, 5.2.1]
3.  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, 5.2.1]
4.  The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5.  The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6.  Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-37-1: Sep 26 2011 10:56AM -- 84F/85N -- Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-38-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,974 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #120): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-38-1 · Sep 26 2011 10:56AM · DRAFT
Northern Regional Office · 4800 Enterprise Way · Modesto, CA 95356-8718 · (209) 557-6400 · Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-39-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,670 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #121): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-39-1 / Sep 26 2011 10:56AM / 8467522D / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-40-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,581 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #122): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-40-1 / Sep 28 2011 10:55AM - DRAFT / Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-41-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,451 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #123): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-42-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,237 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #124): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-43-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,264 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #125): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-43-1 : Sep 26 2011 10:56AM : SAFL/DOU : Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-44-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,478 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #126): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-44-1: Sep 30 2011 10:56AM - SA426CDU - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-45-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,449 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #127): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-46-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,418 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #128): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-26-46-1: Sep 28 2011 10:36AM - EA/FL/DPU - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-47-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,774 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #129): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. 

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-47-1 - Sep 26 2011 10:56AM - KAHLOJ - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \[ EF = 1.705259 \times P^{1.090407} \], where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-48-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 17,021 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #130): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-49-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,906 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #131): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-49-1: Sep 30 2011 10:56AM - 94KULU - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-50-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,801 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #132): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-50-1: Sep 28 2011 10:56AM - 849/SP - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-51-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,936 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #133): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \[ EF = 1.705259 \times P^{1.090407} \], where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-52-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,971 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #134): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-52-1 : Sep 28 2011 10:50AM - SAFETY - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-53-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 7,703 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #135): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-54-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 7,732 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #136): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-54-1 : Sep 28 2011 10:50AM - 84FL/14U : Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-55-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 7,732 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #137): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-55-1 : Sep 28 2011 10:50AM - 84/46/04U - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-56-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 7,756 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #138): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-56-1 - Sep 28 2011 16:53AM - REV:0/0 - Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-57-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,928 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #139): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-58-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,977 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #140): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-58-1  Sep 28 2011  10:57AM  -  SAVE/OLD  -  Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-59-1  

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,780 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #141): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-60-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,866 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #142): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-61-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 16,981 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #143): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-62-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,659 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #144): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-62-1 : Sep 26 2011 10:57AM - 844/651 : Joint Inspection NOT Requird

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-63-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,324 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #145): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-63-1: Sep 26 2011 10:57AM - SAFETY DRAFT - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-64-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,037 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #146): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-64-1: Sep 26 2011 10:57AM - 8454/000 - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-65-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,250 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #147):
ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-66-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,355 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #148): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-66-1 / Sep 28 2011 16:57:38M / 14/68/68U / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-67-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,320 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #149): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-68-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,358 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #150): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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 the other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director/APCO

DAVID WARNER, Director of Permit Services
N-96-68-1: Sep 26 2011 10:55AM - KAHLONJ: Joint Inspection NOT Required

Northern Regional Office  4800 Enterprise Way  Modesto, CA 95356-8718  (209) 557-6400  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-69-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 24,374 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #151): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-69-1 Sep 26 2011 10:57AM - DRAFT - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-70-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,611 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #152): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-71-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,557 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #153): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-72-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,514 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #154): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-73-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,615 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #155): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-73-1 : Sep 28 2011 19:57:46M - S456/LNU - Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-74-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,495 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #156): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-74-1 : Sep 26 2011 10:57AM - S46/LDNU - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-75-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,554 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #157): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-75-1 / Sep 28 2011 10:57 AM / DRAFT

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-76-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,426 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #158): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-76-1 • Sep 26 2011 10:57AM • 84K61NU • Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-77-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,605 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #159): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-77-1 · Sep 26 2011 10:57AM · 84FLDNU · Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-78-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,889 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #161): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-78-1 / Sep 26 2011 10:57AM / S4F1CDU / Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: $EF = 1.705259 \times P^{1.090407}$, where $P$ is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-79-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,892 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #162): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-79-1: Sep 22 2011 10:51AM - SAR440JU - Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-80-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,108 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #163): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-81-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF AND HEAVY LEES 24,074 GALLON CONCRETE WINE STORAGE TANK (TANK #164): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-82-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,231 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #165): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-82-1 | Sep 28, 2011 10:57 AM | 84% FULL | Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-83-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,003 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #166): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-83-1 \- Sep 26 2011 10:57AM \- R4F4O5U \- Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-84-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,454 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #167): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-84-1: Sep 26 2011 10:57AM - DRAFT • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-85-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD

LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,417 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #168): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-85-1: Sep 28 2011 10:27AM - SARG/DOU - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-86-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 24,107 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #169): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-86-1 / Sep 26 2011 10:57AM / SAFELGND / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-87-1

LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
Lodi, CA 95240

LOCATION:  11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,957 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #170): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1.  {98}  No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2.  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, 5.2.1]

3.  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, 5.2.1]

4.  The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6.  Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-87-1: Sep 26 2011 10:57AM - DRAFT/DRAFT - Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-88-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,977 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #171): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-89-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 23,920 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #172): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-90-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 47,634 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #290): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-91-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 48,935 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #291): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-92-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD

LODI, CA 95240

LOCATION: 11900 N FURRY ROAD

LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 48,827 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #292): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONVERS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-93-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 48,675 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #293): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-93-1 • Sep 28 2011 10:56AM • 8436/304 • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-94-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 48,767 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #294): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-94-1: Sep 26 2011 10:59AM -- 94FLCNU -- Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-95-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 48,833 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #295): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-96-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,089 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #296): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-97-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,120 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #297): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-97-1: Sep 28 2011 10:55AM - SAFETY: Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 * P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-98-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,697 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #298): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-98-1 | Sep 26 2011 10:58AM | KAHLONJ: Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-99-1

ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,783 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #299): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \( \{98\} \) No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-99-96-1 · Sep 26 2011 10:55AM · SAFETY · Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-100-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,765 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #300): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-100-1 - Sep 28 2011 10:36AM - KAHLONJ - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-101-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                   LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,297 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #301): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-101-1 • Sep 29 2011 10:38AM • KAHLONJ • Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-102-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                   LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,243 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #302): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-103-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,567 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #303): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-103-1 • Sep 26 2011 10:58AM • KARL/DND • Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-104-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,071 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #304): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-104-1 • Sep 28 2011 10:26AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-105-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,475 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #305): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

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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
N 96-105-1  Sep 26 2011  10:58AM   KAHLOWJ Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-106-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 34,990 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #306): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P\(^{1.090407}\), where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-107-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,368 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #307): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-108-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,215 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #308): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-108-1 - Sep 26 2011 10:26AM - KAHLONJ: Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-109-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 35,395 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #309): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-109-1 · Sep 26 2011 10:58AM · KAHLONJ · Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-110-1
LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                   LODI, CA 95240
LOCATION:  11900 N FURRY ROAD
            LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,216 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #310): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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 manufacturers instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-110-1  Sep 26 2011 10:34AM - KAHLONJ: Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-111-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,011 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #311): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-112-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                     LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,084 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #312): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-90-113-1 / Sep 28 2011 / 12:24AM / KARLONJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-113-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 44,874 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #313): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-114-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,554 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #314): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-114-1 • Sep 28 2011 10:23AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-115-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,749 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #315): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-116-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,592 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #316): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

N-96-116-1 - Sep 28 2011 12:24AM - KAHLONJ - Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-117-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240
EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,774 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #13): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-117-1 / Sep 28 2011 10:34AM - KARLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-118-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,724 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #14): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-118-1 • Sep 28 2011 10:30AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined by the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-119-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                 LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,719 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #15): ESTABLISH A
SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
   equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-119-1 / Sep 28 2011 12:38AM – KAHLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-120-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,573 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #16): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-120-1 / Sep 26 2011 10:59AM - KAHLONJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-121-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,556 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #17): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-122-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                      LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,632 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #18): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-122-1 / Sep 26 2011 10:59AM / KAHLOBU / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-123-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,490 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #19): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-123-1  •  Sep 26 2011 10:59AM  •  KARLONJA  •  Joint Inspection NOT Required
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: $EF = 1.705259 \times P^{0.90407}$, where $P$ is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-124-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                    LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 19,556 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #20): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-124-1 / Sep 28 2011 10:06AM — KAHLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-125-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,647 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #21): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-126-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,615 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #22): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-127-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,053 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #24): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-128-1  
LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY  
MAILING ADDRESS:  11900 N FURRY RD  
                     LODI, CA 95240  
LOCATION:  11900 N FURRY ROAD  
            LODI, CA 95240  

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,940 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #25): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1.  {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2.  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]

3.  The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4.  Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5.  The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6.  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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-128-1 / Sep 26 2011 10:59AM / KRIILD11J / Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-129-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,939 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #26): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-130-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,715 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #27): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-131-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,108 GALLON REDWOOD WINE AND HEAVY LESSES STORAGE TANK (TANK #28): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-131-1 - Sep 28 2011 10:36AM - KARL/DON - Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-132-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,021 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #29): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-133-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,026 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #30): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-134-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,910 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #31): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-135-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,040 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #32): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-136-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,928 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #33): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-136-1 - Sep 28 2011 10:38AM - KAHLONJ - Joint Inspection NOT Required
Northern Regional Office ● 4800 Enterprise Way ● Modesto, CA 95356-8718 ● (209) 557-6400 ● Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-137-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,872 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #34): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-137-1 / Sep 28 2011 10:30AM - KAHLONJ / Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-138-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,119 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #35): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-138-1 - Sep 28 2011 10:30AM - KAHLONJ: Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
SAN JOAQUIN VALLEY
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-139-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,132 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #36): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-140-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,984 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #37): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-141-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,807 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #38): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley  
Air Pollution Control District  

AUDORITY TO CONSTRUCT  

PERMIT NO: N-96-142-1  

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY  
MAILING ADDRESS: 11900 N FURRY RD  
                      LODI, CA 95240  

LOCATION: 11900 N FURRY ROAD  
             LODI, CA 95240  

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,850 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #39): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS  

CONDITIONS  

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  
2. 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]  
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]  
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]  
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]  
6. 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 Rule 2201]  

CONDITIONS CONTINUE ON NEXT PAGE  

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Seyed Sadredin, Executive Director / APCO  

DAVID WARNER, Director of Permit Services  
N-96-142-1 / Sep 28 2011 / 00:36 AM - KAHL0DJ - Joint Inspection NOT Required  
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-143-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                     LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,962 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #40): ESTABLISH A
SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
   equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-143-1 · Sep 26 2011 10:59AM · KAHLONJ · Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-144-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,093 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #41): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. (98) No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-145-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY

MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,092 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #42): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-145-1 · Sep 26 2011 10:59AM · KAIHLDRJ · Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-146-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
          LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,979 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #43): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-147-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,416 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #201): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-148-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,435 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #202): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyad 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
SAN JOAQUIN VALLEY
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-149-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,415 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #203): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-150-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,414 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #204): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-151-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LoDI, CA 95240

LOCATION: 11900 N FURRY ROAD
LoDI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,405 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #205): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-152-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,456 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #207): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-153-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 10,473 GALLON REDWOOD WINE AND HEAVY LEEES STORAGE TANK (TANK #208): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-154-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,302 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #209): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-154-1 · Sep 28 2011 11:26AM · KARLORDJ · Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-155-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,404 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #210): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

N-96-155-1 / Sep 26 2011 11:00AM / KARRLJOJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-156-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,382 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #213): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-157-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,398 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #214): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-157-1: Sep 26, 2011 11:00AM – KAHLONJ: Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-158-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD 
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD 
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,393 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #215): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

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
N-96-158-1  •  Sep 26 2011 11:00AM  •  Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-159-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,378 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #216): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

Seyed Sadredin, Executive Director / APCO

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Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-160-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,343 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #217): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-161-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,383 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #218): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-161-1 / Sep 28 2011 11:00AM – 494229UJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-162-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,382 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #219): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-163-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,404 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #220): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-164-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240
LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,403 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #221): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-165-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,342 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #222): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-166-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 51,874 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #223): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-167-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 51,769 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #224): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-168-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 51,946 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #225): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
N-96-168-1 / Sep 26 2011 11:00AM - KAHLONJ: Joint Inspection NOT Required
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-169-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 51,873 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #226): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-169-1 / Sep 26 2011 11:00AM - Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-170-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,369 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #229): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-170-1 / Sep 28 2011 2:35PM - KARILDOJ - Joint Inspection NOT Required
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-171-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,352 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #230): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-172-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,344 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #231): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 \* P^{1.090407}, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-173-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,209 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #232): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-174-1

LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                  LODI, CA 95240

LOCATION:  11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,229 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #233): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]

4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]

6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-175-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                   LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,646 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #277): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N-96-175-1 / Sep 28 2011 11:00AM - KARLANDU / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
SAN JOAQUIN VALLEY
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-176-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,686 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #278): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-176-1 / Sep 28 2011 11:00AM – KARLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * \(P^{1.090407}\), where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-177-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,837 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #279): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P\(^{1.090407}\), where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-178-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,861 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #280): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-179-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,785 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #281): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-179-1 / Sep 28 2011 11:00AM - KAHLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-180-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,816 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #282): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-181-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,820 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #283): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 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
N 96-181 / Sep 26 2011 11:00AM - KAHLONJ - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
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

N-96-182-1 - Sep 28 2011 11:00AM - KAIHLDJG - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-183-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,689 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #285): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. The ethanol content of wine stored in this tank shall not exceed 17 percent by volume. [District Rule 2201]
4. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
5. The operator shall record, on a daily basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 2201]
6. 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 Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director, APCO
7. Total annual VOC emissions from wood wine storage tanks at this winery shall not exceed 5,422 pounds. Total annual VOC emissions from wood wine storage tanks shall be calculated as the sum of the annual working losses and the annual wine losses through the tank walls. The working losses from wood wine storage tanks shall be determined the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. The annual wine losses through tank walls are determined to be 2,933 pounds from all wood wine storage tanks. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

10. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

11. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

13. 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 Rules 1070 and 2201]

14. All records shall be retained on-site for a period of at least five years and made available for District, ARB, or EPA inspection upon request. [District Rules 1070 and 2201]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-184-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #44) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

N-96-184-1 - Sep 26 2011 11:00AM - KAHLONJ: Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-185-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #45) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-185-1, Sep 26 2011 11:01AM - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-186-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #46) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-187-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #47) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-188-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #48) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-189-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #70) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-190-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #71) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-191-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #72) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-191-1 : Sep 26 2011 11:01AM  : KAHLONJ  : Joint Inspection NOT Required
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-192-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #73) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
N-96-192-1 • Sep 28, 2011 11:01AM • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-193-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #74) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

 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
N-96-193-1 • Sep 26 2011 11:01AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-194-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #75) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-195-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #76) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
N-96-195-1 · Sep 26 2011 11:01AM · KAHLONJ: Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-196-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #77) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-197-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #78) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-198-1

ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,967 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #79) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-199-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 994 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #81) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-199-1 / Sep 26 2011 11:01AM - KAHLONJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-200-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 994 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #82) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
N-96-200-1 Sep 29 2011 11:12AM KAHLONJ Joint Inspection NOT Required
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7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-201-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #83) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-202-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #84) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-202-1 - Sep 26 2011 11:01AM - KARLDPDU - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-203-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #85) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-204-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #86) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-204-1  •  Sep 26 2011 11:01 AM  •  CARLIN1U  •  Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-205-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #87) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-205-1 / Sep 26 2011 11:01AM / KARL/DRJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-206-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,908 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #88) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-206-1  Sep 26 2011 11:01AM  - KANLORJ  - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-207-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 994 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #89) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-207-1 · Sep 29 2011 11:01AM · Joint Inspection NOT Required
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7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-208-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 994 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #90) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-209-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 122,990 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #175) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-209-1 · Sep 26 2011 11:01AM · KIEHLORJ · Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-210-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 122,990 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #176) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-211-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 34,540 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #177) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-212-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 34,540 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #178) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-212-1 / Sep 26 2011 11:01AM – KAHLOJ – Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-213-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 34,540 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #179) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-213-1: Sep 25 2011 11:01AM - KARLDRJ - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: $EF = 1.705259 \times P^{1.090407}$, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-214-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 34,540 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #180) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-215-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 106,290 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #181) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-216-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 106,290 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #182) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

David Warner, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-217-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 106,290 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #183) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-218-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 106,290 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #184) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-219-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,580 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #185) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-219-1 / Sep 26 2011 11:02AM - KAHLONJ / Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-220-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,580 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #186) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-220-1 \ Sep 26 2011 11:02AM \ KAHLONJ \ Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-221-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,133 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #187) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-222-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,133 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #188) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-222-1 • Sep 29 2011 11:00AM • KARLHLDJ • Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-223-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #191) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-224-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #192) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \[ EF = 1.705259 \times P^{1.090407} \] where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-225-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #193) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-225-1 / Sep 26 2011 11:02AM / Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

13. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

14. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

16. 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 Rules 1070 and 2201]

17. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-226-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #194) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-226-1 / Sep 28 2011 11:02AM - KAHLONJ - Joint Inspection NOT Required
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-227-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #195) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-228-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #196) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]  
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]  
4. 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, 5.2.1]  
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: \[ \text{Total annual VOC emissions} = (\text{Total Annual Red Wine Production} - \text{gallons}) \times (6.2 \text{ lb-VOC/1,000 gallons}) + (\text{Total Annual White Wine Production} - \text{gallons}) \times (2.5 \text{ lb-VOC/1,000 gallons}) \]. [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \[ \text{EF} = 1.705259 \times P^{1.090407} \], where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-229-1

LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                    LODI, CA 95240

LOCATION:  11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #197) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1.  {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2.  The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3.  The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4.  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, 5.2.1]
5.  When this tank is 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, 5.2.1]

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
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-230-1  
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #198) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-231-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #199) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-232-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY RD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 11,041 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #200) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-233-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,870 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #234) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-234-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,870 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #235) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-234-1 • Sep 26 2011 11:02AM • KAHLONJ • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-235-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,590 GALLON STEEL WINE AND HEAVY LEES STORAGE Tank (TANK #319) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-235-1 · Sep 26 2011 11:02AM · KAHLONJ · Joint Inspection NOT Required
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-236-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,572 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #320) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-236-1 · Sep 28 2011 11:02AM · Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-237-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 5,161 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #321) WITH PRESSURE/VACUUM VALVE; ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-238-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,147 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #322) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
N-96-238-1. Sep 28 2011 11:02AM. Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-239-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
              LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
          LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 5,035 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #323) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-240-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,042 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #324) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-241-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 2,231 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #325) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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]
3. 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]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-241-1 / Sep 26 2011 11:02AM - KARL/DRAJ - Joint Inspection NOT Required

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7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-242-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 2,238 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #326) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {28} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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]

3. 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]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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 2201]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-243-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #401) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
N-96-243-1 - Sep 26 2011 11:02AM - KAHLOJ - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
SAN JOAQUIN VALLEY
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-244-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #402) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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

N 96-244-1: Sep 28 2011 11:02AM – KAHLONJ: Joint Inspection NOT Required

David Warner, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-245-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #403) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-245-1 - Sep 26 2011 11:02AM - KAHLONJ: Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-246-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #404) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-247-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #405) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-248-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                   LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #406) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-249-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #407) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-250-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #408) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-251-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #409) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-252-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #410) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-252-1 • Sep 28 2011 11:03AM • KAHLONJ • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-253-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #411) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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. \[District Rules 2201 and 4694, 5.2.2\]

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

8. 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. \[District Rule 2201\]

9. 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 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. \[District Rule 4694, 6.4.1\]

10. When this tank is 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. \[District Rule 4694, 6.4.2\]

11. When this tank is 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. \[District Rules 1070 and 2201\]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. \[District Rule 2201\]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). \[District Rule 2201\]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. \[District Rule 2201\]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. \[District Rule 2201\]

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

17. 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. \[District Rules 1070 and 2201\]

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. \[District Rules 1070, 2201 and 4694\]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-254-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 136,493 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #412) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-254-1 • Sep 28 2011 11:02AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-255-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEOES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #501) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-255-1 / Sep 26 2011 11:03 AM - KARLDRJ - Joint Inspection NOT Required
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-256-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #502) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-256-1 · Sep 26 2011 11:03AM · KAHLONJ · Joint Inspection NOT Required
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-257-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #503) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-258-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #504) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-258-1 Sep 28 2011 11:03AM KARLDBU Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]

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DRAFT

N-96-258-1 : Sep 26 2011 11:03AM -- KAHLORN
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-259-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #505) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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 Sadredein, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-259-1: Sep 26, 2011 11:03 AM - KARIIORU - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-260-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #506) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
N-96-260-1 • Sep 26 2011 11:03AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-261-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #507) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-261-1 / Sep 26 2011 11:03AM / KARLDRJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-262-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #508) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-262-1 - Sep 28 2011 11:23AM - KARILDNJ - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-263-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                        LODI, CA 95240

LOCATION:  11900 N FURRY ROAD
                        LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION
TANK (TANK #509) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC
EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance.  [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons.  [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees
   Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
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Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-264-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #510) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-264-1  Sep 26 2011 11:03AM  KARLDSU  Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-265-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #511) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1.  {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2.  The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3.  The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4.  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, 5.2.1]
5.  When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-266-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 70,434 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #512) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-267-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #513) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-268-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #514) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-269-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #515) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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

N-96-269-1 / Sep 26 2011 11:03AM / KARLGDJ / Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-270-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #516) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-271-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #517) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-271-1: Sep 26 2011 11:03AM - KARL LINDJ - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-272-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                   LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #518) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-273-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #519) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed
242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total
annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual
White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume
of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using
the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput,
shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol
of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

**AUTHORITY TO CONSTRUCT**

PERMIT NO: N-96-274-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #520) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

**CONDITIONS**

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-275-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #521) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-275-1 / Sep 28 2011 11:03AM – KARLLOU / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-276-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                     LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
            LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,418 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #522) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-277-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #523) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-278-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #524) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-279-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #525) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-280-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 49,774 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #526) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P*1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-281-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,000 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #527) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-282-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,000 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #528) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-283-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,000 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #529) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-284-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 52,000 GALLON STEEL WINE AND HEAVY LEES STORAGE AND WHITE WINE FERMENTATION TANK (TANK #530) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 1.62 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-284-1 - Sep 28 2011 11:04AM - KARILDNJ - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-285-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 250,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #531) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
   of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
   equipment description. [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
N-96-285-1 Sep 26 2011 11:04AM - KAHLONJ Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-286-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 250,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #532) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-287-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 250,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #533) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-288-1

ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 250,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #534) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-289-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 100,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #535) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-96-289-1 / Sep 26 2011 11:04AM - KARLDRU - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-290-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 100,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #536) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-291-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 100,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #537) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-292-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 100,000 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #538) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production \(-\) gallons) \(\times\) (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production \(-\) gallons) \(\times\) (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 \(\times\) P\(^{1.090407}\), where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-293-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #601) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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

N-96-293-1 / Sep 26 2011 11:04AM / KARLORDU / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-294-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #602) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-295-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #603) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-296-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #604) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-297-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #605) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-297-1 / Sep 26 2011 11:04AM  / KARLORU / Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-298-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #606) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-299-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #607) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-299-1 / Sep 26 2011 11:04AM / KARL/DRAJ - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-300-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #608) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-300-1 / Sep 28 2011 11:04AM - JAHILDNJ - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-301-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #609) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-302-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 20,488 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #610) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-303-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #614) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

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

N-96-303-1  Sep 26 2011 11:04AM  KARLID01  Joint Inspection NOT Required

Northern Regional Office  ●  4800 Enterprise Way  ●  Modesto, CA 95356-8718  ●  (209) 557-6400  ●  Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-304-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #615) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-305-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #616) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-305-1 · Sep 29 2011 11:04AM · KARLORDU · Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = \(1.705259 \times P^{1.090407}\), where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District  

AUTHORITY TO CONSTRUCT  

PERMIT NO: N-96-306-1  
ISSUANCE DATE: DRAFT  

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY  
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240  

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240  

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEESS STORAGE AND RED WINE FERMENTATION TANK (TANK #617) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS  

CONDITIONS  

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]  
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]  
4. 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, 5.2.1]  
5. When this tank is 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, 5.2.1]  

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  
N-96-306-1 • Sep 28 2011 11:04AM • KARL7DRU • Joint Inspection NOT Required  
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-307-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #618) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-308-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #619) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley  
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-309-1  
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY  
MAILING ADDRESS: 11900 N FURRY RD  
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD  
LODI, CA 95240

EQUIPMENT DESCRIPTION: MODIFICATION OF 31,168 GALLON STEEL WINE AND HEAVY LEES STORAGE AND RED WINE FERMENTATION TANK (TANK #620) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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

N-96-309-1  Sep 26 2011 11:04AM  KARLORDJ  Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

14. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

15. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-310-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 41,399 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #661) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-310-1 / Sep 26 2011 11:04AM - KARILONJ / Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-311-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 41,399 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #662) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-312-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #671) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-312-1 / Sep 26 2011 11:05AM - KAHLONJ / Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-313-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #672) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
N-96-313-1 - Sep 28 2011 11:05AM - KAHLONJ - Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]

DRAFT
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-314-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #673) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-315-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #674) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: $EF = 1.705259 \times P^{1.090407}$, where $P$ is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-316-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #675) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. 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, 5.2.1]
3. 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, 5.2.1]
4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]
5. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-316-1 · Sep 28 2011 11:05AM · KARLINOU · Joint Inspection NOT Required
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-317-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #676) WITH
PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL
WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature
of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the
equipment description. [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
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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-318-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #677) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-318-1 - Sep 29 2011 11:05AM - KAHLONJ - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-319-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,014 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #678) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-319-1 / Sep 29 2011 11:25AM - KARL/DDJ - Joint Inspection NOT Required

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7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-320-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF1): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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 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 Rule 4694, 6.4.1]

5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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
N-96-320-1 / Sep 28 2011 11:05AM - KAHLONJ / Joint Inspection NOT Required

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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-321-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF2): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [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
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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-322-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF3): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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 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 Rule 4694, 6.4.1]

5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]
7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-323-1
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF4): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-323-1: Sep 26 2011 11:05AM - KXHLD0J - Joint Inspection NOT Required
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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-324-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF11): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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 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 Rule 4694, 6.4.1]

5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: \( EF = 1.705259 \times P^{1.090407} \), where \( P \) is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-325-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 31,000 GALLON ROTARY RED WINE FERMENTATION TANK (TANK #RF12): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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 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 Rule 4694, 6.4.1]
5. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

8. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

10. 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 Rules 1070 and 2201]

11. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-326-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,127 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #D302) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-327-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
 LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
 LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 33,071 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #D303) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-327-1  Sep 26 2011 11:05AM — KAHLONJ  Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-328-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 59,467 GALLON STEEL WINE AND HEAVY LEES STORAGE TANK (TANK #D306) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

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

2. The 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, 5.2.1]

3. 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, 5.2.1]

4. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

6. Daily tank throughput, in gallons, shall not exceed five times the maximum nominal tank capacity stated in the equipment description. [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
N-96-328-1 - Sep 29 2011 11:05AM - KARLINDJ - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
7. 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, 6.4.2]

8. 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 1070 and 2201]

9. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

11. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

12. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

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

14. 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 Rules 1070 and 2201]

15. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-329-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
6,700 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. \{98\} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4. 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, 5.2.1]

5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-329-0 / Sep 28 2011 11:28AM – KAHLONJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-330-0

LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                   LODI, CA 95240

LOCATION:  11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:  6,700 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1.  {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2.  The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]

3.  The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]

4.  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, 5.2.1]

5.  When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-330-0 / Sep 26 2011 11:05AM / KAHLENJ / Joint Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-331-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
6,700 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. [98] No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-332-0  
LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY  
MAILING ADDRESS:  11900 N FURRY RD  
Lodi, CA 95240  
LOCATION:  11900 N FURRY ROAD  
Lodi, CA 95240  

EQUIPMENT DESCRIPTION:  
70,000 Gallon Steel White/Red Wine Fermentation and Storage Tank with Pressure/Vacuum Valve with Insulation

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-333-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. (98) No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-334-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-334-0 • Sep 28 2011 11:23AM • KARLDRU • Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-335-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                     LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-336-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-336-0 | Sep 26 2011 11:05AM | KAHL0112U | Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-337-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-337-0: Sep 26 2011 11:05AM -- KARLDRJ: Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-338-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

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13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-339-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
70,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
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7. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-340-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-342-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-342-0 • Sep 28 2011 11:05AM • KAHLONJ • Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-343-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-344-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                  LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
            LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
N-96-344-0  Sep 28 2011  11:06AM  - KARLDRU - Joint Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-345-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-345-0 / Sep 28 2011 11:06AM – KAHLONJ / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-346-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
                 LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
           LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

David Warner, Director of Permit Services

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-347-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-348-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
Lodi, CA 95240

LOCATION: 11900 N FURRY ROAD
Lodi, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-348-0 · Sep 26 2011 11:06AM · KARLDRU · Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-349-0
ISSUANCE DATE: DRAFT

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-350-0

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

EQUIPMENT DESCRIPTION:
14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-351-0
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240
EQUIPMENT DESCRIPTION: 14,000 GALLON STEEL WHITE/RED WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE WITH INSULATION

CONDITIONS

1. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for fermentation shall not exceed 3.46 lb/1,000 gallons. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, 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]
4. 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, 5.2.1]
5. When this tank is 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, 5.2.1]

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
6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. 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, 5.2.2]

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

8. 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]

9. 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 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 white wine or red wine. [District Rule 4694, 6.4.1]

10. When this tank is 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, 6.4.2]

11. When this tank is 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 1070 and 2201]

12. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 242,165 pounds. [District Rule 2201]

13. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

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

15. Total annual VOC emissions from wine storage operations shall be determined as the sum of the product of the volume of wine transferred in each wine movement and the batch-specific wine storage VOC emission factor calculated using the equation specified within this permit. [District Rule 2201]

16. The batch-specific wine storage VOC emission factor (EF), in pounds of VOC per 1,000 gallons of wine throughput, shall be calculated using the following equation: EF = 1.705259 * P^1.090407, where P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

17. 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 Rules 1070 and 2201]

18. 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 1070, 2201 and 4694]
Appendix II

BACT Guidelines and Top-Down BACT Analysis (storage and fermentation in stainless steel and concrete tanks)
**Wine Storage Tank**

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Achieved in Practice or contained in the SIP</th>
<th>Technologically Feasible</th>
<th>Alternate Basic Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>1. Insulation or Equivalent**, Pressure Vacuum Relief Valve (PVRV) set within 10% of the maximum allowable working pressure of the tank; &quot;gas-tight&quot; tank operation; and continuous storage temperature not exceeding 75 degrees F, achieved within 60 days of completion of fermentation.</td>
<td>1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Capture of VOCs and carbon adsorption or equivalent (95% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. Capture of VOCs and absorption or equivalent (90% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>4. Capture of VOCs and condensation or equivalent (70% control)</td>
<td></td>
</tr>
</tbody>
</table>

**Tanks made of heat-conducting materials such as stainless steel may be insulated or stored indoors (in a completely enclosed building, except for vents, doors and other essential openings) to limit exposure of diurnal temperature variations. Tanks made entirely of non-conducting materials such as concrete and wood (except for fittings) are considered self-insulating.**

BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

*This is a Summary Page for this Class of Source*
Top-Down BACT Analysis for VOCs from Wine Storage Operations

Step 1 - Identify All Possible Control Technologies

The SJVUAPCD BACT Clearinghouse guideline 5.4.13, 3rd quarter 2009, identifies achieved in practice and technologically feasible BACT for wine storage tanks as follows:

1) Insulation or Equivalent, Pressure Vacuum Relief Valve (PVRV) set within 10% of the maximum allowable working pressure of the tank; "gas-tight" tank operation; and continuous storage temperature not exceeding 75 degrees F, achieved within 60 days of completion of fermentation.
2) Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)
3) Capture of VOCs and carbon adsorption or equivalent (95% control)
4) Capture of VOCs and absorption or equivalent (90% control)
5) Capture of VOCs and condensation or equivalent (70% control)

Step 2 - Eliminate Technologically Infeasible Options

None of the above listed technologies are technologically infeasible.

Step 3 - Rank Remaining Control Technologies by Control Effectiveness

1) Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)
2) Capture of VOCs and carbon adsorption or equivalent (95% control)
3) Capture of VOCs and absorption or equivalent (90% control)
4) Capture of VOCs and condensation or equivalent (70% control)

Step 4 - Cost Effectiveness Analysis

The cost-effectiveness analysis will be performed based on the following items:

- Since the most cost effective approach will be achieved by installing a common control device for multiple tanks, the analysis will be based on this approach.
- The cost-effectiveness analysis will be based on a hypothetical “industry-typical” storage tank operation consisting of a battery of twelve storage tanks each with a capacity of 200,000 gallons. Total annual throughput for the hypothetical tank battery is 39.6 million gallons per year. Based on economies of scale, it is obvious that any control found to not be cost-effective at this level of throughput would be even less cost-effective at lower capacities.

Industry Standard
During the development of District Rule 4694, it was determined that use of pressure/vacuum valves and some level of refrigeration on wine storage tanks is a standard operation for large wineries in the San Joaquin Valley. Additionally, all storage tanks are insulated. This was directly confirmed with four large wineries: Mission Bell (Madera), Gallo-Livingston, Bronco, and Robert Mondavi. Based on this, the wine storage tank VOC control requirements of District Rule 4694 and tank insulation are also determined to be “industry standard”. The emission factor for
“industry standard” operation is determined based on Table 1 of the District’s FYI-114, Estimating Emissions from Wine Storage Tanks for an insulated storage tank.

EF (industry standard) = 0.297 lb-VOC/1000 gal of wine throughput (20% alcohol vol.)

Uncontrolled emissions for Twelve-Tank Battery
\[= (39.6 \times 10^6 \text{ gal/year}) \times (0.297 \text{ lb-VOC/1000 gal})\]
\[= 11,761 \text{ lb/year}\]

Capture of VOCs with Thermal or Catalytic Oxidation/ Carbon Adsorption/Absorption or Condensation
A common feature of all of these options is that they require installation of a collection system for delivering the VOCs from the tanks to the common control device. The analysis below indicates that these options are not cost effective by showing that just the annualized direct cost for the ductwork of the collection system and supporting structural steel and foundations alone is too large, when considered at the District’s cost effectiveness threshold for VOC BACT, to justify the capital investment required by these options. This approach ignores additional major costs for the actual control device and its installation and for equipment sterilization systems for ductwork and control device, instrumentation and control systems for isolation of individual tanks in the battery, site specific factors due to limited plot space (known to be a significant factor at all wineries), and operating and maintenance costs for each system. Should all these additional cost factors be included, the calculated cost effectiveness would be substantially higher than indicated the table in this section.

Emission Reductions
Thermal or catalytic oxidation technology is capable of reducing 98% of VOC emissions while the remaining options under consideration have lesser control efficiencies. Showing that all of the options under consideration are not cost effective at a 98% reduction level based on capital investment requirements of ductwork and steel alone is adequate since options other than thermal/catalytic oxidation would be even less cost effective at their actual (lower) reduction levels.

\[= 11,761 \text{ lb-VOC/year} \times 0.98\]
\[= 11,526 \text{ lb-VOC/year}\]
\[= 5.76 \text{ tons-VOC/year}\]

Capital Investment for Installation of a VOC Collection System

Design and Estimate Basis:

- The basis and approach for the capital cost estimate for ductwork and support steel is summarized in the following table.
- The collection system consists of stainless steel plate ductwork (stainless steel is required due to cleanliness and sterilization requirements for wine quality considerations and due to the food grade product status) with isolation valving, connecting twelve 200,000 gallon tanks to a common manifold system which ducts the combined vent to the common control...
device. The cost of dampers and isolation valving, installed in the ductwork, will not be included in the cost estimate.

- A minimum duct size is established at 6 inches diameter at each tank to ensure minimal backpressure of the tank during filling operations and to provide adequate strength for spanning between supports. The main header is 12" diameter to handle the potential for simultaneously venting all tanks based on a potential fill rate of 1000 gpm for each tank (typical) and a duct velocity of 2000 feet per minute.

- The ductwork is designed with features to facilitate clean-in-place (CIP) operation to allow for periodic sterilization procedures as required for food grade products. The CIP system includes strategically placed spray nozzles on the ductwork for injecting sterilizing solutions into the system. Cost impacts to install CIP systems to clean the ducting are not included in the cost estimate.

- The ductwork is supported on a structural steel piperack mounted on drilled concrete piers, running through the new tank battery. Ducting elevations are established to allow continuous free draining to the separator located at the control device.

- Unit Installed Costs for Ductwork: A direct cost estimate for 12” diameter stainless steel ductwork, installed in a San Joaquin Valley winery, was taken from a study prepared by Eichleay Engineering for the Wine Institute in conjunction with development of District Rule 4694.¹ The estimate is based on 2nd quarter 2005 dollars, and includes fittings, miscellaneous duct supports and other materials plus field labor costs required to install the ductwork, but does not include other associated indirect costs such as construction management, engineering, owner’s cost, contingency, etc. BACT Attachment 1 presents the development of unit installed costs for stainless steel ducting based on the costs derived from the Eichleay estimate.

- A linear foot of ducting required was extracted from the Eichleay Estimate for a similar system at Gallo-Livingston (See BACT Attachment 1 in project C1090293).

- Costs for structural steel supports and foundations were extracted from the Eichleay Estimate for a similar system at Gallo-Livingston (See BACT Attachment 1 in project C1090293).

- Sales tax of 8% was applied to all materials.

- Indirect costs include Engineering, Construction Expense and Contractor’s Fee and Contingency. Factors for these costs are taken from Peters & Timmerhaus².

- Capital costs taken from the Eichleay estimate are 2005 dollars. These are escalated to 2011 based on 3% overall escalation per year.

Capital Investment for VOC Collection System:

The following table itemizes the costs associated with VOC collection system.

---

¹ Eichley Engineers of California, Fermenter VOC Emissions Control Cost Estimate (Revision 1), Eichleay Project Numbers 30892 and 30913, June 30, 2005
<table>
<thead>
<tr>
<th>Item</th>
<th>Qty</th>
<th>Unit</th>
<th>Material Cost</th>
<th>Total Item Material Cost</th>
<th>Unit Labor Cost</th>
<th>Total Item Labor Cost</th>
<th>Unit Subcontract Price</th>
<th>Total Item Subcontract Cost</th>
<th>Total Item Direct Cost</th>
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</thead>
<tbody>
<tr>
<td><strong>Direct Cost</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>6&quot; Dia. Ducting</td>
<td>75</td>
<td>ft</td>
<td>$32.11</td>
<td>$2,408</td>
<td>$29.20</td>
<td>$2,190</td>
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<td></td>
<td>$4,598</td>
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<tr>
<td>12&quot; Dia. Ducting</td>
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<td>ft</td>
<td>$75.33</td>
<td>$65,537</td>
<td>$68.49</td>
<td>$59,586</td>
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<td></td>
<td>$125,123</td>
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<tr>
<td>Drilled Piers</td>
<td>32</td>
<td>ea.</td>
<td>$1,000.00</td>
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<td></td>
<td></td>
<td></td>
<td>$32,000</td>
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<tr>
<td>Structural Steel Supports</td>
<td>1</td>
<td>lot</td>
<td>$45,273</td>
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<td>$45,273</td>
<td>$332,903</td>
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<td>$332,903</td>
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<td><strong>Direct Cost Subtotals</strong></td>
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<td>$355,575</td>
<td>$107,049</td>
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<td>$494,624</td>
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<td>$494,624</td>
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<td>Sales Tax</td>
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<td>$28,446</td>
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<tr>
<td><strong>Total Direct Cost</strong></td>
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<td>$384,021</td>
<td>$107,049</td>
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<td>$523,070</td>
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<td>$523,070</td>
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<tr>
<td><strong>Indirect Costs</strong></td>
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<tr>
<td>Engineering @ 15% of Direct Cost</td>
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<td>$78,461</td>
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<tr>
<td>Construction Expense and Contractor's Fee @ 20% of Direct Cost</td>
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<td>$104,614</td>
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<tr>
<td>Contingency @ 15% of Fixed Capital Investment</td>
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<td>$124,614</td>
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<td>Fixed Capital Investment (2005 Cost)</td>
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<td>$830,759</td>
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<tr>
<td>Escalation to 2011 @ 3%/year</td>
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<td></td>
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<td></td>
<td></td>
<td></td>
<td>$157,844</td>
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<tr>
<td>Fixed Capital Investment (2010 Cost)</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>$988,603</td>
</tr>
</tbody>
</table>
The total capital investment is annualized over 10 years assuming 10% interest. The following formula is used to determine the annualized cost:

$$ATCI = (P \left[ \frac{(i)(1+i)^n}{(1+i)^n - 1} \right]$$

Where:

ATCI: Annualized total capital investment
P: Present value
I: Interest rate (District policy is to use 10%)
n: 10 years

$$ATCI = (988,603) \left[ \frac{(0.1)(1+0.1)^{10}}{(1+0.1)^{10} - 1} \right] = \frac{160,891}{yr}$$

Cost of Reduction ($/ton) = $160,891/yr ÷ 5.76 tons-VOC/yr
= $27,932/ton-VOC

The cost of VOC reductions considering the capture system alone is more than the threshold limit of $17,500/ton; therefore, none of the technically feasible option would be cost-effective.

**Step 5 - Select BACT**

The facility’s proposed option of using insulated tank, pressure/vacuum valve set within 10% of the maximum allowable working pressure of the tank, “gas tight” tank operation and maintaining a continuous storage temperature of 75°F (or less) within 60 days of completion of fermentation would be the BACT for wine storage tanks.
San Joaquin Valley
Unified Air Pollution Control District

Best Available Control Technology (BACT) Guideline 5.4.14*
Last Update 10/6/2009

Wine Fermentation Tank

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Achieved in Practice or contained in the SIP</th>
<th>Technologically Feasible</th>
<th>Alternate Basic Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>Temperature-Controlled Open Top Tank with Maximum Average Fermentation Temperature of 95 deg F</td>
<td>1. Capture of VOCs and Thermal Oxidation or Equivalent (88% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Capture of VOCs and Carbon Adsorption or Equivalent (86% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. Capture of VOCs and Absorption or Equivalent (81% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>4. Capture of VOCs and Condensation or Equivalent (81% control)</td>
<td></td>
</tr>
</tbody>
</table>

BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

*This is a Summary Page for this Class of Source*
Top-Down BACT Analysis for Fermentation Operations

Step 1 - Identify all control technologies

Achieved in Practice or contained in the SIP:
Temperature-controlled open top tank with maximum average fermentation temperature of 95°F.

Technologically Feasible:
1) Capture of VOCs and thermal oxidation or equivalent (88% control)
2) Capture of VOCs and carbon adsorption or equivalent (86% control)
3) Capture of VOCs and absorption or equivalent (81% control)
4) Capture of VOCs and condensation or equivalent (81% control)

Alternate Basic Equipment:
There is no alternate basic equipment listed on this guideline.

Step 2 - Eliminate technologically infeasible options

None of the above listed technologies are technologically infeasible.

Step 3 - Rank remaining options by control effectiveness

1) Capture of VOCs and thermal oxidation or equivalent (88% control)
2) Capture of VOCs and carbon adsorption or equivalent (86% control)
3) Capture of VOCs and absorption or equivalent (81% control)
4) Capture of VOCs and condensation or equivalent (81% control)

Step 4 - Cost Effectiveness Analysis

In 2009, the District prepared a BACT analysis, under engineering evaluation C-1090293, for the fermentation process and evaluated the cost effectiveness analysis for each of the above mentioned technologies.

The fundamental capital and annual costs information of the above BACT analysis was extracted from a case study prepared by the Eichleay Engineering Inc for this E & J Gallo Winery facility in 2005. The cost information from the Eichleay study along with the inflation rate of 3% per year were entered into the EPA Cost Model to estimate the cost effectiveness for each capture and control case, the summary sheets of these estimations are included in the following pages. According to this 2009 BACT analysis, the effectiveness costs for each control device are summarized below:

<table>
<thead>
<tr>
<th>Control Device</th>
<th>Thermal Oxidizer</th>
<th>RTO</th>
<th>Refrigerated Cond.</th>
<th>Water Scrubber</th>
<th>Carbon Adsorption</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cost Effectiveness ($/ton of VOC)</td>
<td>20,700</td>
<td>19,100</td>
<td>23,300</td>
<td>22,800</td>
<td>18,500</td>
</tr>
</tbody>
</table>
As a conservative assumption, the District will use an inflation rate of 3% per year to the above evaluated cost values to estimate the 2011 cost effectiveness values:

Inflation multiplier (IM) = \((1 + i)^n\)

Where, \(i\) = inflation rate of 3%
\(n\) = number of years

\[
IM_{2009-2011} = (1 + 0.03)^2 = 1.0309
\]

In 2011, the effectiveness costs for each control device are calculated and summarized below:

Effectiveness cost \(_{2011}\) = Effectiveness cost \(_{2009}\) x \(IM_{2009-2011}\)

<table>
<thead>
<tr>
<th>Control Device</th>
<th>Thermal Oxidizer</th>
<th>RTO</th>
<th>Refrigerated Cond.</th>
<th>Water Scrubber</th>
<th>Carbon Adsorption</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cost Effectiveness ($/ton of VOC)</td>
<td>21,300</td>
<td>19,700</td>
<td>24,000</td>
<td>23,500</td>
<td>19,100</td>
</tr>
</tbody>
</table>

The lowest evaluated value of $19,100/ton exceeds the District’s current cost effectiveness threshold of $17,500/ton of VOC. Therefore, none of these technologies is cost-effective, and are not required at this time.

**Step 5 - Select BACT**

Temperature-controlled open top tank with maximum average fermentation temperature of 95°F would be the BACT for this process.
Appendix III
PE1, PE2 and AIPE from Existing Tanks
<table>
<thead>
<tr>
<th>Region</th>
<th>FID</th>
<th>Permit</th>
<th>Tank Capacity</th>
<th>Fermentation</th>
<th>Notes</th>
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Notes:

¹PE₁ = (3.46/1,000)*Tank Capacity
²PE₂ = (3.46/1,000)*Tank Capacity
³AIPE = PE₂ - PE₁, EF₂=EF₁, EF₂/EF₁ = 1
White Wine Fermentation and Storage Tanks (Existing Tanks)

Region

FID

Permit

Tank Capacity

N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
N
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96
96

189
190
191
192
193
194
195
196
197
198
223
224
225
226
227
228
229
230
231
232
255
256
257
258
259
260
261
262
263
264
265
266
267
268
269
270
277
278
279
280
281
282
283
284
Volume:
Tanks:

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52,000
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52,000
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44

1

PE1 (lb/day)
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23.0
23.0
23.0
23.0
23.0
23.0
23.0
23.0
23.0
18.0
18.0
18.0
18.0
18.0
18.0
18.0
18.0
18.0
18.0
114.0
114.0
114.0
114.0
114.0
114.0
114.0
114.0
114.0
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81.0
81.0
81.0
81.0
81.0
81.0
81.0
81.0
84.0
84.0
84.0
84.0

Fermentation
2
PE2 (lb/day) 3AIPE (lb/day) 4PE1 (lb/day)
23.0
0.0
23.4
23.0
0.0
23.4
23.0
0.0
23.4
23.0
0.0
23.4
23.0
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18.0
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18.0
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18.5
18.0
0.0
18.5
18.0
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18.5
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114.0
0.0
118.0
114.0
0.0
118.0
114.0
0.0
118.0
114.0
0.0
118.0
114.0
0.0
118.0
114.0
0.0
118.0
114.0
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118.0
114.0
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118.0
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118.0
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81.0
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81.0
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83.4
84.0
0.0
87.1
84.0
0.0
87.1
84.0
0.0
87.1
84.0
0.0
87.1

Storage
6
PE2 (lb/day) AIPE (lb/day)
34.2
10.8
34.2
10.8
34.2
10.8
34.2
10.8
34.2
10.8
34.2
10.8
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8.6
172.6
54.6
172.6
54.6
172.6
54.6
172.6
54.6
172.6
54.6
172.6
54.6
172.6
54.6
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172.6
54.6
172.6
54.6
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121.9
38.5
121.9
38.5
127.4
40.3
127.4
40.3
127.4
40.3
127.4
40.3

5

Notes:
Fermentation:1
PE1 = (1.62/1,000)*Tank Capacity
2
PE2 = (1.62/1,000)*Tank Capacity
3
AIPE = PE2 - PE1, EF2=EF1, EF2/EF1 = 1
Storage:4
PE1 = (0.335/1,000)*max. turnovers per day (5)*Tank Capacity, 16% alcohol vol.
5
PE2 = (0.490/1,000)*max. turnovers per day (5)*Tank Capacity, 23.9% alcohol vol.
6
AIPE = PE2 - PE1, EF2>EF1, EF2/EF1 = 1

Appendix III: Page - 2


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Volume: 2,060,972
Tanks: 29

Notes:

Fermentation:

¹PE1 = (3.46/1,000) * Tank Capacity
²PE2 = (3.46/1,000) * Tank Capacity
³AIPE = PE2 - PE1, EF2=EF1, EF2/EF1 = 1

Storage:

⁴PE1 = (0.335/1,000) * max. turnovers per day (5) * Tank Capacity, 16% alcohol vol.
⁵PE2 = (0.490/1,000) * max. turnovers per day (5) * Tank Capacity, 23.9% alcohol vol.
⁶AIPE = PE2 - PE1, EF2>EF1, EF2/EF1 = 1
### White or Red Wine Storage Tanks (Existing Tanks)

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**Volume:** 5,838,754  
**Tanks:** 175

**Notes:**

¹PE1 = (0.335/1,000)*max. turnovers per day (5)*Tank Capacity, 16% alcohol vol.  
²PE2 = (0.490/1,000)*max. turnovers per day (5)*Tank Capacity, 23.9% alcohol vol.  
³AIPE = PE2 - PE1, EF2>EF1, EF2/EF1 = 1
### Red Wine Wooden Storage Tanks (Existing Tanks)

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**Volume:** 1,693,177  
**Tanks:** 67

**Notes:**

1. $PE1 = (0.335/1,000) \times \text{max. turnovers per day (5)} \times \text{Tank Capacity} + \text{Tank Wall Emissions (lb-VOC/yr)/(365 \times \text{number of tanks of same size})}$, 16% alcohol vol.

2. $PE2 = (0.359/1,000) \times \text{max. turnovers per day (5)} \times \text{Tank Capacity} + \text{Tank Wall Emissions (lb-VOC/yr)/(365 \times \text{number of tanks of same size})}$, 17% alcohol vol.

3. $AIPE = PE2 - PE1$, EF2 > EF1, EF2/EF1 = 1

Appendix III: Page - 9
Appendix IV
PE2 from New Tanks
### White or Red Wine Fermentation and Storage Tanks (New Tanks)

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| Volume: | 748,100 |
| Tanks:   | 23      |

### Notes:

**Fermentation:**

1. $^{1}$PE1 = 0, new tanks
2. $^{2}$PE2 = (3.46/1,000)$\times$Tank Capacity

**Storage:**

3. $^{3}$PE1 = 0, new tanks
4. $^{4}$PE2 = (0.490/1,000)$\times$max. turnovers per day (5)$\times$Tank Capacity, 23.9% alcohol vol.
Appendix V

New BACT Guideline and Top-Down BACT Analysis for Wooden Wine Storage Tanks
San Joaquin Valley  
Unified Air Pollution Control District  
Best Available Control Technology (BACT) Guideline X.X.X*

**Emission Unit:** Wine Storage Tank  
(Wood Material)  

**Industry Type:** Winery

**Equipment Rating:** All  

**Last Update:** September 26, 2011

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Achieved in Practice or contained in SIP</th>
<th>Technologically Feasible</th>
<th>Alternate Basic Equipment</th>
</tr>
</thead>
</table>
| VOC       | maintain wine temperature in the tank at or below 75°F within 60 days of completing fermentation | 1. 98% overall control (properly designed capture system vented to regenerative thermal oxidizer or equal)  
2. 95% overall control (properly designed capture system vented to a carbon adsorption system or equal)  
3. 80% overall control (properly designed capture system vented to a scrubber system or equal)  
4. 70% overall control (properly designed capture system vented to a condensation system or equal) | |

*BACT will be established on a case-by-case basis to assure the lowest achievable emission rate, taking into account unique facility characteristics.

BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

*This is a Summary Page for this Class of Source - Permit Specific BACT Determinations on Next Page(s)

X-XX  

3rd Qtr, 2011
Best Available Control Technology (BACT) Guideline X-XXA

San Joaquin Valley
Unified Air Pollution Control District

Emission Unit: Wine Storage Tanks (Wood Material)
Facility: Bear Creek Winery
Location: 11900 N Furry Road, Lodi

Equipment Rating: All
References: ATC #: N-96-117-1 to ‘-183-1
Project #: N-1100320
Date of Determination: September 26, 2011

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>BACT Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>maintain wine temperature in the tank at or below 75°F within 60 days of completing fermentation</td>
</tr>
</tbody>
</table>

BACT Status:
- Achieved in practice
- Small Emitter  T-BACT
- Technologically feasible BACT
- At the time of this determination achieved in practice BACT was equivalent to technologically feasible BACT
- Contained in EPA approved SIP
X The following technologically feasible options were not cost effective:
1. 98% overall control (properly designed capture system vented to regenerative thermal oxidizer or equal)
2. 95% overall control (properly designed capture system vented to carbon adsorption system or equal)
3. 80% overall control (properly designed capture system vented to scrubber system or equal)
4. 70% overall control (properly designed capture system vented to condensation system or equal)
- Alternate Basic Equipment

X-XXA

3rd Qtr, ‘11
I. PROPOSAL

Bear Creek Winery has submitted a permit application to establish a facility-wide specific limiting condition (SLC) for VOC from existing fermentation and storage operations and has proposed to install 23 new tanks to ferment or store red/white wine with up to 23.9% alcohol content.

The company has also requested to re-examine the requirements in the “BACT guideline 5.4.13 – Wine Storage Tank” for wood tanks. The applicant claims that making wood tanks “gas-tight” as required by the current BACT guideline is not technologically feasible due to the porous nature of wood and, as a result, equipping the tank with a pressure/vacuum relief valve is not possible due to the inability of the tank to contain positive or negative pressure. There are four advantages to using wood tanks rather than other types of tanks such as stainless steel or concrete: 1.) Impart flavor and tannins to the wine by extracting these components from the wood itself; 2.) Because the wood is slightly porous, oxygen can slowly penetrate and become incorporated into the wine thus softening the tannins and making the wine easier to drink; 3.) The wood porosity also allows a small amount of water and or alcohol (depends on cellar humidity) to escape from the wine concentrating color, flavors and alcohol; and 4.) Wood tanks can also be used as primary yeast and malolactic fermentation vessels. This beneficially changes the flavor profile of the wine since yeast and malolactic organisms also interacts with the wood tannins and flavors making the wine more complex and rich. The applicant states that these claims are reviewed by the Wine Institute’s technical committee for accuracy and comes with the Institute’s endorsement (see February 4, 2011 letter). To address these concerns, the District will revise the existing BACT guideline 5.4.13 and remove reference to “wood tanks” (see Appendix IV for updates to BACT guideline 5.4.13), and create a new BACT guideline that specifically address wine storage in wood tanks.

II. PROJECT LOCATION

The facility is located at 11900 N Furry Rd, Lodi, California.
III. PROCESS DESCRIPTION

Bear Creek Winery operates a wine fermentation and storage facility. During the ‘crush season’, typically from August to late November, both red and white grapes are received by truck and delivered to a crusher-stemmer which serves to crush the grapes and remove the stems. In the case of red wines, the resultant juice (termed ‘must’ and containing grape skins, pulp and seeds) is pumped to red wine fermentation tanks for fermentation, a batch process. The red wine fermentation tanks are specifically designed to ferment the must in contact with the skins and to allow the separation of the skins and seeds from the wine after fermentation. In the case of white wines, the must is sent to screens and presses for separation of grape skins and seeds prior to a fermentation tank. White wine fermentation can be carried out in a tank without design provisions for solids separation since the skins and seeds have already been separated.

After transfer of the must (red or white) to the fermentation tank, the must is inoculated with yeast which initiates the fermentation reactions. During fermentation, the yeast metabolizes the sugar in the grape juice, converting it to ethanol and carbon dioxide (CO₂) plus releasing heat. Temperature is controlled by refrigeration to maintain a temperature of 45-65°F for white wine fermentation and 70-95°F for red wine fermentation. The sugar content of the fermentation mass is measured in °Brix (weight %) and is typically 22-26° for unfermented grape juice, dropping to 4° or less for the end of fermentation. Finished ethanol concentration is no more than 20%. Batch fermentation requires 5 days per batch of red wine and 1-2 weeks for white wine. VOCs are emitted during the fermentation process along with CO₂. The VOCs consist primarily of ethanol along with minor fermentation byproducts.

Following the completion of fermentation, the wine is transferred directly to storage tanks. The grape skins from the red wine fermentation are sent to a press for recovery of contained wine which is also transferred to the wine storage tanks. Wine is stored year-round for bottling under refrigeration. Further VOC emissions occur as a result of the storage tank operation. All tanks in the winery typically operate as two separate emissions units: (1) a fermentation operation during which the tank is vented through pressure/vacuum relief valves to the atmosphere to release the evolved CO₂ by-product from the fermentation reaction; and (2) a storage operation during which the tank is closed to minimize contact with air and refrigerated to preserve the wine. Post-fermentation operations such as cold stabilization, racking, and filtration are conducted in the tanks, resulting in a number of inter-tank transfers during the period between the end of fermentation and bottling or bulk shipment. Storage operations are conducted year-round. VOC emissions occur primarily as a result of the inter-tank transfers which are necessitated by the post fermentation operations.

IV. Best Available Control Technology (BACT)

1. Applicability:

BACT requirements shall be triggered on a pollutant-by-pollutant basis and on an emissions unit-by-emissions unit basis. Unless exempted pursuant to Section 4.2, BACT shall be required for the following actions:
• Any new emissions unit or relocation from one Stationary Source to another of an existing emissions unit with a Potential to Emit (PE2) exceeding 2.0 pounds in any one day;

• Modifications to an existing emissions unit with a valid Permit to Operate resulting in an Adjusted Increase in Permitted Emissions (AIPE) exceeding 2.0 pounds in any one day;

• Any new or modified emissions unit, in a stationary source project, which results in an SB 288 Major Modification or a Federal Major Modification, as defined in this rule.

This project is a Major Modification to the winery. Therefore, each wooden tank triggers BACT for storage operation.

2. BACT Policy

Per District Policy BACT 1-6, Section IX, “A top-down BACT analysis shall be performed as a part of the Application Review for each application subject to the BACT requirements pursuant to the District’s NSR Rule.” For source categories or classes covered in the BACT Clearinghouse, relevant information under each of the steps may be simply cited from the Clearinghouse without further analysis.

EPA’s RACT/BACT/LAER Clearinghouse (RBLC) database was searched using SIC Code 2084 for Wines, Brandy, and Brandy Spirits and process name “wine storage”. No facility was found during this search.

CARB’s BACT Clearinghouse database was searched using SIC Code 2084 for Wines, Brandy, and Brandy Spirits. No facility was found during this search.

Bay Area Air Quality Management District (BAAQMD) BACT Clearinghouse, Section 11 – Miscellaneous Sources was reviewed. The relevant guideline was not found.

South Coast Air Quality Management District (SCAQMD) BACT Clearinghouse was searched to determine BACT for wine storage tanks – wood tanks. The relevant guideline was not found.

San Diego Air Pollution Control District (SDAPCD) BACT Clearinghouse (http://www.sdapcd.org/permits/BACTab/bact.pdf, Section 3-1) was reviewed. No relevant BACT guideline was found.

The SJVAPCD District permit services database (PAS) was searched to determine VOC controls for active wood wine storage tanks. This search did not result in any VOC controls.
3. Top Down BACT Analysis

A wooden wine storage tank is a potential source of VOC emissions. These VOCs release from a tank during filling and emptying operations (working losses), or may continuously release from tank walls while the wine is being aged to extract the flavors and tannins from the wood. Wooden tanks are typically installed inside a building which can be retrofitted to meet the criteria of EPA Method 204 to qualify as a Permanent Total Enclosure (PTE). A PTE is considered to provide 100% capture efficiency and can be vented to an emissions control device. The following five-step analysis was performed to analyze VOC control technologies.

Step 1 - Identify All Possible Control Technologies:
The following control technologies are referenced from the BACT Guideline 5.4.13 – Wine Storage Tank.

1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)
2. Capture of VOCs and carbon adsorption or equivalent (95% control)
3. Capture of VOCs and absorption or equivalent (90% control)
4. Capture of VOCs and condensation or equivalent (70% control)
5. Gas tight operation using P/V valve
6. Continuous storage temperature not exceeding 75°F, achieved within 60 days of completion of fermentation

Step 2 - Eliminate Technologically Infeasible Options:
Due to porous nature of wood, it is not technically feasible to operate a wooden tank in “gas tight” mode. Therefore, item 5 of Step 1 (above) is removed from further consideration.

All other options in step 1 are technologically feasible.

Step 3 - Rank Remaining Control Technologies by Control Effectiveness:
1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control) – Technologically Feasible
2. Capture of VOCs and carbon adsorption or equivalent (95% control) – Technologically Feasible
3. Capture of VOCs and absorption or equivalent (90% control) – Technologically Feasible
4. Capture of VOCs and condensation or equivalent (70% control) – Technologically Feasible
5. Continuous storage temperature not exceeding 75°F, achieved within 60 days of completion of fermentation – achieved-in-practice (temperature control measure specified by District Rule 4694)

Step 4 - Cost Effective Analysis:
Bear Creek Winery has sixty-seven redwood wine storage tanks. These tanks are located inside two buildings. These buildings are old and were built sometime in 1930s
and 1940s, and would require significant modifications capital investment to meet the criteria for a PTE per EPA Method 204. The winery has not been asked to provide cost quotes to upgrade these buildings; rather, the available costs for VOC control vendors are first used to determine if it would be cost-effective to install any VOC emission control technologies using reasonably conservative assumptions.

The minimum PTE area for the wooden wine storage tanks is estimated to be 41,674 square feet\(^1\). The average air flow rate to a control device would be 78.3 scfm/1,000 square feet\(^2\) taken from various brandy warehouses control device installations. This means, the minimum airflow rate to a control device would be:

\[
= 78.3 \text{ scfm/1,000 square feet} \times 41,674 \text{ square feet} \\
= 3,263 \text{ scfm}
\]

Therefore, a control device can be designed at 3,200 scfm. This parameter is used in getting costs from various VOC control device vendors. The cost effectiveness analysis for each technology is presented as follows:

1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)

   Rick Cooley, (650) 573-1011, Oxidation Technology, a local representative for Anguil Environmental Systems has provided a budget price of $210,420 for a 3,200 cfm regenerative thermal oxidizer (RTO) system\(^3\). This price does not include sales tax, freight expenses, operational and maintenance costs, site preparation, etc.

   The direct and indirect costs, shown in the following table, are taken from EPA's Office of Air Quality Planning and Standards (OAQPS) document EPA/452/B-02-001, page 42; OAQPS numbers are based on 1999 dollar value. These number are not adjusted for inflation over the past 13-year period. The numbers are presumed be reasonably conservative for the cost-effectiveness analysis.

<table>
<thead>
<tr>
<th>Cost Item</th>
<th>Cost, $</th>
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<tbody>
<tr>
<td><strong>Direct Costs</strong></td>
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<tr>
<td>Purchased equipment costs</td>
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<td>Sales tax, Lodi, 0.0775A</td>
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<td>Freight, 0.05A</td>
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<td>Purchased equipment cost, B</td>
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<td>Direct installation costs</td>
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<tr>
<td>Foundations &amp; supports, 0.08B</td>
<td>18,980</td>
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<tr>
<td>Handling &amp; erection, 0.14B</td>
<td>33,215</td>
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<tr>
<td>Electrical, 0.04B</td>
<td>9,490</td>
</tr>
</tbody>
</table>

\(^1\) Refer to Appendix I for minimum PTE area calculations  
\(^2\) Refer to Appendix II for average airflow for brandy warehouses  
\(^3\) Refer to Appendix III for RTO budget price sheet
The total capital investment is annualized over 10 years assuming 10% interest. The following formula is used to determine the annualized cost:

\[
ATCI = \left( P \right) \left[ \frac{(i)(1+i)^n}{(1+i)^n - 1} \right]
\]

Where:

- ATCI: Annualized total capital investment of the control equipment
- P: Present value of the control equipment
- i: Interest rate (District policy is to use 10%)
- n: Equipment life (District policy is to use 10 years)

\[
ATCI = (P) \left[ \frac{(0.1)(1+0.1)^{10}}{(1+0.1)^{10} - 1} \right] = \frac{$61,778}{yr}
\]

The potential VOC emissions from wooden wine storage tanks are 5,422 pounds per year (per Appendix IX of the application review). Conservatively, assuming 100% capture and 98% control, the annual VOC emissions reductions would be:

\[
\text{Reductions} = (0.98)(1)(5,422 \text{ lb/yr})(\text{ton}/2,000 \text{ lb}) = 2.66 \text{ ton/yr}
\]

\(4\) A performance test price is not included because it would have been required even if a company voluntarily proposes to install an RTO.
Cost of Reduction ($/ton) = $61,778/yr ÷ 2.66 tons/yr
    = $23,225/ton

The cost of VOC reductions considering the control equipment costs alone is more than the threshold limit of $17,500/ton; therefore, the capture and adsorption control is not cost-effective for this installation. The actual cost of reductions is expected to be considerably more than $23,224/ton if the costs to upgrade the buildings to form permanent total enclosures are included in the above analysis.

2. Capture of VOCs and carbon adsorption or equivalent (95% control)

Kurt Keefer of EAS Corp, (916) 967-9007, provided a budget price of $40,000 for a single stage “Duall CAS-3000” carbon adsorption system\(^5\) capable of handling 3,200 cfm. The quoted price does not include sales tax, freight expenses, operational and maintenance costs, site preparation, etc. Mr. Keefer informed that the cost of installing and disposing carbon ranges anywhere from $2/lb to $10/lb.

<table>
<thead>
<tr>
<th>Cost Item</th>
<th>Cost, $</th>
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<tr>
<td><strong>Direct Costs</strong></td>
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<td>Carbon system cost, A</td>
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<td>Sales tax, Lodi, 0.0775A</td>
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<td>Freight, 0.05A</td>
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<td>Electrical, 0.04B</td>
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<td>Piping, 0.02B</td>
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<tr>
<td>Insulation for duct work, 0.01B</td>
<td>451</td>
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<td>Painting, 0.01B</td>
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<td>Direct installation costs</td>
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<td>Site preparation</td>
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<td>Buildings</td>
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<td><strong>Total Direct</strong></td>
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<td><strong>Indirect Costs (installation)</strong></td>
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<td>Engineering, 0.1B</td>
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<td>Construction &amp; field expenses, 0.05B</td>
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<td>Contractor fees, 0.1B</td>
<td>4,510</td>
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<td>Start-up, 0.02B</td>
<td>902</td>
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<tr>
<td>Performance test, 0.01B</td>
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</table>

\(^5\) Refer to Appendix III for carbon adsorption system cost
Contingencies, 0.03B  1,353
Total Indirect Costs  $13,530

Total Capital Investment  $72,160

The total capital investment is annualized over 10 years assuming 10% interest. The following formula is used to determine the annualized cost:

\[ ATCI = \left( P \right) \frac{(i)(1+i)^n}{(1+i)^n-1} \]

Where:
- ATCI: Annualized total capital investment of the control equipment
- P: Present value of the control equipment
- i: Interest rate (District policy is to use 10%)
- n: Equipment life (District policy is to use 10 years)

\[ ATCI = \left( \$72,160 \right) \frac{(0.1)(1+0.1)^{10}}{(1+0.1)^{10}-1} = \frac{\$11,744}{yr} \]

The operational costs for the carbon adsorber system includes a cost to replace and dispose the saturated carbon ($2/lb of carbon), and a cost to operate 7.5 hp exhaust fan.

The carbon requirement is expected to be 24,489 lb/yr (0.95 × 5,442 lb-VOC/yr ÷ 0.2 lb-carbon/lb-VOC adsorbed). Therefore, the total carbon replacement and disposal costs would be:

\[ = \$2/lb-carbon \times 24,489 \text{ lb-carbon/yr} \]
\[ = \$48,978/yr \]

The winery operations at this site are on PG&E’s Medium General-Metered Service (A-10 schedule). The average electric rate is 11¢/kWH (14¢/kWH for peak, 10¢/kWH for partial peak and 9¢/kWH for off-peak)\(^6\). The average electric rate would be appropriate since the exhaust fan needs to be operated 24 hours per day and 365 days in a year. This rate is used to determine electric costs associated with 7.5 hp exhaust fan for carbon adsorber system (refer to Appendix III - Cost Quotes).

\[ = \$0.11/kWH \times 7.5 \text{ hp} \times 8,760 \text{ hr/yr} \times 0.746 \text{ kW/hp} \]
\[ = \$5,391/yr \]

The total cost incurred in installing and operating the carbon adsorption system would be $65,015/yr ($11,744/yr + $48,978/yr + $5,391/yr).

\(^6\) Telephone conversation on August 1, 2011 with Bear Creek Winery personnel
The potential VOC emissions from wooden wine storage tanks are 5,422 pounds per year. Conservatively, assuming 100% capture and 95% control, the annual VOC emissions reductions would be:

\[
\text{Reductions} = (0.95)(1)(5,422 \text{ lb/yr})(\text{ton}/2,000 \text{ lb}) \\
= 2.58 \text{ ton/yr}
\]

Cost of Reduction ($/ton) = $65,015/yr ÷ 2.58 tons/yr \\
= $25,200/ton

The cost of VOC reductions considering the control equipment and carbon replacement costs is more than the threshold limit of $17,500/ton; therefore, the capture and adsorption control is not cost-effective for this installation. The actual cost of reductions is expected to be considerably more than $25,200/ton if the costs to upgrade the buildings to form permanent total enclosures, ductwork, ID fan and other operating costs are included in the above analysis.

The adsorbed ethanol is first desorbed from adsorbent media such as spent carbon, and then will be distilled to remove impurities before it is being introduced into the winery processes or sold as a separate commodity. This may require the company to install additional equipment such as distillation columns and other support equipment. Therefore, ethanol recovery credits are not applied in the above analysis.

3. Capture of VOCs and absorption or equivalent (90% control)

Kurt Keefer of EAS Corp, (916) 967-9007, provided a budget price of $29,800 for a single stage “Duall once through water scrubber”\(^7\) capable of handling 3,200 cfm. The quoted price does not include sales tax, freight expenses, operational and maintenance costs, site preparation, etc. Mr. Keefer informed that this scrubber would require the company to discharge 26-30 gpm of water into a tank for subsequent water treatment (or drainage in a municipal sewage system).

<table>
<thead>
<tr>
<th>Cost Item</th>
<th>Cost, $</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Direct Costs</strong></td>
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<td>Scrubber System cost, A</td>
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<td>2,310</td>
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<td>Freight, 0.05A</td>
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<td><strong>Purchased equipment cost, B</strong></td>
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<tr>
<td>Foundations &amp; supports, 0.08B</td>
<td>2,688</td>
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</table>

\(^7\)Refer to Appendix III for water scrubber cost
Handling & erection, 0.14B  4,704
Electrical, 0.04B      1,344
Piping, 0.02B        672
Insulation for duct work, 0.01B 336
Painting, 0.01B      336

Direct installation costs  $10,080

Site preparation -- 
Buildings -- 

Total Direct $43,680

Indirect Costs (installation)

Engineering, 0.1B  3,360
Construction & field expenses, 0.05B 1,680
Contractor fees, 0.1B  3,360
Start-up, 0.02B      672
Performance test, 0.01B  --  
Contingencies, 0.03B  1,008

Total Indirect Costs $10,080

Total Capital Investment $53,760

The total capital investment is annualized over 10 years assuming 10% interest. The following formula is used to determine the annualized cost:

\[ ATCI = \left( P \left[ \frac{(1+i)^n}{(1+i)^n - 1} \right] \right) \]

Where:

ATCI: Annualized total capital investment of the control equipment
P: Present value of the control equipment
i: Interest rate (District policy is to use 10%)
n: Equipment life (District policy is to use 10 years)

\[ ATCI = \left( \$53,760 \left[ \frac{(1.1)^10}{(1.1)^10 - 1} \right] \right) = \frac{8,749}{\text{yr}} \]

The operational cost for the scrubber includes continue supply of fresh water at 26 GPM – 30 GPM, and electric cost to operate a 7.5 hp exhaust fan. The control device vendor stated that since this system is a “once through” system, the laden water shall be discharged into a tank for subsequent treatment or drained into a municipal sewage system at a rate of 26 GPM – 30 GPM. The cost of treating and recycling the water back into the system may be costlier than using fresh water.

\[ = 26 \text{ gal/min} \times 1,440 \text{ min/day} \times 365 \text{ days/yr} \times 0.134 \text{ cubic foot/gal} \]
= 1,831,190 cubic feet/yr

The non-residential water rates are $1.7527 per 100 cubic foot for Stockton and vicinity areas in the San Joaquin County\(^8\). Thus, the water cost to support the scrubber system would be:

= 1,831,190 cubic feet/yr × $1.7527/100 cubic feet
= $32,095/yr

The winery operations at this site are on PG&E’s Medium General-Metered Service (A-10 schedule). The average electric rate is 11¢/kWH (14¢/kWH for peak, 10¢/kWH for partial peak and 9¢/kWH for off-peak). The average electric rate would be appropriate since the exhaust fan needs to be operated 24 hours per day and 365 days in a year. This rate is used to determine electric costs associated with 7.5 hp exhaust fan for the scrubber installation (refer to Appendix III - Cost Quotes).

= $0.11/kWH × 7.5 hp × 8,760 hr/yr × 0.746 kW/hp
= $5,391/yr

The total cost incurred in installing and operating the scrubber system would be

$46,235/yr ($8,749/yr + $32,095/yr + $5,391/yr).

The potential VOC emissions from wooden wine storage tanks are 5,422 pounds per year. Conservatively, assuming 100% capture and 90% control, the annual VOC emissions reductions would be:

Reductions  = (0.90)(1)(5,422 lb/yr)(ton/2,000 lb)
= 2.44 ton/yr

Cost of Reduction ($/ton) = $46,235/yr ÷ 2.44 tons/yr
= $18,949/ton

The cost of VOC reductions considering the control equipment and power and water supply costs is more than the threshold limit of $17,500/ton; therefore, the capture and absorption control is not cost-effective for this installation. The actual cost of reductions is expected to be considerably more than $18,949/ton if the costs to upgrade the buildings to form permanent total enclosures, ductwork, ID fan and other operating costs including waste water disposal costs are included in the above analysis.

Recovering ethanol from water-ethanol mixture would require additional equipment and significant amount of heat and electric energy. The cost of such system will outweigh the ethanol recovery credits. Therefore, ethanol recovery credits are not considered in the above analysis.

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\(^8\) [http://www.calwater.com/rates/rates_tariffs/stk/Non-residential_Metered_Service.pdf](http://www.calwater.com/rates/rates_tariffs/stk/Non-residential_Metered_Service.pdf) (see Appendix III of this document)
4. Capture of VOCs and condensation or equivalent (70% control)

The ethanol laden stream must be cooled from 70°F to 17.6°F\(^9\) to condense the ethanol. The minimum amount of sensible heat (HR) that must be removed from the laden stream would be:

\[
HR \text{ (Btu/hr)} = Q \times C_p \times \Delta T \times 60
\]

Where:

- \(Q\): Flow rate of laden stream (3,200 scfm)
- \(C_p\): Specific heat of laden stream, (assumed to be 0.0194 Btu/scf-°F, same as air)
- \(\Delta T\): Temperature difference \((T_0 - T_i = 17.6°F - 70°F = -52.4°F)\)

\[
HR = 3,200 \text{ scfm} \times 0.0194 \text{ Btu/scf-°F} \times (-52.4°F) \times 60 \text{ min/hr}
\]

\[
= -195,180 \text{ Btu/hr}
\]

\[
= 16 \text{ tons of refrigeration (195,180 Btu/hr ÷ 12,000 Btu/hr-ton of refrigeration)}
\]

Cost for a 16-ton condensing unit is estimated to be $95,447\(^{10}\). This cost is used to determine the total installation cost for this technology as follows:

<table>
<thead>
<tr>
<th>Cost Item</th>
<th>Cost, $</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Direct Costs</strong></td>
<td></td>
</tr>
<tr>
<td>Purchased equipment costs</td>
<td></td>
</tr>
<tr>
<td>Condenser cost, A</td>
<td>95,447</td>
</tr>
<tr>
<td>Sales tax, Lodi, 0.0775A</td>
<td>7,397</td>
</tr>
<tr>
<td>Freight, 0.05A</td>
<td>4,772</td>
</tr>
<tr>
<td>Purchased equipment cost, B</td>
<td>$107,616</td>
</tr>
<tr>
<td>Direct installation costs</td>
<td></td>
</tr>
<tr>
<td>Foundations &amp; supports, 0.08B</td>
<td>8,609</td>
</tr>
<tr>
<td>Handling &amp; erection, 0.14B</td>
<td>15,066</td>
</tr>
<tr>
<td>Electrical, 0.04B</td>
<td>4,305</td>
</tr>
<tr>
<td>Piping, 0.02B</td>
<td>2,152</td>
</tr>
<tr>
<td>Insulation for duct work, 0.01B</td>
<td>1,076</td>
</tr>
<tr>
<td>Painting, 0.01B</td>
<td>1,076</td>
</tr>
<tr>
<td>Direct installation costs</td>
<td>$32,284</td>
</tr>
</tbody>
</table>

\(^9\)The temperature is referenced from the BACT analysis under project N-1092377 (page 4).

\(^{10}\) Cost is estimated using EPA’s document EPA/452/B-02-001 equation 2.26 on Page 2-18 for single stage refrigeration unit. This cost is in 1990 dollars; therefore, it is adjusted by conservatively assuming an average inflation rate of 3%. Cost (1990 dollars) = \(e^{[9.26 - 0.007 \times 17.6 + 0.627 \ln(16)]} = $52,850\); Inflation factor = \((1 + 0.03)^{20} = 1.806\); Cost (2010 dollars) = $52,850 \times 1.806 = $95,447.
<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Site preparation</td>
<td>--</td>
</tr>
<tr>
<td>Buildings</td>
<td>--</td>
</tr>
<tr>
<td><strong>Total Direct</strong></td>
<td>$139,900</td>
</tr>
</tbody>
</table>

**Indirect Costs (installation)**

<table>
<thead>
<tr>
<th>Costs</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Engineering, 0.1B</td>
<td>10,762</td>
</tr>
<tr>
<td>Construction &amp; field expenses, 0.05B</td>
<td>5,381</td>
</tr>
<tr>
<td>Contractor fees, 0.1B</td>
<td>10,762</td>
</tr>
<tr>
<td>Start-up, 0.02B</td>
<td>2,152</td>
</tr>
<tr>
<td>Performance test, 0.01B</td>
<td>--</td>
</tr>
<tr>
<td>Contingencies, 0.03B</td>
<td>3,228</td>
</tr>
<tr>
<td><strong>Total Indirect Costs</strong></td>
<td>$32,285</td>
</tr>
</tbody>
</table>

**Total Capital Investment** $172,185

The total capital investment is annualized over 10 years assuming 10% interest. The following formula is used to determine the annualized cost:

\[
ATCI = \left( P \left[ \frac{(1+i)^n}{(1+i)^n - 1} \right] \right)
\]

Where:

- **ATCI**: Annualized total capital investment of the control equipment
- **P**: Present value of the control equipment
- **i**: Interest rate (District policy is to use 10%)
- **n**: Equipment life (District policy is to use 10 years)

\[
ATCI = \left( $172,185 \left[ \frac{(1+0.1)^{10}}{(1+0.1)^{10} - 1} \right] \right) = \frac{$28,022}{yr}
\]

The winery operations at this site are on PG&E’s Medium General-Metered Service (A-10 schedule). The average electric rate is 11¢/kWH (14¢/kWH for peak, 10¢/kWH for partial peak and 9¢/kWH for off-peak). The average electric rate would be appropriate since the unit needs to be operated 24 hours per day and 365 days in a year. This rate is used to determine electric costs to support the 16 ton condensing unit. Coefficient of performance (COP) of the condensing unit is assumed to be 3. Thus,

\[
e = $0.11/kWH \times 16 \text{ tons} \times (3.52 \text{ kW/ton} \times 1/3)^{11} \times 8,760 \text{ hr/yr}
\]

\[
= $18,090/yr
\]

The total cost incurred in installing and operating the condenser unit would be $46,112/yr ($28,022/yr + $18,090/yr).

---

\(^{11}\) Electric (kW) = 3.52 (tons of refrigeration)/COP
The potential VOC emissions from wooden wine storage tanks are 5,422 pounds per year. Conservatively, assuming 100% capture and 70% control, the annual VOC emissions reductions would be:

\[ \text{Reductions} = (0.70)(1)(5,422 \text{ lb/yr})(\text{ton}/2,000 \text{ lb}) \]
\[ = 1.90 \text{ ton/yr} \]

\[ \text{Cost of Reduction ($/ton)} = \frac{46,112/\text{yr}}{1.90 \text{ tons/yr}} \]
\[ = 24,269/\text{ton} \]

The cost of VOC reductions, considering the electric cost alone, is greater than the threshold limit of $17,500/ton. The actual cost of reduction is expected to be considerably more than $24,269/ton if the costs to upgrade the buildings to form permanent total enclosures, ductwork, ID fan and other operating costs are included in the above analysis.

The recovered ethanol is expected to be distilled to remove impurities before it is being introduced into the winery processes or sold as a separate commodity. This may require the company to install distillation columns and other support equipment. Therefore, no recovery credits are applied for the ethanol condensed using this condenser system.

Step 5 - Select BACT:
None of the technologically feasible control technologies are cost effective. Therefore, the achieved-in-practice control of maintaining wine temperature in the wooden tank at or below 75°F within 60 days of completion of fermentation is determined to be the BACT for a wooden tank at this time.

Appendices
Appendix I: Permanent Total Enclosure Area
Appendix II: Average Air Flow Rate
Appendix III: Cost Quotes
Appendix IV: BACT Guideline 5.4.13 Summary Page
Appendix I
Permanent Total Enclosure Area
Minimum PTE Area Calculations

Assumptions:

- There is a 3.75 feet space around each tank, which is used to place pumps, cleanout, and other piping accessories, and to allow an access to equipment for periodic inspection and maintenance.

- There is a 20 ft wide and 194 ft length bay in the middle of a building for bringing in forklifts, cranes, and other similar equipment.

- The number of tanks and associated diameter (D) for the wooden tanks at Bear Creek Winery are summarized in the following table:

<table>
<thead>
<tr>
<th># of Tanks</th>
<th>D (ft)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>20</td>
<td>19.17</td>
</tr>
<tr>
<td>15</td>
<td>10.67</td>
</tr>
<tr>
<td>9</td>
<td>12.67</td>
</tr>
<tr>
<td>4</td>
<td>14.17</td>
</tr>
<tr>
<td>9</td>
<td>23</td>
</tr>
</tbody>
</table>

PTE Footprint area:
Tanks:

\[ L = D + 2 \times 3.5 \]
\[ F = \# \text{ of Tanks} \times L^2 \]

<table>
<thead>
<tr>
<th># of Tanks</th>
<th>D (ft)</th>
<th>L (ft)</th>
<th>( L^2 ) (ft²)</th>
<th>( F ) (ft²)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>15</td>
<td>22.50</td>
<td>506.25</td>
<td>5,063</td>
</tr>
<tr>
<td>20</td>
<td>19.17</td>
<td>26.67</td>
<td>711.29</td>
<td>14,226</td>
</tr>
<tr>
<td>15</td>
<td>10.67</td>
<td>17.50</td>
<td>306.25</td>
<td>4,594</td>
</tr>
<tr>
<td>9</td>
<td>12.67</td>
<td>20.17</td>
<td>406.83</td>
<td>3,661</td>
</tr>
<tr>
<td>4</td>
<td>14.17</td>
<td>21.67</td>
<td>469.59</td>
<td>1,878</td>
</tr>
<tr>
<td>9</td>
<td>23</td>
<td>30.50</td>
<td>930.25</td>
<td>8,372</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Total: 37,794</td>
</tr>
</tbody>
</table>

Bay (or aisle):

\[ B = 20 \text{ ft} \times 194 \text{ ft} \]
\[ = 3,880 \text{ ft}^2 \]

Total Footprint area \( = 37,794 \text{ ft}^2 + 3,880 \text{ ft}^2 \]
\( = 41,674 \text{ ft}^2 \)
Appendix II
Average Airflow Rate
Average Airflow Rate

Brandy Warehouses
The following table summarizes the airflow rate to a control device and warehouse size at six brandy warehouses in the valley. This information is used to determine the average cfm per 1,000 square foot of building.

<table>
<thead>
<tr>
<th>Facility</th>
<th>Facility ID</th>
<th>Permit Unit</th>
<th>ID Fan Capacity CFM</th>
<th>Warehouse Size ft²</th>
<th>Airflow Rate cfm/1000 ft²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vie-Del</td>
<td>C-1344</td>
<td>3</td>
<td>4,000</td>
<td>66,420</td>
<td>60.2</td>
</tr>
<tr>
<td>Gallo</td>
<td>N-7478</td>
<td>1</td>
<td>10,000</td>
<td>155,572</td>
<td>64.3</td>
</tr>
<tr>
<td>Gallo</td>
<td>N-7478</td>
<td>2</td>
<td>15,000</td>
<td>207,074</td>
<td>67.5</td>
</tr>
<tr>
<td>O'Neill</td>
<td>C-629</td>
<td>282</td>
<td>6,000</td>
<td>63,080</td>
<td>95.1</td>
</tr>
<tr>
<td>O'Neill</td>
<td>C-629</td>
<td>283</td>
<td>6,000</td>
<td>63,080</td>
<td>95.1</td>
</tr>
<tr>
<td>Heck</td>
<td>S-381</td>
<td>10</td>
<td>4,000</td>
<td>48,304</td>
<td>82.8</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>average</td>
<td>78.3</td>
</tr>
</tbody>
</table>
Appendix III
Cost Quotes
Jag Kahlon

From: Rick Cooley <richardcooley@comcast.net>
Sent: Tuesday, July 12, 2011 10:26 AM
To: Jag Kahlon
Subject: RTO PRICING
Attachments: Budgetary RTO Price.xls

JAG -

Perhaps the attached will be helpful.

Regards,

Rick

Richard Cooley
Principal
OXIDATION TECHNOLOGY
858 Wharfside Rd.
San Mateo, CA 94404
650-573-1011
Sorry for delay, however just received final bit of information to get a budget proposal together for you. Upon review, please call or email with questions.

--

Kurt H. Keefer
EAS Corp.
9801 Fair Oaks Blvd.
Suite 400
Fair Oaks, CA 95628
Phone (916) 967-9007
Fax (916) 967-9017
Cell (916) 803-1685
BASIS OF DESIGN - SCRUBBER

Process Requiring Controls: EtOH Laden Exhaust
No. of Control Stages: One
Stage 1: Duall once through water scrubber

Gas Conditions:

<table>
<thead>
<tr>
<th></th>
<th>Inlet</th>
<th>Outlet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flow Rate, ACFM</td>
<td>3,200</td>
<td>3,200</td>
</tr>
<tr>
<td>Temperature, F</td>
<td>75</td>
<td>75</td>
</tr>
<tr>
<td>Relative Humidity, %</td>
<td>Amb</td>
<td>100</td>
</tr>
<tr>
<td>Bulk Gas Composition</td>
<td>Air</td>
<td>Air</td>
</tr>
</tbody>
</table>

Contaminant | Inlet | Outlet | Efficiency |
-------------|-------|--------|------------|
EtOH         | 14#/ day | <0.28#/ day | >98% |

EtOH is effectively scrubbed using once-through water

Operating Parameters:

<table>
<thead>
<tr>
<th>Stage</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Differential Pressure Drop, iwg</td>
<td>3-4” w.c.</td>
</tr>
<tr>
<td>Flow Direction</td>
<td>Countercurrent</td>
</tr>
<tr>
<td>Once Through Water Rate</td>
<td>26 - 30 gpm</td>
</tr>
</tbody>
</table>

EQUIPMENT SCOPE OF SUPPLY

A. Packed Bed Scrubber, Qty 1
   - Model Number: PT510
   - Material of Construction: Heavy Duty Corrosion Resistant PVC
   - Spray Liquid Distributor: PVC Nozzle For Once Through Water Delivery to Packing
   - Plumbing: Schedule 80 PVC
   - Scrubbing Bed: High Efficiency Polypropylene Spherical Packing
   - Mist Eliminator Bed: High Efficiency Polypropylene Spherical Packing
   - Differential Pressure Gauge: Magnehelic
   - Transitions
   - Customer to supply 26 - 30 gpm Water to Spray Nozzle ant 20 PSI
   - Sump: Drain Connection for Customer Use to Remove Flow of 26 - 30 GPM Water
B. Interconnecting Duct Scrubber to Fan, Qty 1 Lot
   - Material of Construction: Heavy Duty Corrosion Resistant White PVC
   - Stiffening per SMACNA

C. Exhaust Fan, Qty 1
   - Model Number: NH-
   - Material of Construction: Heavy Duty Corrosion and UV Resistant White PVC
   - CFM: 3,200
   - Static Pressure: 5” (allow 2” external to scrubber)
   - Impeller: High Strength Steel Backward Inclined, FRP coated Class II Construction
   - Powder Coated Carbon Steel Base
   - Belt and Shaft Guards
   - Flex Inlet Connection
   - Drain
   - Access Door
   - Flanged Outlet
   - 7.5 HP, 230 / 460 Volt, 3 Phase, 60 Cycle, TEFC in Arrangement 9 Configuration

D. Stack, Qty 1
   - Material of Construction: Heavy Duty Corrosion Resistant White PVC
   - Butterfly Stack Cap

   PRICE FOR ITEMS A-D..........~$27,000.00

E. Fan Starter Control Panel, Qty 1
   - NEMA 4 Rating
   - Lockable Disconnect
   - 7.5 HP Fan Starter

   PRICE FOR ITEM E..........~$2,800.00
BASIS OF DESIGN – CARBON ADSORPTION

Process Requiring Controls: EtOH Laden Exhaust
No. of Control Stages: One
Stage 1: Duall CAS-3000 Dry Scrubber

<table>
<thead>
<tr>
<th>Gas Conditions</th>
<th>Inlet</th>
<th>Outlet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flow Rate, ACFM</td>
<td>3,200</td>
<td>3,200</td>
</tr>
<tr>
<td>Temperature, F</td>
<td>&lt;170</td>
<td>&lt;170</td>
</tr>
<tr>
<td>Relative Humidity, %</td>
<td>Amb</td>
<td>100</td>
</tr>
<tr>
<td>Bulk Gas Composition</td>
<td>Air</td>
<td>Air</td>
</tr>
</tbody>
</table>

Overall Removal

<table>
<thead>
<tr>
<th>Contaminant</th>
<th>Inlet</th>
<th>Outlet</th>
<th>Efficiency</th>
</tr>
</thead>
<tbody>
<tr>
<td>EtOH</td>
<td>14#/ day</td>
<td>&lt;0.14#/ day</td>
<td>&gt;99%</td>
</tr>
</tbody>
</table>

Operating Parameters:

<table>
<thead>
<tr>
<th>Stage</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Differential Pressure Drop, iwg</td>
<td>2-3”</td>
</tr>
<tr>
<td>Flow Direction</td>
<td>Vertical Through Dry Media</td>
</tr>
</tbody>
</table>

Weights and Dimensions:

<table>
<thead>
<tr>
<th>Stage</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length, in.</td>
<td>96</td>
</tr>
<tr>
<td>Width, in.</td>
<td>96</td>
</tr>
<tr>
<td>Height, in.</td>
<td>92</td>
</tr>
<tr>
<td>Dry Weight, lbs.</td>
<td>8,500</td>
</tr>
<tr>
<td>Operating Weight, lbs.</td>
<td>9,000</td>
</tr>
</tbody>
</table>

Overall System Envelope Dimensions: With Fan 8’L x 14’W x 8’H
EQUIPMENT SCOPE OF SUPPLY

A. Dry Media Bed Scrubber, Qty 1
   - Model Number: CAS-3000
   - Material of Construction
   - Plumbing: Schedule 80 CPVC
   - Scrubbing Bed: 36" Bed
   - Differential Pressure Gauge/ Switch: Photohelic
   - Interconnecting Duct From Scrubber to Exhaust Fan, Includes Fan Butterfly Rain Cap
   - Media Bed Access Door

B. Exhaust Fan, Qty 1
   - Model Number: NH
   - CFM: 3,200
   - Static Pressure: 5" (allow 2" external to scrubber)
   - Impeller: High Steel Strength Steel Backward Inclined Impeller, FRP Coated Class II Construction
   - Coated Carbon Steel Base
   - Belt and Shaft Guards
   - Flex Inlet Connection
   - Drain
   - Sleeved Outlet
   - 7.5 HP, 230 / 460 Volt, 3 Phase, 60 Cycle, TEFC in Arrangement 9 Configuration

C. Control Panel, Qty 1
   - NEMA 4 Rating
   - Lockable Disconnect
   - Control Voltage Transformer
   - Fan Motor Starter

PRICE FOR ITEMS A-C............~$40,000.00
Schedule No. ST-1-NR
Stockton Tariff Area

NONRESIDENTIAL METERED SERVICE

APPLICABILITY
Applicable to all metered water service except that provided to single-family residential customers.

TERRITORY
Stockton and vicinity, San Joaquin County.

RATES
Quantity Rates:
For the first 30,000 cubic feet, per 100 cubic feet............................... $1.9709 (1)
For all over 30,000 cubic feet, per 100 cubic feet............................... $1.7527 (1)

Service Charge:
For 5/8 x 3/4 - inch meter................................. $10.17
For 3/4 - inch meter................................. 15.25
For 1 - inch meter................................. 25.42
For 1-1/2 - inch meter................................. 30.83
For 2 - inch meter................................. 81.33
For 3 - inch meter................................. 152.49
For 4 - inch meter................................. 254.15
For 6 - inch meter................................. 508.30
For 8 - inch meter................................. 813.29
For 10 - inch meter................................. 1,169.10
For 12 - inch meter................................. 1,677.41
For 14 - inch meter................................. 2,287.37

The service charge is a readiness-to-serve charge which is applicable to all metered service and to which is added the charge for water used computed at the quantity rates.

SPECIAL CONDITIONS
1. All bills are subject to the reimbursement fees set forth on Schedule UF.
2. All bills are subject to any applicable surcharges on Schedules RSF and LIRA-SC.
3. Qualifying non-profit group living facilities, agricultural employee housing facilities, and migrant farm worker housing centers are eligible for credits as shown on Schedule LIRA.
4. A WRAM-MCBA true-up surcharge of $0.0837 per 100 cu. ft. of water used is to be applied to the quantity rates for 12 months beginning July 22, 2010, the effective date of Advice Letter 1983-B.
5. A capital infrastructure surcharge of $0.0016 per 100 Cu. Ft. of water used is to be applied to the quantity rates, beginning November 15, 2010, the effective date of Advice Letter 2007-A, as authorized in Decision 08-07-008.
6. An ICBA surcharge of $0.0084 per 100 cu. ft. of water used is to be applied to the quantity rates for 12 months beginning April 1, 2011, the effective date of Advice Letter 2024-A, in accordance with Commission Decision 10-12-007.
7. A conservation surcharge of $0.17 per service per month is to be added to each bill for 12 months beginning April 1, 2011, the effective date of Advice Letter 2026, in accordance with Commission Decision 10-12-017.
8. A WRAM-MCBA true-up surcharge of $0.0742 per 100 cu. ft. of water used is to be applied to the quantity rates for 24 months beginning April 14, 2011, the effective date of Advice Letter 2029-A.
**Best Available Control Technology (BACT) Guideline 5.4.13**

Last Update 9/20/2011

**Wine Storage Tank**

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Achieved in Practice or contained in SIP</th>
<th>Technologically Feasible</th>
<th>Alternate Basic Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>1. Insulation or Equivalent**, Pressure Vacuum Relief Valve (PVRV) set within 10% of the maximum allowable working pressure of the tank; “gas-tight” tank operation; and continuous storage temperature not exceeding 75 degrees F, achieved within 60 days of completion of fermentation.</td>
<td>1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Tanks made of heat-conducting materials such as stainless steel may be insulated or stored indoors (in a completely enclosed building, except for vents, doors and other essential openings) to limit exposure of diurnal temperature variations. Tanks made entirely of non-conducting materials such as concrete and wood (except for fitting) are considered self-insulated.</strong></td>
<td>2. Capture of VOCs and carbon adsorption or equivalent (95% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. Capture of VOCs and absorption or equivalent (90% control)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>4. Capture of VOCs and condensation or equivalent (70% control)</td>
<td></td>
</tr>
</tbody>
</table>

*B This guideline is applicable to a wine storage tank (except wooden wine storage tank).

*BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

*This is a Summary Page for this Class of Source - Permit Specific BACT Determinations on Next Page(s)
Net Emissions Increase Calculations

Tanks operating in a winery are not truly independent emissions units. Therefore, the potential annual emissions must be established with consideration of all the other associated tanks in the facility. The potential to emit from the new tanks (PE2_N) is therefore determined as the difference between the post project and the pre project potential emissions from the wine production operation based on the collective physical capacity of the processing equipment at the facility.

1. Pre-Project Configuration

WHITE WINE:
Fermentation:

\[ W_W = \text{White wine production capacity (gallons per year as measured immediately after pressing)} \]

\[ W_W = \text{the least of the following the four calculations:} \]

\[ W1 = C \times D_W \times M \text{ (limited by crusher capacity)} \]
\[ W2 = P \times D_W \times M \text{ (limited by pressing capacity)} \]
\[ W3 = \frac{V_{FW} \times F_W \times D_W}{W_{FW}} \text{ (limited by white fermenter volume)} \]
\[ W4 = \frac{V_T \times D_W}{R_{TW}} \text{ (limited by total storage capacity)} \]

Where,
\[ C = \text{grape crushing capacity} \]
\[ = 4,320 \text{ tons/day} \]
\[ D_W = \text{days in a white wine crush season} \]
\[ = 120 \text{ days} \]
\[ M = \text{amount of juice produced per ton of grapes crushed} \]
\[ = 200 \text{ gal/ton} \]
\[ F_W = \text{White wine fill factor} \]
\[ = 0.95 \]
\[ P = \text{pressing capacity} \]
\[ = 2,592 \text{ tons/day} \]
\[ W_{FW} = \text{white fermentation period} \]
\[ = 10 \text{ days} \]
\[ R_{TW} = \text{total winery retention time for white wine} \]
\[ = 40 + 10 \]
\[ = 50 \text{ days} \]
\[ V_{FW} = \text{total volume of white wine fermenters} \]
\[ = 1,701,480 \text{ gal} \]
\[ V_T = \text{total winery storage tank capacity} \]
\[ = 11,294,383 \text{ gal} \]
Using the above parameters,

\[
W_1 = 103.68 \text{ MG/year}
\]

\[
W_2 = 62.21 \text{ MG/year}
\]

\[
W_3 = 19.40 \text{ MG/year}
\]

\[
W_4 = 27.11 \text{ MG/year}
\]

\[
W_W = W_3 \text{ (minimum of } W_1, W_2, W_3, W_4) = 19.40 \text{ MG/year}
\]

The potential white wine fermentation emissions would be:

\[
PE_{FW} = E_{FW} \times W_W
\]

Where:

\[
E_{FW} = \text{white wine emission factor}
\]

\[
= 2.5 \text{ lb-VOC/1,000 gal (Source: District FYI-114)}
\]

\[
PE_{FW} = (2.5 \text{ lb-VOC/1,000 gal}) \times (19.40 \times 10^6 \text{ gal/yr})
\]

\[
= 48,500 \text{ lb-VOC/yr}
\]

**Storage:**

Storage emissions are calculated as follows:

\[
PE_{SW} = E_S \times T \times W_W
\]

Where,

\[
E_S = \text{wine storage emission factor based on District FYI-114}
\]

\[
= 0.338 \text{ lb-VOC/1,000 gal (23.9% alcohol by vol.)}
\]

\[
T = \text{total post fermentation inter-tank transfers per batch of wine}
\]

\[
= 8
\]

\[
W_W = 19.40 \text{ MG/year (determined above)}
\]

\[
PE_{SW} = (0.338 \text{ lb-VOC/1,000 gal}) \times (8) \times (19.40 \times 10^6 \text{ gal/yr})
\]

\[
= 52,458 \text{ lb-VOC/yr}
\]

\[
PE_{Total} = PE_{FW} + PE_{SW}
\]

\[
= 48,500 \text{ lb-VOC/yr} + 52,458 \text{ lb-VOC/yr}
\]

\[
= 100,958 \text{ lb-VOC/yr}
\]

**Red Wine:**

**Fermentation:**

\[
W_R = \text{Red wine production capacity (gallons per year as measured immediately after pressing) and is the least of the following four calculations:}
\]

\[
\text{Appendix VI: Page - ii}
\]
\[ W_1 = C \times D_R \times M \text{ (limited by crusher capacity)} \]
\[ W_2 = P \times D_R \times M \text{ (limited by pressing capacity)} \]
\[ W_3 = \left( V_{FR} \times F_R \times D_R \right) / R_{FR} \text{ (limited by red fermenter volume)} \]
\[ W_4 = \left( V_T \times D_R \right) / R_{TS} \text{ (limited by total storage capacity)} \]

Where,

\[ C = \text{grape crushing capacity} = 4,320 \text{ tons/day} \]
\[ D_R = \text{days in a red wine crush season} = 120 \text{ days} \]
\[ F_R = \text{Fill factor for red wine fermentation} = 80\% \]
\[ M = \text{amount of juice produced per ton of grapes crushed} = 200 \text{ gal/ton} \]
\[ P = \text{pressing capacity} = 5,184 \text{ tons/day} \]
\[ R_{FR} = \text{red fermentation period} = 5 \text{ days} \]
\[ R_{TS} = \text{total winery retention time for red wine} = 40 + 5 = 45 \text{ days} \]
\[ V_{FR} = \text{total volume of red wine fermenters} = 2,370,972 \text{ gal} \]
\[ V_T = \text{total winery storage tank capacity} = 11,294,383 \text{ gal} \]

Using the above parameters,

\[ W_1 = 103.68 \text{ MG/year} \]
\[ W_2 = 124.42 \text{ MG/year} \]
\[ W_3 = 45.52 \text{ MG/year} \]
\[ W_4 = 30.12 \text{ MG/year} \]

\[ W_R = W_4 \text{ (minimum of } W_1, W_2, W_3, W_4) = 30.12 \text{ MG/year} \]

The potential red wine fermentation emissions would be:

\[ PE_{2FR} = E_{FR} \times W_R \]

Where,

\[ E_{FR} = \text{red wine emission factor} = 6.2 \text{ lb-VOC/1,000 gal (District Rule 4694)} \]


PE1\text{FR} = (6.2 \text{ lb-VOC}/1,000 \text{ gal}) \times (30.12 \times 10^6 \text{ gal/yr})
\quad = 186,744 \text{ lb-VOC/year}

Storage:
Storage emissions are calculated as follows:

PE1\text{SR} = E_S \times T \times W_R

Where:
E_S = wine storage emission factor based on District FYI-114
\quad = 0.338 \text{ lb-VOC}/1,000 \text{ gal} (23.9\% \text{ by vol. alcohol content})
T = total post fermentation inter-tank transfers per batch of wine
\quad = 8
W_R = 30.12 \text{ MG/year} (determined above)

PE1\text{SR} = (0.338 \text{ lb-VOC}/1,000 \text{ gal}) \times (8) \times (30.12 \times 10^6 \text{ gal/yr})
\quad = 81,445 \text{ lb-VOC/yr}

PE1\text{Total} = PE1\text{FR} + PE1\text{SR}
\quad = 186,744 \text{ lb-VOC/yr} + 81,445 \text{ lb-VOC/yr}
\quad = 268,189 \text{ lb-VOC/yr}

Summary:
Upon comparing 100\% white wine and 100\% red wine processing scenarios (above), red wine processing scenario appears to results in the highest amount of VOC, and therefore, this scenario will establish facility’s pre-project PE for VOC from fermentation and storage operations.

PE1 = 268,189 \text{ lb-VOC/yr}

2. Post-Project Configuration (Existing + New tanks)

WHITE WINE:
Fermentation:
White wine production capacity is determined as the lesser of the production capacities of either the crushing or pressing equipment or wine fermentation tanks at the facility:

\( W_W = \text{White wine production capacity (gallons per year as measured immediately after pressing)} \) is the least of the following the four calculations:

W1 = C \times D_W \times M \text{ (limited by crusher capacity)}
W2 = P \times D_W \times M \text{ (limited by pressing capacity)}
W3 = \left( V_{FW} \times F_W \times D_W \right) / W_{FW} \text{ (limited by white fermenter volume)}
W4 = \left( V_T \times D_W \right) / R_{TW} \text{ (limited by overall tank processing)}
Where,

\[
\begin{align*}
C &= \text{grape crushing capacity} \\
&= 4,320 \text{ tons/day} \\
D_W &= \text{days in a white wine crush season} \\
&= 120 \text{ days} \\
M &= \text{amount of juice produced per ton of grapes crushed} \\
&= 200 \text{ gal/ton} \\
F_W &= \text{White wine fill factor} \\
&= 0.95 \\
P &= \text{pressing capacity} \\
&= 2,592 \text{ tons/day} \\
W_{FW} &= \text{white fermentation period} \\
&= 10 \text{ days} \\
R_{TW} &= \text{total winery retention time for white wine} \\
&= 40 + 10 \\
&= 50 \text{ days} \\
V_{FW} &= \text{total volume of white wine fermenters} \\
&= 2,449,580 \text{ gal} \\
V_T &= \text{total winery storage tank capacity} \\
&= 12,042,483 \text{ gal}
\end{align*}
\]

Using the above parameters,

\[
W_1 = 103.68 \text{ MG/year}
\]
\[
W_2 = 62.21 \text{ MG/year}
\]
\[
W_3 = 27.93 \text{ MG/year}
\]
\[
W_4 = 28.90 \text{ MG/year}
\]
\[
W_W = W_3 \text{ (minimum of } W_1, W_2, W_3, W_4) = 27.93 \text{ MG/year}
\]

The potential white wine fermentation emissions would be:

\[
PE_{2FW} = E_{FW} \times W_W
\]

Where:
\[
E_{FW} = \text{white wine emission factor} \\
&= 2.5 \text{ lb-VOC/1,000 gal (Source: District FYI-114)}
\]
\[
PE_{2FW} = (2.5 \text{ lb-VOC/1,000 gal}) \times (27.93 \times 10^6 \text{ gal/yr}) = 69,825 \text{ lb-VOC/year}
\]

\textit{Storage:}

Storage emissions are calculated as follows:

\[
PE_{2SW} = E_S \times T \times W_W
\]
Where,
\[ E_S = \text{wine storage emission factor based on District FYI-114} \]
\[ = 0.338 \text{ lb-VOC/1,000 gal (23.9\% by vol. alcohol content)} \]
\[ T = \text{total post fermentation inter-tank transfers per batch of wine} \]
\[ = 8 \]
\[ W_W = 27.93 \text{ MG/year (determined above)} \]

\[ \text{PE2}_{SW} = (0.338 \text{ lb-VOC/1,000 gal}) \times (8) \times (27.93 \times 10^6 \text{ gal/yr}) \]
\[ = 75,523 \text{ lb-VOC/yr} \]

\[ \text{PE2}_{\text{Total}} = \text{PE2}_{FW} + \text{PE2}_{SW} \]
\[ = 69,825 \text{ lb-VOC/yr} + 75,523 \text{ lb-VOC/yr} \]
\[ = 145,348 \text{ lb-VOC/yr} \]

**Red Wine:**

*Fermentation:*

Red wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tank capacity.

\[ W_R = \text{Red wine production capacity (gallons per year as measured immediately after pressing) and is the least of the following four calculations:} \]

\[ W1 = C \times D_R \times M \text{ (limited by crusher capacity)} \]
\[ W2 = P \times D_R \times M \text{ (limited by pressing capacity)} \]
\[ W3 = \left( V_{FR} \times F_R \times D_R \right) / R_{FR} \text{ (limited by red fermenter volume)} \]
\[ W4 = \left( V_T \times D_R \right) / R_{TS} \text{ (limited by overall tank processing)} \]

Where,
\[ C = \text{grape crushing capacity} \]
\[ = 4,320 \text{ tons/day} \]
\[ D_R = \text{days in a red wine crush season} \]
\[ = 120 \text{ days} \]
\[ F_R = \text{Fill factor for red wine fermentation} \]
\[ = 80\% \]
\[ M = \text{amount of juice produced per ton of grapes crushed} \]
\[ = 200 \text{ gal/ton} \]
\[ P = \text{pressing capacity} \]
\[ = 5,184 \text{ tons/day} \]
\[ R_{FR} = \text{red fermentation period} \]
\[ = 5 \text{ days} \]
\[ R_{TS} = \text{total winery retention time for red wine,} \]
\[ = 40 + 5 \]
\[ = 45 \text{ days} \]
\[ V_{FR} = \text{total volume of red wine fermenters} \]
\[ = 3,119,072 \text{ gal} \]
\[ V_T = \text{total winery storage tank capacity} \]
\[ = 12,042,483 \text{ gal} \]

Using the above parameters,

\[ W_1 = 103.68 \text{ MG/year} \]
\[ W_2 = 124.42 \text{ MG/year} \]
\[ W_3 = 59.89 \text{ MG/year} \]
\[ W_4 = 32.11 \text{ MG/year} \]

\[ W_R = W_4 \text{ (lesser of } W_1, W_2, W_3, W_4) \]
\[ = 32.11 \text{ MG/year} \]

The potential red wine fermentation emissions would be:

\[ PE_{2FR} = E_{FR} \times W_R \]

Where,
\[ E_{FR} = \text{red wine emission factor} \]
\[ = 6.2 \text{ lb-VOC/1,000 gal (District Rule 4694)} \]

\[ PE_{2FR} = (6.2 \text{ lb-VOC/1,000 gal}) \times (32.11 \times 10^6 \text{ gal/yr}) \]
\[ = 199,082 \text{ lb-VOC/year} \]

Storage:

Storage emissions are calculated as follows:

\[ PE_{2SR} = E_S \times T \times W_R \]

Where:
\[ E_S = \text{wine storage emission factor based on District FYI-114} \]
\[ = 0.363 \text{ lb-VOC/1,000 gal (23.9% by vol. alcohol content)} \]
\[ T = \text{total post fermentation inter-tank transfers per batch of wine} \]
\[ = 8 \]
\[ W_R = 32.11 \text{ MG/year (determined above)} \]

\[ PE_{2SR} = (0.338 \text{ lb-VOC/1,000 gal}) \times (8) \times (32.11 \times 10^6 \text{ gal/yr}) \]
\[ = 86,825 \text{ lb-VOC/yr} \]

\[ PE_{Total} = PE_{2FR} + PE_{2SR} \]
\[ = 199,082 \text{ lb-VOC/yr} + 86,825 \text{ lb-VOC/yr} \]
\[ = 285,907 \text{ lb-VOC/yr} \]
Summary:
Upon comparing 100% white wine and 100% red wine processing scenarios (above), red wine processing scenario appears to results in the highest amount of VOC, and therefore, this scenario will establish facility’s pre-project PE for VOC from fermentation and storage operations.

\[ PE_2 = 285,907 \text{ lb-VOC/year} \]

3. Potential to Emit (New Tanks)

The potential emissions from new tanks would be calculated as the difference between the post project and pre project potential emissions based on physical capacity. Thus,

<table>
<thead>
<tr>
<th>Category</th>
<th>Fermentation</th>
<th>Storage</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre Project</td>
<td>186,744</td>
<td>81,445</td>
<td>268,189</td>
</tr>
<tr>
<td>Post Project</td>
<td>199,082</td>
<td>86,825</td>
<td>285,907</td>
</tr>
<tr>
<td>( PE_{2N} )</td>
<td>12,338</td>
<td>5,380</td>
<td>17,718</td>
</tr>
</tbody>
</table>
Appendix VII
Compliance Certification
April 7, 2011

Mr. Dennis Roberts
SJVAPCD
1990 E. Gettysburg Ave.
Fresno, CA 93726

Dear Dennis:

This is to certify that emission units at the Bear Creek Winery are in compliance or are on a schedule for compliance with emission standards as set forth by the governing local regulatory authority for the San Joaquin Valley.

If you have any questions about this please do not hesitate to ask.

Regards,

Craig Rous
Director of Operations and Planning
Appendix VIII
Derivation of EF from Tank Walls of a Wooden Tank
<table>
<thead>
<tr>
<th><strong>Emission Factor Development</strong>&lt;sup&gt;3&lt;/sup&gt;</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vol, gal</td>
<td>4.159</td>
<td>59</td>
</tr>
<tr>
<td>&lt;sup&gt;1,2&lt;/sup&gt;Annual Loss</td>
<td>0.40%</td>
<td>5.00%</td>
</tr>
<tr>
<td>Annual Gal Lost</td>
<td>16.636</td>
<td>2.95</td>
</tr>
<tr>
<td>Wall Thickness, in.</td>
<td>2.2</td>
<td>0.75</td>
</tr>
<tr>
<td>Height / Diameter</td>
<td>1.68</td>
<td>1.68</td>
</tr>
<tr>
<td>Dia, ft</td>
<td>7.49714746</td>
<td>1.8148905</td>
</tr>
<tr>
<td>Height, ft</td>
<td>12.5952077</td>
<td>3.049016</td>
</tr>
<tr>
<td>Surface</td>
<td>384.944813</td>
<td>22.558343</td>
</tr>
<tr>
<td>Gal Lost per 1000 ft&lt;sup&gt;2&lt;/sup&gt;</td>
<td>43.2165843</td>
<td>130.77202</td>
</tr>
<tr>
<td>Gal Lost per 1,000 ft&lt;sup&gt;2&lt;/sup&gt; Normalized to 1&quot; Wall Thickness</td>
<td>95.0764856</td>
<td>98.079011</td>
</tr>
</tbody>
</table>

**Loss Rate = 96.5777484 x Tank Surface Area/(1000*Wall Thickness)**

References:

<sup>1</sup>5% annual barrel loss at 55% relative humidity for aging in 59 gal barrels, Fermented Beverage Production, Lea, Andrew and John Piggott, Springer, New York, 2003, p. 132

<sup>2</sup>5% annual barrel loss at 55% relative humidity for aging in 59 gal barrels, as reported

<sup>3</sup>Calculations assume loss rate per square foot is inversely proportional to wall thickness
Appendix IX
Potential Emissions from Wood Wine Storage Tanks
### Pre-Project Potential to Emit for Wooden Tanks

VOC from Tank Walls of Wooden Tanks at Bear Creek Winery

<table>
<thead>
<tr>
<th>Qty of Tanks</th>
<th>Dia, ft</th>
<th>Height, ft</th>
<th>Surface per Tank, ft²</th>
<th>Total Surface, ft²</th>
<th>Wall Thickness, in</th>
<th>Wine Loss, lb-VOC/1,000 ft² of tank surface per inch of tank thickness</th>
<th>Gallons Wine Lost per Year</th>
<th>Ethanol Content, vol%</th>
<th>Gal EtOH Lost per Year</th>
<th>VOC (lb EtOH Loss/year)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>15.00</td>
<td>14.75</td>
<td>1,048.5</td>
<td>10,485</td>
<td>3</td>
<td>96.58</td>
<td>337.5492</td>
<td>16.0%</td>
<td>54.0</td>
<td>357</td>
</tr>
<tr>
<td>20</td>
<td>19.17</td>
<td>14.75</td>
<td>1,465.6</td>
<td>29,311</td>
<td>3</td>
<td>96.58</td>
<td>943.6247</td>
<td>16.0%</td>
<td>151.0</td>
<td>998</td>
</tr>
<tr>
<td>15</td>
<td>10.00</td>
<td>16.83</td>
<td>685.8</td>
<td>10,287</td>
<td>3</td>
<td>96.58</td>
<td>331.1775</td>
<td>16.0%</td>
<td>53.0</td>
<td>350</td>
</tr>
<tr>
<td>9</td>
<td>12.67</td>
<td>16.83</td>
<td>922.1</td>
<td>8,299</td>
<td>3</td>
<td>96.58</td>
<td>267.1574</td>
<td>16.0%</td>
<td>42.7</td>
<td>283</td>
</tr>
<tr>
<td>4</td>
<td>14.17</td>
<td>16.83</td>
<td>1,064.6</td>
<td>4,258</td>
<td>3</td>
<td>96.58</td>
<td>137.0932</td>
<td>16.0%</td>
<td>21.9</td>
<td>145</td>
</tr>
<tr>
<td>9</td>
<td>23.00</td>
<td>16.83</td>
<td>2,047.0</td>
<td>18,423</td>
<td>3</td>
<td>96.58</td>
<td>593.1066</td>
<td>16.0%</td>
<td>94.9</td>
<td>627</td>
</tr>
</tbody>
</table>

Total: 2,760

VOC from Storage Operation Emissions

| Total Tank Capacity | 1,693,177 gal |
| No. tank turns/yr   | 6             |
| Emission Factor     | 0.23 lb/1,000 gal |
| Annual Emissions    | 2,337 lb/yr   |

Total VOC emissions: 5,097 lb/yr
## Post-Project Potential to Emit for Wooden Tanks

### VOC from Tank Walls of Wooden Tanks at Bear Creek Winery

<table>
<thead>
<tr>
<th>Qty of Tanks</th>
<th>Dia, ft</th>
<th>Height, ft</th>
<th>Surface per Tank, ft²</th>
<th>Total Surface, ft²</th>
<th>Wall Thickness, in</th>
<th>Wine Loss, lb-VOC/1,000 ft² of tank surface per inch of tank thickness</th>
<th>Gallons Wine Lost per Year</th>
<th>Ethanol Content, vol%</th>
<th>Gal EtOH Lost per Year</th>
<th>VOC (lb EtOH Loss/year)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>15.00</td>
<td>14.75</td>
<td>1,048.5</td>
<td>10,485</td>
<td>3</td>
<td>96.58</td>
<td>337.5492</td>
<td>17.0%</td>
<td>57.4</td>
<td>379</td>
</tr>
<tr>
<td>20</td>
<td>19.17</td>
<td>14.75</td>
<td>1,465.6</td>
<td>29,311</td>
<td>3</td>
<td>96.58</td>
<td>943.6247</td>
<td>17.0%</td>
<td>160.4</td>
<td>1,060</td>
</tr>
<tr>
<td>15</td>
<td>10.00</td>
<td>16.83</td>
<td>685.8</td>
<td>10,287</td>
<td>3</td>
<td>96.58</td>
<td>331.1775</td>
<td>17.0%</td>
<td>56.3</td>
<td>372</td>
</tr>
<tr>
<td>9</td>
<td>12.67</td>
<td>16.83</td>
<td>922.1</td>
<td>8,299</td>
<td>3</td>
<td>96.58</td>
<td>267.1574</td>
<td>17.0%</td>
<td>45.4</td>
<td>300</td>
</tr>
<tr>
<td>4</td>
<td>14.17</td>
<td>16.83</td>
<td>1,064.6</td>
<td>4,258</td>
<td>3</td>
<td>96.58</td>
<td>137.0932</td>
<td>17.0%</td>
<td>23.3</td>
<td>154</td>
</tr>
<tr>
<td>9</td>
<td>23.00</td>
<td>16.83</td>
<td>2,047.0</td>
<td>18,423</td>
<td>3</td>
<td>96.58</td>
<td>593.1066</td>
<td>17.0%</td>
<td>100.8</td>
<td>666</td>
</tr>
</tbody>
</table>

Total: 2,933

### VOC from Storage Operation Emissions

- Total Tank Capacity: 1,693,177 gal
- No. tank turns/yr: 6
- Emission Factor: 0.245 lb/1,000 gal
- Annual Emissions: 2,489 lb/yr

Total VOC emissions: 5,422 lb/yr
Appendix X
District FYI-114
Emission factors have been developed to estimate ethanol emissions from wine storage and fermentation tanks.

Wine Storage Tanks

Table 1 provides both daily and annual emission factors for wine storage tanks storing wine with up to 20 volume % ethanol and for tank sizes ranging from 250 gallons up to 605,000 gallons nominal capacity. Emission factors for tanks storing 100 vol% ethanol are also given. The table is based on typical R4694-compliant wine storage tank operation with a pressure vacuum valve located in Fresno (typical for San Joaquin Valley) and provides separate factors for tank breathing losses and for tank working losses. Breathing losses are a function of both the tank size and the ethanol content and are given as lb-VOC/1000 gallons of tank capacity. Daily breathing losses are based on average daily losses for the month of July. Working losses are only a function of ethanol content and tank throughput (independent of tank size). The working losses are applied to the maximum daily and the maximum annual throughput as applicable. Daily working loss emission factors are based on tank throughput during July as a worst-case potential. Appendix A to this FYI provides a detailed summary of the basis, assumptions and methodology employed to develop Table 1.

Wine storage tanks perform two functions in the winery:

- Facilitation of post-fermentation processing operations such as racking, filtration, malolactic fermentation and bottling. In this role, the typical storage tank is filled and emptied several times per year and functions as a process vessel.

- Storage of wine between processing operations up to the final operation of bottling. In this role, the objective is to avoid oxidation of the wine by both minimizing the wine temperature and the exposure of the wine to air.

Emissions from storage tanks consist of both working losses and breathing losses. The former losses occur as a result of the displacement of the vapor space of the tank into the atmosphere as a result of tank filling operations and is primarily a function of tank throughput and the temperature and ethanol content of the wine. Breathing losses are the result of diurnal heating and cooling caused by the effect of atmospheric conditions on the contents of the tank. For a well-insulated tank, breathing losses will be negligible.
## Table 1

### Wine and Brandy Storage Tank Emission Factors

#### Breathing Loss Emission Factors

<table>
<thead>
<tr>
<th>Nominal Tank Volume (gallons)</th>
<th>8 vol% Ethanol</th>
<th>10 vol% Ethanol</th>
<th>12 vol% Ethanol</th>
<th>14 vol% Ethanol</th>
<th>16 vol% Ethanol</th>
<th>18 vol% Ethanol</th>
<th>20 vol% Ethanol</th>
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<tr>
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#### Working Loss Emission Factors

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### Wine and Brandy Storage Tank Emission Factors

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<td>0.583</td>
</tr>
</tbody>
</table>
Use of Table I to estimate emissions from a wine storage tank can be demonstrated by examples:

**Example 1 (uninsulated tank)** – estimate the daily and annual potential to emit for an uninsulated 100,000 gallon nominal capacity steel storage tank to store wine with 14 vol% ethanol. Maximum daily throughput is 100,000 gallons. Maximum annual throughput will be 600,000 gallons per year.

Since the table provides breathing loss emission factors for 105,000 gallons and 45,000 gallons, breathing loss emission factors must be interpolated from the table for 14% ethanol as follows:

Interpolated breathing loss factors:  
**Daily** 0.00328 (for 100,000 gallon tank)  
**Annual** 0.619 (for 100,000 gallon tank)

The working loss factors are a function of ethanol content only and may be taken directly from the table as follows:

Working loss emission factors:  
**Daily** 0.289  
**Annual** 0.198

**Daily PE** consists of the sum of the daily working and the daily breathing losses:

\[
\text{Daily PE}_{\text{working}} = 100,000 \text{ gallons/day} \times 0.289 \text{ lb-VOC/1000 gallons} = 28.9 \text{ lb-VOC/day}
\]

\[
\text{Daily PE}_{\text{breathing}} = 100,000 \text{ gallons/day} \times 0.00328 \text{ lb-VOC/1000 gallons} = 0.3 \text{ lb-VOC/day}
\]

\[
\text{Daily PE} = \text{Daily PE}_{\text{working}} + \text{Daily PE}_{\text{breathing}} = 28.9 + 0.3 = 29.2 \text{ lb-VOC/day}
\]

**Annual PE** consists of the sum of the annual working and the annual breathing losses:

\[
\text{Annual PE}_{\text{working}} = 600,000 \text{ gallons/year} \times 0.198 \text{ lb-VOC/1000 gallons} = 119 \text{ lb-VOC/year}
\]

\[
\text{Annual PE}_{\text{breathing}} = 100,000 \text{ gallons/day} \times 0.619 \text{ lb-VOC/1000 gallons} = 62 \text{ lb-VOC/day}
\]

\[
\text{Annual PE} = \text{Annual PE}_{\text{working}} + \text{Annual PE}_{\text{breathing}} = 119 + 62 = 181 \text{ lb-VOC/year}
\]

DEL conditions for this example would be:

- **Ethanol content of wine in this tank shall not exceed 13.9 percent by volume.** [District Rule 2201]
- **Tank throughput shall not exceed either of the following limits: 100,000 gallons in any one day or 600,000 gallons per year.** [District Rule 2201]

**Example 2 (insulated tank)** – same tank and conditions except the tank is insulated.

For insulated tanks, breathing losses can be assumed to be negligible. Therefore,

\[
\text{Daily PE}_{\text{breathing}} = \text{Annual PE}_{\text{breathing}} = 0
\]

And,
Daily PE = Daily PE\(_{\text{working}}\) = 28.9 lb-VOC/day
Annual PE = Annual PE\(_{\text{working}}\) = 119 lb-VOC/year

DEL conditions will be the same as example 1. However, the equipment description should indicate that the tank is insulated.

**Example 3 (insulated tank)** - same tank as example 2 except there will be no DEL condition for maximum ethanol %

An ethanol content of 20% is a maximum for wine storage. Therefore, use of the 20% emission factors allows deletion of the DEL condition limiting wine ethanol content. Since the tank is insulated there are no breathing losses. Working loss factors for 20% ethanol are:

Working loss emission factors: 
Daily: 0.432 (lb-VOC/1000 gallons tank throughput) 
Annual: 0.297

\[\text{Daily PE}_{\text{working}} = 100,000 \text{ gallons/day} \times 0.432 \text{ lb-VOC/1000 gallons} = 43.2 \text{ lb-VOC/day}\]
\[\text{Annual PE}_{\text{working}} = 600,000 \text{ gallons/year} \times 0.297 \text{ lb-VOC/1000 gallons} = 178 \text{ lb-VOC/year}\]

Daily PE = Daily PE\(_{\text{working}}\) = 43.2 lb-VOC/day
Annual PE = Annual PE\(_{\text{working}}\) = 178 lb-VOC/year

DEL condition for this example would be:

- *Tank throughput shall not exceed either of the following limits: 100,000 gallons in any one day or 600,000 gallons per year. [District Rule 2201]*

The equipment description should indicate that the tank is insulated.

**Wine Fermentation Tanks**

During the wine fermentation process, sugar in the grape juice reacts with yeast to form alcohol (ethanol) and carbon dioxide \((\text{CO}_2)\) gas. Ethanol is emitted into the atmosphere through evaporation. According to Williams and Boulton\(^1\), the only important mechanism for ethanol loss is equilibrium evaporation into the escaping \(\text{CO}_2\) stream. The physical entrainment of ethanol droplets in the \(\text{CO}_2\) gas is insignificant in modern enclosed fermentation vessels. These researchers' model indicates that as fermentation temperature increases, ethanol loss increases exponentially. Since red wines are fermented at significantly higher temperatures than white wine, a different emission factor is required for each case.

Annual Fermentation Emission Factors

The California Air Resources Board (CARB) has established annual emission factors for fermentation of both red and white wines, based on the computer model developed by Williams and Boulton. The emission factors were developed for purposes of emission inventory estimation and represent a typical wine fermentation operation based on average fermentation temperatures and average initial sugar concentrations (°Brix) and are presented in Emissions Inventory Procedural Manual, Section 5.1, Air Resources Board, 1997. These factors have been adopted by the District in Rule 4694, Wine Fermentation and Storage Tanks. The established factors are as follows:

Red Wine Fermentation: 6.2 lb-VOC/1000 gallons fermented per year
(78 °F fermentation temperature, 21.8 °Brix)

White Wine Fermentation: 2.5 lb-VOC/1000 gallons fermented per year
(58 °F fermentation temperature, 20.4 °Brix)

Daily Fermentation Emission Factors

The District has developed factors for daily Potential to Emit using the previously-referenced research by Williams and Boulton (see Appendix B). To ensure the factors represent true Potential to Emit, the daily emission factors were developed based on typical maximum fermentation temperatures and starting sugar concentrations rather than average values:

Red Wine Fermentation: 3.46 lb-VOC/1000 gallons tank capacity per day
(85 °F fermentation temperature, 22.5 °Brix)

White Wine Fermentation: 1.62 lb-VOC/1000 gallons tank capacity per day
(70 °F fermentation temperature, 22.5 °Brix)

Example 4 (fermentation tank) - estimate the daily and annual potential to emit for a 200,000 gallon nominal capacity fermentation tank to exclusively ferment red wine. Maximum fermentation throughput will be 900,000 gallons red wine per year. The tank will not be used for storage.

\[
\text{Daily PE}_{\text{fermentation}} = 3.46 \text{ lb-VOC/day per 1000 gallons nominal tank capacity} \times 200 \text{ Mgal nominal}
\]

\[
\text{Daily PE}_{\text{fermentation}} = 692.1 \text{ lb/day}
\]

\[
\text{Daily PE} = \text{Daily PE}_{\text{fermentation}} = 692.1 \text{ lb/day}
\]

\[
\text{Annual PE} = 6.2 \text{ lb-VOC per 1000 gallons fermented x 900 Mgal/year} = 5,580 \text{ lb-VOC/yr}
\]

Example 5 (fermentation and storage tank) - estimate the daily and annual potential to emit for a 100,000 gallon nominal capacity fermentation tank to ferment red wine. Maximum fermentation throughput will be 450,000 gallons red wine per year. The tank will also be used for storage identical with example 1:
In this case, Daily PE = the larger of either Daily PE$_{fermentation}$ or Daily PE$_{storage}$

And, Annual PE = Annual PE$_{fermentation}$ + Annual PE$_{storage}$

Calculating the Daily PE:

Daily PE$_{fermentation}$ = 3.46 lb-VOC/day per 1000 gallons nominal tank capacity x 100 Mgal nominal

Daily PE$_{fermentation}$ = 346.0 lb-VOC/day

From example 2,

Daily PE$_{storage}$ = 28.9 lb-VOC/day

Therefore,

Daily PE = 346.0 lb/day

Calculating the Annual PE:

Annual PE$_{fermentation}$ = 6.2 lb-VOC per 1000 gallons fermented x 450 Mgal/year = 2,790 lb-VOC/yr

From example 2,

Annual PE$_{storage}$ = 119 lb-VOC/year

Therefore,

Annual PE = 2,790 + 119 = 2,909 lb/year
Appendix A

Basis, Assumptions and Methodology Employed to Develop Table 1
VOC’s are emitted from wine handling and storage operations as volatilized ethanol. Wine is produced in the San Joaquin Valley by fermentation during the “crush” season, an approximate 12 week period coinciding with the grape harvest (late August to mid-November). Subsequently, the wine is transferred a number of times between storage tanks to perform various polishing operations such as “racking” (decantation for separation of sediment), filtration, malolactic fermentation (breakdown of malic acid to lactic acid and carbon dioxide), and bottling operations. Since the bottling process is a year-round operation, each batch of wine will have a definite residence time in storage, prior to bottling, which includes the time spent in performing the various post-fermentation polishing processes. The post-fermentation polishing operations result in “working losses” from the storage tanks since they require draining and filling the tanks several times. Storage prior to bottling generates “breathing losses” from the tanks.

Since ethanol in water constitutes an organic liquid, the TANKS program can be utilized to determine the estimated VOC (ethanol) emissions. However, obtaining accurate results from the TANKS program requires that the organic liquid be accurately characterized in terms of vapor pressure of the liquid and the composition of the equilibrium vapor phase. Since ethanol and water are highly polar compounds, they form a non-ideal mixture, i.e., the mixture does not follow Raoult’s law, and, as a result, direct estimation of vapor pressure and equilibrium vapor phase concentration, based only on pure component vapor pressures, is not practical and experimental data are required.

In order to effectively utilize TANKS to estimate VOC emissions from wine storage, experimental data supplied by the Wine Institute for the vapor pressure of ethanol over wine can be utilized, along with the assumption that water will behave ideally (a good assumption since the liquid phase is over 95% water on a molar basis).

Use of the above approach and the data supplied the Wine Institute to calculate storage tank emissions is demonstrated in the following:

**Emission Factor Calculation for Wine Storage Tanks**

**General Calculation Procedure:**

- Characterize wine in terms of molecular weight of liquid and vapor phase and the total vapor pressure over wine.
- Input data, along with tank parameters into Tanks 4.0. Output from Tanks 4.0 is total vapor phase emissions (including water) in lb/year.
- Back calculate ethanol emissions from vapor phase ethanol concentration.

**Assumptions:**

- The ethanol (EtOH) concentration of wine is 8 to 20 volume%. For demonstration, a concentration of 14 volume % will be assumed.
- A storage tank located in Fresno will be considered to be representative of any San Joaquin Valley location.
Appendix A

- One gallon of ethanol (EtOH) at 60 °F weighs 6.6097 lb (27 CFR 30, Table No. 5, Gauging Manual for the Alcohol and Tobacco Tax and Trade Bureau, U. S. Dept. of the Treasury).
- 100 gallons of 14 vol% wine contains 14 gallons of ethanol and 87.1 gallons of water (27 CFR 30, Table No. 5, Gauging Manual for the Alcohol and Tobacco Tax and Trade Bureau, U. S. Dept. of the Treasury).
- Density of water is 8.34 lb/gal.
- Partial pressure of ethanol over wine is given in the attached table provided by the Wine Institute (Attachment I).
- Water behaves ideally according to Raoult’s Law, i.e., partial pressure of water in the vapor phase is the product of the liquid phase water mole fraction and the vapor pressure of pure water at the system temperature.
- The storage tank is equipped with a pressure/vacuum valve.
- The molecular weights of ethanol and water are 46.02 and 18.02 respectively.
- Tank height to diameter ratio is 1.3 (typical).
- Tanks are dome-roof configuration.
- Tanks are equipped with a pressure/vacuum valve.
- Tanks are filled to 98% of the tank height (industry practice to minimize air contact with wine).
- TANKS 4.0 defaults are used for all other data.

Calculations:

1. Calculate molar fractions and average molecular weights for liquid and vapor phases:

   Liquid Phase Molecular Weight (calculation basis 100 gallons of 14 vol% wine)

   \[
   \text{Lb-mols EtOH} = 100 \text{ gal wine} \times 14 \text{ gal EtOH}/100 \text{ gal wine} \times 6.61 \text{ lb EtOH/gal EtOH} \times 1\text{ mol EtOH}/46.02 \text{ lb EtOH}
   \]

   \[
   \text{Lb-mols EtOH} = 2.01 \text{ lb-mols EtOH}
   \]

   \[
   \text{Lb-mols H2O} = 100 \text{ gal wine} \times 87.1 \text{ gal H2O}/100 \text{ gal wine} \times 8.34 \text{ lb H2O/gal H2O} \times 1\text{ mol H2O}/18.02 \text{ lb H2O}
   \]

   \[
   \text{Lb-mols H2O} = 40.31 \text{ lb-mols H2O}
   \]

   Total Mols in 100 gal wine = 2.01 + 40.31 = 42.32 mols

   \[
   x_a = \text{liquid mol fraction EtOH} = 2.01/42.32 = 0.0475
   \]

   \[
   x_w = \text{liquid mol fraction H2O} = 40.31/42.32 = 0.9525
   \]

   Average Molecular weight of liquid = (0.0475 \times 46.02) + (0.9525 \times 18.02)

   \[
   = 19.35
   \]
Appendix A

Vapor Phase Molecular Weight and Total Vapor Pressure Over Wine

Total vapor pressure over wine is the sum of the partial pressure of EtOH plus the partial pressure of water:

Total Pressure \( P_t \) = Partial Pressure EtOH \( P_a \) + Partial Pressure Water \( P_w \)

\( P_a \) is taken from Attachment I for 14 vol% wine.

\( P_w = \) Liquid Mol Fraction Water \( \times \) Vapor Pressure Pure Water at System Temperature \( (VP_w) \)

or,

\( P_w = 0.959 \times VP_w \), where \( VP_w \) is taken from The Steam Tables, J. Keenan et al.

The mol fraction EtOH in the vapor phase is then calculated as:

\( y_a = \frac{P_a}{P_t} \)

and the average molecular weight (AMW) of the vapor phase is then calculated as:

\[
AMW = (y_a \times \text{Molecular Weight EtOH}) + ((1-y_a) \times \text{Molecular Weight Water})
\]

\[
= (y_a \times 46.02) + ((1-y_a) \times 18.02)
\]

Performing the above calculations for temperatures ranging from 40 to 100 °F yields the following table of results:

<table>
<thead>
<tr>
<th>°F</th>
<th>( P_a ) (in wine) psia</th>
<th>( P_w ) psia</th>
<th>( P_t ) (wine) psia</th>
<th>( Y_a )</th>
<th>AMW</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>0.0548</td>
<td>0.1158</td>
<td>0.1698</td>
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<td>50</td>
<td>0.0792</td>
<td>0.1695</td>
<td>0.2474</td>
<td>0.3201</td>
<td>26.98</td>
</tr>
<tr>
<td>60</td>
<td>0.1129</td>
<td>0.2441</td>
<td>0.3551</td>
<td>0.3179</td>
<td>26.92</td>
</tr>
<tr>
<td>70</td>
<td>0.1587</td>
<td>0.3459</td>
<td>0.5019</td>
<td>0.3162</td>
<td>26.87</td>
</tr>
<tr>
<td>80</td>
<td>0.2203</td>
<td>0.4832</td>
<td>0.6997</td>
<td>0.3149</td>
<td>26.84</td>
</tr>
<tr>
<td>90</td>
<td>0.3023</td>
<td>0.6656</td>
<td>0.9626</td>
<td>0.3140</td>
<td>26.81</td>
</tr>
<tr>
<td>100</td>
<td>0.4101</td>
<td>0.9052</td>
<td>1.3081</td>
<td>0.3135</td>
<td>26.80</td>
</tr>
</tbody>
</table>

Properties at 65 °F will be used to establish the average molecular weight of the vapor phase since this is near the average annual temperature for Fresno. Interpolating from
Appendix A

above, the vapor phase is characterized by an EtOH mol fraction of 0.3171 and an average molecular weight of 26.90 per the calculations above.

2. Calculate Expected Vapor Emissions Via Tanks 4.0 based on the above characterization:

Input total vapor pressure for 14 vol% wine (from table above), and the average molecular weights for vapor and liquid determined above, into TANKS 4.0 (chemical database). To demonstrate a tank simulation and the manner in which the emission factors of Table 1 were generated, the following tank configuration will be input into TANKS 4.0 for a nominal tank capacity of 25,000 gallons::

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tank Diameter</td>
<td>14.66 feet</td>
</tr>
<tr>
<td>Tank Height</td>
<td>19.79 feet</td>
</tr>
<tr>
<td>Tank Fill Height</td>
<td>19.39 feet</td>
</tr>
<tr>
<td>Working Capacity</td>
<td>24,481 gallons</td>
</tr>
<tr>
<td>Tank Throughput</td>
<td>24,481 gallons (1 turnover)</td>
</tr>
</tbody>
</table>

Simulating this tank with 14 vol% ethanol by distributing the annual throughput evenly over all 12 months and selecting a detailed annual report, the simulation results indicate the following:

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annual Working Losses</td>
<td>8.96 lb-vapor</td>
</tr>
<tr>
<td>Annual Breathing Losses</td>
<td>28.78 lb-vapor</td>
</tr>
<tr>
<td>Monthly Working Loss for July</td>
<td>1.0860 lb-vapor</td>
</tr>
<tr>
<td>Monthly Breathing Loss for July</td>
<td>4.7477 lb-vapor</td>
</tr>
</tbody>
</table>

3. Back-calculate the EtOH emissions and the Emission Factors:

The ethanol content of the vapors are calculated based on the average molecular weight of the vapors and the mole fraction of ethanol in the vapor as follows:

\[
\text{EtOH} \% \text{ in Vapor} = \frac{1 \text{ lb-vapor} \times 1 \text{ mol-vapor}}{26.90 \text{ lb-vapor} \times 0.3171 \text{ mol-EtOH/mol-vapor} \times 46.02 \text{ lb-EtOH/mol-EtOH}} \\
\text{EtOH} \% \text{ in Vapor} = 54.25\% \text{ by weight}
\]

Annual working losses are strictly a function of the tank throughput and the ethanol content of the stored material. The annual ethanol working losses and emission factors can be calculated as:

\[
\text{Annual Working Losses} = 8.96 \times 54.25\% = 4.86 \text{ lb-EtOH/yr}
\]

Annual Working Loss Emission Factor @ 14% EtOH = working loss/tank throughput

\[
\text{Annual Working Loss Emission Factor} \times 14\% \text{ EtOH} = \frac{4.86}{24,481} = 0.198 \text{ lb-EtOH/1000 gal throughput}
\]

Annual breathing losses are a function of both the tank size and the ethanol content of the stored material. The annual ethanol breathing losses and emission factors can be calculated as:
Appendix A

Annual Breathing Losses = 28.78 x 54.25% = 15.61 lb-EtOH/yr
Annual Breathing Loss Emission Factor @ 14% EtOH = breathing loss/tank working capacity
Annual Working Loss Emission Factor @ 14% EtOH = 15.61/24,481 = 0.638 lb-EtOH/1000 gal capacity

Daily working losses are proportional to the daily tank throughput at a given ethanol percentage. Since the TANK 4.0 output is for the entire month of July (month of highest emissions) based on evenly distributing the annual throughput in each month of the year, tank throughput for July is 24,481 gallons/12 = 2,040 gallons.

Monthly Working Loss for July = 1.0860 lb-vapor x 54.25% = 0.589 lb-EtOH

The average monthly working loss emission factor for July is assumed to be the maximum daily emission factor. Therefore:

Daily Working Loss Emission Factor @ 14% EtOH = working loss/tank throughput
Daily Working Loss Emission Factor @ 14% EtOH = 0.589/2,040 gal = 0.2888 lb-EtOH/1000 gal throughput

Daily breathing losses are equal to the monthly loss for July divided by 31. Therefore,

Daily Breathing Loss = 4.7477 lb-vapor x 54.25% EtOH/31 = 0.0831 lb-EtOH
Daily Breathing Loss Emission Factor @ 14% EtOH = breathing loss/tank capacity
daily
Daily Breathing Loss Emission Factor @ 14% EtOH = 0.831/24,481 gal = 0.0339 lb-EtOH/1000 gal capacity
Appendix B

Daily Emission Factor for Wine Fermentation
The emission factor for daily PE is based on the following:

- Estimation of maximum daily fermentation emissions is based on Figure 7 from the Williams and Boulton work referenced in the body of this document.
- Maximum red wine fermentation temperature is assumed to be 85 °F.
- Maximum white wine fermentation temperature is assumed to be 70 °F.
- Maximum working capacity of a red wine fermenter is 80% of tank maximum capacity.
- Maximum working capacity of a white wine fermenter is 95% of tank maximum capacity.

Figure 7 from Williams and Boulton indicates the ethanol emission rate (mg per hour per liter of wine) versus time for various fermentation temperatures. The total emissions in mg per liter of wine for any time period is the area under the curve. Thus, for any given temperature, figure 7 can be graphically integrated over the 24 hour period during which maximum emissions occur. A copy of figure 7 is attached which indicates the integration interval for red wine (85 °F) and for white wine (70 °F). Results of integration of Figure 7 are presented in the following table:

| Graphical Integration Results to Determine Daily Fermentation Emission Factor from Figure 7 of Williams and Boulton |
|--------------------------------------------------|------------------|------------------|
| Maximum 24 hour Emissions (mg/liter of wine per day) | Red Wine | White Wine |
| 518.6 | 203.9 |
| Maximum 24 hour Emissions (1b/1000 gallons of wine per day) | Red Wine | White Wine |
| 4.33 | 1.70 |
| Maximum Batch Size (% of Tank Capacity) | Red Wine | White Wine |
| 80% | 95% |
| Daily Emission Factor (lb/1000 gallons tank capacity per day) | Red Wine | White Wine |
| 3.46 | 1.62 |
Appendix B

Fig. 7. The influence of fermentation temperature on a) the fermentation rate, b) the vapor phase ethanol concentration, and c) the rate of ethanol emission. (Initial sugar content of 22.5°Brix, isothermal fermentation at indicated temperature.)
Fig. 7. The influence of fermentation temperature on a) the fermentation rate, b) the vapor phase ethanol concentration, and c) the rate of ethanol emission. (Initial sugar content of 22.5°Brix, isothermal fermentation at indicated temperature.)